

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.