



Keenan's at the PIER

CATERING MENU

Navigate the choices using the menu below.

Refreshments

Breakfast Buffets

Lunch Buffets

Dinner

Appetizers

REFRESHMENTS

ALL-DAY EXECUTIVE PACKAGE | \$78

CONTINENTAL BREAKFAST

assorted chilled juices
seasonal fruits
assorted pastries
house made granola & honeyed greek yogurt
coffee, decaffeinated coffee, teas

EXECUTIVE LUNCHEON BUFFET

mixed house salad
chef's seasonal soup of the day
turkey breast, smoked ham
assorted cheeses with avenue breads
appropriate condiments
deep river chips
assorted cookies
coffee, decaffeinated coffee, teas

AFTERNOON STRETCH

seasonal fruit tray
hummus platter
coffee, decaffeinated coffee, teas

ALA CARTE

FRESH FRUIT PLATTER

\$9 | person

FRESH VEGETABLES CRUDITÉ, PITA & HUMMUS DIP

\$10 | person

ARTICHOKE DIP & CROSTINI

\$12 | person

CHARCUTERIE PLATTER

\$18 | person

FRESHLY BAKED LARGE COOKIES

\$30 | dozen

ASSORTED PASTRIES

\$32 | dozen

SNACKS & BEVERAGES

SWEET BITE | \$22

assorted fresh baked cookies
seasonal fruit display
coffee, teas, sparkling water
& coke products

NORTHWEST MIXER | \$28

hummus platter
artichoke dip & crostini
coffee, teas, sparkling water
& coke products

CONTINUOUS COFFEE & TEA SERVICE

freshly brewed drip coffee
decaffeinated coffee & teas

half day \$8 | full day \$12

CONTINUOUS HOT & COLD BEVERAGE SERVICE

freshly brewed drip coffee
decaffeinated coffee & teas
coke products & sparkling waters

half day \$10 | full day \$14

~Priced Per Person~



PRICED PER PERSON 10 PERSON MINIMUM FOR BUFFETS

Main Menu

BREAKFAST BUFFETS

All breakfast buffet selections come with coffee, decaffeinated coffee, & teas.

BOARDWALK CONTINENTAL | \$32

assorted chilled juices
seasonal fruits
assorted pastries
house made granola & honeyed greek yogurt

FAIRHAVEN "FIT" BUFFET | \$34

assorted chilled juices
seasonal fruits
garden frittata
avenue bread 8-grain english muffin
house made granola & honeyed greek yogurt

CHRYSLIS BREAKFAST BUFFET | \$40

assorted chilled juices
seasonal fruits
assorted pastries
fresh scrambled eggs
rosemary red potatoes
applewood smoked bacon & pork sage sausage

CHRYSLIS BAGEL BAR | \$45

assorted chilled juices
fresh scrambled eggs
otherside assorted bagels
italian cream cheese, lox, crispy capers, red onion



PRICED PER PERSON 10 PERSON MINIMUM FOR BUFFETS

LUNCH BUFFETS

All lunch buffet selections come with coffee, decaffeinated coffee, teas & iced tea.

10TH STREET DELI | \$45

mixed organic greens
chef's seasonal soup of the day
turkey breast, smoked ham
assorted cheeses and breads
appropriate condiments
deep river chips
assorted cookies

CHRYSLIS LUNCHEON | \$55

house salad or caesar salad
spanakopita
warmed orzo salad with butternut squash, spinach,
red onion, tomatoes, olives, lemon-herb vinaigrette
chicken with mushroom cream sauce
local artisan bread with house butter
seasonal chef's choice cobbler

KEENAN'S WAY | \$65

house salad or caesar salad
local artisan bread with house butter
seasonal chef's choice cobbler

plus choice of:

petite ribeye steak
red wine demi
garlic mash
fresh market vegetable

~or~

grilled wild salmon with
brown sugar bourbon glaze
pecorino polenta cakes
fresh market vegetable



PRICED PER PERSON 10 PERSON MINIMUM FOR BUFFETS

DINNER MENU PLATED

All plated dinner selections come with coffee, decaffeinated coffee, & teas.
House Green Salad or Caesar or Soup du Jour come with each option.
Two Seasonal Dessert Selections come with each option.

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BUTTERNUT SQUASH GNOCCHI

brown butter-sage sauce, spinach, raisins,
walnuts, pecorino, fried sage

~or~

CHICKEN BREAST *gf*

mushroom cream sauce, wild rice pilaf,
market vegetable

~or~

PETITE RIBEYE STEAK *gf*

mushroom conserva, garlic mashed potatoes,
market vegetable

CHOICE OF ONE APPETIZER

moroccan spiced meatballs
assorted crostini
cranberry brie puff pastry

BUTTERNUT SQUASH GNOCCHI

brown butter-sage sauce, spinach, raisins,
walnuts, pecorino, fried sage

~or~

CHICKEN BREAST *gf*

mushroom cream sauce, wild rice pilaf,
market vegetable

~or~

SOCKEYE SALMON *gf*

brown sugar bourbon glaze, pecorino
polenta cakes, market vegetable

~or~

PETITE RIBEYE STEAK *gf*

mushroom conserva, garlic mashed potatoes,
market vegetable

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CHOICE OF TWO APPETIZERS

moroccan spiced meatballs
cranberry brie puff pastry
assorted crostini
crab stuffed mushroom caps

BUTTERNUT SQUASH GNOCCHI

brown butter-sage sauce, spinach, raisins,
walnuts, pecorino, fried sage

~or~

CHICKEN BREAST *gf*

mushroom cream sauce, wild rice pilaf,
market vegetable

~or~

SOCKEYE SALMON *gf*

brown sugar bourbon glaze, pecorino
polenta cakes, market vegetable

~or~

SEARED SEA SCALLOPS *gf*

golden raisin-citrus beurre blanc, butternut
squash risotto, market vegetable

~or~

SURF & TURF *gf*

petite ribeye steak, prawn scampi,
garlic mashed potatoes, market vegetable

PRE-SELECTIONS FROM THIS MENU
ARE REQUIRED 10 DAYS PRIOR TO EVENT.

Cake Cutting Fee \$25

Corkage Fee \$20 | 750 ml bottle

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DINNER BUFFET OPTIONS

Caesar or House Salad or Soup du jour

Protein options:

Petite ribeye steak
with red wine demi

Salmon with brown
sugar bourbon glaze

Chicken with
mushroom cream sauce

~and~

Starch options:

Garlic mash

Herbed wild rice with
cranberries & almonds

~and~

All options come with
a market vegetable

~and~

Seasonal Cobbler

One protein/ One starch
\$89 per person

Two protein/ Two starch
\$99 per person

Main Menu

APPETIZER MENU

PRICED PER PERSON

CHARCUTERIE PLATTER | \$18

assorted cheeses, cured meats,
nuts, pickled vegetables, fruits

HUMMUS PLATTER | \$10

lemon garlic hummus,
fresh vegetables, grilled pita

SEASONAL FRUIT DISPLAY | \$9

fresh local assortment

SPANAKOPITA | \$10

flaky crust, spinach stuffing

CRANBERRY BRIE PUFFS | \$12

cranberry, brie, pecans,
rosemary-honey drizzle

MUSHROOM TART | \$12

wild mushrooms, butter crust

LETTUCE CUPS | \$12

radicchio lettuce, chicken
waldorf salad, gorgonzola

BRUSSEL SPROUTS | \$12

chevre, toasted almonds, balsamic reduction

OYSTERS on the HALF SHELL | \$14

fresh seasonal mignonette

ASSORTED OVEN TOASTED CROSTINI | \$10

grilled beef & horseradish cream,
confit tomatoes, chevre, balsamic drizzle, basil
lox & italian cream cheese

MOROCCAN SPICED MEATBALLS | \$12

pork & beef meatballs, tart cherry glaze,
curried yogurt

STUFFED MUSHROOM CAPS | \$14

house dungeness crab mix,
cream cheese, mix cheese

CRAB STUFFED ARTICHOKE | \$16

house dungeness crab mix, cream cheese,
mix cheese, confit artichoke

CHICKEN SKEWERS | \$14

piri piri marinade, red pepper, poblano,
cherry tomato

SHRIMP SKEWERS | \$16

piri piri marinade, red pepper, poblano,
cherry tomato

BOAR CAKES | \$15

braised wild boar, pecorino polenta cakes,
guajillo chili sauce, avocado crema, tajin

BAR SERVICE

Keenan's features a wide variety
of local and northwest beers and
wines as well as a full service bar.

Please inquire for details
regarding pricing.

All plated & buffet
dinners served with
coffee, decaffeinated coffee,
teas & water.

Please inquire about
custom menus or
special requests for your
group's special needs.
They may alter pricing.

**20% service gratuity and
applicable sales tax will
be applied to all
food and beverage.**

