

# CATERING MENU

"Food is our common ground, a universal experience."  
James Beard (1903-1985)

**Experience More. Meet at the CENTER.**



**CENTER**  
for Meeting & Learning

Phone: 541-463-3500 • [www.lanecc.edu/center](http://www.lanecc.edu/center)

## BREAKFAST SELECTIONS

All Breakfast Selections include Coffee, Tea and Juice.

### PLATED BREAKFAST

#### Traditional Hearty Breakfast

Free-Range Scrambled Eggs  
Bacon or Sausage, Country Potatoes  
Fresh Baked Biscuits with Fruit Conserves

.....\$13 per person

#### Signature French Toast

Vanilla Bean Custard French Toast  
Bacon or Sausage and Fresh Fresh Fruit

.....\$11 per person

#### Simply Quiche

Choice of Gruyere and Cured Ham Quiche or  
Spinach and Feta Quiche and Fresh Fruit

.....\$11 per person

### COFFEE & TEA AT THE CENTER

The Center proudly serves locally roasted, organic and fair trade Wandering Goat Coffee along with a diverse assortment of herbal and caffeinated teas with all breakfast selections. You can extend Coffee and Tea service throughout your event for \$2.50 per person.

"Without my morning coffee I'm just like a dried up piece of roast goat."  
Johann Sebastian Bach (1685-1750)  
The Coffee Cantata

### BREAKFAST BUFFETS

#### 100-Mile Breakfast Buffet

Nancy's Yogurt, Grizzly's Granola, Fruit Cup  
Carrot Muffins and Berry Muffins  
From our In-house Bakery using locally milled flour

.....\$10 per person

#### Hot Breakfast Buffet

Free-Range Scrambled Eggs  
Bacon, Sausage, Country Potatoes  
Fresh Fruit Tray and Muffins

.....\$11 per person

#### On the Healthy Side

Assorted Scones from our In-House Bakery  
Nancy's Yogurt and Fresh Fruit Tray

.....\$9 per person

#### The Continental

Breakfast Bread Assortment from our In-house Bakery  
Fresh Fruit Tray

.....\$8 per person

#### Quick Start

Breakfast Bread Assortment from our In-house Bakery

.....\$5 per person

## PLATED LUNCHEONS

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

### ENTRÉE SELECTIONS

#### Slow Roasted Tri-tip

Drizzled with an Oregon Pinot Noir Reduction

.....\$16.50 per person

#### Pan Seared Chicken

Choice of Mushroom-Rosemary Jus or fragrant  
Tarragon Dijon Sauce

.....\$16 per person

#### Center Baked Salmon

Chef Tim's Citrus-Coriander Beurre Blanc

.....\$18.50 per person

#### Toasted Israeli Couscous

Topped with Seasonal Roasted Vegetables and a  
Charred Tomato Coulis

.....\$15 per person

#### Ziti Italiana

Ziti Pasta, Artichoke Hearts, Sundried Tomatoes, and  
Pinenuts in a Parmesan Cream Sauce

.....\$15 per person

#### Seasonal Plated Lunch

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

.....price varies

*\*Select a second entree for an additional cost. Special dietary needs  
will be accommodated by our Chef with advance notice.*

### DESSERT UPGRADES

#### Crème Brulee

Classic Custard and Caramelized Topping

#### Chocolate Mousse

Chambord Macerated Berries

#### New York Style Cheesecake

Northwest Berry Compote

#### Chocolate Pecan Tart

Amaretto Caramel Sauce

#### Chef's Seasonal Dessert

Best of the Season

.....\$5 per person

# LUNCHEON BUFFETS

Luncheon Buffets include Cookies and Choice of Iced Tea or Lemonade.

## CLOSE-TO-HOME SELECTIONS\*



### 100-Mile Lunch Buffet

House Made Garbanzo Bean Falafel  
 Tzatziki made with Nancy's Yogurt  
 Bob's Red Mill Couscous Tabouleh  
 Baba Ghanoush  
*with Eggplant from Lane's Learning Garden*  
 Hummus  
 Seasonal Field Greens and Dressing  
 Flat Bread  
 .....\$15 per person

### Americana BBQ

Spice-Rubbed Tri-Tip Steak  
 Slow Cooked Chicken  
*with Ancho Bar-B-Que Sauce*  
 Slow Cooked Ranch Beans  
 Roasted Red Pepper Potato Salad  
 Fuji Apple and Cabbage Slaw  
 Cornbread  
 .....\$16 per person

### Oregon Bounty

Marinated Chicken  
*with Forest Mushroom Sauce*  
 Seared Salmon  
*with Huckleberry Gastrique*  
 Herb Roasted Potatoes  
 Seasonal Fresh Vegetables  
 Organic Wild Rice Salad  
*with Roasted Peppers and Soy Vinaigrette*  
 Salad Greens  
*with Dried Cherries, Hazelnuts*  
*and Shaved Red Onion*  
 Rolls and Butter  
 .....\$17 per person

## INTERNATIONAL SELECTIONS\*

### Taste of Italy

Baked Ziti Pasta  
*with Smoked Provolone*  
 Chicken and Roasted Tomato Farfalle  
*with Roasted Garlic Cream, Artichoke Hearts*  
*Sundried Tomatoes and Fresh Basil*  
 Caesar Salad  
 Tomato, Basil and Fresh Mozzarella Salad  
 Rustic Breads  
 .....\$15 per person

### Latin Influence

Chipotle Rubbed Tri-Tip Steak  
 Jalepeno Chicken Fajitas  
*with Roasted Peppers and Red Onion*  
 Simmered Black Beans and Rice  
 Poblano and Cactus Slaw  
 Field Greens  
*with Cilantro Lime Vinaigrette*  
 Flour Tortillas  
 .....\$16 per person

### Pacific Rim

Red Curry Marinated Beef  
*with Sweet Soy Glaze*  
 Lemongrass Scented Chicken  
 Seasonal Vegetable Stir Fry  
 Jasmine Rice  
 Pickled Cucumber Salad  
*with Mirin Vinaigrette*  
 Field Greens  
*with Coconut-Cashew Vinaigrette*  
 .....\$16 per person

\*20 person minimum for Close-to-Home and International Selections

# LUNCHEON BUFFETS

Luncheon Buffets include Cookies and Choice of Iced Tea or Lemonade.

## CROWD PLEASERS

### Mediterranean Buffet

Lemon-Herb Chicken  
Couscous and Roasted Vegetables  
Greek Salad  
Mixed Greens Salad  
*with Herb Vinaigrette*  
Hummus and Baba Ghanoush  
*with Flatbread*

.....\$14 per person

### Deli Sandwich Buffet

Meat Platter  
*with sliced Turkey, Ham and Roast Beef*  
Assorted Sliced Cheese Platter  
Sandwich Bread Assortment  
Condiment Platter  
*with Lettuce, Tomato, Red Onion and Dill Pickle*  
Chef's Choice of Salad  
Sun Chips

.....\$13.75 per person

### Soup and Salad Buffet

*Choose one of the following Soups:*

Beef and Wild Mushroom  
Chicken Tortilla  
Vegetarian Potato Leek  
Vegan Carrot Ginger  
Chef's Choice Seasonal Soup

*Choose two of the following Salads:*

Caesar Salad  
Pasta Salad  
Mixed Green Salad  
Fruit Salad  
Rolls and Butter

.....\$11 per person

## DESSERT UPGRADES

### Dessert Assortment Buffet

Seasonal Cake, Tart and Cheesecake Display

.....\$3 per person

### Petite Dessert Buffet

Chef's Selection of Desserts in Miniature

.....\$2 per person

### Chef's Seasonal Dessert

Best of the Season

.....\$4 per person

"Seize the moment. Remember all those women on the Titanic who waved off the dessert cart."  
Erma Bombeck (1927-1996)

## BREAKS & PLATTERS

### BREAK PACKAGES

#### Triple Dipper

Hummus, Baba Ghanoush  
White Bean Spread and Roasted Garlic Spread  
Crostini and Pita Bread  
Choice of Iced Tea or Lemonade

.....\$7 per person

#### Naughty and Nice

Assorted Licorice, Banana Chips  
Brownies and Fruit Salad  
Choice of Iced Tea or Lemonade

.....\$6 per person

#### Energy Boost

Assorted Energy Bars, Hard Boiled Eggs  
Mixed Nuts and Juice Spritzer

.....\$6 per person

#### Sweet Tooth

Fresh Baked Cookies, Brownies  
Dessert Bars and Assorted Licorice  
Choice of Iced Tea or Lemonade

.....\$6 per person

#### Healthy Hiker

Trail Mix, Whole Fruit and Pretzels  
Choice of Iced Tea or Lemonade

.....\$5 per person

#### Sweet and Simple

Fresh Fruit Salad and Cookie Assortment  
Choice of Iced Tea or Lemonade

.....\$4 per person

### PARTY PLATTERS

#### Smoked Salmon Platter

Capers, Diced Egg and Red Onion  
Wasabi Cream Cheese and Sliced Ciabata Bread

.....\$5 per person

#### Meat and Cheese Platter

Honey-baked Ham, Roast Beef and Smoked Turkey  
Swiss, Cheddar and Provolone, Cracker Assortment

.....\$4.75 per person

#### Antipasti Platter

Prosciutto, Dry-Cured Salami and Provolone  
Artichoke Hearts and Roasted Red Pepper Medley  
Olive Salad and Sliced Baguette

.....\$4.25 per person

#### Cheese & Cracker Platter

Sliced and Cubed Assortment of Domestic Cheeses  
Gourmet Cracker Assortment

.....\$3.50 per person

#### Fresh Fruit or Vegetable Platter

Seasonal Assortment of Sliced Fresh Fruit or Vegetable  
Crudites with Dip

.....\$3 per person

#### Hummus and Baba Ghanoush Platter

Served with Flatbread

.....\$2.50 per person

#### Dessert Assortment Platter

Brownies, Dessert Bars and Cookie Assortment

.....\$11.50 per dozen

## APPETIZERS

Priced per Order. One order is 25 pieces.

### HOT APPETIZERS

#### **Dungeness Crab Cakes**

Tarragon-Lemon Aioli

.....\$49

#### **Spanakopita**

Greek Savory Pie in Phyllo Dough  
with *Sautéed Spinach, Onions and Feta Cheese*

.....\$25

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

Glazed with Thai Peanut Sauce

.....\$32

#### **Stuffed Mushroom Caps**

Filled with melted Feta Cheese and Roasted Garlic

.....\$25

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

Bite-sized Meatballs coated with a Brandy Glacé

.....\$25

#### **Rosemary Scented Polenta Triangles**

Drizzled with Roasted Red Pepper Coulis

.....\$25

#### **Minature Phyllo Cups**

Petite Phyllo Cups with Sautéed Wild Mushrooms and  
Oregon Bleu Cheese

.....\$22

#### **Brie and Apple Vol-Au-Vents**

Warm, Spiced Apples and melted Brie-filled Pastry Cup

.....\$22

### COLD APPETIZERS

#### **Cucumber Cups**

Chilled Cucumber Cup with Oregon Pink Shrimp and  
Preserved Lemon

.....\$32

#### **Rosemary Crisp**

Rosemary Cracker Crisp with Fresh Mozzarella and  
Sundried Tomato

.....\$25

#### **Puff Pastry**

Puff Pastry Caps with Bleu Cheese Mousse

.....\$22

#### **Petite Red Potatoes**

Baby Red Potatoes filled with Smoked Salmon Mousse

.....\$32

#### **Grilled Tri-Tip Crostini**

Shaved strips of Tri-Tip topped with Boursin Cream on  
Crostini

.....\$25

#### **Chef's Choice Canapés**

Chef's array of Canapés in Season

.....\$22

\*Service Staff will Butler Pass your Appetizer Selections for an additional cost.

# RECEPTIONS

## RECEPTION PACKAGES

Appetizer Portions\*

Customize by adding a Carving Station or favorites from the Appetizer Menu

### Farmer's Market

Display of Specialty Domestic and Imported Cheeses  
includes *assorted Artisan Breads and Heritage Crackers*  
*Dried Fruits, Spiced Nuts, Fig Jam and Olive Salad*  
Fresh Fruit Platters  
with *Honey Yogurt Dip*  
Vegetable Crudités  
with *Bleu Cheese Dip and Roasted Red Pepper Spread*  
Chef's Choice of assorted Canapés

.....\$14.00 per person

### Mediterranean Cruise

Lemon-Herb Chicken Skewers and Tzatziki  
Antipasti Platters  
with *Italian Cold Cuts and Cheese*  
*Marinated Artichoke Hearts and Roasted Peppers*  
Spanikopita  
Chef's Trio of Spreads:  
*Hummus, Baba Ghanoush and Roasted Garlic Spread*  
with *Flatbread, Flavored Oils and Vinegars*  
Marinated Feta and Kalamata Olives  
Stuffed Grape Leaves  
Chef's Choice of assorted Canapés

.....\$17.50 per person

### Seafood Delight

Poached and Smoked Salmon Platters  
with *Capers, Wasabi Cream Cheese, Diced Egg and Red Onion*  
Crab Cakes and Tarragon Aioli  
Oysters on the Half Shell  
with *Mignonette Sauce, Cocktail Sauce and Lemon*  
Paella Salad  
with *Spicy Sausage, Shrimp and Saffron Rice*  
Oregon Pink Shrimp and Cucumber Cup  
with *Preserved Lemon*  
Pickled Vegetable Platters  
Blue Cheese and Walnut Salad Stuffed Endive

.....\$27.00 per person

\*50 person minimum required for Reception Packages

## CARVING STATIONS

Priced per Item for Appetizer Portions  
Each Item is Carved by a Uniformed Chef

### Roast Prime Rib of Beef

Beef Jus and Horseradish Sauce, Artisan Rolls

.....\$290 (serves 40)

### Honey Sage Glazed Pork Loin

Roasted Garlic Aioli and Mustards, Artisan Rolls

.....\$200 (serves 40)

### Herb Crusted Tenderloin

Horseradish Sauce and Artisan Rolls

.....\$275 (serves 20)

### Cedar Plank Salmon

Tarragon Aioli and Artisan Rolls

.....\$195 (serves 20)

## STUDENTS AT THE CENTER



The Center houses the Culinary Arts and Hospitality Management Programs at Lane, providing students with hands-on learning opportunities and setting the standard for excellence in service, food, event management and operations.

Besides learning opportunities for students in the Culinary and Hospitality programs, the Center provides job opportunities for all students, including International Students. Holding your event at the Center directly supports education in our community.



## PLATED DINNERS

Plated Dinners include: Seasonal Salad Course, Choice of One Entrée,\* Seasonal Vegetable, Potato or Grains, Rolls and Butter, Choice of Dessert, Coffee and Tea.

### ENTRÉE SELECTIONS

#### Beef Tenderloin

Wild Mushroom Demi-Glacé

.....\$32 per person

#### Prawn and Petite Filet Duet

Lavender Beurre Blanc Prawns

Filet with Oregon Pinot Noir Reduction

.....\$32 per person

#### Prime Rib of Beef

Generous portion of Prime Rib Roast

Chef's Special Beef Jus and Horseradish Sauce

.....\$29 per person

#### Pan Roasted Salmon

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

.....\$25 per person

#### Pan Seared Chicken

Served with your choice of a Sage-Marsala Reduction or Mushroom Pan Sauce

.....\$24 per person

#### Portobello Mushroom Ravioli

Portobello Mushroom and Italian Cheese stuffed Ravioli topped with Wilted Spinach and Charred Tomato Coulis

.....\$24 per person

#### Roasted Tomato and Grilled Fennel Risotto

White Wine and Parmesan Reggiano-Infused Risotto topped with Grilled Fennel and Roasted Tomatoes

.....\$23 per person

*\*Select a second entree for an additional cost. Special Dietary Needs will be accommodated by our Chef with advance notice.*

### DESSERT

Plated dinners include one dessert selection from the following:

#### Crème Brulee

Classic Custard and Caramelized Topping

#### Chocolate Mousse

Chambord Macerated Berries

#### New York Style Cheesecake

Northwest Berry Compote

#### Chocolate Pecan Tart

Amaretto Caramel Sauce

#### Seasonal Dessert

Best of the Season

### A NOTE FROM CHEF



"Look for the **100-Mile Meal Logo** throughout the menu for close-to-home offerings. Often the "Chef's Choice Seasonal Vegetable" on the menu is harvested from Lane's Learning Garden, located directly across from the Center. Twice each season I design **Seasonal Menus** that include everything from the latest culinary trends to classic dishes of the season. Be sure to ask for the Seasonal Menu offered during the month of your event."

~ Banquet Chef Tim Hill

# DINNER BUFFETS

Dinner Buffets include Coffee and Tea.

## CLOSE-TO-HOME SELECTIONS



### 100-Mile Dinner Buffet\*

Petite Fillet of Beef  
*with Roasted Sweet Onions and Fresh Tarragon*  
 Local Northwest Rockfish  
*with King Estate Pinot Gris Beurre Blanc*  
 Vegetarian Ravioli in a Leek Cream Sauce  
 Wild Rice Pilaf  
 Seasonal Vegetable  
 Wheatberry Salad  
*with Oregon dried Blueberries and Cranberries*  
 Field Greens  
*with Seasonal Dressing*  
 Rolls and Butter  
 Marionberry Cobbler and Fresh Whipped Cream  
 .....\$35 per person

### Savory Northwest

Herb Crusted Pork Loin  
*with Sage Honey Glaze*  
 Seared Chicken  
*with Foraged Mushroom Jus*  
 Roasted Tri Tip  
*with a Muscat and Onion Marmalade*  
 Smoked Cheddar Potato Gratin  
 Seasonal Fresh Vegetable  
 Apple and Fennel Salad  
*with Honey Balsamic Vinaigrette*  
 Field Greens  
*with Assorted Dressings*  
 Rolls and Butter  
 Brioche Bread Pudding  
*with Brandy Creme Anglaise*  
 .....\$28 per person

### Oregon's Best

Cedar Planked Salmon  
*with Chef's Signature Huckleberry Gastrique*  
 Slow Roasted Prime Rib  
*Rosemary Au Jus and Cream Horseradish*  
 Chicken Tarragon in a Dijon Cream Sauce  
 Roasted Vegetable Gnocchi  
 Herb Roasted Potatoes  
 Seasonal Fresh Vegetable  
 Northwest Cheese Platter  
 Seasonal Salad and Dressing  
 Rolls and Butter  
 Cheesecake  
*with Northwest Macerated Berry Compote*  
 .....\$32 per person

### Beach Comber

Seared Salmon Fillets with Tarragon Aioli  
 Steamed Clams  
*with Vermouth and Roasted Garlic*  
 Seared Chicken  
*with Rosemary Scented Jus*  
 Lemon Herb Scented Basmati Rice  
 Slow Cooked Corn on the Cob  
 Paella Salad  
*with Bay Shrimp and Chicken Sausage*  
 Field Greens and Assorted Dressings  
 Rolls and Butter  
 Marionberry Cobbler and Fresh Whipped Cream  
 .....\$32 per person

*\*A minimum of 2 weeks notice is required for the 100-Mile Dinner Buffet to procure local products.  
 Some menu items are subject to change based on availability.*

## DINNER BUFFETS

Dinner Buffets include Coffee and Tea.

### CROWD PLEASERS

#### American Favorite

Sliced Roasted Beef  
*with Sweet Onions and Fresh Tarragon*  
 Seared Chicken Breast  
*with Toasted Fennel Beurre Blanc*  
 Herb Roasted Potatoes  
 Seasonal Vegetables  
 Cucumber, Tomato and Fresh Mint Salad  
 Field Greens  
*with Assorted Dressings*  
 Rolls and Butter  
 Seasonal Pie Assortment  
 .....\$26 per person

#### Taste of Tuscany

Rotini Pasta and Parmesan Cream Sauce  
*with Grilled Chicken Sausage*  
*Roasted Garlic and Peppers*  
 Penne Pasta and Charred Tomato Sauce  
*with Fresh Basil*  
 Mushroom Ravioli  
*with Caramelized Onions and Blue Cheese*  
 Caesar Salad  
 Antipasti Platter  
 Rustic Breads  
 Tiramisu  
 .....\$23 per person

#### Pacific Rim

Red Curry Marinated Beef  
*with Sweet Soy*  
 Miso Marinated Local Rockfish  
*with an Orange Ginger Reduction*  
 Lemongrass Scented Chicken  
 Jasmine Rice  
 Seasonal Vegetable Stir Fry  
 Somen Noodle Salad  
 Pickled Cucumber Salad  
 Chocolate Kahlua Torte  
 .....\$27 per person

### DESSERT UPGRADES

#### Dessert Assortment Buffet

Seasonal Cake, Tart and Cheesecake Display  
 .....\$3 per person

#### Petite Dessert Buffet

Chef's Selection of Desserts in Miniature  
 .....\$2 per person

#### Chocolate Fountain\*

Seasonal Fresh Fruits, Dried Fruits, Pretzels,  
 Cookies, Graham Crackers and Marshmallows  
 for dipping  
 .....\$4 per person

\*There is a \$250 fee for rental of the fountain  
 and supply of chocolate serving 200 people for  
 one hour or 100 people for two hours.

## DESSERTS

### PLATED DESSERTS

#### Crème Brulee

Classic Custard and Caramelized Topping

.....\$7 per person

#### Chocolate Mousse

with Chambord Macerated Berries

.....\$5 per person

#### New York Style Cheesecake

with Northwest Berry Compote

.....\$6 per person

#### Chocolate Pecan Tart

with Amaretto Caramel Sauce

.....\$4 per person

#### Chef's Seasonal Dessert

Chef's Best of the Season

.....\$6 per person

### DESSERT BUFFETS

#### Dessert Assortment Buffet

Seasonal Cake, Tart and Cheesecake Display

.....\$6 per person

#### Petite Dessert Buffet

Chef's Selection of Desserts in Miniature

.....\$5.50 per person

#### Chocolate Fountain\*

Seasonal Fresh Fruits, Dried Fruits, Pretzels, Cookies, Graham Crackers and Marshmallows for dipping

.....\$7 per person

\*There is a \$250 fee for rental of the fountain and supply of chocolate serving 200 people for one hour or 100 people for two hours.

## BAR SERVICE

### HOSTED\* OR CASH BARS

#### FULL BANQUET BAR

\$150 per Bar

Includes Bar set-up and Bartending Fees

\$500 Minimum Sales Guarantee per Bar

#### BEER & WINE BAR

\$150 per Bar

Includes Bar set-up and Bartending Fees

Add our Spiced Mixed Nuts to your bar for \$1.50 per person

### BAR BEVERAGES

#### Premium Wine

.....\$6/glass, \$28/bottle

#### House Wine

.....\$5/glass, \$22/bottle

#### Northwest Microbrews

.....\$4

#### Domestic Beers

.....\$3.50

#### Top Shelf Mixed Drink

.....\$7

#### Premium Mixed Drink

.....\$6

#### Bottled Water and Juice

.....\$2.50

#### Soft Drinks

.....\$2

Bar Service for your event is available for up to four hours when sufficient food is served.

Bar Service concludes 30 minutes prior to the scheduled end of your event.

Alcoholic beverages may not be brought into the facility from the outside or removed from the premises.

Please see the Center Wine List for wines by the bottle. Wines on the list were tasted and selected by the Center team with an emphasis on local wines, Northwest Wines, great flavor and affordability.

#### **\*Hosted Bar beverage sales are subject to 18% service charge**

All care will be taken by Center staff not to over-open wine when hosted.

However, once a bottle of wine is opened for your group, it will be charged in full to your account.

# WINE BY THE BOTTLE

## WHITE WINE

### CHARDONNAY

14 Hands , WA  
.....\$22 per bottle

Del Rio, OR  
.....\$30 per bottle

### PINOT GRIS

Acrobat, OR  
.....\$28 per bottle

Panther Creek, OR  
.....\$30 per bottle

King Estate, OR  
.....\$32 per bottle

### ADDITIONAL NOTABLE WHITE

NXNW Riesling, WA  
.....\$22 per bottle

Chateau Ste. Michelle Sauvignon Blanc, WA  
.....\$28 per bottle

Silvan Ridge Viognier, OR  
.....\$28 per bottle

Ponzi Pinot Blanc, OR  
.....\$30 per bottle

### SPARKLING

Zardetto Brut, Italy  
.....\$20 per bottle

Domaine Ste. Michelle Blanc de Blanc, WA  
.....\$22 per bottle

Domaine Meriwether Brut, OR  
.....\$26 per bottle

## RED WINE

### PINOT NOIR

Acrobat, OR  
.....\$28 per bottle

Panther Creek NV, OR  
.....\$36 per bottle

Cooper Mountain Reserve, OR  
.....\$40 per bottle

Adelsheim, OR  
.....\$48 per bottle

### CABERNET AND MERLOT

Chateau Ste. Michelle 14 Hands Merlot, WA  
.....\$22 per bottle

Chateau Ste. Michelle Indian Wells Merlot, WA  
.....\$32 per bottle

Del Rio Cabernet Sauvignon, OR  
.....\$38 per bottle

Cliff Creek Cabernet Sauvignon, OR  
.....\$46 per bottle

### ADDITIONAL NOTABLE RED

Hinman Rogue Valley Red, OR  
.....\$24 per bottle

Chateau Ste. Michelle Austral Red Rhone Blend, WA  
.....\$30 per bottle

Belle Vallee Syrah, OR  
.....\$36 per bottle

Silvan Ridge Malbec, OR  
.....\$38 per bottle

## CATERING POLICY\*

### Catering in the Center

The Center for Meeting and Learning features a full service, professional catering department. 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

The Center for Meeting and Learning provides catered food outside of the Center. All menu items besides plated meals are available for off-premise catering. There is a \$50 minimum for all delivered catering orders. Catering orders delivered off the main campus will be charged a sliding delivery fee dependent on the scope of the event and the delivery location.

### Service Charge

All food and beverage sales are subject to an 18% Service Charge.

### Minimum Guarantee Timeline

For the Catering Office to best serve you, we require that you place your minimum guarantee with your Event Coordinator at least five business days in advance of your event. At this time, you may not decrease your minimum guarantee. However, up until 72 hours before your scheduled event you may increase your guest count. Increases made less than 72 hours prior to your event may result in menu substitutions.

### 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) 463-3521 or (541) 463-3500.

**\*For complete Center policies and guidelines, ask for a Conference and Culinary Services Agreement.**