

## *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 9<sup>th</sup> – June 12<sup>th</sup>*

## *Soup and Salads*

### *Prawn Bisque*

Creamy bisque made with Black Tiger Prawns, onion, carrots, tomato, cream and brandy.

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

### *Ranch Salad*

Romaine greens tossed with a house-made ranch dressing, garlic croutons and a tomato wedge.

\$2.95

### *Mixed Greens Salad*

A mix of seasonal greens tossed in a sherry vinaigrette and topped with candied pecans, cherry tomatoes and gorgonzola 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*

### *Ranch Salad*

Romaine greens tossed with a house-made ranch dressing, garlic croutons and a tomato wedge.

\$4.95

*Add grilled chicken or bay shrimp for \$1.00 more.*

### *Crab Tower Salad*

Our popular towering Jonah and Dungeness crab meat salad with tomato, onion relish, avocado and seasonal greens tossed in a champagne vinaigrette and drizzled with a cilantro infused oil.

\$8.95

## *Desserts*

### *Chocolate Bourbon Cake*

Callebaut chocolate and almond cake brushed with bourbon and topped with a rich ganache.

\$2.95

### *Key Lime Pie*

Graham cracker crust with a key lime custard filling, topped with whipped cream and lime zest. \$2.95

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

## *Entrées*

### *Cornish Game Hen*

Semi-boneless hen rubbed with a thyme-sage spice and roasted golden brown, served on a bed of stuffing with a sherry creamed corn sauce. \$5.95

### *Wild Mushroom Pasta*

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

### *Roasted Prawns*

Roasted Prawns basted with a lime-ginger butter. Served with jasmine rice and mango salsa. \$6.95

### *Cedar Plank Salmon*

Atlantic salmon fillet cold smoked and oven roasted on a Cedar plank. Served with roasted vegetables. \$6.95

### *Crab Cakes*

Dungeness and Jonah crab meat with onions, bell peppers, garlic, jalapeno and herbs. Served with a beurre blanc and sweet chili sauce. \$7.95

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

Grilled striploin steak served with a green peppercorn, tarragon and brandy cream sauce. \$8.25