

CATERING MENU

541.463.3500 | lanecc.edu/catering

WINTER

SEASONAL MENU

Winter Menu Suggestions from Chef Tim Hill

APPETIZERS

One order is 25 pieces

Smoked Salmon with a Mustard Seed Raita \$25

Ponzu Marinated Beef on a Wonton Crisp \$25

WINTER SOUP

Garbanzo Bean with Garam Masala & Roasted Winter Squash (GF/VG)

WINTER SALAD

Field Greens with Candied Apples, Roasted Pecans & Pinot Gris Vinaigrette (GF/VG)

DESSERT

Sweet Figgy Pudding with Brandy Cream (V) \$3.50

PLATED SERVICE

20 Person Minimum

Pork Loin Stuffed with Bacon & Whole Grain Mustard (GF)

Soup or Salad | Winter Vegetables (GF/VG)

Mashed Potatoes with Roasted Garlic (V)

Sweet Figgy Pudding with Brandy Cream (V)

Plated Luncheon \$20

Plated Dinner \$30

BUFFET SERVICE

20 Person Minimum

Beef Sirloin with Ancho Chili Demi Glaze (GF)

Pan Roasted Chicken Breast with Kumquat Beurre Blanc (GF)

Winter Vegetables (GF/VG) | Roasted Baby Potatoes (GF/VG)

Field Greens with Candied Apples, Roasted Pecans & Pinot Gris Vinaigrette (GF/VG)

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

Sweet Figgy Pudding with Brandy Cream (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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