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

DESSERT UPGRADES

Crème Brulee

Classic Custard and Caramelized Topping

Chocolate Mousse

Chambord Macerated Berries

New York Style Cheesecake

Northwest Berry Compote

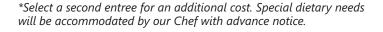
Chocolate Pecan Tart

Amaretto Caramel Sauce

Chef's Seasonal Dessert

Best of the Season

.....\$5 per person



.....price varies

Ask about the Center's Seasonal Menu during the month



Seasonal Plated Lunch

your event is scheduled.



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

 ${\it Choose two of the following Salads:}$

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)



