

CATERING MENU

541.463.3500 | lanecc.edu/catering

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

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

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