



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

SMOKED SALMON DIP & CROSTINI

\$10 | person

FRESHLY BAKED LARGE COOKIES

\$30 | dozen

ASSORTED PASTRIES

\$32 | dozen

SNACKS & BEVERAGES

SWEET BITE | \$20

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

NORTHWEST MIXER | \$28

hummus platter
smoked salmon 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

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 potatoes
applewood smoked bacon & pork sage sausage

CHRYSALIS BAGEL BAR | \$45

assorted chilled juices
fresh scrambled eggs
otherside assorted bagels
herbed 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

CHRYSALIS LUNCHEON | \$55

house salad or caesar salad
prosciutto bites
green goddess bowl (brown rice, spinach, crispy chickpeas, shaved asparagus, avocado, cherry tomatoes, micro greens, green goddess dressing)
chicken with pan 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 new york steak
red wine demi
garlic mash
fresh market vegetable

~or~

grilled wild salmon
lemon buerre blanc
coconut lime couscous
fresh market vegetable



PRICED PER PERSON 10 PERSON MINIMUM FOR BUFFETS

DINNER MENU PLATED

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

CAJUN MARINATED TOFU

smoked tomato coullis,
sweet corn polenta, market vegetable

~or~

CHICKEN BREAST

lemon brined, creamy pan sauce,
wild mushroom risotto, market vegetable

~or~

PETITE NEW YORK STEAK

chimichurri, fingerling potatoes,
market vegetable

CHOICE OF ONE APPETIZER

beef wellington bites
assorted crostini
crab stuffed mushroom caps

CAJUN MARINATED TOFU

smoked tomato coullis,
sweet corn polenta, market vegetable

~or~

CHICKEN BREAST

lemon brined, creamy pan sauce,
wild mushroom risotto, market vegetable

~or~

SOCKEYE SALMON

mango salsa, lemongrass jasmine rice,
market vegetable

~or~

PETITE NEW YORK STEAK

chimichurri, fingerling potatoes,
market vegetable

CHOICE OF TWO APPETIZERS

beef wellington bites
spanakopita
assorted crostini
crab stuffed mushroom caps

CAJUN MARINATED TOFU

smoked tomato coullis,
sweet corn polenta, market vegetable

~or~

CHICKEN BREAST

lemon brined, creamy pan sauce,
wild mushroom risotto, market vegetable

~or~

SOCKEYE SALMON

mango salsa, lemongrass jasmine rice,
market vegetable

~or~

SEARED SEA SCALLOPS

italian salsa verde, lemon pepper linguini,
confit cherry tomatoes

~or~

SURF & TURF

petite new york, prawn scampi,
fingerling 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 new york steak
with red wine demi

Salmon with lemon
buerre blanc

Chicken with
creamy pan sauce

~and~

Starch options:

Garlic mash

Coconut lime couscous

~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

NON
PERSON
SOUP
SA

NON
PERSON
SOUP
SA

SOUP
PERSON
NON

APPETIZER MENU

PRICED PER PERSON

HUMMUS PLATTER | \$8

lemon garlic hummus,
fresh vegetables, grilled pita

SEASONAL FRUIT DISPLAY | \$9

fresh local assortment

PROSCIUTTO BITES | \$9

artisan crackers, chevre cheese,
drizzled honey

SPANAKOPITA | \$10

flaky crust, spinach stuffing

BERRY & CHEVRE PUFFS | \$11

puff pastry, mixed berries,
chevre, honey

LOX PUFFS | \$14

puff pastry, herbed cream cheese,
lox, crispy capers

FALAFEL | \$14

deep fried, tzatziki,
hummus, feta, lemon oil

ASSORTED OVEN TOASTED CROSTINI | \$10

grilled beef & horseradish cream,
chamomile honey cream cheese, fresh berries
smoked salmon spread & pickled red onions

STUFFED MUSHROOM CAPS | \$10

chevre, basil & roasted red bell pepper

STUFFED MUSHROOM CAPS | \$14

house dungeness crab mix,
cream cheese, mix cheese

LEMONGRASS PORK MEATBALLS | \$12

spicy & sweet ponzu sauce

BEEF WELLINGTON BITES | \$13

pastry wrapped steak bites

OYSTERS on the HALF SHELL | \$14

fresh seasonal mignonette

PROSCIUTTO WRAPPED SCALLOPS | \$16

balsamic glaze drizzle

CHARCUTERIE PLATTER | \$18

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

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.

5



Main Menu