

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

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July 11th – Aug. 24th

Soup and Salads

French Onion

Slow roasted onions in a rich vermouth, and beef broth; topped with a crouton and Swiss cheese.

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

Bleu Cheese Salad

Fresh cut romaine tossed in our house-made bleu cheese dressing and topped with chopped eggs, almonds and a tomato wedge.

\$2.95

Pear Vinaigrette

Seasonal greens tossed with a pear chardonnay vinaigrette and garnished with pear slices, toasted hazelnuts and feta cheese. \$2.95

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

Fresh cut romaine tossed in our house-made bleu cheese dressing and topped with chopped eggs, almonds and a tomato wedge. \$4.95

Add grilled chicken or bay shrimp \$1.00

Pear Vinaigrette

Seasonal greens tossed with a pear chardonnay vinaigrette and garnished with pear slices, toasted hazelnuts and feta cheese. \$4.95

Crab Tower

A towering salad with crab meat, tomato onion relish, avocado and seasonal greens tossed in a champagne vinaigrette and garnish with a cilantro infused oil. \$8.95

Desserts

Peach Napoleon

Fresh peaches and blueberries layered between phyllo crisps and pastry cream then drizzled with raspberry sauce. \$2.95

Tiramisu

Ladyfinger spongecake soaked in espresso with layers of a mascarpone rum custard and sprinkled with powdered cocoa. \$2.95

Entrées

Pan Seared Chicken

Boneless skinless chicken breast pan seared with a Leek and mushroom Chardonnay sauce. \$5.95

Pasta Primavera

Fresh mixed vegetables toss with linguini in an Alfredo Sauce and topped with Parmesan cheese. \$5.25

Add grilled chicken or bay shrimp \$1.00

Baked Cod

Cold smoked cod oven baked and served with a martini sauce of vermouth, gin, juniper berries and cream. Topped with a salmon caviar. \$6.50

Rainier Room Burger

Our own hand pressed burger with mushrooms, marinated tomatoes, iceberg lettuce, sweet and sour onions and basil aioli on a Kaiser bun. \$5.95

*Top Sirloin Steak***

Grilled center cut top sirloin steak just the way you like it and then brushed with bleu cheese butter. Served with garlic mashed potatoes. \$7.95

Weathervane Scallops

Alaskan sea scallops pan seared in a orange cream reduction with port wine, shallots and green peppercorns. \$7.95

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