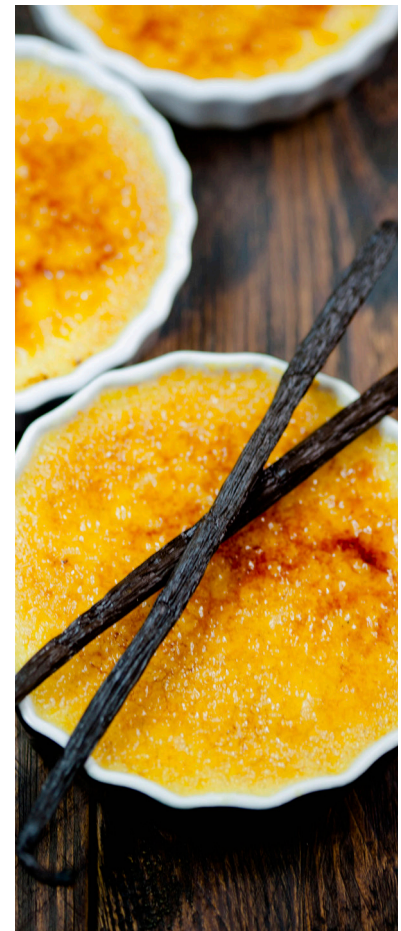
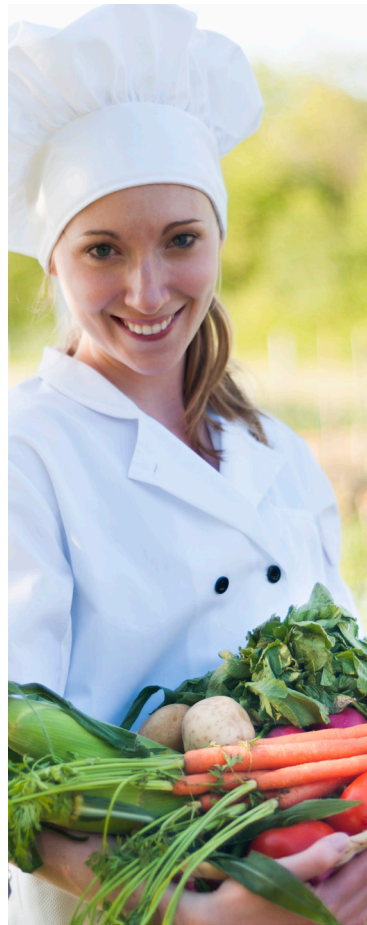


# Culinary Excellence!

SUSTAINABLE | LOCAL | SEASONAL



**CATERING**

# CATERING MENU

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

## BREAKFAST SELECTIONS

*All Breakfast Selections include Coffee, Tea, & Juice*

### PLATED BREAKFAST

*20 person minimum*

#### **Traditional Hearty Breakfast**

Free-Range Scrambled Eggs (GF/V) | Bacon or Sausage (GF) | Country Potatoes (GF/VG)  
House Baked Muffins (V) \$15

#### **Spinach Frittata**

Sun-Dried Tomato, Feta, & Spinach Frittata (GF/V)  
Chicken Sausage (GF) | Fresh Fruit (GF/VG) \$13

#### **Signature French Toast**

Vanilla Bean Custard French Toast (V)  
Bacon or Sausage (GF) | Fresh Fruit (GF/VG) \$12

### BREAKFAST BUFFETS

*Minimum may be required*

#### **Hot Breakfast Buffet**

Free-Range Scrambled Eggs (GF/V) | Bacon & Sausage (GF) | Country Potatoes (GF/VG)  
Fresh Fruit Platter (GF/VG) | Muffins (V) \$12

#### **French Toast or Belgian Waffle Buffet**

French Toast or Belgian Waffle & Warm Syrup (V) | Bacon (GF)  
Yogurt Bar with Greek Yogurt, Berries & Raisins (GF/V) | Granola (VG) \$11

#### **Vegetarian Hot Breakfast Buffet**

Free-Range Scrambled Eggs (GF/V) | Country Potatoes (GF/VG)  
Fresh Fruit Platter (GF/VG) | Muffins (V) \$10

#### **On the Healthy Side**

Yogurt Bar with Greek Yogurt, Berries, & Raisins (GF/V) | Granola (VG)  
Hard-Boiled Eggs (GF) | Fresh Fruit Platter (GF/VG) \$10

#### **The Continental**

Muffin Assortment from our In-House Bakery (V) | Fresh Fruit Platter (GF/VG) \$9

#### **CENTER Breakfast Buffet**



Lox & Poached Salmon (GF)  
Bagel Assortment (V) | Cream Cheese (GF/V)  
Tofu Paté (GF/VG) | Diced Egg & Tomato (GF/V)  
Fresh Fruit Platter | Muffins (V) \$14

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

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

# CATERING MENU

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

## PLATED LUNCHEONS

*Plated Luncheons include: One Entrée Selection, Mixed Greens Salad, Seasonal Vegetable, Chef's Choice of Potato or Grain, Rolls & Butter, Coffee, and Iced Tea*

### ENTRÉE SELECTIONS

*25 person minimum*

#### **Grilled Sirloin (GF)**

Topped with Green Peppercorn & Caramelized Onion Sauce **\$18**

#### **Pan Seared Chicken (GF)**

Choice of Lemon & Artichoke Sauce or Tarragon Dijon Sauce **\$17**

#### **Toasted Israeli Couscous (VG)**

Topped with Tempeh, Seasonal Roasted Vegetables & Charred Tomato Coulis **\$16**

#### **Roasted Fennel Gnocchi (V)**

With Peppers, Tomato & Parmesan **\$17**

#### **Seasonal Plated Lunch**

Ask about the Center's Seasonal Menu during the month your event is scheduled



#### **CENTER Baked Salmon (GF)**

Chef Tim's Citrus-Coriander Beurre Blanc **\$18.50**

### DESSERT

*Add dessert selection  
for \$5 per person.*

#### **Crème Brûlée (GF)**

Classic Custard & Caramelized Topping

#### **Chocolate Mousse (GF)**

Chambord Macerated Berries

#### **New York-Style Cheesecake**

Northwest Berry Compote

#### **Chocolate Pecan Tart**

Amaretto Caramel Sauce

#### **Chef's Seasonal Dessert**

Best of the Season

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

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

# CATERING MENU

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

## LUNCHEON BUFFETS

*Luncheon Buffets include Cookies & Iced Tea*

### CLOSE-TO-HOME SELECTIONS

*20 person minimum*

#### **Oregon Bounty**

Marinated Chicken with Seasonal Mushroom Sauce (GF)

Seared Salmon with Marionberry Gastrique (GF)

Herb-Roasted Potatoes (GF/VG) | Seasonal Fresh Vegetables (GF/VG)

Organic Wild Rice Salad with Roasted Peppers & Soy Vinaigrette (GF/VG)

Salad Greens with Dried Cherries, Hazelnuts & Shaved Red Onion (GF/VG)

Rolls & Butter **\$18**

#### **American BBQ**

Spice-Rubbed Tri-Tip Steak (GF)

Slow-Cooked Chicken with Ancho BBQ Sauce (GF)

Slow-Cooked Ranch Beans (GF/VG) | Cornbread (V)

Roasted Red Pepper Potato Salad (GF/V) | Fuji Apple & Cabbage Slaw (GF/V) **\$15**

#### **Northwest Savory**

Roasted Pork Loin with Apple & Caramelized Onion Sauce (GF)

Pan-Roasted Chicken Breast with Viognier Beurre Blanc (GF)

Mashed Yukon Potatoes (GF/V) | Fresh Steamed Broccoli (GF/VG) | Quinoa Salad with

Orange & Mint (GF/VG) | Mixed Greens Salad (GF/VG) | Rolls & Butter **\$15**

Add: Spice-Rubbed Tri-Tip Steak (GF) **\$5**

#### **Chef's Choice Buffet Hot Lunch**



Includes: Meat & Vegan Protein Selections

Gluten Free Options

Seasonal Vegetable and/or Salad

Mixed Greens Salad & House-made Dressing

Cookies **\$14**

#### **Build Your Own CENTER Bowl**



Seasoned Tofu, Lentils, Black Beans, Brown Rice,

Cheese, Sunflower Seeds, Yogurt, Titan Yummy Sauce &

Salsa | Hummus & Pita | Mixed Greens Salad

Cookies **\$14**

Add: Grilled Chicken **\$2**

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

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

# CATERING MENU

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

## LUNCHEON BUFFETS

*Luncheon Buffets include Cookies & Iced Tea*

CROWD  
PLEASERS  
*15 person minimum*

### **Mediterranean Buffet**

Lemon-Herb Chicken Skewers with Tzatziki (GF) | Quinoa Tabbouleh (GF/VG)  
Greek Salad (GF/V) | Mixed Greens Salad with Herb Vinaigrette (GF/VG)  
Hummus with Flatbread (VG) \$15

### **Taste of Italy**

Chicken Farfalle with Roasted Garlic Cream,  
Artichoke Hearts, Sun-Dried Tomatoes & Fresh Basil  
Penne Pasta with Oven-Roasted Vegetables in Charred Tomato Sauce (VG) -  
(Gluten Free on request)  
Cannellini Salad (GF/V) | Caesar Salad (Vegan on request) | Rustic Breads (VG) \$15

### **Latin Influence**

Chipotle-Rubbed Chicken Fajitas with Roasted Peppers & Red Onion (GF)  
Simmered Black Beans & Rice (GF/VG) | Poblano & Cactus Slaw (GF/VG)  
Field Greens with Cilantro Lime Vinaigrette (GF/VG) | Flour Tortillas (VG) \$14

### **Indian Fusion**

Tandoori Chicken with Yogurt Raita (GF) | Chickpeas with Tomato & Cumin (GF/VG)  
Basmati Rice (GF/VG) | Mixed Greens Salad (GF/VG) | Naan (VG) \$14

### **Hawaiian Buffet**

Huli Huli Shredded Chicken (GF) | Red Curry Vegetable Stir-Fry with Tofu (GF/VG)  
Sticky Rice (GF/VG) | Macaroni Salad (V) | Mixed Greens Salad (GF/VG) \$14

### **That's a Wrap!**

Chicken Caesar Wrap | Chicken Curry Wrap | Lemon-Grass Tofu Wrap (VG)  
Turkey Bacon Wrap | Kettle Chips | Whole Fruit | Cookies \$13

### **Deli Sandwich Buffet**

Meat Platter with Sliced Turkey, Ham, & Roast Beef (GF)  
Assorted Sliced Cheese Platter (GF/V) | Sandwich Bread | Hummus (GF/VG)  
Condiment Platter with Lettuce, Tomato & Dill Pickle (VG)  
Chef's Choice of Salad | Kettle Chips \$12

### **Soup & Salad Buffet**

*Choose one of the following soups:*

Beef & Mushroom with Toasted Barley  
Chicken & Roasted Pepper (GF)  
Vegan Lentil with Garam Masala (GF/VG)  
Chickpea & Kale (GF/VG)  
Chef's Choice Seasonal Soup

*Choose two of the following salads:*

Lemon Mint Quinoa Salad (GF/VG)  
Pasta Salad (VG)  
Mixed Greens Salad (GF/VG)  
Fruit Salad (GF/VG)  
Rolls & Butter \$12

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

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

# CATERING MENU

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

## BREAKS & PLATTERS

### BREAK PACKAGES

*10 person minimum*

#### Happy Hiker

Kale Chips (GF/VG) | Make-Your-Own Trail Mix (V) | Fool Spoons (V) \$8

#### Triple Dipper

Hummus (GF/VG) Blue Cheese Dip (GF/V) & Roasted Red Pepper Spread (GF/V)

Broccoli & Carrots | Crostini (V) | Pita Bread (V) \$6

#### Energy Boost

Assorted Energy Bars (GF/VG) | Hard-Boiled Eggs (V)

Smoothie Shots (GF/V) | Mixed Nuts (GF/VG) \$7

#### Naughty & Nice

Assorted Licorice (GF/VG) | Banana Chips (GF/VG) | Brownies (V) | Fruit Salad (GF/VG)

Lemonade \$6

### PARTY PLATTERS

*10 person minimum*

#### Poached & Smoked Salmon Platter (GF)

Capers, Diced Egg & Red Onion | Wasabi Cream Cheese (GF) | Sliced Ciabatta Bread (VG) \$7

#### Meat & Cheese Platter (GF)

Honey-Baked Ham, Roast Beef & Smoked Turkey | Swiss, Cheddar & Provolone

Baguette & Cracker Assortment | Assorted Mustards \$6

#### Antipasto Platter (GF)

Prosciutto, Dry-Cured Salami & Provolone

Artichoke Hearts & Roasted Red Pepper Medley | Olives | Sliced Baguette \$6

#### Cheese & Cracker Platter (GF/V)

Assortment of Local & Imported Cheeses

Baguette & Specialty Cracker Assortment \$5

#### Fresh Fruit or Vegetable Platter (GF/VG)

Seasonal Assortment of Sliced Fresh Fruit or Vegetable Crudités with Dip \$4

#### Hummus (GF/VG) & Roasted Red Pepper Spread Platter (GF)

Served with Flatbread (V) \$4

#### Dessert Assortment Platter (V)

Dessert Bars & Brownie Assortment \$18 (per dozen)

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

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

# CATERING MENU

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

## APPETIZERS

*Priced per Order | One Order is 25 pieces*

### APPETIZERS

*2 order minimum per item*

**Antipasto Skewers (GF) \$40**

**Lemon-Grass Scented Tofu Skewers (GF/VG) \$40**

**Lane Learning Garden Winter Squash Mousse "In Cup" (V) \$27**

**Goat Cheese, Roasted Pepper & Artichoke Tartlet (V) \$27**

**Polenta Triangles with Donnie's Famous Molé (GF/V) \$31**

**Spanakopita (V)**

Greek Savory Pie in Phyllo Dough with Sautéed Spinach, Onion & Feta **\$34**

**Smoked Coho Salmon & Radish Salad in Phyllo \$36**

**Cedar Salmon Cakes with Tarragon-Lemon Aioli \$36**

**Shaved Pork Loin Crostini**

Shaved Pork Loin Crostini with Marionberry Syrup & Crème Fraîche **\$31**

**Smoked Salmon Lox**

With Cucumber & Mustard Seed Yogurt Sauce on a Pita Chip **\$36**

**Petite Red Potatoes (GF/V)**

Baby Red Potatoes filled with Wasabi Cream **\$31**

**Grilled Tri-Tip Crostini**

Shaved strips of Tri-Tip topped with Boursin Cream on Crostini **\$36**

**Chef's Choice Canapés**

Chef's array of Canapés in Season **\$30**

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

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

# CATERING MENU

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

## APPETIZERS

*Priced per Order | One Order is 25 pieces*

### APPETIZERS

*2 order minimum per item*

#### **Dungeness Crab Cakes**

Tarragon-Lemon Aioli \$55

#### **Lemon-Grass Marinated Chicken Satay**

Glazed with Thai Peanut Dipping Sauce \$50

#### **Stuffed Mushroom Caps (GF)**

Filled with Chorizo & Smoked Gouda \$45

#### **House-Made Meatballs**

Bite-sized Meatballs coated with a Brandy Glacé \$45

#### **Brie & Apple Tarts (V)**

Warm, Spiced Apples & melted Brie-Filled Pastry Cup \$40

#### **Sweet Potato & Maple Phyllo Cups (V) \$28**

#### **Cucumber Cups (GF)**

Chilled Cucumber Cup with choice of:

Oregon Pink Shrimp & Preserved Lemon (GF)

or Thai Cashew Salad (GF/VG) \$35

#### **Rosemary Crisp (V)**

Rosemary Cracker Crisp with Fresh Mozzarella & Sun-Dried Tomato \$31

#### **Puff Pastry (V)**

Puff Pastry with Sautéed Wild Mushroom & Oregon Blue Cheese \$31

#### **Chef's Choice Canapés**

Chef's array of Canapés in Season \$30

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

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

# 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*

#### **Farmers 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 Blue Cheese Dip & Roasted Red Pepper Spread (GF/V)  
Chef's Choice of assorted Canapés **\$16**

#### **Mediterranean Cruise**

Lemon-Herb Chicken Skewers & 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), Blue Cheese Dip & 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.*

# CATERING MENU

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

## PLATED DINNERS

*Plated Dinners include: Seasonal Salad Course, Choice of One Entrée, Seasonal Vegetable, Potato or Grain, Rolls & Butter, Coffee & Tea*

### ENTRÉE SELECTIONS

*25 person minimum*

*Special dietary needs will be accommodated  
by our Chef with advanced notice*

#### **Beef Tenderloin (GF)**

Oregon Pinot Noir Demi Glacé \$37

#### **Prawn & Petite Filet Duet (GF)**

Lavender Beurre Blanc Prawns  
Filet with Oregon Pinot Noir Reduction \$37

#### **Prime Rib of Beef (GF)**

Generous portion of Prime Rib Roast  
Chef's Special Beef Jus & Horseradish Sauce \$35

#### **Pan-Roasted Salmon (GF)**

Served with your choice of Oregon Pinot Gris Sauce or  
Preserved Lemon Emulsion \$30

#### **Pan-Seared Chicken (GF)**

Served with your choice of a Citrus Beurre Blanc or Mushroom Pan Sauce \$28

#### **Mushroom Ravioli (V)**

Portobello Mushroom & Italian Cheese Stuffed Ravioli  
topped with Wilted Spinach & Charred Tomato Coulis \$28

#### **Roasted Tomato & Grilled Fennel Risotto (GF/V)**

White Wine & Parmesan Reggiano Infused Risotto  
topped with Grilled Fennel & Roasted Tomatoes \$27

#### **Roasted Pasilla Pepper (GF/VG)**

Stuffed with Tempeh Chorizo & Black Beans \$28

### DESSERT

*Add dessert selection  
for \$5 per person*

**Crème Brûlée** - Classic Custard & Caramelized Topping (GF/V)

**Oregon Berry Fool & Lemon Creme** (GF/V)

**New York-Style Cheesecake** - Northwest Berry Compote (V)

**Chocolate Cherry & Hazelnut Tart** - Amaretto Caramel Sauce (V)

**Tiramisu** - Espresso Syrup (V)

**Salted Caramel Tres Leches Cake** (V)

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

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

# CATERING MENU

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

## DINNER BUFFETS

*Dinner Buffets include Coffee & Tea*

### CLOSE-TO-HOME SELECTIONS

*25 person minimum*

#### **Oregon's Best**

Cedar Planked Salmon with Chef's Huckleberry Gastrique (GF)  
Slow-Roasted Prime Rib - Rosemary Jus & Horseradish Cream (GF)  
Chicken Dijon in a Tarragon-Scented Cream Sauce (GF)  
Roasted Vegetable Gnocchi (V) | Herb-Roasted Potatoes (GF/VG)  
Seasonal Fresh Vegetable (GF/VG) | Northwest Cheese Platter (GF)  
Seasonal Salad & Dressing (GF/VG) | Rolls & Butter (V)  
Cheesecake with Northwest Macerated Berry Compote (V) **\$32**


#### **Beach Comber**

Seared Salmon Fillets with Tarragon Aioli (GF)  
Steamed Clams with Vermouth & Roasted Garlic (GF)  
Seared Chicken with Rosemary-Scented Jus (GF)  
Paella Salad with Bay Shrimp & Chicken Sausage (GF)  
Lemon-Herb Scented Basmati Rice (GF/VG)  
Slow-Cooked Corn on Cob (GF/V) |  
Field Greens & Assorted Dressings (GF/VG) | Rolls & Butter (V)  
Marionberry Cobbler & Fresh Whipped Cream (V) **\$32**

#### **Savory Northwest**

Herb-Crusted Pork Loin with Sage Honey Glaze (GF)  
Seared Chicken Breast with Forged Mushroom Jus (GF)  
Roasted Tri-Tip with Muscat & Onion Marmalade (GF)  
Smoked Cheddar Potato Gratin (GF/V) | Seasonal Fresh Vegetable (GF/VG)  
Apple & Fennel Salad with Honey Balsamic Vinaigrette (GF/VG)  
Field Greens with Assorted Dressings (GF/VG) | Rolls & Butter (V)  
Brioche Bread Pudding with Brandy Crème Anglaise (V) **\$28**

#### **Oregon Natural Buffet**

 Beef Fillet with Roasted Sweet Onions & Fresh Tarragon (GF)  
Local Northwest Rockfish with Oregon Pinot Gris Beurre Blanc (GF)  
Caramelized Fennel & Roasted Tomato Risotto (GF/V)  
Seasonal Vegetable (GF/VG) | Field Greens with Seasonal Dressing (GF/VG)  
Wheatberry Salad with Oregon Dried Blueberries & Cranberries (VG)  
Rolls & Butter | Marionberry Cobbler & Fresh Whipped Cream (V) **\$35**

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

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

# CATERING MENU

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

## DINNER BUFFETS

*Dinner Buffets include Coffee & Tea*

### CROWD PLEASERS

*25 person minimum*

#### **American Favorite**

Sliced Roast Beef with Roasted Garlic & Mushroom Sauce (GF)

Seared Chicken Breast with Toasted Fennel Beurre Blanc (GF)

Herb-Roasted Potatoes (GF/VG) | Seasonal Vegetables (GF/VG) | Chef's Choice Salad (GF/VG)

Field Greens with Assorted Dressings (GF/VG) | Rolls & Butter

Seasonal Pie Assortment (V) **\$26**

#### **Taste of Tuscany**

Rotini Pasta & Parmesan Cream Sauce with Grilled Chicken Sausage & Peppers

Penne Pasta with Roasted Vegetables & Fresh Spinach (VG) - (Gluten Free on request)

Mushroom Ravioli with Caramelized Onions & Blue Cheese (V)

Caesar Salad (Vegan option on request)

Cannellini Bean Salad (GF/VG) | Rustic Breads | Tiramisu (V) **\$24**

#### **Pacific Rim**

Red Curry Marinated Beef with Sweet Tamari Glaze (GF)

Miso-Marinated Local Rockfish with Orange Ginger Reduction (GF)

Lemon-Grass Scented Chicken

Jasmine Rice (GF) | Seasonal Vegetable Stir-Fry (GF/VG) | Somen Noodle Salad (VG)

Thai Pickled Cucumber Salad (GF/VG) | Chocolate Kahlua Torte (V) **\$27**

#### **Deluxe American BBQ**

Spice-Rubbed Tri-Tip (GF)

Grilled Chicken Breast with Ancho BBQ Sauce (GF)

Slow-Cooked Ranch Beans (GF/VG) | Roasted Potato Wedges (GF/VG)

Corn Cobettes | Fuji Apple & Cabbage Slaw (GF/VG) | Mixed greens salad with

Assorted Dressings (GF/VG) | Jalapeño & Cheddar Cornbread (V)

Pecan Pie with Whipped Cream (V) **\$26**

#### **Chef's Choice Buffet Dinner**



Includes: Meat & Vegan Protein Selections

Gluten Free Options

Seasonal Vegetable and/or Salad

Mixed Greens Salad & House-made Dressing

Seasonal Dessert **\$25**

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

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

# CATERING MENU

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

## DESSERTS

### PLATED DESSERTS

**Crème Brûlée (GF/V)**

Classic Custard & Caramelized Topping \$7

**Fool (GF/V)**

Chambord Macerated Berries & Sweet Custard \$5

**New York-Style Cheesecake (V)**

Northwest Berry Compote \$6

**Chocolate Cherry Hazelnut Tart (V)**

Amaretto Caramel Sauce \$4

**Chef's Seasonal Dessert**

Best of the Season **Market Price**

**Lavender Lemon Pound Cake (V)**

Blueberry Compote \$5

**Chocolate Kahlua Torte (V) \$4**

**Tiramisu (V)**

Espresso Syrup \$4

**Salted Caramel Tres Leches Cake (V) \$4**

**Pie Assortment (V) \$5**

### 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 Fruit, Dried Fruit, 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.*

# CATERING MENU

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

## À LA CARTE MENU

### BAKED GOODS BY THE DOZEN

- Scones \$22**
- Muffins \$22**
- Bagels & Cream Cheese \$22**
- Cookie Assortment \$9**
- Dessert Bar Assortment \$18**

### SNACKS

- Mixed Nuts \$3**
- Trail Mix \$3**
- Breakfast Bars \$2**
- Whole Fruit \$1**
- Yogurt \$3**
- Kettle Chips \$2**
- Pretzels \$2**
- Hard-Boiled Eggs \$2**

### BEVERAGES

#### **Full Coffee & Tea Service**

Coffee & Tea Services throughout your event **\$3.75 per person**

#### **Limited Coffee, Tea or Hot Chocolate**

- Airpot (8-10oz. Servings) **\$15**
- Urn (18-10oz. Servings) **\$30**
- Large Urn (36-10oz. Servings) **\$57.50**

#### **Chilled Beverages by the Gallon** (16-8oz. servings)

- Seasonal Sparkling Punch **\$20**
- Juice Spritzer **\$20**
- Iced Tea with Lemon & Sweeteners **\$16**
- Lemonade **\$16**
- Orange or Cranberry Juice **\$24**

#### **Canned Soft Drinks on Ice \$3**

All food & beverage sales subject to an 18% service charge

# CATERING MENU

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

## BANQUET BAR SERVICE

FULL SERVICE BAR	<b>Includes Bar Set-up &amp; Bartending Service per Bar</b> Mixed Drinks, Beer, Wine, Cider & Non-Alcoholic Beverages	<b>\$175</b>
BEER & WINE BAR	<b>Includes Bar Set-up &amp; Bartending Service per Bar</b> Beer, Wine, Cider & Non-Alcoholic Beverages	<b>\$150</b>
WINE	<b>All Selections per Glass</b> Acrobat Pinot Gris   Sweet Cheeks Riesling Cooper Mountain Chardonnay   Acrobat Pinot Noir Boomtown Cabernet Sauvignon	<b>\$8</b>
CRAFT BEER	<b>All Selections per Bottle</b> Total Domination IPA   Mirror Pond Pale Ale Pyramid Hefeweizen   Black Butte Porter	<b>\$5</b>
DOMESTIC BEER	<b>All Selections per Bottle</b> Coors Banquet Beer   Coors Light	<b>\$4</b>
CIDER	<b>Cider per Pint Glass</b> Two Towns	<b>\$5</b>
MIXED DRINK LIQUOR	<b>Full Service Banquet Bar per Cocktail</b> Smirnoff Vodka   Dewars Scotch Jack Daniels Whiskey   Jim Beam Bourbon Beefeater Gin   Bacardi Rum Standard Mixers	<b>\$6</b>
NON-ALCOHOLIC	<b>All Selections per each</b> Soft Drinks   Mineral Water	<b>\$3</b>

*\*Minimum beverage sales of \$500 apply for each bar. If the minimum sales for a bar is not met, the balance will be charged as room rental.*

# CATERING MENU

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

## CATERING POLICY

*Website:* [www.lanecc.edu/catering](http://www.lanecc.edu/catering)

*Email:* [catering@lanecc.edu](mailto:catering@lanecc.edu)

*Phone:* (541) 463-3500

### CATERING IN THE CENTER

Catering for the Center for Meeting and Learning is provided by Lane Catering: a full service, professional catering department of the college. No other food or beverage may be provided by the customer or brought into the facility and no food or beverage may leave the facility following an event.

### OFF-PREMISE CATERING *Lane Catering*

Lane Catering provides catered food to off-site locations for special events. There is a \$750 minimum for off-premise catering services, exclusive of delivery charges and service fees. A sliding delivery fee will apply, determined by the scope of the event and the delivery location.

### SERVICE CHARGE

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

### MINIMUM GUARANTEE TIMELINE

For the Catering Office to best serve you, we require your catering minimum guarantee to be placed with your Event Coordinator at least five business days in advance of your event. You may not decrease your guest count after placing your minimum guarantee. However, you may increase your guest count up to three business days prior to your scheduled event date.

### SPECIAL REQUESTS

If you have any special catering needs, custom menu requests or dietary concerns, please feel free to contact the Catering Department at (541) 463-3500