

CATERING MENU

541.463.3500 | lanecc.edu/catering

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)

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

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