

# 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.