













# 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 CRUDITÈ, 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~



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

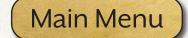
#### CHRYSALIS BREAKFAST BUFFET | \$40

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

#### CHRYSALIS BAGEL BAR | \$45

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





# 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

#### **CHRYSALIS 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

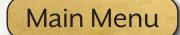
#### plus choice of:

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



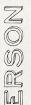


# DINNER MENU PLATED

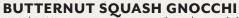
All plated dinner selections come with coffee, decaffeinated coffee, & teas. House Green Salad or Caesar or Soup du Jour come with each option. Two Seasonal Dessert Selections come with each option.











brown butter-sage sauce, spinach, craisins, 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



moroccan spiced meatballs assorted crostini cranberry brie puff pastry

**BUTTERNUT SQUASH GNOCCHI** 

brown butter-sage sauce, spinach, craisins, 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

#### **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, craisins, 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

~nr~

**SEARED SEA SCALLOPS** *qf* 

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

#### 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

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20

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# 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.



Main Menu