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# Chick-a-dee of Lewiston Catering

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## Full Service Wedding Menu

1472 Lisbon St.

Lewiston, Maine

207-376-3870

[bill@chickadeeoflewiston.com](mailto:bill@chickadeeoflewiston.com)

[chickadeeoflewiston.com](http://chickadeeoflewiston.com)

# Catering Information

## **Booking & Deadlines**

All prices are subject to change until a non-refundable deposit of \$500 confirms your event. Deposits can be paid by check, cash, or credit/debit card. All deposits paid with credit/debit card are subject to a 3% fee.

The minimum number of guests is 100 people.

Menus must be finalized 30 days before the event. A guaranteed guest count is required 2 weeks before the event. Final Payment is due 7 days before the event.

## **Food Service**

All of our catering is served buffet style. Guests serve themselves from both sides of the buffet line which is maintained by our professional catering team.

Cake cutting service is included at no additional cost.

## **Catered Bar Charges**

We are licensed and insured for full bar service. Our setup charge for a cash bar with an assortment of beer/wine is \$200, or \$400 for a full liquor bar. This price includes us bringing our alcohol inventory, bar tools, cups, straws, napkins, mixers and bar staff.

Our bar is set up to accept payment by cash or credit/debit card.

Champagne & Sparkling Cider toast is available **if we are providing the bar services for you.** The cost is \$2 per guest.

We offer a non-alcoholic beverage package that includes spring water, iced tea & lemonade. The cost is \$3 per guest. Plastic cups, napkins, and straws are included.

## **Set Up**

Setup/ Transportation charges are based off the distance from the event to our location at 1472 Lisbon St. Lewiston, Maine.

There is no transportation charge within 10 miles.

Any event between 11-40 miles is \$200 charge.

Any event further than 40 miles is scaled based on hours driven.

We ask that you have all necessary tables in place prior to our arrival set up with linens.

Tablecloths and napkins are available for rent through us for \$1.50 per guest. If you order linens through us you may pick them up the day before your event.

### **We will provide the following at no extra cost:**

1. Staffing (1 server, 2 kitchen staff, & one manager per 100 guests)
2. Chafing dishes & sternos
3. White tablecloths for buffet, appetizer table, bar, and work tables
4. Paper plates for dinner, salad, appetizer & desserts
5. High Quality Plastic Flatware

### **We need you to provide:**

1. (2) 8' tables for the buffet
2. (2) 6' tables for our work area (or equivalent counter space at venue)
3. (1) table large enough to fit all of the appetizers/non-alcoholic beverages you order
4. If you purchase the bar package: (2) 6' tables (or an on-site bar with shelves)

## **Clean Up**

Our professional staff will remove all food related trash from the tables and put them into the necessary receptacles on site. We cannot remove bottles or trash from the site, but we will bring them to a dumpster on site, or whatever designated spot on site that you wish. You are responsible for providing trash cans and recycling receptacles.

# *Hors D'oeuvres*

## **All Buffets Include:**

Assorted Cheese Tray with Crackers  
Fresh Vegetable Platter with Ranch Dressing

## **Upgrade to Package 2 for \$3 per guest and add:**

Crab Salad in Phyllo Cups  
&  
Assorted Fruit Platter

## **Add any of the following hors d'oeuvres trays:** *(We recommend 3 pieces per guest)*

Meatballs *(Traditional Red Sauce or Swedish)* **Sm \$60 Lrg \$115**

Seafood Stuffed Mushrooms **Sm \$65 Lrg \$120**

Jumbo Shrimp Cocktail *(Traditional or Roasted w/ Olive Oil)* **\$2 each**

Lobster Deviled Eggs **\$30 per dozen**

Roasted Vegetables with Lemon Vinaigrette **Sm \$85 Lrg \$150**

Bacon Wrapped Scallops **Market**



**All Prices Are Subject To 8% Sales Tax & 20% Service Charge Dinner**

# *Dinner Buffets*

## **All Dinner Buffets Include:**

Cheese Tray with Crackers  
Fresh Vegetable Platter with Dip  
Dinner Rolls with Butter

&

Garden Salad with Assorted Dressings

## **Choice of Sides:**

**(Pick Two)**

Honey Buttered Baby Carrots  
Fresh Butternut Squash  
Green Bean Almondine  
Peas with Pearl Onions  
Garlic Mashed Potatoes  
Oven Roasted Baby Red Potatoes  
Rice Pilaf

## **Entrees:**

*2 for \$25 - 3 for \$27 - 4 for \$29*

Stuffed Boneless Breast of Chicken with Gravy  
Chicken Piccata with Lemon Butter Caper Sauce  
Baked Salmon with Hollandaise Dill Sauce  
Baked Haddock with Seafood Stuffing & Lobster Sauce  
Baked Haddock with Buttered Crumbs  
Baked Lasagna (Vegetarian or Traditional)  
Teriyaki Stir Fried Chicken & Veggies over Rice Pilaf  
Teriyaki Stir Fried Sirloin Tips & Veggies over Rice Pilaf  
Teriyaki Stir Fried Veggies over Rice Pilaf

## **Chef Carved:**

Garlic Roasted Top Round of Beef Au Jus  
Hickory Smoked Pit Ham  
Roasted Turkey Breast with Pan Gravy  
Rosemary Roasted Loin of Pork with Pan Gravy  
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