

Keenan's at the PIER CATERING MENU

Navigate the choices using the links below.

Breakfast & Break Packages

Lunch Buffets

Dinner

Appetizers

BREAKFAST BUFFETS

ALL-DAY EXECUTIVE PACKAGE | \$68

CONTINENTAL BREAKFAST

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

EXECUTIVE LUNCHEON BUFFET

mixed house salad
chef's seasonal soup of the day
corned beef, smoked ham
assorted cheeses with avenue breads
appropriate condiments
deep river chips
assorted cookies
coke products and bottled water

AFTERNOON STRETCH

seasonal fruit tray
hummus platter
coffee, decaffeinated coffee, teas & waters

BOARDWALK CONTINENTAL | \$22

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

FAIRHAVEN "FIT" BUFFET | \$24

assorted chilled juices
seasonal fruits & berries
artisan toast, butter, jams & honey
honeyed local yogurt
garden frittata
coffee, decaffeinated coffee & teas

CHRYSLIS BREAKFAST BUFFET | \$30

assorted chilled juices
seasonal fruits & berries
house made muffins
fresh scrambled eggs
chef's red potatoes & onions
applewood smoked bacon & pork sage sausage
coffee, decaffeinated coffee & teas

CHRYSLIS BREAKFAST

BURRITO BUFFET | \$32

assorted chilled juices
fresh scrambled eggs
chef's red potatoes & onions
applewood smoked bacon & pork sage sausage
salsa, cheese, sour cream, tortillas
coffee, decaffeinated coffee & teas

SNACKS & BEVERAGES

HEALTH KICK | 13

seasonal fruit display,
honeyed local yogurt
assorted nuts & dried fruits

COOKIE JAR | 15

assorted fresh baked cookies,
ice cold 1% and whole milk,
coffee, teas, sparkling water
& coke products

NORTHWEST MIXER | 22

seasonal fruit display
hummus platter
tortilla chips & smoked salmon dip
coffee, teas, sparkling water
& coke products

CONTINUOUS COFFEE & TEA SERVICE

freshly brewed drip coffee,
decaffeinated coffee & teas

half day 6 | full day 9

CONTINUOUS HOT & COLD BEVERAGE SERVICE

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

half day 9 | full day 13

LUNCH BUFFETS

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

10TH STREET DELI | \$33

mixed organic greens with selection of dressing
chef's seasonal soup of the day
corned beef, smoked ham
assorted cheeses and breads
appropriate condiments
deep river chips
assorted cookies
coke products and bottled water

CHRYSA LIS LUNCHEON | \$43

house salad or caesar salad
prosciutto bites
vegetable primavera pasta
chicken with mushroom cream sauce
local artisan bread with house butter
seasonal chef's choice dessert

KEENAN'S WAY | \$53

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

plus choice of:

petite steak
garlic mash
fresh market vegetables

~or~

grilled wild salmon
beurre blanc
wild rice pilaf
fresh market vegetables

PRICED PER PERSON 10 PERSON MINIMUM FOR BUFFETS

ALA CARTE

Fresh Fruit Platter

\$7 | person

Fresh Vegetables Crudite, Pita & Hummus Dip

\$8 | person

Freshly Baked Large Cookies

\$30 | dozen

Assorted Pastries

\$32 | dozen



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Main Menu



DINNER MENU PLATED

House Green Salad or Caesar or Soup du Jour come with each option.
Two Seasonal Dessert Selections come with each option.

MARINATED TEMPEH

herbed farro,
chimichurri, market vegetable

~or~

GRILLED CHICKEN

mushroom cream gnocchi,
market vegetable

~or~

PETITE RIBEYE STEAK

garlic mash, horseradish cream,
market vegetable

CHOICE OF ONE APPETIZER

oven toasted crostinis
crab stuffed mushroom caps

MARINATED TEMPEH

herbed farro,
chimichurri, market vegetable,

~or~

GRILLED CHICKEN

mushroom cream gnocchi,
market vegetable

~or~

SOCKEYE SALMON

tomato risotto,
arugula pesto, market vegetable,

~or~

PETITE RIBEYE STEAK

garlic mash, horseradish cream,
market vegetable

CHOICE OF TWO APPETIZERS

spanakopita
prosciutto bites
crab stuffed mushroom caps

MARINATED TEMPEH

herbed farro,
chimichurri, market vegetable

~or~

GRILLED CHICKEN

mushroom cream gnocchi,
market vegetable

~or~

SOCKEYE SALMON

tomato risotto,
arugula pesto, market vegetable

~or~

SEARED SEA SCALLOPS

wild rice pilaf, balsamic reduction,
market vegetable

~or~

STEAK & PRAWNS

petite ribeye steak, prawn scampi,
garlic mash, 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 horseradish cream,
Salmon with beurre blanc,
Chicken with mushroom
cream sauce

~and~

Starch options:

Garlic mash, wild rice pilaf

~and~

All options come with
a market vegetable

~and~

Seasonal dessert

One protein/

One starch | \$75 per person

Two protein/

Two starch | \$85 per person

10 PERSON MINIMUM FOR BUFFETS

Main Menu

APPETIZER MENU

PRICED PER PERSON

SEASONAL FRUIT DISPLAY | \$7

fresh local assortment

HUMMUS PLATTER | \$8

lemon garlic hummus
with fresh vegetables, pita

ARTICHOKE SPINACH DIP | \$10

served with sliced artisan baguette

SPANAKOPITA | \$10

flaky crust, spinach stuffing

BALSAMIC BRUSSELS SPROUTS | \$13

fried, pancetta, balsamic reduction

PORK MEATBALLS | \$10

with bbq sauce

PROSCIUTTO BITES | \$10

artisan crackers, goat cheese, local drizzled honey

PROSCIUTTO WRAPPED SCALLOPS | \$18

balsamic glaze drizzle

ASSORTED OVEN TOASTED CROSTINI | \$10

grilled beef-horseradish-cream
goat cheese-cherry sage preserve
smoked salmon spread-pickled red onions

STUFFED MUSHROOM CAPS | \$10

goat cheese, basil & red bell pepper

STUFFED MUSHROOM CAPS | \$14

house dungeness crab mix,
cream cheese, mix cheese

PRAWN SCAMPI | \$15

butter, lemon, white wine,
fine herbs, sliced artisan baguette

CHARCUTERIE PLATTER | \$18

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

OYSTERS on the HALF SHELL | MARKET

fresh seasonal mignonette

BEER & WINE

BEER | WINE & BAR SERVICE

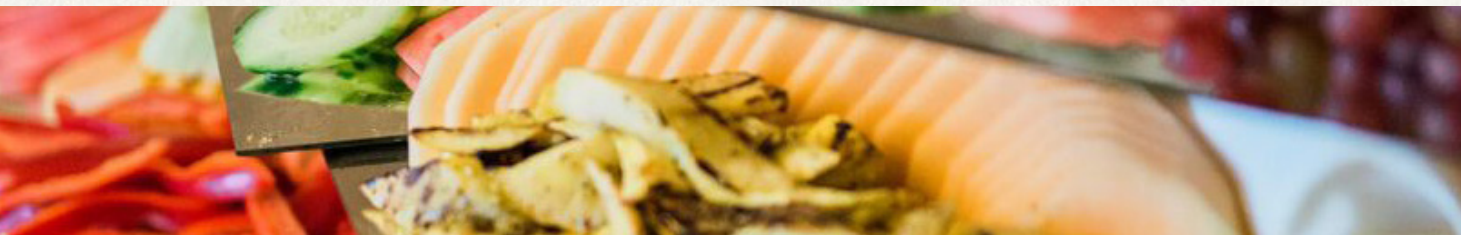
Keenan's features a wide variety of local and northwest beers and wines as well as a full service bar.

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



Main Menu