

A popular mantra in the catering business is, "How can I make it happen for you?" For us, this isn't an empty statement. Unity College Catering stands firmly behind this phrase.

Our pledge is integrity, courtesy, and customer satisfaction. We strive to deliver top-quality service and creativity on every level with consistent professionalism. From high quality food to unique concepts, our goal is to complement and exceed the vision of our clients all while providing the most sustainable and locally sourced products possible.

From small informal gatherings to large social celebrations, we can provide interesting and unique menus and event plans to fit **your** style and budget. Our team works to create an entire event experience for you and your guests. This means no details are left behind. Hospitality is in our blood and we love nothing more than watching our clients enjoy our food and relax at their own event.

Let our comprehensive and inspired menus below be a guide to planning your event. You can order from them directly or request a custom menu. Developing a custom menu usually begins with a one-on-one meeting so that we can get as much information as we can to help prepare a proposal for you. With any menu, we will accommodate your group's dietary restrictions, food allergies, and dietary preferences upon request.

Ready to get started? Fill out the Catering Request form and email it to our team for assistance in planning your event. <http://www.unity.edu/student-life/campus-dining/catering>  
[Catering@unity.edu](mailto:Catering@unity.edu)

### ***Our Menu***

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## Unity College Catering

# Breakfast

Served buffet style. Prices are for a 10 person minimum.

### **Grab n Go - \$3.50 per person**

Assorted breakfast pastries/breads and assorted whole fruit

### **UC Continental - \$4.00 per person**

Choose 2: Bagels, Muffins, Breakfast Breads, Croissants, and Danishes

Choose 1: Fruit tray or whole fruit

Served with cream cheese, butter, and jam

*Add lox with onion, caper, tomato, and diced egg for \$2.00 per person*

### **BYO Parfait - \$3.50 per person**

Local granola, 2 types of yogurt, assorted fruit toppings (seasonal)

### **Maine Breakfast - \$7.00 per person**

Maine blueberry muffins, locally crafted sausage or bacon. Locally sourced scrambled eggs, Maine grown breakfast potatoes

### **Beverage service:**

Juice service (cranberry, apple or orange)	<i>\$1.50 per person</i>
Coffee and tea service, includes hot chocolate	<i>\$2.00 per person</i>
Coffee, tea, water, and juice service	<i>\$3.00 per person</i>
Infused water	<i>\$10.00 per 3 gallons</i>
By the pot	<i>\$15.00</i>

### **Build Your Own Breakfast – Price will be created per person based on items selected.**

Choose from the following or suggest your own:

Breakfast sandwich (Choose from ham, bacon, sausage, veggie – English muffin, biscuit, croissant – egg and cheese standard – vegan option available)

Scrambled eggs or egg whites	Breakfast burrito
Quiche	Pancakes
French toast	Lox/bagels
Frittata	Bacon
Sausage	Canadian bacon
Breakfast potatoes	Smoothies

## Lunch or Dinner

Served buffet style. Prices are for a 10 person minimum.

### *Sandwiches, Soups, and Salads*

**Assorted Mini Sandwiches** - \$8.95 per person

Assorted meats, cheese, and veggies on a fresh baked knot roll served with assorted chips or a side salad. 1.5 sandwiches per person due to size. Vegan or vegetarian, and gluten free, available upon request.

**CYO "Create Your Own" Sandwich Platter** - \$9.95 per person

Assorted meats, cheese, lettuce, tomato, onion, pickles, and condiments served with assorted breads and rolls, and chips.

**Assorted wraps** - \$9.95 per person

Choose one or more of the following wrap selections – served with chips

**Buffalo chicken:** Crispy chicken strips tossed in signature buffalo mild sauce with lettuce, shaved carrot, julienne celery, and a side of ranch

**Caesar chicken** – Grilled lemon chicken, lettuce, croutons, shredded parmesan, and a side of Caesar dressing

**BLTT** – Bacon, lettuce, tomato, and turkey, with garlic aioli

**Mediterranean** – Cucumber, feta, olives, red onion, lettuce, tomato, brown rice, lemon-herb vinaigrette, with seasoned chicken or chickpeas.

**Thai-** Cilantro, carrot, bean sprout, cabbage, scallions, with sweet chili chicken or chickpea, jasmine rice, and a side of Thai peanut sauce and sweet chili sauce

Vegan or vegetarian, and gluten free, available upon request.

**McKay Salad and Soup** - \$8.95 per person

Choose a soup: Roasted squash and Apple – Corn Chowder – Garden vegetable – White chicken chili – Haddock Chowder – Beef Stew – Sweet Potato chili with Quinoa – Cheesy Broccoli – *Suggest your own* – or Lobster Bisque (\$mp) -- Served with a salad composed of as much from McKay Farm as we can put in! With a dressing made from McKay farm grown herbs! Served with roll and butter.

### *Composed Salads*

*All composed salads come with assorted dressings unless otherwise stated.*

*We are committed to using seasonally available local ingredients.*

*All meats and cheeses can be served on the side to accommodate vegan and vegetarian options.*

**Maine Caprese** - \$8.95 per person

Ripe tomatoes, shaved red onion, fresh mozzarella, basil, and croutons served on a bed of McKay greens and topped with grilled chicken and salami

**Quaker Hill Cobb** - \$8.95 per person

Diced turkey, hardboiled egg, crushed bacon, diced tomatoes, bleu cheese crumbles and red onion

**Superfood Salad** - \$8.95 per person

Quinoa, dried cranberries, roasted sunflower seeds, shaved carrots, mandarin oranges, and grilled chicken top a bed of kale and other McKay greens *served with a citrus dressing.*

**Southwest meets Northwest** - \$8.95 per person

Black beans, tomatoes, onions, bell pepper, cheddar, crispy tortilla strips, Southwest marinated grilled chicken *served with fiesta ranch and cilantro-lime dressings.*

**New England Nicoise** - \$8.95 per person

Maine herbed salmon, egg, olives, green beans, Maine seasoned potatoes, and McKay Greens *served with Raye's mustard lemon herb vinaigrette and Italian dressing*

### *Buffets*

**Asian Pork Roast** - \$10.95 per person

Oven roasted pork with an Asian inspired marinade served with white rice and stir fry vegetables.

**Lasagna** - \$9.95 per person

Layers of noodles, mozzarella, ricotta, parmesan, and marinara with choice of meat or vegetables served with a side salad.

**Chicken Picatta** with Asparagus - \$10.95 per person

Lighter style picatta - grilled chicken with asparagus in a white wine lemon sauce served with orzo.

**Pasta Bar**- \$10.95 per person

Penne pasta tossed with sundried tomatoes, garlic, red pepper flake, and choice of chicken, sautéed vegetables, or meatballs, tossed in pesto sauce, marinara, or alfredo, and served with a side salad.

**Greek Chicken** - \$10.95 per person

Roasted chicken served with sundried tomatoes, olives, capers, and basil, in a creamy lemon sauce with parsley and feta cheese served with a side salad.

**Unity House BBQ** - \$11.95 per person

House made BBQ pork served with coleslaw, rolls, and baked beans.

**Stuffed Bell Pepper** - \$9.95 per person

Choice of beef or vegetarian stuffed bell pepper with rice topped with marinara and cheese served with a side salad. Can be prepared vegan.

**Taco Bar** - \$9.95 per person

Choose from seasoned beef, fajita style chicken, or soy-chorizo. Served with shredded lettuce, shredded cheese, sour cream, salsa, refried beans, soft flour tortillas, and house made tortilla chips.

**CommUNITY Pizza Party** - \$14.95 per pizza (8 cut)

Large 14-inch pizza with up to 5 toppings. Add a side salad for \$2.00 per person  
Toppings: garlic, onions, mushrooms, spinach, olives, peppers, mushrooms, bacon, sausage, ham, meatballs, grilled chicken, pepperoni, pineapple, white sauce, red sauce, bbq sauce, or pesto sauce.

### *A la Carte*

**Add a cup of soup** - \$2.00 per person

Roasted squash and Apple – Corn Chowder – Garden vegetable – White chicken chili – Haddock Chowder – Beef Stew – Sweet Potato chili with Quinoa – Cheesy Broccoli – tomato. Lobster bisque or clam chowder MKT\$

**Add a side salad** - \$2.00 per person

**Add a seasonal vegetable side** - \$1.50 per person

**Add cheesy garlic bread** - \$1.50 per person

**Add extra protein:** \$ per person

Chicken breast \$3.00

Beef \$3.50

Salmon \$3.50

Chickpeas \$1.50

Tofu \$2.00



Black or kidney beans *\$1.50*

## Unity College Catering

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# Appetizers

Served buffet style. Prices are for a 10 person minimum.

### **Assorted Cold Bites - \$prices are per person**

*All Items are produced with local ingredients as much as possible.*

*Please inquire about custom appetizer selections.*

Cheese and crackers	\$2.00	Seasonal cut fruit	\$2.50
Vegetables and dip	\$2.00	Assorted pinwheels	\$2.50
Tomato basil bruschetta	\$2.00	Assorted canape	\$2.50
Caprese	\$2.50	Pesto tortellini skewer	\$2.50
BLT tomato	\$2.00	Maine ceviche cocktail	MKT
Chips and Salsa/guacamole	\$2.50	Antipasto platter	\$3.50
Beef and Bleu crostini	\$3.50	Smoked salmon	\$3.50
Mini lobster roll	MKT	Shrimp cocktail	\$4.00

### **Assorted Hot Bites - \$prices are per person**

*All Items are produced with local ingredients as much as possible.*

*Please inquire about custom appetizer selections.*

Spanakopita	\$2.50	Crab stuffed mushroom	\$4.00
Assorted mini quiche	\$2.50	CYO nachos	\$3.50
Vegetarian stuffed mushroom	\$2.50	Phyllo/Asiago asparagus	\$2.00
Toasted ravioli marinara	\$2.50	Bacon wrapped scallop	\$4.00
Mini Wellington	\$4.00		
Spinach and artichoke dip with toasted pita		\$3.00	
Mini meatballs with choice of sauce		\$3.00	

# Snacks & Sweet Endings

**Sweet Treats - \$3.00 per person**

*Gluten-free options available.*

- Assorted cookies and bars – Chef's choice
- Cran-raspberry vegan bars
- Cupcakes, assorted toppings and frostings – Chef's choice and seasonal
- Brownies or blondies
- Whoopie pies – classic style
- Cannoli
- Tiramisu squares
- Baklava triangles

**Sheet Cake, decorated - \$35.00 (serves 20 – 30)**

**Ask us about creating snacks for your next meeting or function.... Price Varies**

- |                           |                           |
|---------------------------|---------------------------|
| Sweet and salty snack mix | Sweet and spicy snack mix |
| Flavored popcorn          | Trail mix                 |
| Chips and salsa           | Hummus and Pita           |
| Crudité and dip           | Canapes                   |
| Fruit platters            | Bruschetta                |
| Cheese platter            | Charcuterie board         |

*And so much more.... Let us know your custom requests!*



# Grill Outs & Lobster Bakes

Served buffet style. Prices are for a 10 person minimum.

**The Classic Grill Out - \$11.95 per person**

Hamburgers - local Maine  
Hot Dogs - local Maine  
Steamed Corn on the Cob  
Oven Baked Beans – or potato salad - local Maine  
Sliced Watermelon  
Lettuce, Tomato, Onion, and Cheese tray  
Potato Chips - local Maine  
Chef's Choice Dessert  
Iced Tea and Lemonade

**The All American Grill Out - \$14.95 per person**

Hamburgers- local Maine  
Hot Dogs- local Maine  
Boneless Skinless Chicken Breasts  
Steamed Corn on the Cob  
Baked Beans  
Sliced Watermelon  
Chilled Potato Salad – or Garden Salad- local Maine  
Lettuce, Tomato, Onion, and Cheese tray  
Potato Chips- local Maine  
Chef's Choice Dessert  
Iced Tea and Lemonade

**Traditional Maine Lobster Dinner – Market Price per person**

1-1.5# average Steamed Maine Lobster w/ Drawn Butter  
Steamed Mussels w/ Drawn Butter  
Corn on the Cob  
Chilled Potato Salad – or green salad  
Dinner Rolls w/ Butter  
Chef's Choice Dessert  
Coffee, Decaf, Iced Tea and Lemonade

**The All Out Maine Lobster Dinner – Market Price**

1-1.5# average Steamed Maine Lobster w/ Drawn butter  
Maine Steamer Clams w/ Drawn Butter  
Grilled Marinated Boneless Skinless Chicken Breast – or 8 oz strip steak  
Corn on the Cob



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Chilled Potato Salad – or green salad  
Sliced Watermelon  
Dinner Rolls w/ Butter  
Chef's Choice Dessert  
Coffee, Decaf, Iced Tea and Lemonade