



Santiam
Restaurant

Daily Specials

Appetizers

PATE en CROUTE	1.25
TOMATO ASPIC	1.25

Soup

CHUNKY TOMATO

Quick Fare Special

Especially for those with limited time.

VEGETABLE CALZONE 4.50

Specials

OVEN POACHED SOLE and SCALLOPS With raspberry thyme butter sauce	5.00
SAUTEED HONEY MUSTARD CHICKEN BREAST Served with herbed pasta with tomato	4.85
FRESH BROILED MARLIN STEAK With a brandy, herb, green peppercorn and mushroom sauce	5.25
LIME MARINATED BEEF BROCHETTES With grilled vegetables	4.95
BAY SHRIMP and SPINACH SALAD With warm bacon dressing	3.85
GRILLED CRAB and CHEESE SANDWICH	3.95

May 13, 1993

Beverages

Coffee (Regular or Decaf)	.75	Fresh Squeezed Lemonade	.75
Hot Tea	.50	Soft Drinks	.85
Ice Tea	.50	Milk	.50

♥ Low Fat Choice

Welcome to the Santiam Restaurant

Our restaurant is one of several operations which the students of Culinary Arts and Hospitality Management run jointly with the College Foodservice. Off-campus guests as well as students and staff are always welcome. Lunch is served from 11:00 a.m. - 12:30 p.m. Monday through Thursday. We close for Finals and between terms.

(Reservations accepted at 928-2361, ext. 203.)

This full service a la carte restaurant was developed to train dinner house cooks, waiter/waitresses, kitchen supervisors and restaurant managers under realistic conditions. In early 1975, the Santiam Room opened on a trial basis amid a tangle of hot plates, extension cords, classroom tables and assorted make-shift equipment. The restaurant was well received and bit by bit, the kitchen and dining room took shape as the necessary permanent equipment was installed.

Thank you for being our guest. Without customers, our students would not receive the practical training necessary to perfect their culinary and service arts.

1993/94

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