

## *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*

*April 11<sup>th</sup> – June 8<sup>th</sup>*

## *Soup and Salads*

### *Black Bean*

Pureed black beans with carrots, onion, celery, tomatoes and smoked ham hocks.

Drizzled with a lime sour cream sauce.

Cup \$2.25 Bowl \$2.95

### *Soup of the Day*

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

Cup \$2.25 Bowl \$2.95

### *Honey Mustard Salad*

Romaine greens tossed with a honey and Dijon mustard dressing then topped with eggs, red onion and bacon.

\$2.95

### *Cobb Salad*

A traditional Cobb salad made with iceberg, romaine, watercress, chicken, tomatoes, bacon, avocado and bleu cheese. Served with a classic French dressing. \$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*

### *Honey Mustard Salad*

Romaine greens tossed with a honey and Dijon mustard dressing then topped with eggs, red onion and bacon. \$4.95

*Add grilled chicken or bay shrimp \$1.00*

### *Cobb Salad*

A traditional Cobb salad made with iceberg, romaine, watercress, chicken, tomatoes, bacon, avocado and bleu cheese. Served with a classic French dressing. \$5.95

## *Desserts*

### *Chocolate Bourbon Cake*

French vanilla chocolate and almond cake brushed with bourbon and topped with ganache. \$2.95

### *Peanut Butter Pie*

Cream cheese and peanut butter filling covered with a Callebaut chocolate fudge topping. \$2.95

### *Ice Cream or Sorbet*

Ask about today's flavor.

\$1.95

## *Entrées*

### *Chicken Cacciatore*

Boneless thigh meat pan seared then simmered in a sauce of onion, bell pepper, mushroom, tomato and oregano. \$5.95

### *Pesto Pasta*

Light and refreshing spaghetti pasta tossed with housemade pesto and vegetable broth. Topped with balsamic marinated tomatoes and Parmesan cheese. \$5.25

*Add grilled chicken or bay shrimp \$1.00*

### *Pork Tenderloin*

Roasted pork tenderloin served with an apple brandy cream sauce, spaetzle and grilled vegetables. \$5.95

### *Mango Prawns*

Roasted tiger prawns with lime butter; served with a mango and onion salsa. Served on a bed of risotto. \$7.50

### *Halibut – Choice of:*

- Mushroom Ragout w/ polenta
- Pico de Gallo w/ rice
- Beurre Rouge w/ rice
- Soy-Lemon Glaze w/ Wasbi potatoes

\$8.95

### *Top Sirloin Steak\*\**

Grilled center cut top sirloin steak. Served with a port wine demi-glace and crispy fried onions. \$7.95

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