

## *A Brief History*

Clover Park Technical College had its beginning in 1942 when the Clover Park School District included vocational education facilities in the construction of a new Clover Park High School. In the past 63 years, the college has expanded into numerous areas. It offers job training in mechanical and manufacturing trades; communications, graphics and design, natural resources, health, service, office and business occupations. Since its founding, Clover Park Technical College has become a leader among vocational training facilities in the nation. The number of students enrolled in training programs each year has grown from 60 to 3,000. Each year, 35,000 students enroll in continuing education classes in such areas as job-skill development, home and family life education, general interest, and adult basic education. The College employs 129 full-time faculty and 130 staff members. (This figure does not include adjunct faculty members.) In 2004 Clover Park Technical College completely remodeled building 31 to house a brand new Culinary Arts Program. The Rainier Room was created as a hands on learning environment to teach students fine dining cuisine, safety, sanitation, financial controls and managerial skills.

### *Hours of Operation*

*Wednesday – Friday*

*11:15am - 1:00pm*

## *The Rainier Room*

4500 Steilacoom Blvd. SW Bldg. 31  
Lakewood, WA 98499  
Phone: (253) 589-5889  
rainier.room@cptc.edu  
<http://www.cptc.edu/rainierroom/>



## *The Rainier Room*



### *Culinary Arts Program*

*Clover Park Technical College*  
*4500 Steilacoom Blvd. SW Bldg. 31*  
*Lakewood, WA 98499*  
*(253) 589-5889*

*January 17<sup>th</sup> – March 15<sup>th</sup>*

## *Soup and Salads*

### *Tech. 31 Chili*

Award winning chili made with chuck beef, sausage, peppers, Ancho chiles, onions and kidney beans.

Cup \$2.25 Bowl \$2.95

### *Soup of the Day*

Ask your sever about the soup of the day made fresh by our culinary students.

Cup \$2.00 Bowl \$2.50

### *Bleu Cheese Salad*

Crisp romaine lettuce tossed with our house-made bleu cheese dressing and topped with chopped eggs, almonds and crumbled bleu cheese. \$2.95

### *Italian Pasta Salad*

Bowtie pasta tossed with a balsamic dressing, provolone cheese, salami and garbanzo beans. Topped with smoked turkey, tomatoes and parmesan cheese. \$3.50

### *Soup and Salad Combination*

For a quick meal choose any combination of soup and salad. \$4.95

### *Beverages*

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Root Beer, Mountain Dew, Lemonade, Iced Tea. \$1.00 Coffee, Tea. \$.95

## *Entrée Salads*

### *Bleu Cheese Salad*

Crisp romaine lettuce tossed with our house-made bleu cheese dressing and topped with chopped eggs, almonds and crumbled bleu cheese. \$4.95

Add grilled chicken or bay shrimp for \$1.00 more

### *Italian Pasta Salad*

Bowtie pasta tossed with balsamic dressing, provolone cheese, salami and garbanzo beans. Topped with smoked turkey, tomatoes and parmesan cheese. \$5.95

## *Desserts*

### *Old Fashion Bread Pudding*

Traditional bread pudding topped with a rum crème anglaise sauce. \$2.95

### *Almond Mascarpone Cheesecake*

Light creamy cheesecake with mascarpone cheese on an almond graham cracker crust. \$2.95

### *Ice Cream or Sorbet*

Ask about today's flavor. \$1.95

\*\* Undercooked Beef may increase the risk for bacteria capable of causing illness.

## *Entrées*

### *Chevre Chicken*

Skin on chicken breast stuffed with sun dried tomatoes, shallots, basil and goat cheese. Served with a rich chicken sauce. \$5.95

### *Wild Mushroom Fettuccine*

Fettuccine pasta cooked al dente and tossed with a blend of wild mushrooms and cream sauce. Topped with Parmesan cheese. \$5.95

### *Grilled Salmon*

Grilled Atlantic salmon served on a bed of braised kale and drizzled with an apple bacon vinaigrette. \$6.50

### *Crab Cakes*

Dungeness crab meat with onions, bell peppers, garlic, jalapeño and herbs. Served with a sweet chili sauce and beurre blanc. \$7.25

### *Mahogany Ribs*

St. Louis cut pork ribs slow cooked with herb and spices, then smothered with our secret BBQ sauce. \$7.25

### *New York Steak\*\**

Strip loin steak grilled to your specifications and topped served with a roasted garlic cream sauce. \$10.95