

CATERING MENU

541.463.3500 | lanecc.edu/catering

FALL SEASONAL MENU

Fall Menu Suggestions from Chef Tim Hill

APPETIZERS

One order is 25 pieces

**Caramelized Onion & Willamette Valley
Smoked Gouda Turnovers (V) \$25**

**Honey Glazed Duck Breast with Fig Jam
on a Gorgonzola Crostini \$40**

FALL SOUP

Roasted Butternut Squash with Maple Crème Fraîche (GF/V)

FALL SALAD

**Field Greens with Roasted Beets, Goat Cheese & Pickled
Onions with a Balsamic Vinaigrette (GF/V)**

DESSERT

Grand Marnier & Raspberry Romanoff (GF/V) \$3.50

PLATED SERVICE

20 Person Minimum

Caraway Crusted Chicken Breast with Roasted Garlic Cream (GF)
Soup or Salad | Fall Vegetables (GF/VG) | Roasted New Potatoes (GF/VG)

Grand Marnier & Raspberry Romanoff (GF/V)

Plated Luncheon \$20

Plated Dinner \$30

BUFFET SERVICE

20 Person Minimum

Roasted Pork Loin with a Sweet Soy & Bacon Sauce (GF)

Seared Chicken Breast with a Green Peppercorn Glaze

Fall Vegetables | Roasted Fingerling Potatoes (GF/VG)

Field Greens with Roasted Beets, Goat Cheese & Pickled Onions
with a Balsamic Vinaigrette (GF/V)

Wheat Berry Salad with Dried Cherry Dressing (VG)

Grand Marnier & Raspberry Romanoff (GF/V)

Buffet Luncheon \$18

Buffet Dinner \$28

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

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



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