

Friday Dinner
October 30, 2009
MU: 5:00 pm - 7:00 pm
Thorne: 5:00 pm - 7:30 pm
Ticket or \$7.75 adults/\$3.75 child under 12

Moulton Union &
Thorne Hall

Autumn Salad Bar Featuring: **Wild Rice Salad**
Curry Pumpkin Bisque
New England Fish Chowder
Fresh Fruit & Maine Cheddar Cheese Display
~
Gulf of Maine Shrimp Cakes (MU: Fish Cakes) with
Spicy Remoulade Sauce
~
Roast Sirloin of Beef Carved To Order
with Red Wine & Mushroom Reduction
~
Creamy Parmesan Polenta with Roasted
Bowdoin Organic Garden Vegetables (VE)
~
Cranberry Chicken
~
ANTIPASTO DISPLAY:
Fresh Mozzarella w/Basil & Olive Oil, Prosciutto,
Salami, Olives, Assorted Peppers, Grilled Eggplant,
Marinated Mushrooms & Artichoke Hearts, Caponata,
& Warm Focaccia Bread
~
Herb Roasted Maine Red Potatoes
~
Steamed Brown Rice
~
Steamed Green Beans
with Julienne Carrots
~
Baked Butternut Squash w/Maple Sugar
~
White Wheat French Bread
~
Warm Apple Crisp & Whipped Cream
Blueberry Buckle
~
Maine Apple Cider

Saturday Brunch
October 31, 2009
MU: 9:00 am - 12:30 pm
Thorne: 10:30 am - 1:30 pm
Ticket or \$6.00 adults/\$3.00 child under 12

Moulton Union &
Thorne Hall

Fiddler's Green Maine Organic Oatmeal with
Apples & Cinnamon
Southern-Style Grits
~
Caramel French Toast
~
Cage-Free Egg & Muffin Breakfast Sandwich
~
Scrambled and
Cholesterol-Free Eggs
~
Omelet Bar: Cooked To Order
~
Assorted Fresh Fruit
~
Autumn Salad Bar
~
Glazed Baked Ham Carved To Order
~
Homemade Corned Beef Hash
~
Spinach & Cheese Quiche
~
Home-fried Potatoes
~
Steamed Wax Beans
~
Baked Fruit Compote
~
Bagels, English Muffins,
and Homemade Breads for Toasting
~
Pumpkin Bread
~
Homemade Muffins, Scones, &
Coffee Crumb Cake
~
Fresh-Squeezed Orange Juice
Maine Apple Cider

Saturday Dinner
October 31, 2009
MU: 5:00 pm - 7:00 pm
Thorne: 5:00 pm - 7:30 pm
Ticket or \$7.75 adults/\$3.75 child under 12

Moulton Union &
Thorne Hall

Autumn Salad Bar Featuring:
Organic Garbanzo Bean Salad
Roasted Chicken & Wild Rice Soup
Andrew's Vegetarian Chili (V)
Warm Brie with Chutney & Crackers
~
Wild Maine Haddock Florentine
Laced with Fresh Herbs & White Wine
~
Sauteed Medallions of Chicken
with Mushrooms & Dijon Tarragon Cream
~
Maine Organic Vegetable Curry
& Moroccan Couscous (VE)
~
Fettuccine with Gorgonzola
~
SPANISH TAPAS DISPLAY:
Chickpea & Spinach Crostini, Fried Squid,
Garlic Green Beans, & Grilled Chorizo
~
Sweet Potato Wedges Roasted with
Fresh Rosemary
~
Brown Rice Cider Pilaf
~
Fresh Steamed Broccoli,
Cauliflower, and Carrots
~
Assortment of Homemade Rolls &
Mini Corn Muffins
~
Assorted Pies: Hot Apple,
Pumpkin, & Blueberry
~
Pumpkin Cookies
Assorted Homemade Cookies
~
Maine Apple Cider

Sunday Brunch
November 1, 2009
MU: 9:00 am - 12:30 pm
Thorne: 11:00 am - 1:30 pm
Ticket or \$6.00 adults/\$3.00 child under 12

Moulton Union
Thorne Hall has Jazz Brunch Today!

Fiddler's Green Maine Organic
Penobscot Porridge with Dates & Raisins
Southern-Style Grits
~
Maple Walnut or Plain Pancakes
~
Breakfast Burrito with Scrambled Eggs
or Scrambled Tofu (VE)
~
Omelet Bar: Cooked To Order
~
Cheese Strata
~
Scrambled and
Cholesterol-Free Eggs
~
Lyonnais Potatoes
~
Breakfast Sausage
~
Chicken Tortilla Soup
~
Autumn Salad Bar
~
Roast Turkey Breast Carved To Order
~
Ham, Honey Mustard, & Swiss Panini
~
Fresh Steamed Carrots
~
Da's Irish Bread
~
Assorted Fresh Fruit
Bagels, English Muffins,
& Homemade Breads for Toasting
~
Homemade Muffins & Sweet Rolls
~
Fresh-Squeezed Orange Juice
Maine Apple Cider

Bold menu items are winning student recipes from our past "Recipe to Cure Homesickness" contests!