

CATERING MENU

541.463.3500 | lanecc.edu/catering

LUNCHEON BUFFETS

Luncheon Buffets include Cookies & choice of Iced Tea or Lemonade.

CLOSE-TO-HOME SELECTIONS

Minimum may be required.

Oregon Bounty

Marinated Chicken with Seasonal Mushroom Sauce **(GF)**

Seared Salmon with Marionberry Gastrique **(GF)**

Herb Roasted Potatoes **(GF/VG)** | Seasonal Fresh Vegetables **(GF/VG)**

Organic Wild Rice Salad with Roasted Peppers & Soy Vinaigrette **(GF/VG)**

Salad Greens with Dried Cherries, Hazelnuts & Shaved Red Onion **(GF/VG)**

Rolls & Butter **\$18**

American BBQ

Spice Rubbed Tri-Tip Steak **(GF)**

Slow Cooked Chicken with Ancho BBQ Sauce **(GF)**

Slow Cooked Ranch Beans **(GF/VG)** | Cornbread

Roasted Red Pepper Potato Salad **(GF/V)** | Fuji Apple & Cabbage Slaw **(GF/V)** **\$14**

Northwest Savory

Roasted Pork Loin with Apple & Caramelized Onion Sauce **(GF)**

Pan Roasted Chicken Breast with Viognier Beurre Blanc **(GF)**

Mashed Yukon Potatoes **(GF/V)** | Fresh Steamed Broccoli **(GF/VG)**

Quinoa Salad with Orange & Mint **(GF/VG)** | Green Salad **(GF/VG)** | Rolls & Butter **\$15**

Add: Spice Rubbed Tri-Tip Steak **(GF)** **\$5**

Chef's Choice Buffet Hot Lunch



Includes: Meat & Vegan Protein Selections

Gluten Free Options

Seasonal Vegetable and/or Salad

Mixed Greens Salad & House-made Dressing

Cookies **\$14**

Build Your Own CENTER Bowl



Seasoned Tofu, Lentils, Black Beans, Brown Rice, Cheese,
Sunflower Seeds, Yogurt & Sauces

Hummus & Pita | Green Salad

Cookies **\$14**

Add: Grilled Chicken **\$2**

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

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

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CROWD PLEASERS

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Mediterranean Buffet

Lemon-Herb Chicken Skewers with Tzatziki **(GF)**
Quinoa Couscous **(GF/VG)**
Greek Salad **(GF/V)** | Mixed Greens Salad with Herb Vinaigrette **(GF/VG)**
Hummus with Flatbread **(VG)** \$16

Asian Fusion

Tandoori Chicken with Yogurt Raita **(GF)**
Chickpeas with Tomato & Cumin **(GF/VG)** | Basmati Rice **(GF/VG)**
Green Salad **(GF/VG)** | Naan **(VG)** \$14

Hawaiian Buffet

Huli Huli Shredded Chicken **(GF)** | Red Curry Vegetable Stir-Fry with Tofu **(GF/VG)**
Sticky Rice **(GF/VG)** | Macaroni Salad **(V)** | Green Salad **(GF/VG)** \$14

Deli Sandwich Buffet

Meat Platter with Sliced Turkey, Ham, & Roast Beef **(GF)**
Assorted Sliced Cheese Platter **(GF/V)** | Sandwich Bread | Hummus **(GF/VG)**
Condiment Platter with Lettuce, Tomato & Dill Pickle **(VG)**
Chef's Choice of Salad | Kettle Chips \$13

Soup & Salad Buffet

Choose one of the following soups:

Beef & Mushroom with Toasted Barley
Chicken & Roasted Pepper **(GF)**
Vegan Lentil with Garam Masala **(GF/VG)**
Chickpea & Kale **(GF/VG)**
Chef's Choice Seasonal Soup
Rolls & Butter \$12

Choose two of the following salads:

Quinoa Salad **(GF/VG)**
Pasta Salad **(VG)**
Mixed Green Salad **(GF/VG)**
Fruit Salad **(GF/VG)**

INTERNATIONAL SELECTIONS

Minimum may be required.

Taste of Italy

Chicken & Roasted Tomato Farfalle with Roasted Garlic Cream,
Artichoke Hearts, Sun-dried Tomatoes & Fresh Basil
Penne Pasta with Oven Roasted Vegetables in Charred Tomato Sauce **(GF/VG)**
Caprese Salad **(GF/V)**
Caesar Salad **(Vegan on request)** | Rustic Breads **(VG)** \$15

Latin Influence

Chipotle Rubbed Chicken Fajitas with Roasted Peppers & Red Onion **(GF)**
Simmered Black Beans & Rice **(GF/VG)** | Poblano & Cactus Slaw **(GF/VG)**
Field Greens with Cilantro Lime Vinaigrette **(GF/VG)** | Flour Tortillas **(VG)** \$14

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