



CATERING MENU



*Jerrance
Freeman*

CATERING MANAGER

*Ryan
LaRoche*

**DIRECTOR OF
FOOD & BEVERAGE**

*Matt
Duque*

EXECUTIVE CHEF

*Nick
Ashley*

**KITCHEN
MANAGER**



PLANNING YOUR EVENT

The staff of the Cross Insurance Center have exceptional culinary skills and capabilities to satisfy a wide range of events. Please use our information to understand our processes as we work with you to create a memorable event. Our experienced event planning staff are more than happy to answer your questions and assist in planning every meal.

Our menus feature offerings to meet a wide range of preferences and dietary needs. Please advise the Catering Manager of any and all dietary restrictions that require accommodation so we may better serve you. We look forward to hosting you!

Contacting Us:

For Event Space, please reserve your event space before scheduling catering. Contact our Conference & Event Sales Manager:

Blair Murphy at 207-561-8396 or Blair.Murphy@oakviewgroup.com

For Catering, please contact our Catering Manager:

Terry Freeman at 207-561-8320 or Terrance.Freeman@oakviewgroup.com



SPECIALTY LINENS

We provide signature white and black napkins for all events at no extra charge. If you do require other colored linens, we are happy to provide, with an extra charge based on size & type of linens. Please understand we may not be able satisfy every color request.

SERVING STAFF

Catering staff will be provided for all events. One server per 25 guests is the standard ratio for all plated meals. Additional servers can be requested for an extra fee. Continental and buffet options are priced for self-service but with minimal staffing to attend the buffet. More staff may be added upon request. Any and all events requiring attended stations, i.e. carving or omelette, etc., will also incur extra charges with additional staffing needed at a charge of \$25 per hour. For newly contracted events, the licensee agrees to pay the Licensor a mandatory gratuity fee of \$50.00(USD) per front of house member assigned to the event for each day of it's duration, as a crucial component of maintaining a high standard of service. This total gratuity fee, which is separate from the management fee, is an estimate of the number of front of house staff members, which the Licensor will confirm no less than 20 days prior to the event. The licensee is responsible for reviewing this count and must include the total gratuity fee in the final event service payment, as outlined in the Payment Terms section of the License Agreement.

GUEST COUNTS & ACCOMODATION

A guest attendance estimate is to be provided upon booking an event. The guaranteed guest count is due 21 days before the event. If no guaranteed guest count is provided, your estimated attendance becomes your guarantee. Final billing is based upon your guarantee or actual guest attendance, whichever is greater.

The Cross Insurance Center is NOT an allergen free facility. Guests with severe allergies should be alerted to maintain safety. Every effort will be made to accommodate all dietary requests while maintaining seamless service. Dietary restriction requests should be made to the Catering Manager a minimum of three weeks in advance of your event.

MANAGEMENT FEE

All catered events are subject to a 20% Management Charge. The entirety of this Management Charge is the sole property of the Food & Beverage service company or the venue owner/operator, as applicable, is used to cover that party's costs and expenses in connection with the catered event and the administration of the event (excluding employee tips, gratuities, and wages), and is not charged in lieu of a tip or gratuity. The Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity, for any employee who provides service to the guests (e.g., wait staff, employee, service employee, service bartender, and the like), and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides services to guests.

CATERING TERMS
BUFFET BREAKFAST
CONTINENTAL BREAKFAST
BOXED BREAKFAST & A LA CARTE
BOXED LUNCHES
LUNCH BUFFETS
DINNER BUFFETS
PLATED DINNERS
SOUPS, SNACKS & DESSERTS
HORS D'OEUVRES
DESSERT PLATTERS & BEVERAGES

BUFFET BREAKFAST



All include seasonal fresh cut fruit, locally roasted coffee & premium tea service - priced per person

CLASSIC BUFFET

\$18

Fresh cracked scrambled eggs • Applewood smoked bacon • Locally made breakfast sausage • Maine potato homefries
Assorted muffins & Danishes

DELUXE BUFFET

\$20

Fresh cracked scrambled eggs • Applewood smoked bacon • Locally made breakfast sausage • Maine potato homefries
Assorted muffins & Danishes • Toast station with assorted breads, bagels, whipped butter, cream cheese & fruit preserves

PREMIUM BUFFET

\$22

Fresh cracked scrambled eggs • Applewood smoked bacon • Locally made breakfast sausage • Maine potato homefries
Assorted muffins, coffee cakes & Danishes • Toast station with assorted breads, bagels, whipped butter, cream cheese & fruit preserves • Assorted Greek yogurt cups • French toast with Maine maple syrup • Fresh fruit juices

SUPREME BUFFET

\$24

Fresh cracked scrambled eggs • Applewood smoked bacon • Locally made breakfast sausage • Maine potato homefries
Assorted muffins, coffee cakes & Danishes • Fresh baked stuffed croissants • Toast station with assorted breads, bagels, whipped butter, cream cheese & fruit preserves • Make your own yogurt parfaits with assorted mix-ins • French toast with Maine maple syrup • Fresh fruit juices



BUFFET ENHANCERS

MAKE YOUR OWN WAFFLE STATION

\$10

- Fresh batter • Whipped butter • Maple syrup • Fruit toppings & whipped cream
- 25 person minimum - priced per person

SMOKED SALMON ENHANCER

\$7

- Smoked salmon • Red onions & capers • Chive whipped cream cheese
- 25 person minimum - priced per person

CHEF'S BLUEBERRY FRENCH TOAST

\$5

- Blueberry coffee cake French toast • Warm blueberry topping
- 10 person minimum - priced per person

BUTTERMILK BISCUITS & GRAVY

\$6

- Warm buttermilk biscuits & creamy sausage gravy
- 10 person minimum - priced per person

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CONTINENTAL BREAKFAST



All include seasonal fresh whole fruit, locally roasted coffee & premium tea service - priced per person

TOAST CONTINENTAL

\$12

Assorted breads & bagels • Whipped butter, cream cheese, peanut butter cups & fruit preserves

CLASSIC CONTINENTAL

\$14

Assorted muffins, coffee cakes & Danishes

CHOICE CONTINENTAL

\$15

Assorted muffins, coffee cakes & Danishes • Cereal cups with fresh milk

DELUXE CONTINENTAL

\$17

Assorted muffins, coffee cakes & Danishes • Fresh baked scones • Cereal cups with fresh milk • Assorted Greek yogurt cups

PREMIUM CONTINENTAL

\$19

Assorted muffins, coffee cakes & Danishes • Fresh baked scones • Cereal cups with fresh milk • Assorted Greek yogurt cups
Assorted breads & bagels • Whipped butter, cream cheese, peanut butter & fruit preserves

SUPREME CONTINENTAL

\$21

Assorted muffins, coffee cakes & Danishes • Fresh baked cinnamon rolls with cream cheese icing • Cereal cups with fresh milk • Assorted Greek yogurt cups • Assorted breads & bagels • Whipped butter, cream cheese, peanut butter & fruit preserves • Oatmeal cups with assorted mix-ins • Fresh fruit juice



CONTINENTAL ENHANCERS

YOGURT PARFAITS

\$6

- Creamy vanilla yogurt | Assorted varieties - ex. berry, honey banana, chocolate chip
- 10 person minimum - priced per person

CEREAL OR OATMEAL CUPS

\$3

- Assorted cereal cups with fresh milk OR oatmeal cups with assorted mix-ins
- 10 person minimum - priced per person

FRESH CUT FRUIT CUPS

\$5

- Chef's choice of fresh cut fruit in grab-n-go cups
- 10 person minimum - priced per person

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BOXED BREAKFAST



All include seasonal fresh whole fruit, locally roasted coffee & premium tea service - priced per person

BAKERY BOX

\$11

Fresh baked muffin or scone • Assorted Greek yogurt cups - substitute fresh baked stuffed croissant for \$3 per person

PARFAIT BOX

\$14

Fresh baked muffin or scone • Creamy vanilla yogurt • Assorted varieties - ex. berry, honey banana, chocolate chip - substitute fresh baked stuffed croissant for \$3 per person

SMOOTHIE BOX

\$13

Fresh baked muffin or scone • Assorted Naked brand fruit smoothies - substitute fresh baked stuffed croissant for \$3 per person

BIG BREAKFAST BOX

\$16

Fresh baked muffin or scone • Assorted Greek yogurt parfait • Assorted Naked brand fruit smoothies • Assorted granola bar - substitute fresh baked stuffed croissant for \$3 per person

SUPREME BREAKFAST BOX

\$17

Fresh baked stuffed croissant • Assorted Greek yogurt parfait • Assorted Naked brand fruit smoothies • Fresh cracked egg & American cheese breakfast sandwich on croissant - choice of one - bacon, ham or sausage



CUSTOM CATERING

The Cross Insurance Center's culinary team includes 3 Executive Chefs with a combined over 60 years of experience in restaurants, hotels, resorts and conference centers.

We will work with you to deliver a memorable experience and do our best to ensure any and all dietary needs are accommodated for and met.

If you are looking for something that you do not see on our menu, please feel free to reach out to our Catering Manager and we can discuss custom menu options for you and your event!

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A LA CARTE BREAKFAST



A la carte offers many options to create your own combination of items or add items to breakfast packages

CHEF'S BAKERY

A variety of baked goods - priced per dozen

- Fresh baked muffin | \$18
- Fresh baked scones | \$22
- Fresh baked banana bread | \$25
- Fresh baked cinnamon roll | \$30
- Specialty stuffed croissant | \$48
- Gluten free muffins | \$36

FRESH FRUIT

A variety of fresh fruit options - priced per person

- Fresh sliced fruit platter | \$5
Selection of Chef's choice fresh fruit
- Whole fruit display | \$2
Selection of Chef's choice fresh fruit

GREEK YOGURT

6 guest minimum - priced by each

- Chobani Greek Yogurt | \$4
Selection of vanilla, strawberry & blueberry



BREAKFAST PROTEINS

10 guest minimum - priced per person

- Applewood smoked bacon | \$5
- Locally made breakfast sausage **OR** ham | \$5
- Hard boiled eggs | \$2
- Vegetarian breakfast sausage | \$4
- Biscuits & gravy | \$6
- Baked egg cups | \$5
Choice of egg & cheddar, ham & Swiss or roasted vegetable & provolone

OATMEAL BAR

10 guest minimum - \$8 per person

INCLUDES:

- Fresh cooked classic oatmeal
- Brown sugar & Cinnamon
- Whole milk & Almond milk

CHOICE OF FIVE:

- Toasted almonds
- Walnut pieces
- Pumpkin seeds
- Sweetened dried cranberries
- Sweetened dried cherries
- Seedless raisins
- Fresh blueberries
- Creamy peanut butter

BREAKFAST SANDWICHES

20 guest minimum - priced by each

- Egg & cheese on biscuit | \$5
- Egg & cheese on bagel | \$6
- Egg & cheese breakfast burrito | \$6
- Bacon, ham **OR** sausage, egg & cheese on biscuit | \$7
- Bacon, ham **OR** sausage, egg & cheese on bagel | \$8
- Bacon, ham **OR** sausage breakfast burrito | \$8

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BOXED LUNCHES



BOXED SALADS

All include artisan roll, butter, fruit & cookie - priced per person

CLASSIC SALADS

\$17

Romaine • Feta • Kalamata • Tomato • Cucumber • Red onion • Marinated Artichoke • Greek vinaigrette

Romaine • Buttery crouton • Shaved parmesan • Creamy Caesar dressing

Mixed greens • Tomato • Red onion • Cucumber • Carrot • Buttery crouton • Ranch or Balsamic

• Add herb grilled chicken or crispy tofu to any salad for \$3 per person

PREMIUM SALADS

\$20

Mixed greens • Herb grilled chicken • Bacon • Avocado • Grape tomato • Cucumber • Red onion • Boiled egg • Cheddar cheese • Red wine vinaigrette

Mixed greens • Curried chicken salad • Sliced apples • Roasted almonds • Celery • Red & green grapes • Poppyseed vinaigrette

Romaine • Herb grilled chicken • Buttery crouton • Shaved parmesan • Crumbled bacon • Boiled egg • Creamy Caesar dressing

BOXED SANDWICHES

All include kettle cooked chips, fruit & cookie - priced per person

CLASSIC SANDWICHES

\$18

Roasted beef • Aged cheddar • Dijonaise • Hearty Rye

Smoked ham • Buttery Swiss • Dijonaise • Soft white

Roasted turkey • Sharp provolone • Dijonaise • Wheatberry

Chef's chicken salad • Crisp greens • Herbed tortilla

Garlic hummus • Roasted vegetables • Crisp greens • Herbed tortilla

Grilled Chicken • Romaine • Shaved parmesan • Creamy Caesar • Herbed tortilla

PREMIUM SANDWICHES

\$22

Curried chicken salad • Mixed crisp greens • Sliced apples • Roasted almonds • Celery • Sweet raisins • Soft Italian bread

Smoked ham • Swiss • Apple butter • Dijonaise • Arugula • Soft Italian bread

Mortadella • Prosciutto • Fresh mozzarella • Roasted red pepper • Roasted tomato • Red Onion • Soft Italian bread

Prosciutto • Gruyere • Sliced apple • Fig jam • Arugula • Soft Italian bread

Roasted chicken • Smoked cheddar • Spinach • Avocado • Applewood bacon • Roasted tomato • Garlic aioli • Soft Italian bread

BOXED LUNCH ENHANCERS

HEARTH SOUP CUP

\$3

- Choice of one per group - We suggest Minestrone, Vegetarian chili or Chicken noodle
- 10 person minimum - priced per person



CATERING TERMS BUFFET BREAKFAST CONTINENTAL BREAKFAST A LA CARTE BOXED LUNCHES LUNCH BUFFETS DINNER BUFFETS PLATED DINNERS SOUPS, SNACKS & DESSERTS HORS D'OEUVRES BEVERAGES

LUNCH BUFFETS



All include iced water. Vegan & gluten free options available upon request - priced per person

PRE-MADE BUTCHER BLOCK

\$18

Roast beef & cheddar on hearty rye • Smoked ham & Swiss on wheatberry • Turkey & provolone on soft white • Chicken salad on herbed wrap • Hummus & roasted vegetables on herbed wrap • Garden salad with ranch & balsamic • Kettle cooked chips • Fresh baked cookies

MAKE YOUR OWN BUTCHER BLOCK

\$20

Sliced turkey, roast beef & ham • Sliced Swiss, cheddar & provolone • Tuna salad & chicken salad • Hummus with roasted vegetables • Sliced tomato, red onion, leaf lettuce & pickles • Stone ground mustard, mayonnaise • Wraps, white, wheat & rye bread • Garden salad with ranch & balsamic • Kettle cooked chips • Fresh baked cookies

MAKE YOUR OWN FRESH SALAD BAR

\$20

Mixed crisp greens • Chopped romaine • Grape tomato • Cucumber • Red onion • Broccoli florets • Sliced peppers • English peas • Grilled chicken • Diced ham • Crumbled bacon • Boiled egg • Cheddar • Parmesan • Feta • Croutons • Sunflower seeds • Dried cranberries • Assorted dressings • Artisan dinner rolls with whipped butter

SOUP & FRESH SALAD BAR

\$22

Choose any soup from our \$3 options - *We suggest our Minestrone, Vegetarian chili or Roasted chicken noodle*
Mixed crisp greens • Chopped romaine • Grape tomato • Cucumber • Red onion • Broccoli florets • Sliced peppers • English peas • Grilled chicken • Diced ham • Crumbled bacon • Boiled egg • Cheddar • Parmesan • Feta • Croutons • Sunflower seeds • Dried cranberries • Assorted dressings • Artisan dinner rolls with whipped butter

PREMIUM SANDWICH PANINI BOARD

\$24

4 cheese grilled cheese • Fresh mozzarella, tomato & pesto grilled cheese • Cheddar, jalapeno & pulled chicken • Shaved steak, onions and sharp cheddar • Roasted vegetable medley, red peppers & provolone



LUNCH BUFFET ENHANCERS

ADD A SIDE SALAD CHOICE

\$3

- Choice of one per group - Coleslaw, Potato salad, Pasta salad, Street corn salad
- 10 person minimum - priced per person

HEARTH SOUP CUP

\$3

- Choice of one per group - *We suggest Minestrone, Vegetarian chili or Chicken noodle*
- 10 person minimum - priced per person

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LUNCH BUFFETS



All include iced water. Vegan & gluten free options available upon request - priced per person

MAKE YOUR OWN PASTA BAR

\$22

Fresh cooked penne pasta • Chef's pesto cream sauce • House marinara • Italian style meatballs • Grilled chicken strips • Fresh baked garlic knots • Traditional Caesar salad • House cannoli

MAKE YOUR OWN MAC & CHEESE

\$24

Fresh cooked penne pasta • Traditional cheese sauce • Pesto cream sauce • Grilled chicken strips • Crumbled bacon • Seasoned ground beef • Broccoli florets • Grape tomato • Roasted mushrooms • Shredded cheddar • Shaved parmesan • Cayenne pepper hot sauce • Toasted bread crumbs • Fresh baked garlic knots • Mixed green salad with ranch and balsamic vinaigrette • Fresh baked cookies

MAKE YOUR OWN TACOS

\$24

Corn & flour taco shells • Seasoned shredded beef • Adobo chicken • Pork carnitas • Shredded cheddar • Lime sour cream • Salsa verde • Pico de gallo • Shredded lettuce • Diced white onion • Sliced jalapeno • Fajita style veggies • Cilantro lime rice • Seasoned black beans • Elote corn salad • Warm tortilla chips • Guacamole • Queso dip • Cinnamon dusted churros

GRILLED CHICKEN BREAST BUFFET

\$23

Garlic & herb marinated chicken breast • Dijon cream sauce • Chef's rice pilaf • Herbed vegetable blend • Artisan rolls with whipped butter • Mixed green salad with ranch and balsamic vinaigrette • Fudge brownies

CARAMELIZED STEAK TIPS BUFFET

\$26

Sweet & spicy marinated and grilled steak tips • Roasted Maine fingerling potato • Herbed vegetable blend • Artisan rolls with whipped butter • Mixed green salad with ranch and balsamic vinaigrette • Assorted dessert bars

LUNCH BUFFET ENHANCERS

ADD A HALF & HALF CHOICE

\$3

- Add on a second starch, vegetable or dessert choice from our options
- 10 person minimum - priced per person

ADD A SECOND ENTREE CHOICE

\$6

- Add on a second entree choice from our options
- 10 person minimum - priced per person



DINNER BUFFETS



All include iced water, choice of salad & artisan dinner rolls with whipped butter. All buffets include choice of starch, vegetable & dessert. Vegan & gluten free options available upon request - priced per person

ONE ENTREE CHOICE \$35

TWO ENTREE CHOICES \$39

THREE ENTREE CHOICES \$44

SALAD OPTIONS

- Crisp fresh greens garden salad with ranch & balsamic vinaigrette
- Iceberg lettuce wedge with crumbled bacon, shredded carrot, tomato & bleu cheese dressing
- Romaine Greek salad with tomato, cucumber, red onion, marinated olive, artichoke, feta & lemon vinaigrette
- Roasted beet salad with arugula, thin sliced apple, goat cheese, toasted walnuts & charred onion balsamic
- Cinnamon roasted butternut squash, spinach, pomegranate seeds, honey cornbread croutons, pistachios & cider vinaigrette

ENTREE OPTIONS

- Grilled garlic & herb steak tips
- Tender braised beef pot roast with demi glaze
- Bacon wrapped meatloaf with roasted wild mushroom gravy & crispy fried onions
- Puff pastry topped chicken pot pie with fresh vegetables and hearty gravy
- Roasted chicken breast with artichoke, prosciutto & spinach cream sauce
- Herb seared chicken breast with lemon & caper wine
- Double cut grilled pork loin chop with roasted apples, Maine whiskey, bacon & brown sugar glaze
- Locally made sausage, peppers and onion baked ziti with ricotta & mozzarella
- Potato encrusted haddock filet with Maine lobster sauce
- Cedar plank roasted Atlantic salmon with Maine maple & Raye's mustard glaze • *Market price add-on*
- Crispy fried Maine tofu with root vegetable hash and balsamic reduction
- Roasted vegetable manicotti with bechamel sauce

VEGETABLE OPTIONS

- Herb roasted vegetable medley
- Maine maple glazed carrots
- Crispy Brussels sprouts
- Garlic roasted baby broccoli
- Caramelized root vegetables
- Creamed spinach

STARCH OPTIONS

- Royal long grain & wild rice blend
- Herbed parmesan risotto
- White truffle mac & cheese
- Salt water fingerling potatoes
- Garlic whipped potato
- Old fashioned sweet potato casserole



DINNER BUFFET ENHANCERS

ADD A HALF & HALF CHOICE \$3

- Add on a second starch, vegetable or dessert choice from our options
- 10 person minimum - priced per person

ADD A BAKED POTATO BAR \$4

- Fresh baked potatoes, bacon, sour cream, cheese & more!
- 10 person minimum - priced per person

PLATED DINNERS



All include iced water, choice of salad & artisan dinner rolls with whipped butter. All include dessert, premium coffee & tea service. Vegan & gluten free options available upon request - priced per person

SALAD OPTIONS

- Crisp fresh greens garden salad with ranch & balsamic vinaigrette
- Iceberg lettuce wedge with crumbled bacon, shredded carrot, tomato & bleu cheese dressing
- Romaine Greek salad with tomato, cucumber, red onion, marinated olive, artichoke, feta & lemon vinaigrette
- Roasted beet salad with arugula, thin sliced apple, goat cheese, toasted walnuts & charred onion balsamic
- Cinnamon roasted butternut squash, spinach, pomegranate seeds, honey cornbread croutons, pistachios & cider vinaigrette

ENTREE OPTIONS

- Hand cut filet • Herb compound butter • Roasted oyster mushroom • 5 pepper demi-glace • Salt water fingerling potato • Garlic roasted baby broccoli | **\$43**
- Braised beef short ribs • Red wine demi-glace • White truffle mac & cheese • Braised greens | **\$39**
- Cheese manicotti • Slow braised beef ragout • Garlic roasted baby broccoli • Shaved parmesan & baby basil | **\$34**
- Slow roasted chicken breast • Royal long grain & wild rice blend • Crispy Brussels sprouts • Charred lemon butter | **\$35**
- Double cut grilled pork loin chop • Old fashioned sweet potato casserole • Caramelized root vegetables • Maine whiskey, bacon & brown sugar glaze • Crispy fried onion | **\$32**
- Potato encrusted Atlantic haddock • Salt water fingerling potatoes • Crispy Brussels sprouts • Maine lobster sauce | **\$34**
- Cold water crab & lobster cakes • Sweet & spicy corn relish • Royal long grain & wild rice blend • Garlic roasted baby broccoli | **\$40**
- Seafood stuffed Atlantic haddock • Maine lobster sauce • Salt water fingerling potato • Garlic roasted baby broccoli | **\$37**
- Roasted Atlantic salmon • Maine maple & Raye's mustard glaze • Garlic whipped potato • Braised greens | **Market price**
- Crispy fried Maine tofu • Royal long grain & wild rice blend • Caramelized root vegetables • Balsamic drizzle | **\$31**
- Chef's roasted vegetable manicotti • Bechamel | **\$29**



PLATED DINNER ENHANCERS

ADD CUP OF HEARTH SOUP

\$3

- Add on a cup of soup from our options for pre-meal
- 10 person minimum - priced per person

ADD SURF & TURF SIDE

\$10

- Add on choice of Chef's crab cake **or** grilled jumbo shrimp skewer
- 10 person minimum - priced per person

SOUPS, SNACKS & DESSERT



All prices are per person

CLASSIC SOUPS \$3

- Minestrone
- Hearty vegetable
- Tomato & basil
- Southwest chicken & tortilla
- Harvest chicken stew
- Traditional beef stew
- Vegetarian chili
- Chicken & wild rice
- Roasted chicken noodle

SWEET DESSERTS \$6

- Italian cream cake
- Chef's GF apple crisp
- GF Chocolate torte
- Tiramisu
- Carrot Cake
- Assorted topped cheesecake
- Chocolate peanut butter cake
- Chef's Maine blueberry cobbler
- Bread pudding with raisins
- Decadent chocolate cake
- Vanilla cake with mixed berries



DELUXE SOUPS \$4

- Butternut apple bisque
- Roasted corn chowder
- Beef chili con carne
- New England clam chowder
- Broccoli & smoked cheddar
- Downeast Haddock Chowder
- Red pepper & gouda bisque

DESSERT PLATTERS

- Assorted whoopie pies | \$5
Add on gluten free \$1.50/person
- Fresh baked cookies | \$5
Add on gluten free \$1.50/person
- Dessert bars | \$5
- Fudge brownies | \$5
- Krisp rice treats | \$5
- Jumbo assorted cupcakes | \$7
Add on gluten free \$1.50/person
- Miniature Cream Puff & Eclairs | \$7
- Belgian chocolate fountain | \$10

AFTERNOON PICK ME UP \$10

- Assorted flavor biscotti
- Whole fruit
- Bottled water
- Premium coffee & tea service

GRAB & GO! \$11

- Fresh yogurt parfaits
- Vegetable cups with ranch & hummus
- Assorted granola bars
- Bottled water
- Premium coffee & tea service

PREMIUM SOUPS \$5

- Maine lobster bisque
- Shrimp & corn chowder

SNACK BREAK BOX \$9

- Whole fruit & bottle of water
- Choice of two:
Pretzels
Trail mix
Goldfish crackers
Chocolate chip cookie
- Plus, choice of one:
Chocolate chip granola bar
Oatmeal raisin granola bar
Oats & honey granola bar

ULTIMATE SNACK BREAK \$14

- Whole fruit
- Locally made popcorn
- Sweet & savory snack mix
- Warm pretzel bites
- Assorted granola bars
- Fresh baked cookies
- Bottled water
- Premium coffee & tea service

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HORS D'OEUVRES
BEVERAGES

HORS D'OUERVES



PASSED APPETIZERS

Minimum 25 piece order - priced per piece

CLASSIC APPS \$3

- Traditional tomato bruschetta
- Vegetarian spring rolls
- Toasted cheese ravioli
- Pimento cheese crostini

DELUXE APPS \$5

- Caprese skewer with balsamic drizzle
- Thai chicken sate w/ sweet chili sauce
- Goat cheese & poached apple crostini
- Antipasto skewer with fresh mozzarella
- Ahi tuna wontons
- Bacon wrapped apple skewer w/ maple glaze
- Bacon wrapped brisket skewer w/ peach glaze
- Filo wrapped asparagus with parmesan

PREMIUM APPS \$6

- Bacon wrapped scallops
- Duck bacon & sweet corn wontons
- Duck quesadilla w/ grilled jalapeno guac
- Cold water lobster rangoons



STATIONARY APPETIZERS

Minimum 12 people - priced per person

- Crudite Display | \$7
Chef's choice of crisp, fresh vegetables & ranch dip
- House Dip Sampler | \$9
Hummus, warm spinach & artichoke & buffalo chicken dips
- Snack Display | \$7
Sweet & savory snack mix, buttery popcorn, caramel popcorn, miniature pretzels, cheese crackers
- Meatballs 3 Ways | \$10
Housemade marinara, Thai chili & moonshine BBQ
- Cheese & Cracker Display | \$9
Local, domestic & international cheeses, crackers & grapes
- Classic Sliders | \$12
Juicy beef slider, crispy chicken slider, assorted toppings
- Jumbo Shrimp Cocktail | \$12
Poached shrimp, grilled lemons, vodka cocktail, crispy caper tartar sauce
- BBQ Sliders | \$12
Smoked brisket, pulled pork & chicken, Chef's slaw
- Charcuterie Board | \$12
Artisan smoked & cured meats, cheeses, olives, mustards & Chef's choice accompaniments
- Dessert Board | \$12
Chef's buttercream, fresh berries, sliced cake, brownie bites, marshmallow, wafer cookies, ganache, cinnamon churro, assorted dessert sauces, cannoli cream
- Mezze Antipasti | \$12
Tabbouleh, hummus, salami, mozzarella, pita & Chef's choice accompaniments
- Seafood Board | \$23
Crab cake with remoulade, poached jumbo shrimp with vodka cocktail, mini Maine lobster roll

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HORS D'OUERVES
BEVERAGES

BEVERAGES



HOT BEVERAGES

- Coffee & Tea service | **\$3**
Locally roasted coffee, premium teas, assorted creamers & sweeteners
Add hot chocolate packets for \$1 per person
- Hot chocolate service | **\$4**
Fresh made hot chocolate, marshmallows, chocolate & caramel sauces
- Warm apple cider | **\$4**
Maine apple cider, cinnamon stick & orange peel

COLD BEVERAGES

- Soda & Water on Consumption | **\$3**
Assorted Pepsi products & Aquafina water
- Iced Tea & Lemonade | **\$3**
Fresh brewed unsweet tea & Country Time lemonade
- Fruit Punch | **\$3**
Sweet fruit punch
- Spring Water Station | **\$25**
Poland Springs water with cups for drinking
- Breakfast Juices | **\$5**
Chef's choice of chilled breakfast juice display
- Bottled Juices & Smoothies | **\$5**
Ice cold juices & Naked brand smoothies

BAR SERVICES

- Hosted Bar | **\$125**
Billed by consumption to the client, up to 4 hours of service.
Includes bartending staff, with choice of full selection of house and premium spirits, wine & beer, signature drinks, themed cocktails & mocktails
- Cash Bar | **\$125**
Billed on site via credit or debit card to the patrons, up to 4 hours of service.
Includes bartending staff, with choice of full selection of house and premium spirits, wine & beer, signature drinks, themed cocktails & mocktails



CUSTOM CATERING

The Cross Insurance Center's culinary team includes 3 Executive Chefs with a combined over 60 years of experience in restaurants, hotels, resorts and conference centers.

We will work with you to deliver a memorable experience and do our best to ensure any and all dietary needs are accommodated for and met.

If you are looking for something that you do not see on our menu, please feel free to reach out to our Catering Manager and we can discuss custom menu options for you and your event!