

CATERING MENU

541.463.3500 | lanecc.edu/catering

PER DIEM PACKAGES

Designed for Government Groups on a Per Diem Budget

BREAKFAST BUFFETS

Deluxe Continental

Cheese Platter (GF/V)
Fresh Fruit Platter (GF/VG)
Greek Yogurt & Granola (V)
House Baked Muffins (V)

Day Break Buffet

Scrambled Eggs (GF)
Breakfast Potatoes with
Roasted Red Peppers (GF/VG)
Fresh Fruit (GF/VG)
House Baked Muffins (V)

SNACK

Morning or Afternoon

Cookies Assortment
Whole Fruit
Trail Mix

BEVERAGE SERVICE

Breakfast - Coffee, Tea & Juice

Snack - Lemonade

Lunch - Iced Tea

PRICE PER GUEST

\$28 Per Person

One Breakfast Buffet Selection
One Lunch Buffet Selection
One Snack Selection
Beverage Service

LUNCH BUFFETS

Mediterranean Buffet

Lemon-Herb Chicken Skewers
with Tzatziki (GF)
Black-Eyed Peas with
Roasted Tomato & Orange (GF/VG)
Quinoa Tabbouleh (GF/VG)
Mixed Greens
& Assorted Dressings (GF/VG)

Taste of Italy

Chicken & Roasted Tomato Farfalle
with Roasted Garlic Cream
Penne Pasta & Roasted Veggies
with Charred Tomato Sauce (VG)
Cannellini Bean Salad (GF/VG)
Caesar Salad (Vegan on request) (GF)
Rustic Breads (V)

American BBQ

Spice-Rubbed Chicken (GF)
BBQ Tofu (GF/VG)
Ranch Beans (GF/VG)
American Slaw (GF/VG)
Cornbread & Honeybutter (V)

Crowd Pleaser

Seared Rosemary Chicken (GF)
Chickpeas with Tomato & Cumin (GF/VG)
Herb-Roasted Potatoes (GF/VG)
Seasonal Vegetable (GF/VG)
Mixed Greens &
Assorted Dressings (GF/VG)

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