

CATERING MENU

541.463.3500 | lanecc.edu/catering

SPRING

SEASONAL MENU

Spring Menu Suggestions from Chef Tim Hill

APPETIZERS

One order is 25 pieces

Grilled Prosciutto Wrapped Asparagus (GF) \$25

Fresh Basil & Goat Cheese filled Profiteroles (V) \$25

SPRING SOUP

Early Season Leek with Roasted Garlic (GF) (V)

SPRING SALAD

**Field Greens with Snap Peas, Strawberries,
Pecans & Honey Vinaigrette (GF) (V)**

DESSERT

Lavender Pound Cake with Blueberry & Lemon Compote (V) \$3.50

PLATED SERVICE

20 Person Minimum

Parma Ham Wrapped Chicken with Madeira Glaze (GF)

Soup or salad | Spring Vegetables (GF/VG) | Pine Nut Risotto (V)

Lavender Pound Cake with Blueberry & Lemon Compote (V)

Plated Luncheon \$20

Plated Dinner \$30

BUFFET SERVICE

20 Person Minimum

Grilled Salmon with Lime and Mint Jus (GF)

Roasted Chicken Breast with Rosemary Chimichurri (GF)

Spring Vegetables (VG) | Basmati & Almond Pilaf (GF/VG)

Wild Rice Salad with Cumin & Roasted Peppers (GF/VG)

Field Greens with Snap Peas, Strawberries, Pecans
& Honey Vinaigrette (GF/V)

Vanilla Bean Latte Creme Brulee (V)

Buffet Luncheon \$19

Buffet Dinner \$25

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

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



CATERING