

## 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)