

# CATERING MENU

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

## 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

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

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