

# 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 range from \$60 for a 1/2 day (4 hours) and \$100 for a full day (more than 4 hours). If less than \$100 in food is purchased, room rental rates are subject to increase. Room rental for Weddings are additional, and based on number of attendees.

**PAYMENT POLICY** Social and business functions require an advance deposit of 25% with the balance of all charges due at the close of the event. Only a signed contract plus a 25% deposit or a previously agreed upon amount will guarantee an event is reserved/booked. Checks, Visa, Discover, 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** For catering delivery, a minimum purchase of \$150 is required. Delivery is free within 5 miles of Cohen on the Meadows. Additional delivery fee will be determined based on delivery distance. Additional charge will be applied if items require pick up.

**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 8% tax will be added to all food and beverage. Price per person will be dependent on the higher of the menu option selected. All menu items are served buffet style. Plated items may incur an additional staffing fee. We are happy to provide white linen table clothes at the price of \$3 ea and linen napkins for \$1 ea.

**ALCOHOL & BAR SERVICE** Cohen on the Meadows is pleased to announce we offer full bar service on and off site. Offerings from simple beer & wine only or full liquor options are available. No fee will incur for functions with an open bar. Functions with a cash bar a fee of \$50 will be applied. Service gratuity of 18% will be added for all bar sales.

**FEATURED EQUIPMENT AVAILABLE** Cohen on the Meadows is happy to supply you with the following equipment as needed for a minimal 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. Please contact the Catering Manager for pricing information.

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

# Cohen on the Meadows

22 Town Farm Road • Hallowell, ME 04347

207-626-7777

www.spectrumgenerations.org

Business Meetings

Office Parties

Private Functions

Family Functions

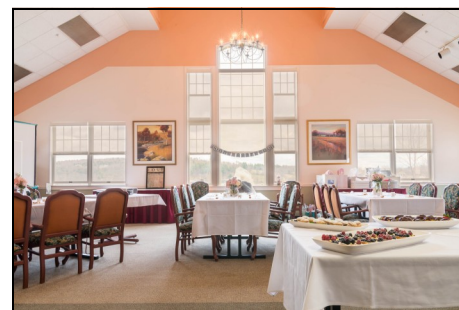
Weddings

Off-Site Catering Options

Legislative & Public Events

Seminars & Workshops

The Great Room



The Maxwell Room



**THANK YOU** for choosing  
**Cohen on the Meadows**  
where your catering dollars  
help end senior hunger.



BANQUETS | CATERING

All proceeds help end senior hunger



## Offering . . .

Personalized menus to accommodate any event.  
Breakfast, lunch, dinner and lighter fare available.

- Days, nights & weekend availability
- Teleconferencing; catering and multiple room options
- Budget friendly menu pricing
- Newly renovated & expanded
- Deliveries & offsite catering available

Contact us today to reserve your  
memorable experience!

Catering Chef & Manager: Allison Leavitt  
207-626-7777

Email: aleavitt@spectrumgenerations.org  
22 Town Farm Road • Hallowell, Maine 04347  
www.spectrumgenerations.org

## Breakfast

### Continental Breakfast A la Carte

Freshly Baked Assorted Muffins with Butter and Preserves	\$1.25 pp
Freshly Baked Assorted Danish Pastries	\$10 dozen
Maine Blueberry Coffee Cake (serves 8)	\$12 ea
Bagels & Cream Cheese and Preserves	\$1.25 pp
Freshly Baked Assorted Breakfast Breads with Butter and Preserves	\$6.50 ea
Low Fat Yogurt /add Granola	\$1.50/ \$2
Fresh Fruit Salad	\$2.50 pp
English Muffin Egg Sandwich with Ham & Swiss	\$4 pp
Assorted Quiches (serves 8)	\$15 ea
Whole Fruit: Apples, Bananas, Oranges	\$1 ea

## Beverages

Expanded breakfast menu available, please speak with the Catering Manager for options.

Coffee & Tea Service	\$2 pp
Pitcher of Juice (Apple, Orange, Cranberry)	\$4 ea
Premium Bottled Juices	\$2 ea
Maine Root Soda— Root Beer, Blueberry, Lemon Lime, Mandarin Orange	\$2 ea
Maine Root Fair-trade Organic Lemonade	\$2.25 ea
Assorted Soft Drinks— Pepsi Products	\$1.25 ea
Bottled Water	\$1.25 ea
Ice Tea or Lemonade by the Pitcher	\$4 ea
Fruit Punch Bowl (serves 30)	\$20 ea

## Hors d' Oeuvres

<b>Chicken Wings</b> <i>Seasoned, barbeque or buffalo</i>	\$45	<b>Tortilla Chips</b> <i>with Guacamole and Salsa</i>	\$30
<b>Spinach Artichoke Dip</b> <i>Served with toasted crostini</i>	\$40	<b>Jumbo Shrimp Cocktail</b> <i>Classic cocktail sauce</i>	\$50
<b>Meatballs</b> <i>Swedish, Sweet &amp; Sour or Marinara</i>	\$45	<b>Maine Tomato Basil Bruschetta</b> <i>Mozzarella, Olive oil &amp; Garlic Croustade</i>	\$40
<b>Pan Seared Sea Scallops</b> <i>With pineapple sweet chili sauce</i>	\$55	<b>Mozzarella Ciliengini</b> <i>Fresh marinated mozzarella bites</i>	\$35
<b>Teriyaki Chicken Satay</b> <i>Skewered marinated boneless breast</i>	\$50	<b>Baked Raspberry &amp; Brie in Phyllo</b> <i>Individually wrapped appetizers</i>	\$45
<b>Ginger Beef Satay</b> <i>Sesame Ginger marinated beef skewers</i>	\$55	<b>Assorted Mini Quiches</b> <i>Variety of fresh baked quiches</i>	\$40
<b>Crab Rangoon</b> <i>Served with sweet chili sauce</i>	\$45	<b>Veggie Spring Rolls</b> <i>Served with soy ginger sauce</i>	\$35
<b>Spanakopita</b> <i>Spinach &amp; feta wrapped in phyllo</i>	\$40	<b>Sausage Stuffed Mushrooms</b> <i>Italian sausage &amp; savory stuffing</i>	\$40

All above selections serve 25 each

## Desserts

Dessert Platters		Custom Plated Desserts	
Cookies & Brownies	\$1.75 pp	Seasonal Maine Fruit Crisp	\$5 pp
Assorted Bars & Squares	\$2.00 pp	Maine Blueberry Cheesecake	\$6 pp
Assorted Cookies	\$1.25 pp	Triple Layer Carrot Cake	\$6 pp
Whoopie Pies	\$2.25 pp	Ultimate Chocolate Cake	\$7 pp
		Coconut Cream Cake	\$7 pp
		Fresh Fruit Trifle	\$6 pp

All prices are per person, except where otherwise noted, sales tax & gratuity not included.

## Entrées

### Vegetarian and Pasta

	Lunch	Dinner
<b>Butternut Squash Ravioli</b> <i>Butternut squash ravioli with walnuts &amp; sage brown butter reduction</i>	\$12	\$15
<b>Pasta Pomodoro</b> <i>House made marinara sauce with roasted vegetables over linguini</i>	\$11	\$14
<b>Chicken Pesto Pasta</b> <i>Herb roasted chicken breast tossed with fresh pesto over linguini</i>	\$12	\$15
<b>Lasagna</b> <i>Sautéed pork or roasted local vegetables</i>	\$12	\$15
<b>Portobello Parmesan</b> <i>Roasted Portobellos with bell peppers &amp; sweet onions in a marinara sauce</i>	\$10	\$13
<b>Tossed Salad &amp; Hearty Soup</b> <i>Choice of Caesar or garden salad, hearty house made vegetarian or meat soup</i>	\$9	N/A

### Fish and Seafood

<b>Broiled Atlantic Salmon</b> <i>Broiled Atlantic Salmon topped with herbed lemon butter</i>	\$13	\$16
<b>Shrimp Scampi</b> <i>Pan seared gulf shrimp in a garlic white wine reduction</i>	\$12	\$15
<b>New England Baked Haddock</b> <i>Fresh haddock fillet, topped with herbed panko crumbs &amp; lemon butter</i>	\$12	\$15
<b>Pan Seared Maple Scallops</b> <i>Pan seared sea scallops with a Maine maple balsamic reduction</i>	\$13	\$16
<b>Lobster Ravioli</b> <i>Maine lobster ravioli in a lemon cream sauce</i>	\$14	\$17

### Beef, Pork and Lamb

<b>Maple Mustard Pork Tenderloin</b> <i>Roasted pork tenderloin with a house made Maine maple mustard sauce</i>	\$13	\$16
<b>Apple Chutney Pork Chop</b> <i>Pan seared pork chop dressed with sweet apple &amp; onion chutney</i>	\$12	\$15
<b>Pan Seared Beef Tenderloin</b> <i>Pan seared tenderloin of beef in a burgundy wine reduction</i>	\$15	\$18
<b>Beef Tips with Mushroom Demi Glace</b> <i>Sautéed beef tips topped with a house made mushroom demi glace</i>	\$14	\$17
<b>Beef &amp; Veggie Skewers</b> <i>Marinated premium beef with assorted seasonal vegetable skewers</i>	\$12	\$15
<b>Roasted Rack of Lamb</b> <i>Garlic &amp; rosemary encrusted rack of lamb drizzled with red wine reduction</i>	\$15	\$18
<b>Brown sugar glazed Meatloaf</b> <i>House made meatloaf with sautéed onions, fresh herbs, topped with brown sugar honey glaze</i>	\$10	\$13

### Poultry

<b>Pan Roasted Chicken Piccata</b> <i>Pan roasted, lightly coated chicken breast with lemon white wine caper reduction</i>	\$11	\$14
<b>Caprese Chicken</b> <i>Roasted chicken breast with fresh mozzarella, basil, Maine tomato &amp; balsamic drizzle</i>	\$11	\$14
<b>Honey BBQ Chicken</b> <i>Roasted chicken breast simmered in a honey BBQ sauce</i>	\$10	\$13
<b>Chicken Florentine</b> <i>Roasted Chicken breast topped with house made spinach cream sauce</i>	\$11	\$14
<b>Shepherds Pie</b> <i>Ground turkey with fresh corn, topped with whipped white &amp; sweet potato</i>	\$10	\$13
<b>Turkey Pot Pie</b> <i>Turkey breast &amp; assorted vegetables topped with a flaky crust</i>	\$10	\$13

## Entrée Side Options

Garlic Mashed Potato, Roasted Fingerling Potato, Cajun Roasted Sweet Potato Wedges, Rice Pilaf, Honey Glazed Carrots, Sautéed Green Beans, Steamed Broccoli, Zucchini & Summer Squash Medley, Chef's Seasonal Vegetable, Mac & Cheese (add \$1)

All entrees are served with choice of two side options. Additional sides can be added for \$1.00pp. Choice of garden, caesar salad, or soup can be added for \$1.50pp. Add a dozen fresh baked rolls with butter for \$8.

## Additional Lunch Options

Ideal for delivery or pick-up

**Boxed Lunches \$10** Choice of sandwich served with chips, pickle, fresh fruit & bottled water. Available as wrap or choice of Wheat or Sourdough bread. Mayo & Mustard served on side except in salad.

**Sandwich Options:** Chicken Caesar, Turkey BLT, Honey Ham & Swiss, Roast Beef & Cheddar, House made Hummus & Veggies, Chicken Salad, Egg Salad

**Fresh Salads includes bottled water & fresh fruit \$9**

**Garden Salad** Fresh mixed greens, topped with seasonal veggies

**Caesar Salad** Chopped fresh romaine lettuce with shredded parmesan cheese, house made croutons & Caesar dressing.

**Summer Salad** Fresh spinach, topped with strawberries, shaved red onion, sliced almonds & feta cheese.

**Greek Salad** Chopped romaine topped with olives, red onion, tomato, cucumber, feta cheese with house made Greek dressing.

**Cobb Salad** Premium mixed greens with applewood smoked bacon, chopped eggs, red onion, tomato, & cucumber.

Add chicken to any salad \$2. Dressing options include; Ranch, Bleu Cheese, Honey Balsamic, French, & Italian.

## Platters

Can also be offered as Hors d' Oeuvres  
Sandwich Platters serve 10-12 people

**Deli Platter \$60** Assorted sliced deli meats with gourmet cheeses & artisan crackers.

**Sandwiches & Wraps \$60** Your choice of 3 sandwich varieties or wraps.

**Finger Sandwich Platter \$55** Assorted finger sandwiches, variety may include chicken salad, tuna salad, ham & Swiss, turkey & provolone, hummus & veggie.

**Caesar or Garden salad can be added to sandwich platters for 1.50pp**  
Hors d' Oeuvres platters serve 25 each

**Cheese Platter \$55** Domestic & Imported cheese variety. Served with artisan crackers & simple fresh fruit.

**Fresh Fruit Platter \$60** Assorted fresh fruits, served with yogurt dipping sauce.

**Fruit & Cheese Platter \$65** Domestic & Imported cheeses, artisan crackers, fresh fruits & accompanying dips.

**Seasonal Veggie Platter \$50** A variety of seasonal vegetable options served with house made humus & ranch veggie dips.

**Cohen on the Meadows** is more than happy to accommodate any allergy, gluten or lactose free restrictions.

We welcome the opportunity to create alternative entrees to suite your needs. Please contact our catering manager **Allison Leavitt** to assist with any catering needs. We thank you for the opportunity to create your memorable experience.