

# CATERING MENU

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

## RECEPTIONS

### RECEPTION PACKAGES

*50 person minimum.  
Appetizer Portions Customize  
by adding a Carving Station or  
favorites from the Appetizer Menu*

#### Farmer's Market

Display of Charcuterie & Specialty Domestic & Imported Cheeses - includes assorted Artisan Breads & Heritage Crackers, Dried Fruits, Spiced Nuts, Fig Jam & Olive Oil  
Fresh Fruit Platters with Honey Yogurt Dip **(GF/V)**  
Vegetable Crudités with Bleu Cheese Dip & Roasted Red Pepper Spread **(GF/V)**  
Chef's Choice of assorted Canapés \$16

#### Mediterranean Cruise

Lemon-Herb Chicken Skewers and Tzatziki  
Antipasto Platters with Italian Cold Cuts & Cheese **(GF)**  
Marinated Artichoke Hearts & Roasted Peppers **(GF/VG)** | Spanakopita **(V)**  
Chef's Trio of Spreads: Hummus **(GF/VG)**, Bleu Cheese &  
Roasted Red Pepper Spread **(GF/V)** with Flatbread **(VG)**  
Marinated Feta, Mushrooms & Kalamata Olives | Stuffed Grape Leaves **(GF/VG)**  
Chef's Choice of assorted Canapés \$17.50

#### Pacific Rim

Poached & Smoked Salmon Platters with Capers, Wasabi Cream Cheese,  
Diced Egg & Red Onion **(GF)**  
Crab Cakes & Tarragon Aioli | Huli Huli Chicken Skewers  
Oregon Pink Shrimp & Cucumber Cup with Preserved Lemon **(GF)**  
Pickled Vegetable Platters **(GF/VG)**  
Polenta Triangles with Donnie's Famous Molé **(GF/VG)** \$19

### CARVING STATIONS

*Priced per Item for Appetizer Portions  
Each Item is carved by a Uniformed Chef*

#### Roast Prime Rib of Beef

Beef Jus & Horseradish Sauce **(GF)** | Artisan Rolls \$295 (serves 40)

#### Honey Sage Glazed Pork Loin

Roasted Garlic Aioli & Mustards **(GF)** | Artisan Rolls \$175 (serves 40)

#### Herb Crusted Tenderloin

Horseradish Sauce **(GF)** | Artisan Rolls \$250 (serves 20)

#### Cedar Plank Salmon

Tarragon Aioli **(GF)** | Artisan Rolls \$150 (serves 20)

### 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.*