



C A T E

R I N G



AT UNIVERSITY
OF NEW
ENGLAND



Our Menu



WELCOME LETTER

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HORS D'OEUVRES


PLANNING YOUR EVENT

This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.




Welcome

From basic coffee services to outdoor events of unlimited numbers, our goal is to provide you with a full range of quality and innovation catering services backed by a diverse, service oriented staff and a wide range of resources available from our international network.



As a catering service our main function is food! Our trained professional staff is dedicated to providing the highest level of catering services. The quality of your food however, does not rest upon the chefs alone. Every member of the catering department receives monthly training on food and beverage services, as well as day to day experience on the job.



This brochure provides you with fresh, contemporary menus. However, this represents only a starting point. Our commitment is to customize and create whatever is required to provide your guest with an unforgettable experience.

We look forward to the opportunity to work with you!





A GREAT START

SUNRISE BREAKFAST (\$15.00 MINIMUM)

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed coffee, decaffeinated and hot tea.

EARLY RISER

An assorted pastry basket of danish, bagels or muffins, and a bottled juice assortment of orange, apple and cranberry.

EYE OPENER

An assorted pastry basket of Danish, bagels or muffins, and a bottled juice assortment of orange, apple and cranberry. And an assortment of fresh, seasonal sliced fruit.

SUNRISE START

An assortment of bagels and breakfast pastries with accompaniments of fruit yogurt and granola, a bottled juice assortment of orange, apple and cranberry. And an assortment of fresh, seasonal sliced fruit

MORNING BREAKS A LA CARTE

Cereal with milk
Seasonal fresh fruit salad
Seasonal whole fresh fruit
(local when available)
Seasonal fresh sliced fruit
Yogurt with granola

Please see your Catering Director about our Famous Cooked to Order Omelet Bar or Create a Breakfast Buffet

B R E A K F A S T



A GREAT START

SUNRISE BREAKFAST

The following items can be added on to any of the sunrise breakfast menus to create a custom menu for any occasion.

ENTRÉES

- Mushroom Cheese Strata
- Ham and Potato Frittata
- Scrambled Eggs
- Crisp Bacon
- Ham Steak
- Sausage Links
- Lox and Condiments
- French Toast
- Pancakes
- Waffles
- Maine Blueberry Pancakes
- Home Fried Potatoes
- Hash Browns

BAKERY A LA CARTE, PER PERSON

Always "Baked Fresh" in our Bakery

- Assorted bagels with condiments
- Croissants
- Pastry
- Sticky rolls
- Assorted scones
- Assorted Country Muffins

BEVERAGES

HOT

- Fresh Brewed Green Mountain Coffee
- Fresh Brewed Green Mountain Decaffeinated Coffee
- Bigelow Teas
- Swiss Miss Hot Chocolate

COLD

- Individual assorted bottled Juices
- Lemonade
- Assorted canned soft drinks
- Poland Spring Bottled water
- Milk
- Fruit Punch
- Iced Tea
- Citrus Punch
- Cider (Seasonal)
- Sports drinks

B R E A K F A S T



LUNCH TIME

EXPRESS LUNCHES: (5 GUESTS MINIMUM)

Our signature specialty sandwiches can be prepared to suit your event. We package these to go with you. Limited time for a lunch? They can be preset along with beverages and dessert to keep your program on time.

ALBUQUERQUE CHICKEN

Chicken sandwich with a Southwest flair served with side salad of the day, condiments, potato chips, fresh baked cookies or brownies and a canned beverage or bottled water.

BISTRO GRILL

Grilled herb boneless chicken breast with melted mozzarella and pesto mayonnaise on focaccia bread with side salad of the day, condiments, potato chips, fresh baked cookies or brownies and a canned soda or a bottled Maine Poland Spring water.

GRILLED VEGETABLE BAGUETTE

Grilled vegetables with fontina cheese on a baguette with side salad of the day, condiments, potato chips, fresh baked cookies or brownies and a canned soda or a bottled Maine Poland Spring water.

GRILLED PORTOBELLO ON FOCACCIA

Grilled portobello mushroom sandwich with provolone cheese served with side salad of the day, condiments, potato chips, fresh baked cookies or brownies and a canned soda or a bottled Maine Poland Spring water.

SWEET BEEF

Roast beef with caramelized onion and dijon mayonnaise on a baguette served with side salad of the day, condiments, potato chips, fresh baked cookies or brownies and a canned beverage or bottled Maine Poland Spring water.

ITALIAN LOAFER

Salami, ham, provolone, roasted red peppers on a french roll with garlic mayonnaise served with side salad of the day, condiments, potato chips, fresh baked cookies or brownies, and a canned soda or a bottled Maine Poland Spring water.

TURKEY CHEDDAR WRAP

Turkey and cheddar with horseradish cream cheese on a flour tortilla, served with side salad of the day, condiments, potato chips, fresh baked cookies or brownies, and a canned soda or a bottled Maine Poland Spring water.

PICNIC LUNCH

Assorted deli sandwiches on a roll or choice of sliced bread, featuring tuna, roast turkey breast, ham & swiss, condiments, potato chips, fresh baked cookies or brownies and a canned soda or bottled Maine Poland Spring water.

EXPRESS LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS: (5 GUESTS MINIMUM)

Our signature specialty salads can be prepared to suit your event. We can package these to go with you. Limited time for a luncheon? They can be pre set along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a dinner roll with butter, cookies or a brownie, choice of a canned soda or water.

CHEF SALAD

A bed of mixed greens with julienne ham and turkey, cheddar cheese, hard boiled egg and choice of dressing with a dinner roll and butter.

CAESAR SALAD

Fresh cut romaine lettuce with shredded parmesan cheese, focaccia croutons and Caesar dressing.

- * Add grilled balsamic chicken breast
- * Add shrimp
- * Add sizzling steak

COBB SALAD

A bed of mixed greens with smoked turkey, avocado, egg, bacon and crumbled blue cheese served with blue cheese dressing.

CHICKEN FAJITA SALAD

Fresh mixed greens, marinated sliced chicken breast, vegetables, tomatoes, shredded cheddar cheese and fried tri-color tortilla chips served with choice of dressing.

ANTIPASTO SALAD

Cubed salami, ham, sliced olives, diced tomatoes, cubed provolone cheese, tossed with fresh greens, spices and a red wine vinaigrette dressing.

VEGETARIAN HUMMUS PLATE

Hummus with pita & vegetable sticks. A traditional Hummus served with black olives, carrot and celery sticks and pita wedges.

BIG GREEK SALAD

Crisp mixed greens with tabbouleh, roasted red pepper, crumbled feta cheese and falafel in a flat bread cone.

LUNCHEON SALADS



B O U N T I F U L B U F F E T S

SPECIALTY BUFFETS: (25 GUESTS MINIMUM)

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

SLICERS DELI BUFFET

Sliced roast beef, ham, turkey, american, swiss and provolone accompanied by assorted bread and rolls, pasta salad with lettuce, tomato, pickles, onion, condiments, potato chips, fresh baked cookies, brownies and canned soda or bottled Maine Poland Spring water.

SALAD BUFFET

Seafood salad, chicken salad, tuna salad, egg salad and tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with a choice of two salad dressings all accompanied by assorted breads and rolls, relish tray with lettuce, tomato, pickles and onion, condiments potato chips, fresh baked cookies, brownies and a canned soda or bottled Maine Poland Spring water.

CAESAR BAR

Romaine lettuce tossed with parmesan cheese, croutons, and Caesar dressing served with rolls and butter, dessert bars and a canned soda or bottled water

OPTIONS:

- Add Buffalo, Honey BBQ or plain grilled chicken
- Add grilled shrimp
- Add sizzling steak

LUNCHEON PLATTERS

Our luncheon platters will be set up buffet for guest to enjoy!

• TURKEY CLUB

Our turkey clubs will be made on whole wheat bread and served with pickles, chips, fresh baked cookies or brownies, canned soda and a bottled Maine Poland Spring water.

• GRILLED VEGETABLE WRAP

Our home made vegetable wraps in flavored tortillas and served with fresh sliced fruit. Accompanied by chips, fresh baked cookies or brownies, canned soda and a bottled Maine Poland Spring water

• TUSCAN GRILLED CHICKEN BREAST

Our Italian classic chicken sandwich on focaccia accompanied by chips, fresh baked cookies or brownies, canned soda and a bottled Maine Poland Spring water

OPTIONS:

Please add a salad?

- Pasta salad, potato salad, garden salad and Caesar salad

B U F F E T S



B O U N T I F U L B U F F E T S

THEMED BUFFETS: (25 GUESTS MINIMUM)

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

TROPICAL BUFFET

Smoked Tomato Bisque
Assorted Rolls
Mixed Greens w/Cucumber, Tomato and
Coconut Rum Vinaigrette
Grilled Vegetable Platter
Jerk Rubbed Mahi-Mahi with Pineapple Salsa
Mango Barbecued Chicken Breast
Sweet Potato Mash
Vegetable Medley
Assorted Cakes and Pies
Iced Tea & Iced Water

ITALIAN BUFFET

Minestrone Soup
Antipasto Salad
Arugula Mixed greens with Balsamic Vinaigrette
Penne Pasta Bolognese
Tortellini with Alfredo Cream Sauce
Eggplant Parmesan
Garlic Bread
Assorted Cakes and Pies
Iced Tea & Iced Water

ASIAN SPA BUFFET

Miso Soup
Assorted Rolls
Carrot-Sesame Slaw
Spinach and Frisee w/Citrus Miso Vinaigrette
and Mandarin Oranges
Stir Fry Chicken and Vegetables
Teriyaki Salmon Filet
Jasmine Rice
Assorted Cakes and Pies
Iced Tea & Iced Water

LUNCHEON PLATTERS

Crab and Corn Chowder
Assorted Rolls
Seasonal Greens with Balsamic Vinaigrette,
Cucumber & Tomato
Savory Cabbage-Vegetable Slaw
Salmon with Leeks and Chive Butter
Mussels with Tomato, Onion, Basil and White Wine
Scrod with Brandy Sauce
Vegetable Medley
Rice Pilaf
Assorted Cakes and Pies
Iced Tea & Iced Water

EXECUTIVE BUFFET

Mushroom Barley Soup
Dilled Potato Salad with Dijon
Classic Caesar Salad with Lemon,
Croutons & Aged Parmesan
Assorted Artisan Rolls
Chicken with Mushroom Marsala
Petit Filet of Beef with Shallot Bordelaise
Roasted Potatoes
Seasonal Vegetable Medley
Assorted Cakes and Pies
Iced Tea & Iced Water

Please note: A \$5.00 per person additional charge applies if guest count is under the minimum.

B U F F E T S



MOVABLE FEASTS

MOVABLE FEASTS: (25 GUESTS MINIMUM)

The following feast have been created with distinctive themes for your event planning convenience, all at lunch or in the evening.

BASIC BBQ

Hamburgers, hot dogs, veggie burgers, sliced cheese, corn on the cob, please choose potato salad, macaroni salad, coleslaw, relish tray with lettuce, tomato, pickles and onions, condiments, potato chips, fresh baked cookies, watermelon, and lemonade, iced tea, and water.

MAINE BBQ

Hamburgers, veggie burgers, hot dogs, vegetable kabobs and grilled breast of chicken, red bliss potato salad, garden salad with dressings, corn on the cob, lettuce, tomatoes, onions, and american cheese, fresh chilled watermelon, brownies, iced tea, lemonade and soda.

MAINE LOBSTER FEAST

Boiled Maine lobster served with drawn butter (grilled sirloin steak or roasted half chicken for non lobster guest) steamed red bliss potatoes, corn on the cob, sausage and Maine mussels in white wine sauce, tossed salad with 3 dressings, potato salad or cole slaw, strawberry shortcake bar, iced tea, lemonade and soda.

The above menus are available at our ocean side location between April 1st and Columbus day.

Our BBQ menus are only available April 15th – September 15th and our Lobster feast can be prepared year round!

HOLIDAY DINNER

Tossed garden salad with tomatoes, cucumbers, red onions and croutons with your choice of two dressings. Roast turkey with whipped potatoes and giblet gravy, country stuffing, corn, cranberry sauce, rolls and butter, pumpkin pie served with coffee decaffeinated coffee and hot tea or iced tea

PIZZA

Your choice of pizza served with canned soda, bottled Maine Poland Spring water and chips.

ADDITIONAL TOPPING

(pepperoni, sausage, meatballs, grilled chicken, ham, red and green peppers, red onion, mushrooms, olives, roasted red peppers, broccoli, spinach, jalapeño peppers, garlic and pineapple)

- ask about our per pizza option?

WINGS AND SALAD

Buffalo wings, blue cheese dressing celery sticks, carrot sticks and Caesar salad with assorted canned sodas.

C L A S S I C S



CULINARY CLASSICS

(25 GUESTS MINIMUM)

Each menu item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee and hot tea, soda, water and choice of dessert. Select 1 or 2 entrees.

BEEF

ROAST SIRLOIN OF BEEF
Sliced roast top sirloin of beef carved and served with au jus and sautéed mushrooms

STEAK AU POIVRE
Delicious herb crusted beef tenderloin served with a classic brandy sauce with green peppercorns

VEAL

SOUTHWESTERN GLAZED PORK LOIN
A classic! Scaloppini of veal sautéed and flavored with lemons and capers

LAMB

LAMB CHOPS
Broiled lamb chops served with mint jelly

POULTRY

CHICKEN PICCATA
Boneless breast of chicken lightly sautéed and served in a light lemon sauce with capers

CHICKEN CORDON BLEU
Boneless breast of chicken rolled with imported ham and swiss cheese

ITALIAN CHICKEN
Boneless breast of chicken seasoned with Italian marinade and grilled

CHICKEN MARSALA
This classic dish is served with boneless breast of chicken in our rich mushroom sauce

CHICKEN PARMESAN
Traditional chicken cutlet topped with marinara and parmesan cheese

SEAFOOD

BROILED HADDOCK WITH DILL BUTTER
Haddock fillet broiled to perfection served with dill butter

MARYLAND CRAB CAKES
Mouthwatering Maryland lump crab cakes

ALMOND COCONUT TILAPIA
Baked tilapia fillet crusted with coconut, almonds and Cuban seasonings

GARLIC ORANGE CHILI SHRIMP
Shrimp, stir fried with Asian vegetables, ginger and green onions in garlic orange sauce

PORK

SOUTHWESTERN GLAZED PORK LOIN
Carved and served with a zesty chipotle pepper sauce

NEW ENGLAND MAPLE BAKED HAM
Carved and served with a New England maple syrup glaze

VEGETARIAN

VEGETABLE NAPOLEON
Napoleon with Portobello mushroom, eggplant, peppers, zucchini and yellow squash

UNE PASTA WITH ARTICHOKEs
Penne pasta sautéed with artichokes, sundried tomatoes, ripe olives, caperberries and feta cheese

C L A S S I C S



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert. Please select one.

TOSSED GARDEN SALAD

A fresh mix of lettuce with tomatoes, cucumbers, red onion and croutons and your choice of dressing

CAESAR SALAD

Romaine lettuce with parmesan cheese, garlic croutons and creamy caesar dressing

BUFFALO MOZZARELLA

Tomato and fresh basil with garlic vinaigrette

SPINACH SALAD

Fresh baby spinach with a warm bacon dressing

SPRING PEAR SALAD

Fresh spring greens tossed with toasted walnuts, caramelized pears and fresh blue cheese

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert. Below is a list of the accompaniments to the entree.

ON THE SIDE - SELECT TWO

- Baked potato served with butter sour cream and chives
- Country mashed potatoes
- Baked sweet potatoes
- Potatoes anna
- Oven roasted garlic potatoes
- Rice pilaf
- Basmati rice
- Long grain and wild rice
- Whipped sweet potatoes
- Basil orzo
- Risotto cakes with mushrooms
- Fresh broccoli spears
- Asparagus spears (seasonal)
- Fresh zucchini with garlic and basil
- Green beans with almonds
- Carrots vichy
- Baby carrots

DESSERTS - SELECT ONE

PIES AND COBBLERS

- Dutch apple pie
- Blueberry crisp
- Peach cobbler
- Boston cream pie
- Pumpkin pie
- Key Lime pie

CAKES

- Chocolate cake
- Carrot cake
- German chocolate cake
- Caramel granny apple
- Angel food cake with seasonal berries
- Cheesecake with strawberries
- Bread pudding



BREAKS / DIPS / TRAYS AND DISPLAYS

AFTERNOON DELIGHTS, (15 GUEST MINIMUM)

CHOCOLATE LOVER'S BREAK

Assorted Cookies, Brownies, Andes Mints, Malted Milk Balls, Milk, Chocolate Milk, Bottled Water and Coffee Service

HEALTHY BREAK

Assorted Whole Fresh Fruit, Healthy Snack Bars, Assorted Yogurts, Bottled Water and Assorted Canned Diet Sodas.

CRUNCHY SALTY BREAK

Potato Chips, Pretzels, Mixed Nuts, Tortilla Chips and Salsa, Assorted Canned Sodas and Bottled Waters.

SOUTH OF THE BEACH BREAK

Fresh Fruit Platter, Mixed Nuts, Crudite with Dip, String Cheese, Strawberry Jello Cups, Bottled Waters and Assorted Diet Sodas.

LO-CARB (ATKINS FRIENDLY) BREAK

Hard Boiled Eggs, Meat and Cheese Roll Ups, Strawberry Jello Cups, Crudite with Dip, Bottled Waters and Assorted Canned Diet Sodas.

AFTERNOON DELIGHT

Assorted Cookies and Brownies, Coffee Service, Bottled Waters and Assorted Canned Sodas.

MEXICAN FIESTA

Tortilla Chips with Cheese, Olives, Guacamole, Sour Cream, Salsa, Onions, Jalapeno Peppers, Bottled Waters and Assorted Canned Sodas.

ASSORTED DIPS, PER PERSON

Served with crackers, tortilla chips or chips

- Spinach and Artichoke Dip
- French Onion Dip
- Garden Vegetable Dip
- Ranch Dip
- Crab Dip
- Shrimp Dip
- Hummus Dip
- Seven Layer Dip with Tortilla Chips

TRAYS AND DISPLAYS, PER PERSON

- Crudités and Dip
- Cheese and Crackers
- Fresh Seasonal Fruit and Cheese
- Smoked Salmon with Condiments
- Mini Rollers
- Tea Sandwiches with Assorted Fillings.

Select Two of the following:

(Tuna Salad, Egg Salad, Chicken Salad, Ham Salad, Seafood Salad)

- Mediterranean Display with flavored Hummus, Pita Chips, Tabbouleh, Kalamata Olives and Feta Cheese

G O U R M E T D I P S
T R A Y S A N D D I S P L A Y S



FINISHING TOUCHES

DESSERT BARS, BY THE DOZEN

Have your dessert bars cut into triangles logs and squares to create an attractive platter

- Chocolate brownies
- Marble brownies
- Lemon bars
- Seven layer bars
- Marshmallow krispies
- Raspberry ribbon brownies
- Chocolate fondue
- Carrot cake bar
- Cheese cake bar
- Turtle brownie bar
- Square petit fours
- French pastries

FRESH BAKED COOKIES, BY THE DOZEN

- Chocolate chip
- Oatmeal raisin
- Peanut butter drop
- Chocolate chocolate chip
- Macaroons
- Sugar

SHAINS OF MAINE ICE CREAM SUNDAE BAR, 25 GUESTS MINIMUM

Includes one 3 gallon tub of ice cream with your choice of vanilla, chocolate or strawberry

Select two sauces from the following:

- Chocolate
- Hot fudge
- Butterscotch

Select 3 from the following toppings:

- Peanuts
- Sprinkles
- Crushed oreos
- Cherries
- Granola whipped topping
- M & M's



H O R S D ' O E U V R E S

BY THE DOZEN

The following hors d'oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event.

HOT

- Spanakopita
- Fried Chicken Tenders
- Vegetable Spring Rolls
- Stuffed Mushroom
- Scallops Wrapped in Bacon
- Clams Casino
- Crab Rangoon
- Potato Latkes
- Honey Ginger Chicken Satay
- Crab cake
- Chicken Chimichanga
- Vegetables in Phyllo
- Mini Quiche
- Teriyaki Beef Or Chicken
- Sesame Chicken
- Pizza Cheese Sticks
- Sweet & Sour Meatballs
- Coconut Shrimp

COLD


- Shrimp cocktail
- Skewered fruit with yogurt dressing
- Salmon pinwheel
- Tomato, mozzarella and basil crostini
- Tuscan bruschetta
- Devil Eggs



Planning Your Special Event


Styles of Service, Guest Counts and Booking Policies

Styles of Service




Pick-Up Service - For those groups working within limited budgets and time frames this is the perfect solution. Your staff may pick-up in Dining Services between the hours of 6:30 AM and 6:30 PM, Monday through Friday and between 9:00 AM and 6:30 PM Saturdays and Sundays. Off-hours pick-ups may be made by special arrangement. All pick-ups utilize disposable packaging. Twenty-Four hours notice is requested for all pick-ups.

Delivery Service - Catering orders for delivery are available seven days a week. All orders for 50 or more people, orders for service off the UNE campus, orders for service on china, hot buffets and events requiring wait staff must be booked a minimum of seven days in advance. Orders for served dinners requiring wait staff must be booked a minimum of two weeks in advance.



Waited Service - Waited service is available for all events except pick-ups. Waited service for hot breakfasts, cocktail parties, and buffets will be billed a fee of \$15.00 per hour per staff member with a 2 hour minimum. One staff member is required per 20 guests for breakfasts and buffets and one staff member per 40 guests for cocktail parties. All chefs for action stations will be billed at \$35 per hour.



Bar Service - Dining Services will comply with all present and future policies of the University and the Maine Bureau of Liquor Enforcement. The only rooms licensed for the service of alcohol are The Hang, Saint Francis and Multi Purpose Rooms. Alcohol service in any other location requires Dining Services to obtain an off premise permit. If you are planning an event involving the service of alcohol in an unlicensed location we must request 4 weeks notice in order to facilitate the application process required by the City of Biddeford, the City of Portland and the Department of Public Safety, Bureau of Liquor Enforcement. All events requiring an off premise permit will be assessed a fee of \$20.

Dining Services will not serve alcohol at any event in an unlicensed location without the proper permits.

All bars require one bartender per 75 guests. Bartenders will be billed at \$20.00 per hour with a minimum 3 hours.

Planning Your Special Event

Guest Counts

All prices quoted are for service on paper, Up scale plastic is available for an additional cost of \$1.50 per person, china service is available for an additional cost of \$3.50 per person and linen is available at \$2.50 per table. All functions will be billed for the guaranteed guest counts and any attendance above that. Changes in guarantees and cancellations will be accepted up to 72 hours before the event at no charge. Late cancellations will be responsible for any costs incurred by Dining Services, unless cancellation is due to University closure. Should the University close due to inclement weather it is the client's responsibility to notify Dining Services as to the status of your event. If we receive no notification we will prepare for your event and you will be liable for the entire cost of service. Any equipment found to be missing from an event would be charged for at full replacement cost plus administrative fees.

Booking Policies

Before arranging a catered event you must first contact the University's scheduling coordinator at x2138 on the University Campus or x4208 on the Westbrook College Campus. At this point a room reservation form will be generated. You must then use the reservation form to contact Facilities Management for your room setup. Please be aware that Facilities Management maintains it's own policies regarding room set-ups. Please be sure that the room you select allows the service of food. Dining services discourages the service of food in classrooms and common areas of the University.



Planning Your Special Event

University Billing Policies

All departments billing to university budget line numbers **MUST** furnish the line number at the time of booking. Dining services will not book or serve any event without a line number to invoice to.

Contacting Us

Dining Services accepts orders via fax, telephone or e-mail
(please do not e-mail orders less than 72 business hours in advance!!!).

For the Biddeford campus catering please call extension: 2869

For the Westbrook campus catering please call extension: 4261



