

# CATERING MENU

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

## 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

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

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

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#### **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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