

## *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 9<sup>th</sup> – March 14<sup>th</sup>*

## *Soup and Salads*

### *Clam Chowder*

New England style clam chowder made with baby clams, potatoes, onions and celery.

Cup \$2.00 Bowl \$2.50

### *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

### *Honey Mustard Salad*

Romaine greens tossed with a honey and Dijon mustard dressing then topped with eggs, red onion and bacon. \$2.95

### *Potato Salad*

Chunky potato salad with celery, red onions, bell peppers in a sour cream mayonnaise dressing.

\$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*

### *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 for \$1.00 more.*

### *Fried Calamari Salad*

Seasoned calamari deep fried until crisp but still tender. Served over mixed greens tossed in a citrus vinaigrette then drizzled with a lime sour cream sauce.

\$5.95

## *Desserts*

### *Chocolate Mousse*

Light and smooth chocolate mousse topped with whipped cream and chocolate shavings.

\$2.95

### *Mascarpone Cheesecake*

Almond and graham cracker crust with a light mascarpone lemon filling.

\$2.95

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

## *Entrées*

### *Chevre Stuffed Chicken*

Skin-on chicken breast stuffed with goat cheese, shallots, sun-dried tomatoes and basil. Grilled then served with a balsamic chicken sauce. \$5.95

### *Pan Seared Tilapia*

Tilapia fillet pan seared and served over a vegetable couscous with a roasted red pepper coulis. \$6.25

### *Bay Scallops and Spinach Pasta*

Cold smoked bay scallops pan seared and tossed with fresh spinach linguini, asparagus tips, sun-dried tomatoes, white wine and butter. \$6.50

### *Oysters Rockefeller*

Half dozen oysters topped with spinach, watercress, celery, bacon and fresh bread crumbs; baked golden brown. \$6.95

### *Pan Fried Veal Cutlet*

Tender veal cutlet breaded and pan fired; covered with a creamy wild mushroom gravy. \$7.25

### *London Broil\*\**

Tequila and Worcestershire marinated flank steak grilled and then thinly sliced. Topped with our house-made Béarnaise sauce.

\$7.95