

# CATERING MENU

541.463.3500 | [lanecc.edu/catering](http://lanecc.edu/catering)

## BREAKFAST SELECTIONS

*All Breakfast Selections include Coffee, Tea, & Juice.*

### PLATED BREAKFAST

*Minimum may be required.*

#### Traditional Hearty Breakfast

Free-Range Scrambled Eggs **(GF)** | Bacon or Sausage **(GF)** | Country Potatoes **(GF/VG)**  
House Baked Muffins **(V)** \$15

#### Spinach Frittata

Sun-dried Tomato, Feta, & Spinach Frittata **(GF/V)**  
Chicken Sausage **(GF)** & Fresh Fruit **(GF/VG)** \$13

#### Signature French Toast

Vanilla Bean Custard French Toast **(V)**  
Bacon or Sausage **(GF)** & Fresh Fruit **(GF/VG)** \$12

### BREAKFAST BUFFETS

*Minimum may be required.*

#### Hot Breakfast Buffet

Free-Range Scrambled Eggs **(GF/VG)** | Bacon & Sausage **(GF)** | Country Potatoes **(GF/VG)**  
Fresh Fruit Tray **(GF/VG)** | Muffins \$12

#### French Toast Buffet

French Toast & Warm Syrup **(V)** | Bacon or Sausage **(GF)**  
Yogurt Bar with Greek Yogurt, Berries, & Raisins **(GF/V)** | Granola **(VG)** \$11

#### Vegetarian Hot Breakfast Buffet **(VG)**

Free-Range Scrambled Eggs | Country Potatoes **(GF/VG)** | Fresh Fruit Tray | Muffins **(V)** \$10

#### On the Healthy Side

Yogurt Bar with Greek Yogurt, Berries, & Raisins **(GF/V)** | Granola **(VG)** \$11  
Hard Boiled Eggs **(GF)** | Fresh Fruit \$10

#### The Continental

Muffin Assortment from our In-House Bakery **(V)** | Fresh Fruit Tray \$8

#### CENTER Breakfast Buffet



Lox & Poached Salmon **(GF)**  
Bagel Assortment **(V)** | Cream Cheese **(GF/V)**  
Tofu Paté **(GF/V)** | Diced Egg & Tomato  
Fresh Fruit Tray & Muffins **(V)**

**(GF)** Gluten Free    **(V)** Vegetarian    **(VG)** Vegan

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## PLATED LUNCHEONS

*Plated Luncheons include: One Entrée Selection, \* Mixed Greens Salad, Seasonal Vegetable, Chef's Choice of Potato or Grain, Rolls & Butter, Cookies, Choice of Iced Tea or Lemonade.*

### ENTRÉE SELECTIONS

*20 persons minimum.*

#### **Grilled Sirloin (GF)**

Topped with Green Peppercorn & Caramelized Onion Sauce \$18

#### **Pan Seared Chicken (GF)**

Choice of Lemon & Artichoke or fragrant Tarragon Dijon Sauce \$17

#### **Toasted Israeli Couscous (VG)**

Topped with Tempe, Seasonal Roasted Vegetables & Charred Tomato Coulis \$16

#### **Roasted Fennel Gnocchi (V)**

With Peppers, Tomato & Parmesan \$17

#### **Seasonal Plated Lunch**

Ask about the Center's Seasonal Menu during the month your event is scheduled.



#### **CENTER Baked Salmon (GF)**

Chef Tim's Citrus-Coriander Beurre Blanc \$18.50

### DESSERT UPGRADES

#### **Crème Brulee (GF)**

Classic Custard & Caramelized Topping \$5

#### **Chocolate Mousse (GF)**

Chambord Macerated Berries \$5

#### **New York Style Cheesecake**

Northwest Berry Compote \$5

#### **Chocolate Pecan Tart**

Amaretto Caramel Sauce \$5

#### **Chef's Seasonal Dessert**

Best of the Season \$5

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## LUNCHEON BUFFETS

*Luncheon Buffets include Cookies & choice of Iced Tea or Lemonade.*

### CLOSE-TO-HOME SELECTIONS

*Minimum may be required.*

#### Oregon Bounty

Marinated Chicken with Seasonal Mushroom Sauce **(GF)**

Seared Salmon with Marionberry Gastrique **(GF)**

Herb Roasted Potatoes **(GF/VG)** | Seasonal Fresh Vegetables **(GF/VG)**

Organic Wild Rice Salad with Roasted Peppers & Soy Vinaigrette **(GF/VG)**

Salad Greens with Dried Cherries, Hazelnuts & Shaved Red Onion **(GF/VG)**

Rolls & Butter **\$18**

#### American BBQ

Spice Rubbed Tri-Tip Steak **(GF)**

Slow Cooked Chicken with Ancho BBQ Sauce **(GF)**

Slow Cooked Ranch Beans **(GF/VG)** | Cornbread

Roasted Red Pepper Potato Salad **(GF/V)** | Fuji Apple & Cabbage Slaw **(GF/V)** **\$14**

#### Northwest Savory

Roasted Pork Loin with Apple & Caramelized Onion Sauce **(GF)**

Pan Roasted Chicken Breast with Viognier Beurre Blanc **(GF)**

Mashed Yukon Potatoes **(GF/V)** | Fresh Steamed Broccoli **(GF/VG)**

Quinoa Salad with Orange & Mint **(GF/VG)** | Green Salad **(GF/VG)** | Rolls & Butter **\$15**

Add: Spice Rubbed Tri-Tip Steak **(GF)** **\$5**

#### Chef's Choice Buffet Hot Lunch



Includes: Meat & Vegan Protein Selections

Gluten Free Options

Seasonal Vegetable and/or Salad

Mixed Greens Salad & House-made Dressing

Cookies **\$14**

#### Build Your Own CENTER Bowl



Seasoned Tofu, Lentils, Black Beans, Brown Rice, Cheese,  
Sunflower Seeds, Yogurt & Sauces

Hummus & Pita | Green Salad

Cookies **\$14**

Add: Grilled Chicken **\$2**

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## LUNCHEON BUFFETS

*Luncheon Buffets include Cookies & choice of Iced Tea or Lemonade.*

### CROWD PLEASERS

*Minimum may be required.*

#### Mediterranean Buffet

Lemon-Herb Chicken Skewers with Tzatziki **(GF)**  
Quinoa Couscous **(GF/VG)**  
Greek Salad **(GF/V)** | Mixed Greens Salad with Herb Vinaigrette **(GF/VG)**  
Hummus with Flatbread **(VG)** \$16

#### Asian Fusion

Tandoori Chicken with Yogurt Raita **(GF)**  
Chickpeas with Tomato & Cumin **(GF/VG)** | Basmati Rice **(GF/VG)**  
Green Salad **(GF/VG)** | Naan **(VG)** \$14

#### Hawaiian Buffet

Huli Huli Shredded Chicken **(GF)** | Red Curry Vegetable Stir-Fry with Tofu **(GF/VG)**  
Sticky Rice **(GF/VG)** | Macaroni Salad **(V)** | Green Salad **(GF/VG)** \$14

#### Deli Sandwich Buffet

Meat Platter with Sliced Turkey, Ham, & Roast Beef **(GF)**  
Assorted Sliced Cheese Platter **(GF/V)** | Sandwich Bread | Hummus **(GF/VG)**  
Condiment Platter with Lettuce, Tomato & Dill Pickle **(VG)**  
Chef's Choice of Salad | Kettle Chips \$13

#### Soup & Salad Buffet

*Choose one of the following soups:*

Beef & Mushroom with Toasted Barley  
Chicken & Roasted Pepper **(GF)**  
Vegan Lentil with Garam Masala **(GF/VG)**  
Chickpea & Kale **(GF/VG)**  
Chef's Choice Seasonal Soup  
Rolls & Butter \$12

*Choose two of the following salads:*

Quinoa Salad **(GF/VG)**  
Pasta Salad **(VG)**  
Mixed Green Salad **(GF/VG)**  
Fruit Salad **(GF/VG)**

### INTERNATIONAL SELECTIONS

*Minimum may be required.*

#### Taste of Italy

Chicken & Roasted Tomato Farfalle with Roasted Garlic Cream,  
Artichoke Hearts, Sun-dried Tomatoes & Fresh Basil  
Penne Pasta with Oven Roasted Vegetables in Charred Tomato Sauce **(GF/VG)**  
Caprese Salad **(GF/V)**  
Caesar Salad **(Vegan on request)** | Rustic Breads **(VG)** \$15

#### Latin Influence

Chipotle Rubbed Chicken Fajitas with Roasted Peppers & Red Onion **(GF)**  
Simmered Black Beans & Rice **(GF/VG)** | Poblano & Cactus Slaw **(GF/VG)**  
Field Greens with Cilantro Lime Vinaigrette **(GF/VG)** | Flour Tortillas **(VG)** \$14

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## BREAKS & PLATTERS

### BREAK PACKAGES

*Minimum may be required.*

#### Happy Hiker

Kale Chips **(GF/VG)** | Make Your Own Trail Mix **(V)** | Fool Spoons **(V)** \$8

#### Triple Dipper

Hummus **(GF/VG)**, Bleu Cheese Dip **(GF)** & Roasted Red Pepper Spread **(GF)**

Broccoli & Carrots | Crostini & Pita Bread **(VG)** \$7

#### Energy Boost

Assorted Energy Bars **(GF/VG)** | Hard Boiled Eggs **(V)**

Smoothie Shots **(GF)** | Mixed Nuts **(GF/VG)** \$7

#### Naughty & Nice

Assorted Licorice **(GF/VG)** | Banana Chips **(GF/VG)** | Brownies | Fruit Salad **(GF/VG)**

Choice of Iced Tea or Lemonade \$6

### PARTY PLATTERS

*Minimum may be required.*

#### Poached & Smoked Salmon Platter **(GF)**

Capers, Diced Egg & Red Onion | Wasabi Cream Cheese **(GF)** | Sliced Ciabatta Bread **(VG)** \$7

#### Meat & Cheese Platter **(GF)**

Honey-Baked Ham, Roast Beef & Smoked Turkey | Swiss, Cheddar & Provolone

Baguette & Cracker Assortment | Assorted Mustards \$6

#### Antipasto Platter **(GF)**

Prosciutto, Dry-Cured Salami & Provolone

Artichoke Hearts & Roasted Red Pepper Medley | Olives | Sliced Baguette \$5

#### Cheese & Cracker Platter **(GF/V)**

Assortment of Local & Imported Cheeses

Baguette & Specialty Cracker Assortment \$5

#### Fresh Fruit or Vegetable Platter **(GF/VG)**

Seasonal Assortment of Sliced Fresh Fruit or Vegetable Crudites with Dip \$4

#### Hummus **(GF/VG)** & Roasted Red Pepper Spread Platter **(GF)**

Served with Flatbread \$3

#### Dessert Assortment Platter **(V)**

Dessert Bars & Brownie Assortment \$18 (per dozen)

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## APPETIZERS

*Priced per Order. One Order is 25 pieces.*

### APPETIZERS

*Minimum of any 4 selections required.*

**Antipasto Skewers (GF) \$32**

**Chilled Pea & Mint Soup Shots (GF/VG) \$29**

**Lemongrass Scented Tofu Skewers (GF/VG) \$32**

**Lane Learning Garden Winter Squash Mousse "In Cup" (V) \$22**

**Goat Cheese & Roasted Pepper Tartlet (V)**

With Artichoke Tapenade \$22

**Polenta Triangles with Donnie's Famous Molé (GF/VG) \$25**

**Caramelized Onion & Willamette Valley**

**Smoked Gouda Turnovers \$35**

**Spanakopita**

Greek Savory Pie in Phyllo Dough with Sautéed Spinach, Onions & Feta Cheese \$27

**Honey Glazed Duck Breast**

With Fig Jam on a Gorgonzola Crisp \$45

**Smoked Steelhead Salmon & Radish Salad in Phyllo \$29**

**Cedar Salmon Cakes with Tarragon-Lemon Aioli \$29**

**Shaved Pork Loin Crostini**

Shaved Pork Loin Crostini with Marionberry Syrup & Creme Fraiche \$25

**Balsamic & Basil Marinated Tomato Bruschetta**

With Whipped Fresh Mozzarella (V) \$25

**Smoked Salmon Lox**

With Cucumber & Mustard Seed Yogurt Sauce on a Pita Chip \$29

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## APPETIZERS

*Priced per Order. One Order is 25 pieces.*

### APPETIZERS

*4-order minimum.*

#### **Dungeness Crab Cakes**

Tarragon-Lemon Aioli \$49

#### **Lemon-Grass Marinated Chicken Satay**

Glazed with Thai Peanut Dipping Sauce \$45

#### **Stuffed Mushroom Caps (GF)**

Filled with Chorizo & Smoked Gouda \$36

#### **House-Made Meatballs (V)**

Bite-sized Meatballs coated with a Brandy Glacé \$30

#### **Brie & Apple Turnovers (V)**

Warm, Spiced Apples & melted Brie-Filled Pastry Cup \$32

#### **Sweet Potato & Maple Phyllo Cups (V) \$22**

#### **Cucumber Cups (GF)**

Chilled Cucumber Cup with Oregon Pink Shrimp & Preserved Lemon \$32

#### **Rosemary Crisp (V)**

Rosemary Cracker Crisp with Feta & Sun-dried Tomato \$25

#### **Puff Pastry (V)**

Puff Pastry with Sautéed Wild Mushroom & Oregon Bleu Cheese \$22

#### **Petite Red Potatoes (GF/V)**

Baby Red Potatoes filled with Wasabi Cream \$25

#### **Grilled Tri-Tip Crostini**

Shaved strips of Tri-Tip topped with Boursin Cream on Crostini \$29

#### **Chef's Choice Canapés**

Chef's array of Canapés in Season \$25

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## RECEPTIONS

### RECEPTION PACKAGES

*50 person minimum.  
Appetizer Portions Customize  
by adding a Carving Station or  
favorites from the Appetizer Menu*

#### Farmer's Market

Display of Charcuterie & Specialty Domestic & Imported Cheeses - includes assorted Artisan Breads & Heritage Crackers, Dried Fruits, Spiced Nuts, Fig Jam & Olive Oil  
Fresh Fruit Platters with Honey Yogurt Dip **(GF/V)**  
Vegetable Crudités with Bleu Cheese Dip & Roasted Red Pepper Spread **(GF/V)**  
Chef's Choice of assorted Canapés \$16

#### Mediterranean Cruise

Lemon-Herb Chicken Skewers and Tzatziki  
Antipasto Platters with Italian Cold Cuts & Cheese **(GF)**  
Marinated Artichoke Hearts & Roasted Peppers **(GF/VG)** | Spanakopita **(V)**  
Chef's Trio of Spreads: Hummus **(GF/VG)**, Bleu Cheese &  
Roasted Red Pepper Spread **(GF/V)** with Flatbread **(VG)**  
Marinated Feta, Mushrooms & Kalamata Olives | Stuffed Grape Leaves **(GF/VG)**  
Chef's Choice of assorted Canapés \$17.50

#### Pacific Rim

Poached & Smoked Salmon Platters with Capers, Wasabi Cream Cheese,  
Diced Egg & Red Onion **(GF)**  
Crab Cakes & Tarragon Aioli | Huli Huli Chicken Skewers  
Oregon Pink Shrimp & Cucumber Cup with Preserved Lemon **(GF)**  
Pickled Vegetable Platters **(GF/VG)**  
Polenta Triangles with Donnie's Famous Molé **(GF/VG)** \$19

### CARVING STATIONS

*Priced per Item for Appetizer Portions  
Each Item is carved by a Uniformed Chef*

#### Roast Prime Rib of Beef

Beef Jus & Horseradish Sauce **(GF)** | Artisan Rolls \$295 (serves 40)

#### Honey Sage Glazed Pork Loin

Roasted Garlic Aioli & Mustards **(GF)** | Artisan Rolls \$175 (serves 40)

#### Herb Crusted Tenderloin

Horseradish Sauce **(GF)** | Artisan Rolls \$250 (serves 20)

#### Cedar Plank Salmon

Tarragon Aioli **(GF)** | Artisan Rolls \$150 (serves 20)

### DESSERT BUFFETS

#### Dessert Assortment Buffet **(V)**

Seasonal Cake, Tart & Cheesecake Display \$6

#### Petite Dessert Buffet **(V)**

Chef's Selection of Desserts in Miniature \$6

#### Chocolate Fondue **(V)**

Seasonal Fresh Fruits, Dried Fruits, Pretzels, Cookies,  
Graham Crackers & Marshmallows for dipping \$7

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## PLATED DINNERS

*Plated Dinners include: Seasonal Salad Course, Choice of One Entrée, Seasonal Vegetable, Potato or Grain, Rolls & Butter, Choice of Dessert, Coffee & Tea*

### ENTRÉE SELECTIONS

*25 person minimum*

*Special dietary needs will be accommodated  
by our Chef with advanced notice.*

#### **Beef Tenderloin (GF)**

Oregon Pinot Noir Demi Glacé \$35

#### **Prawn & Petite Filet Duet (GF)**

Lavender Beurre Blanc Prawns

Filet with Oregon Pinot Noir Reduction \$35

#### **Prime Rib of Beef (GF)**

Generous portion of Prime Rib Roast

Chef's Special Beef Jus & Horseradish Sauce \$32

#### **Pan Roasted Salmon (GF)**

Served with your choice of Oregon Pinot Gris Sauce or

Preserved Lemon Emulsion \$28

#### **Pan Seared Chicken (GF)**

Served with your choice of a Citrus Beurre Blanc or Mushroom Pan Sauce \$26

#### **Mushroom Ravioli (V)**

Portobello Mushroom & Italian Cheese Stuffed Ravioli

topped with Wilted Spinach & Charred Tomato Coulis \$26

#### **Roasted Tomato & Grilled Fennel Risotto (GF/V)**

White Wine & Parmesan Reggiano Infused Risotto

topped with Grilled Fennel & Roasted Tomatoes \$25

### DESSERT

*Plated dinners include one dessert  
selection from the following:*

**Crème Brulee** - Classic Custard & Caramelized Topping (GF/V)

**Oregon Berry Fool & Lemon Creme (GF/V)**

**New York Style Cheesecake** - Northwest Berry Compote (V)

**Chocolate Cherry & Hazelnut Tart** - Amaretto Caramel Sauce (V)

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## DINNER BUFFETS

*Dinner Buffets include Coffee & Tea.*

### CLOSE-TO-HOME SELECTIONS

*25 person minimum.*

#### Oregon's Best

Cedar Planked Salmon with Chef's Huckleberry Gastrique **(GF)**  
Slow Roasted Prime Rib - Rosemary Au Jus & Horseradish Cream **(GF)**  
Chicken Dijon in Tarragon Cream Sauce **(GF)**  
Roasted Vegetable Gnocchi **(V)** | Herb Roasted Potatoes **(GF/VG)**  
Seasonal Fresh Vegetable **(GF/VG)** | Northwest Cheese Platter **(GF)**  
Seasonal Salad & Dressing **(GF/VG)**  
Rolls & Butter | Cheesecake with Northwest Macerated Berry Compote **(V)** **\$32**

#### Beach Comber

Seared Salmon Fillets with Tarragon Aioli **(GF)**  
Steamed Clams with Vermouth & Roasted Garlic **(GF)**  
Seared Chicken with Rosemary Scented Jus **(GF)**  
Lemon Herb Scented Basmati Rice **(GF/VG)**  
Slow Cooked Corn on Cob **(GF/V)** | Paella Salad with Bay Shrimp & Chicken Sausage **(GF)**  
Field Greens & Assorted Dressings **(GF/VG)** | Rolls & Butter  
Marionberry Cobbler & Fresh Whipped Cream **(V)** **\$32**

#### Savory Northwest

Herb Crusted Pork Loin with Sage Honey Glaze **(GF)**  
Seared Chicken Breast with Forged Mushroom Jus **(GF)**  
Roasted Tri-Tip with Muscat & Onion Marmalade **(GF)**  
Smoked Cheddar Potato Gratin **(GF/V)** | Seasonal Fresh Vegetable **(GF/VG)**  
Apple & Fennel Salad with Honey Balsamic Vinaigrette **(GF/VG)**  
Field Greens with Assorted Dressings **(GF/VG)**  
Rolls & Butter | Brioche Bread Pudding with Brandy Creme Anglaise **(V)** **\$28**

#### Oregon Natural Buffet



Beef Fillet with Roasted Sweet Onions & Fresh Tarragon **(GF)**  
Local Northwest Rockfish with Oregon Pinot Gris Beurre Blanc **(GF)**  
Caramelized Fennel & Roasted Tomato Risotto **(GF/V)**  
Seasonal Vegetable **(GF/VG)** | Field Greens with Seasonal Dressing **(GF/VG)**  
Wheatberry Salad with Oregon Dried Blueberries & Cranberries **(VG)**  
Rolls & Butter | Marionberry Cobbler & Fresh Whipped Cream **(V)** **\$35**

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## DINNER BUFFETS

*Dinner Buffets include Coffee & Tea.*

### CLOSE-TO-HOME SELECTIONS

*25 person minimum.*

#### Vegan Feast

Pinot Noir Braised Tofu **(GF/VG)** | Roasted Sweet Potatoes **(GF/VG)**

Seasonal Fresh Vegetables **(GF/VG)** | French Lentils **(GF/VG)**

Garbanzo and Lemon Salad with Fresh Basil **(GF/VG)**

Quinoa Salad with Mint & Cucumber **(GF/VG)**

Baby Greens with Vinaigrette Assortment **(GF/VG)**

Vegan Strawberry Cobbler **(VG)** \$26

#### 2014 Al Fresco! Menu

*Each dish was designed by a Culinary Arts Student and infused with a paired Ninkasi brew at our Inaugural Al Fresco! Beer & Bounty in the Garden event. Each course is served family style & includes food & beer pairings.*



Fresh Picked Greens with Luxe & Honey Vinaigrette **(V)**

Mozzarella & Heirloom Tomato with Maiden the Shade Syrup **(V)**

Believer Beef Brasato with Garden Herbs

Green Bean & Farro Salad with Wunderbier Vinaigrette **(V)**

Total Garden Domination Grilled & Chilled Learning Garden

Height-of-Season Vegetables **(VG)**

Tricerahops & Rosemary Focaccia with Flavored Oils **(VG)**

Vanilla Otis "Ding Dongs" with Raspberry Reduction **(V)** \$37

#### 2015 Al Fresco! Menu

*Each dish for this family style menu was designed by a Culinary Arts Student for our second annual Al Fresco! Cider & Bounty in the Garden event.*



Grilled Apples & Brie with a Hard Cider Syrup **(V)**

Summer Greens with Grilled Corn, Roasted Chilies, Pickled Onions, &

Lilac Blossom Cider Vinaigrette **(VG)**

Licorice Fern Cider Marinated Grilled Fennel, Squash & Peppers **(VG)**

Garbanzo Bean & Summer Arugula Salad with Wild Rose Cider **(VG)**

Grilled Green Beans with Nettle Cider Marinated Tofu **(VG)**

Snake River Rye Cider Braised Pork Shanks

Spiced Hard Apple Cider Almond Cake with

Snake River Rye Cider Caramel Sauce **(V)** \$37

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## DINNER BUFFETS

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### CROWD PLEASERS

*25 person minimum.*

#### American Favorite

Sliced Roast Beef with Roasted Garlic & Mushroom Sauce **(GF)**

Seared Chicken Breast with Toasted Fennel Beurre Blanc **(GF)**

Herb Roasted Potatoes **(GF/VG)** | Seasonal Vegetables **(GF/VG)** | Chef's Choice Salad **(GF/VG)**

Field Greens with Assorted Dressings **(GF/VG)** | Rolls & Butter

Seasonal Pie Assortment **(V)** \$26

#### Taste of Tuscany

Rotini Pasta & Parmesan Cream Sauce with Grilled Chicken Sausage & Peppers

Gluten Free Pasta with Roasted Vegetables & Fresh Spinach **(GF/VG)**

Mushroom Ravioli with Caramelized Onions & Blue Cheese **(V)**

Caesar Salad **(vegan option upon request)**

Grilled Vegetable Platter **(GF/VG)** | Rustic Breads | Tiramisu \$23

#### Pacific Rim

Red Curry Marinated Beef with Soy Sauce **(GF)**

Miso Marinated Local Rockfish with Orange Ginger Reduction **(GF)**

Lemongrass Scented Chicken

Jasmine Rice **(GF)** | Seasonal Vegetable Stir-Fry **(GF/VG)** | Somen Noodle Salad **(VG)**

Thai Pickled Cucumber Salad **(GF/VG)** | Chocolate Kahlua Torte \$27

#### Deluxe American BBQ

Spice Rubbed Tri-Tip **(GF)**

Grilled Chicken Breast with Ancho BBQ Sauce **(GF)**

Slow Cooked Ranch Beans **(GF/VG)** | Roasted Potato Wedges **(GF/VG)**

Corn Cobettes | Fuji Apple & Cabbage Slaw **(GF)**

Green Salad with Assorted Dressings | Jalapeno & Cheddar Cornbread

Pecan Pie with Whipped Cream \$26

#### Chef's Choice Buffet Dinner



Includes: Meat & Vegan Protein Selections

Gluten Free Options

Seasonal Vegetable and/or Salad

Mixed Greens Salad & House-made Dressing

Seasonal Dessert \$22

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## DESSERTS

### PLATED DESSERTS

#### **Crème Brulee (GF/V)**

Classic Custard & Caramelized Topping \$7

#### **Fool (GF/V)**

Chambord Macerated Berries \$5

#### **New York Style Cheesecake (V)**

Northwest Berry Compote \$6

#### **Chocolate Cherry Hazelnut Tart (V)**

Amaretto Caramel Sauce \$4

#### **Chef's Seasonal Dessert**

Best of the Season **Market Price**

#### **Lavender Lemon Poundcake**

Blueberry Compote \$5

#### **Chocolate Kahlua Torte \$4**

### DESSERT BUFFETS

#### **Dessert Assortment Buffet (V)**

Seasonal Cake, Tart & Cheesecake Display \$6

#### **Petite Dessert Buffet (V)**

Chef's Selection of Desserts in Miniature \$6

#### **Chocolate Fondue (V)**

Seasonal Fresh Fruits, Dried Fruits, Pretzels, Cookies,  
Graham Crackers & Marshmallows for dipping \$7

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## À LA CARTE MENU

### BAKED GOODS BY THE DOZEN

- Scones** \$22
- Muffins** \$22
- Bagels & Cream Cheese** \$22
- Cookie Assortment** \$9
- Dessert Bar Assortment** \$12

### SNACKS

- Mixed Nuts** \$3
- Trail Mix** \$3
- Odwalla Bars** \$2
- Whole Fruit** \$1
- Yogurt** \$3
- Kettle Chips** \$2
- Pretzels** \$2
- Hard Boiled Eggs** \$2

### BEVERAGES

- Full Coffee & Tea Service**  
Coffee & Tea Services throughout your event **\$3.75**
- Limited Coffee, Tea or Hot Chocolate**  
Per Airpot (8-10oz. Servings) **\$15**  
Per Urn (18-10oz. Servings) **\$30**  
Large Urn (36-10oz. Servings) **\$57.50**
- Chilled Beverages by the Gallon** (16-8oz. servings)  
Orange or Cranberry Juice **\$24**  
Juice Spritzer **\$20**  
Lemonade **\$16**  
Iced Tea with Lemon & Sweeteners **\$16**  
Citrus Punch **\$20**
- Canned Soft Drinks on Ice** \$3
- Smoothies** \$5

**(GF)** Gluten Free    **(V)** Vegetarian    **(VG)** Vegan

*All food & beverage sales subject to an 18% service charge.*

# CATERING MENU

541.463.3500 | [lanecc.edu/catering](http://lanecc.edu/catering)

## BAR SERVICE

### HOSTED OR CASH BARS

#### **Full Banquet Bar \$175 per Bar**

Includes Bar set-up & Bar-tending Fees  
\$500 Minimum Sales Guarantee per Bar

#### **Beer & Wine Bar \$150 per Bar**

Includes Bar set-up & Bar-tending Fees  
\$500 Minimum Sales Guarantee per Bar  
Add our Spiced Mixed Nuts to your bar for \$1.50 per person

### BAR BEVERAGES

**Premium Wine \$6-\$10 / glass, available by the bottle**

**Local Crafted Beer \$5**

**Local Cider \$5**

**Domestic Beers \$4**

**Top Shelf Mixed Drink \$8**

**Premium Mixed Drink \$7**

**Soft Drinks and Sparkling Water \$3**

Bar Service for your event is available for up to four hours when sufficient food is served.

Bar Service concludes 30 minutes prior to the scheduled end of your event.

Alcoholic beverages may not be brought into the facility from outside or they will be removed from the premises.

Wines offered at the Center were tasted and selected by the Center team  
with an emphasis on local wines, Northwest Wines, great flavor & affordability.

*\* Hosted Bar beverage sales are subject to 18% service charge*

All care will be taken by Center staff not to over-open wine when hosted.  
However, once a bottle of wine is opened for your group, it will be charged in full to your account.

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## KEG BEER LIST

### **Ninkasi:**

*Total Domination IPA,  
Quantam Pale, Believer, Oatis  
& Lux*

\$145 Pony (¼ Barrel) | \$250 ½ Barrel

### **Bridgeport:**

*Blue Heron, Kingpin,  
Hop Czar & IPA*

\$140 Pony (¼ Barrel) | \$275 ½ Barrel

### **Deschutes:**

*Mirror Pond, Twilight,  
Black Butte Porter & Jubelale*

\$140 Pony (¼ Barrel) | N/A

### **Stone:**

*Smoked Porter, IPA & Pale Ale*

N/A | \$275 ½ Barrel

### **Domestic:**

*Coors Light, LITE  
& Miller Genuine Draft*

\$100 Pony (¼ Barrel) | \$175 ½ Barrel

## BOTTLED BEER

### **DOMESTIC**

\$4 Per Bottle

### **Miller:**

*LITE & Genuine Draft*

### **Coors:**

*Light*

### **MICROBREW**

\$5 Per Bottle

### **Deschutes:**

*Pale Ale & Black Butte Porter*

### **Pyramid:**

*Hefeweisen*

Other selections available upon request.

60 pints per ¼ Barrel

120 pints per ½ Barrel

# CATERING MENU

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## WINE LIST

### **Cooper Mountain Chardonnay**

\$8 Glass | \$29 Bottle | \$295 Case

### **King Estates Pinot Gris 14**

\$8 Glass | \$29 Bottle | \$295 Case

### **Evolution Sparkling**

\$38 Bottle | \$387 Case

### **Acrobat Rose**

\$7 Glass | \$25 Bottle | \$255 Case

### **Hinman Riesling**

\$6 Glass | \$22 Bottle | \$220 Case

### **Chateau St. Michelle Indian Wells**

#### **Cabernet Sauvignon**

\$9 Glass | \$35 Bottle | \$357 Case

### **King Estates Pinot Noir**

\$8 Glass | \$29 Bottle | \$295 Case

### **Seven Falls Merlot**

\$7 Glass | \$25 Bottle | \$255 Case

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## CATERING POLICY

### CATERING IN THE CENTER

*Main Campus & Downtown Locations*

Catering for the Center for Meeting and Learning is provided by Lane Catering: a full service, professional catering department of the college. No other food or beverage may be provided by the customer or brought into the facility and no food or beverage may leave the facility following an event.

### OFF-PREMISE CATERING

*Lane Catering*

Lane Catering provides catered food to off-site locations for special events. There is a \$1,500 minimum for off-premise catering services, exclusive of delivery charges and service fees. A sliding delivery fee will apply, determined by the scope of the event and the delivery location.

Contracted Catering & Corporate Catering is also available.

For more information:  
[www.lanecc.edu/catering](http://www.lanecc.edu/catering)  
[catering@lanecc.edu](mailto:catering@lanecc.edu)  
(541) 463-3500

### SERVICE CHARGE

All food & beverage sales are subject to an 18% Service Charge.

### MINIMUM GUARANTEE TIMELINE

For the Catering Office to best serve you, we require your catering minimum guarantee to be placed with your Event Coordinator at least five business days in advance of your event. You may not decrease your guest count after placing your minimum guarantee. However, you may increase your guest count up to three business days prior to your scheduled event date.

### SPECIAL REQUESTS

If you have any special catering needs, custom menu requests or dietary concerns, please feel free to contact the Catering Department at (541) 463-3500