

CATERING MENU

541.463.3500 | lanecc.edu/catering

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

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

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

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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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CROWD PLEASERS

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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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