

CATERING MENU

541.463.3500 | lanecc.edu/catering

SUMMER

SEASONAL MENU

Summer Menu Suggestions from Chef Tim Hill

APPETIZERS

One order is 25 pieces

Goat Cheese & Roasted Pepper Tartlet with Artichoke Tapenade (V) \$25

Lemongrass Scented Shrimp with Sweet Soy on a Wonton Crisp \$30

SUMMER SOUP

Toasted Brazil Nut with Mint Chimichurri (GF/VG)

SUMMER SALAD

Summer Greens with Roasted Corn, Shaved Jicama, Cucumber & Toasted Cumin Vinaigrette (GF/VG)

DESSERT

Blackberry Fool with Lavender Cream (GF/V) \$3.50

PLATED SERVICE

20 Person Minimum

Roasted Pork Loin with Marionberry Glaze (GF)

Soup or Salad | Summer Vegetables (GF/VG) | Yukon Gold Mashed Potatoes

Plated Luncheon \$20

Plated Dinner \$30

BUFFET SERVICE

20 Person Minimum

Seared Halibut with Roasted Fennel & Tomato Puree (GF)

Grilled Chicken Breast with Sage Butter

Summer Vegetables (GF/VG) | Herb Roasted Potatoes (GF/VG)

Summer Greens with Roasted Corn, Shaved Jicama, Cucumber & Toasted Cumin Vinaigrette (GF/VG)

Cucumber & Tomato Salad with Green Onion & Rice Wine Vinaigrette (GF/VG)

Blackberry Fool with Lavender Cream (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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