

## *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*

*October 3<sup>rd</sup> – December 7<sup>th</sup>*

## *Soup and Salads*

### *Pumpkin Soup*

Roasted pumpkin puree with onions, shallots, ginger and cream. Topped with toasted pumpkin seeds  
Cup \$2.00 Bowl \$2.50

### *Soup of the Day*

Ask your server about the soup of the day made fresh by our culinary students.  
Cup \$2.00 Bowl \$2.50

### *Caesar Salad*

Crisp romaine lettuce tossed with a classic Caesar dressing. Served with seasoned croutons and parmesan cheese. \$2.95

### *Spinach Salad*

Classic spinach salad tossed with a red wine vinaigrette and topped with mushrooms, bacon, eggs, almonds and Parmesan 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*

### *Caesar Salad*

Crisp romaine lettuce tossed with a classic Caesar dressing. Served with seasoned croutons and parmesan cheese. \$4.95  
*Add grilled chicken or bay shrimp for \$1.00 more*

### *Spinach Salad*

Classic spinach salad tossed with a red wine vinaigrette and topped with mushrooms, bacon, eggs, almonds and Parmesan cheese.  
\$4.95  
*Add grilled chicken or bay shrimp for \$1.00 more*

### *Wild Rice Orzo Pasta*

Orzo pasta tossed with wild rice, raisins, pecans and green onions. Tossed with a lime-ginger vinaigrette. \$5.95

## *Desserts*

### *Old Fashion Bread Pudding*

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

### *Pumpkin Chocolate Cheesecake*

Chocolate cookie crust layered with chocolate cream cheese and pumpkin puree. Topped with a chocolate glaze. \$2.95

\*\* Undercooked Beef, pork or fish may increase the risk for bacteria capable of causing illness.

## *Entrées*

### *Coconut Prawns*

Black tiger prawns coated with coconut and bread crumbs. Served with a spicy orange marmalade and sweet potato fries. \$6.95

### *Linguini Bolognese*

Bolognese sauce of Italian sausage, ground beef, plum tomatoes and roasted red peppers, and cream; topped with parmesan cheese. \$5.95

### *Albacore Tuna\*\**

Marinated tuna char broiled with a dressing of capers, red onion and lemon juice drizzled over top. \$6.95  
*Tuna is cooked medium unless otherwise specified.*

### *Apricot Chicken*

Pan seared chicken breast topped with a sauce of apricots, onions, tomato, ginger and cilantro. Served with Duchesse potatoes.  
\$5.95

### *Pork Chops with Cherry Sauce*

Pork chops with a sauce of black cherries, port wine, red onions and rosemary. Served with au gratin sweet potatoes. \$6.95

### *Ribeye Steak\*\**

Grilled ribeye steak topped with sautéed onions, mushrooms and bleu cheese crumbles. Served with yam mashed potatoes. \$7.95