

## GENERAL INFORMATION

For Catered Meetings and Events

Select the perfect setting for your social or business gathering. Our meeting and banquet spaces are comfortable and serviced by friendly and attentive staff. It is our goal to offer you high quality services, help you plan every detail, and offer experienced advice that will make your event a memorable success!

**ROOM RENTAL RATES & CAPACITIES** Cohen on the Meadows has multiple rooms available for your business or social needs. We provide square and banquet tables for your event. Based on the room and the seating arrangements we can accommodate from 12 to 120 people. Room rental rates without purchasing food range from \$25.00 to \$40.00 per hour based on the room. There are no room rental fees based on the following criteria:

One (1) hour in room with a minimum food purchase of \$50.00 or more; Free Room  
Two (2) hours in room with a minimum food purchase of \$150.00 or more; Free Room  
Three (3) plus hours in room with a minimum food purchase of \$300.00 or more; Free Room

**PAYMENT POLICY** Social and business functions require an advance deposit of 50% with the balance of all charges due at the close of the event. Checks, Visa or MasterCard and cash are accepted. Direct billing for the remaining balance of business events is available if approved prior to the function. Final payment is due within 30 days of event. A 1.5% per month late fee will be assessed to all unpaid accounts after 30 days of date of event.

**GUARANTEES & CANCELLATIONS** The final number in attendance for your event must be specified by 12:00 noon 72 business hours prior to the function. When this count is not met you will be charged for the guaranteed amount. If this attendance amount is exceeded you will be billed the actual attendance amount. Cancellations can be made and full deposit returned only if notice is given at least thirty (30) days in advance of the function in writing. Full deposit will be forfeited if required notice is not given.

**SERVICE DELIVERY** All menu items are served buffet style. Plated items require a hostess fee of \$40.00 per hour. Add \$3.00 per meal for plated food service.

**ORDERING INFORMATION** All prices are based on a per person basis unless otherwise specified. Parties under 35 people may order up to two (2) main entrées from the menu. Parties over 35 people may order three (3) main entrées.

**REMOVAL OF FOOD** from Cohen on the Meadows function rooms will not be permitted. The patron or any of the patron invitees shall not bring any food, beverage or alcohol of any kind onto the premises without written consent from Cohen on the Meadows Catering Director.

**PRICING** for food, beverage, equipment and rooms is subject to change and does not include the 18% Service Charge. A 7% tax will be added to all food and beverage.

**CUSTOM DESIGNED MENUS** are available, and our Chef and Catering Director will offer guidance for a satisfying and successful event. Many alternatives are available to satisfy a wide variety of tastes. We are happy to offer full menu entrees with the selection of additional choices at a fair and competitive price.

**FEATURED EQUIPMENT AVAILABLE** Cohen on the Meadows is happy to supply you with the following equipment as needed at no additional charge: TV/VCR/DVD; Overhead Projector; Projector Screen; Easel/Poster Board; Podium; PA System; Polycom®-Tele Conference Phone with Designated Phone Line; Multi Media System.

**VIDEO CONFERENCING** Cohen on the Meadows provides I. P. based video conferencing for your catered meetings and events. Whether you need to schedule a point-to-point conference (two locations) or a multipoint location (three locations), you will find that Cohen on the Meadows has the facilities to meet your needs. Video Conferencing use is free of charge however the cost is \$50.00 per hour if technical support is requested or required.

### Additional Video Conferencing Sites

When your meeting requires bringing in one or more sites outside of Spectrum Generations, please supply us with the IP address of each outside site 72 hours in advance of your video conference. This enables our technical support team to test call the outside sites and confirm that a successful connection can be maintained.

**INTERNET ACCESS** Cohen on the Meadows has high speed internet access as well as WiFi internet available free of charge.

## DRIVING DIRECTIONS TO COHEN ON THE MEADOWS 22 Town Farm Road • Hallowell, ME 04347

**FROM THE SOUTH:** Follow Interstate I-95 to Augusta. Take Exit 109 towards Manchester/Winthrop and Route 202. At the light turn left onto Whitten Road. At the stop sign turn right onto Winthrop Street. Take a left on Town Farm Road and the Cohen Center is on your left.

**FROM THE NORTH:** Follow Interstate I-95 to Augusta. Take Exit 109A. towards Manchester/Winthrop and Route 202. At the light turn left onto Whitten Road. At the stop sign turn right onto Winthrop Street. Take a left on Town Farm Road and the Cohen Center is on your left.

**FROM THE COAST:** If you come into Augusta, follow Route 202 West to the Whitten Road intersection. And then follow Whitten Road as explained in the above directions. If you come up Route 201 into Hallowell, take a left onto Winthrop Street. Winthrop Street intersects with Town Farm Road.



Thank you for choosing  
Cohen on the Meadows  
where your catering dollars are  
funneled back into the community.



Your perfect  
choice for  
catered events.

Offering an expanded fine dining  
menu...full breakfasts, healthy  
lunches, elegant dinners;  
days, nights & weekends;  
video conferencing; catering and  
multiple rooms available.  
Budget friendly menu pricing.  
Newly renovated & expanded.  
Call today and let us make your  
important event a success.

Business Meetings  
Office Parties  
Private Functions  
Family Functions  
Weddings  
Off-Site Catering Options  
Legislative & Public Events  
Seminars & Workshops

# 207-626-7777



On the Hallowell Meadow  
Just off I-95 (Exit 108)  
22 Town Farm Road • Hallowell, Maine 04347  
www.spectrumgenerations.org

## Breakfast

Breakfast Buffet Served from 6:00 a.m. to 10:30 a.m.

<b>Continental Breakfast</b>	\$5.25
<i>An assortment of bagels served with cream cheese, butter and preserves, pastries or muffins, fresh brewed coffee, tea and assorted juices</i>	
<b>Continental Breakfast Plus</b>	\$6.95
<i>Bagels served with cream cheese, butter and preserves, pastries or muffins, fresh fruit platter, coffee, tea and assorted juices</i>	
<b>Sunrise Breakfast Buffet</b>	\$6.95
<i>Scrambled eggs, home fries, choice of bacon or sausage, homemade biscuits, coffee, tea and assorted juices</i>	
<b>Healthy Start Breakfast</b>	\$6.25
<i>Fresh fruit platter with yogurt dip, fruited yogurt, cottage cheese, fresh baked bran or oat muffins, coffee, tea and assorted juices</i>	
<b>Four Star Breakfast</b>	\$6.95
<i>Eggs Benedict, choice of bacon or sausage, coffee, tea and assorted juices</i>	

## Ala Carte

Muffins or Assorted Doughnuts	\$6.95 dozen
Danish	\$8.95 dozen
Bagels & Cream Cheese	\$6.95 dozen
Corned Beef Hash or Ham	\$1.75 each
Pancakes	\$1.50 each
French Toast	\$1.50 each
Low Fat Yogurt	\$1.25 each

## Beverages

Coffee & Tea Service	\$1.50 each
Hot Chocolate	\$1.25 each
Juice (Assorted)	\$1.25 each
Milk, 2% white 8 oz	\$1.00 each
Assorted Soft Drinks (Pepsi Products)	\$1.25 per person
Bottled Water	\$1.25 per person
Punch Bowl, serves 30 (non-alcoholic)	\$35.00
Ice Tea or Lemonade (by the pitcher)	\$6.00 each

## Hors D'ourves

### Hot

<b>Chicken Wings</b>	\$27.00
<i>Seasoned, barbeque or buffalo, 50 Each</i>	
<b>Spinach Artichoke Dip</b>	\$22.00
<i>Served in a bread bowl, Serves 25</i>	
<b>Crab Stuffed Mushrooms</b>	\$36.00
<i>Fresh mushroom caps, 30 Each</i>	
<b>Meatballs</b>	\$40.00
<i>Swedish, Sweet &amp; Sour or Marinara, 100 Each</i>	
<b>Spinach &amp; Feta Cheese Puffs</b>	\$30.00
<i>Homemade puff pastry, 50 Each</i>	
<b>Tender Sea Scallops</b>	\$59.00
<i>Wrapped in bacon, 30 Each</i>	
<b>Teriyaki Chicken Saté</b>	\$45.00
<i>Skewered marinated boneless breast, 30 Each</i>	
<b>Beef Saté</b>	\$55.00
<i>Skewered marinated Angus steak 30 Each</i>	
<b>Petit Quiche</b>	\$30.00
<i>Assorted mini egg pastries, 30 Each</i>	
<b>Tomato Basil Bruschetta</b>	\$32.00
<i>Mozzarella, olive oil, garlic crouton, 30 Each</i>	

### Cold

<b>Cheese Platter</b>	\$52.50
<i>Domestic &amp; Imported cheeses, Serves 30</i>	
<b>Chip and Dip Tray</b>	\$17.95
<i>Potato chips with dip, Serves 25</i>	
<b>Tortilla Chips</b>	\$35.00
<i>Chips with guacamole and salsa, Serves 25</i>	
<b>Jumbo Shrimp Cocktail</b>	Market Price
<i>Homemade cocktail sauce</i>	
<b>Fresh Fruit Platter</b>	\$45.00
<i>Assorted fresh cut fruits, Serves 20</i>	
<b>Trail Mix</b>	\$40.00
<i>Homemade and fresh baked, Serves 50</i>	
<b>Display of Fresh Vegetables</b>	\$45.00
<i>With house dip, Serves 20</i>	
<b>Hummus Dip with Pita Bread</b>	\$20.00
<i>Homemade hummus, Serves 30</i>	
<b>Fresh Fruit Kabobs</b>	\$45.00
<i>Served with Sabayon cream, Serves 30</i>	
<b>Watermelon Fruit Bowl Carved Display</b>	
<i>Design &amp; price available upon request</i>	

Priced per person, sales tax & gratuity not included

## Lunch

Lunch Buffet Served from 11:00 a.m. to 3:00 p.m.

Lunch items include choice of potato, rice or pasta, vegetable and roll

## Vegetarian and Heart Smart

<b>Vegetarian Stir Fry</b>	\$8.75
<i>Assorted fresh cut vegetables sautéed in olive oil and fresh herbs</i>	
<b>Poached Haddock</b>	\$9.25
<i>Poached in a lemon and white wine sauce with capers</i>	
<b>Vegetable Lasagna</b>	\$9.50
<i>Classic vegetable lasagna made with tomato basil sauce</i>	

## Beef

<b>Meat Loaf a la Fresco</b>	\$8.50
<i>Black Angus ground beef served with a sweet fresco sauce</i>	
<b>Classic Meat Lasagna</b>	\$9.25
<i>Classic lasagna made with tomato basil sauce</i>	

## Chicken

<b>Chicken Canadian</b>	\$9.50
<i>Cutlet topped with Canadian bacon and Monterey Jack cheese</i>	
<b>Chicken Parmesan</b>	\$9.95
<i>Grilled chicken breast, lightly floured, pan sautéed with melted mozzarella served with fresh marinara sauce and parmesan cheese</i>	

## Deli Platters

<b>Wrap Platter</b>	\$8.95
<i>An assortment of Spinach Florentine (spinach with sun flower seeds, roasted red pepper, mushrooms and feta cheese), Chicken Salad made with Granny Smith apples, smoked Gouda cheese and walnuts and Classic Egg Salad served in a variety of wraps including sun dried tomato, garlic &amp; herb and wheat. Served with a relish tray and potato chips</i>	
<b>Deli Meats and Cheese Platter</b>	\$7.95
<i>Assorted deli meats including roast beef, ham and turkey breast, American and cheddar cheeses with appropriate condiments &amp; relish tray served with bread, rolls &amp; chips</i>	
<b>Add Garden Salad to Platter</b>	\$2.50
<b>Add Soup to Platter</b>	\$2.25

## Salads

<b>Chef Salad</b>	\$7.95
<i>Crisp Romaine and mixed greens topped with sliced ham, cheese, eggs, black olives, tomatoes, cucumbers, with choice of dressing and croutons</i>	
<b>Chicken Caesar Salad</b>	\$8.95
<i>Crisp Romaine lettuce topped with grilled chicken breast, parmesan cheese, and croutons served with Caesar dressing</i>	
<b>Garden Salad</b>	\$5.95
<i>Green leaf salad with assorted garden vegetables and choice of salad dressing</i>	
<b>Greek Salad with Feta</b>	\$6.95
<i>Romaine lettuce, tomatoes, onion, cucumber, green pepper and olives topped with feta cheese and served with Balsamic vinegar dressing</i>	
<b>Potato Salad</b>	\$4.95
<i>Potatoes with a blend of seasoned mayonnaise, eggs, vegetables and bacon</i>	
<b>Pasta Salad</b>	\$4.95
<i>Tri colored rotini with assorted vegetables and homemade vinaigrette dressing</i>	
<b>Fruit Salad</b>	\$5.95
<i>An assortment of tropical and native fresh cut fruits perfectly blended together</i>	

## Salad Dressing Selections

Basil Vinaigrette ~ Caesar ~ Ranch ~ Italian ~ Homemade Blue Cheese

## Soups

<b>Minestrone Soup</b>	\$5.95
<i>A hearty blend of vegetables in a zesty tomato broth</i>	
<b>Cold Gazpacho Soup</b>	\$6.50
<i>A seasoned medley of garden vegetables and spices aromatically flavored to your taste</i>	
<b>Chicken Vegetable Soup</b>	\$5.95
<i>Slow roasted chicken with assorted winter and summer vegetables in a chicken broth</i>	
<b>French Onion Soup</b>	\$6.25
<i>Caramelized Vidalia onions in beef stock with crouton &amp; gruyere cheese</i>	

## Dinner

Served from 4:00 p.m. to 9:00 p.m.

## Vegetarian and Heart Smart

<b>Vegetarian Medley</b>	\$10.95
<i>Assorted fresh cut vegetables sautéed in olive oil and fresh herbs</i>	
<b>Grilled Vegetarian Lasagna</b>	\$11.95
<i>Classic vegetable lasagna made with tomato basil sauce</i>	

## Fish and Seafood

<b>Pan Seared Salmon</b>	\$14.95
<i>Seared to perfection with a maple ginger glaze</i>	
<b>Lemon Buttered Haddock</b>	\$12.95
<i>Savory baked haddock with a lemon butter sauce</i>	
<b>Seafood Newburgh</b>	\$14.95
<i>A blend of fresh seafood served with a creamy white wine sauce</i>	
<b>Seafood Alfredo</b>	\$14.95
<i>A medley of haddock, shrimp and scallops served with Alfredo sauce</i>	
<b>Shrimp Scampi</b>	\$14.95
<i>Sautéed in wine, garlic, butter, lemon &amp; roasted cherry tomatoes</i>	

## Beef

<b>Classic Meat Lasagna</b>	\$11.95
<i>Homemade with Angus beef and tomato basil sauce</i>	
<b>Chef Carved Prime Rib</b>	\$17.95
<i>Served with rosemary au jus (10 person minimum)</i>	
<b>Veal Parmesan</b>	\$13.95
<i>Lightly breaded and topped with tomato basil, parmesan and mozzarella cheese</i>	

## Chicken

<b>Chicken Cordon Bleu</b>	\$11.95
<i>Breast stuffed with ham &amp; cheese and served with white wine sauce</i>	
<b>Chicken Oscar</b>	\$12.95
<i>Cutlet lightly breaded, topped with gulf shrimp and béarnaise sauce</i>	
<b>Chicken Parmesan</b>	\$11.95
<i>Lightly breaded and topped with tomato basil, parmesan and mozzarella cheese</i>	

## Accompaniments

Please select one starch and one vegetable per entrée

<b>Mashed Red-Skin Potato, Baked Potato, Oven Roasted Potato, Rice Pilaf, Buttered Egg Noodles</b>
<b>Honey Lemon Carrots, Sesame Broccoli, Whole Kernel Corn, California Blend, Zucchini, Summer Squash, Fresh Vegetable in Season, Green Bean Almandine</b>

## Desserts

<b>Chocolate Mousse</b>	\$2.95	<b>Tiramisu</b>	\$6.95
<b>Cheesecake</b>	\$4.95	<b>Trifle</b>	\$3.95
<b>German Chocolate Cake</b>	\$5.95	<b>Cookie and Brownie Tray</b>	\$1.95
<b>Lemon Bars</b>	\$1.50		

Special requests for desserts will be considered.