

# *Keenan's*

at the PIER

## CATERING MENU

Navigate the choices using the menu below.

**Breakfast & Break Packages**

**Lunch Buffets**

**Dinner**

**Appetizers**

# BREAKFAST BUFFETS

## ALL-DAY EXECUTIVE PACKAGE | \$68

### CONTINENTAL BREAKFAST

assorted chilled juices  
seasonal fruits  
assorted pastries  
house made granola & honeyed local 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

## BOARDWALK CONTINENTAL | \$22

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

## FAIRHAVEN "FIT" BUFFET | \$24

assorted chilled juices  
seasonal fruits  
avenue bread 8-grain english muffin  
honeyed local yogurt  
garden frittata  
coffee, decaffeinated coffee & teas

## CHRYSALIS BREAKFAST BUFFET | \$30

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

## CHRYSALIS BAGEL BAR | \$32

assorted chilled juices  
fresh scrambled eggs  
otherside assorted bagels  
herbed cream cheese, lox, crispy capers, red onion  
coffee, decaffeinated coffee & teas

# SNACKS & BEVERAGES

## 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  
smoked salmon dip & crostini  
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**

~Priced Per Person~

# LUNCH BUFFETS

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

## 10<sup>TH</sup> STREET DELI | \$33

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 | \$43

house salad or caesar salad  
prosciutto bites  
quinoa, tomatoes, cucumber,  
red onion, kalamata olives, feta, balsamic & oil  
chicken with mustard 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 new york steak  
horseradish cream  
garlic mash  
fresh market vegetables

*~or~*

grilled wild salmon  
parsley gremolata  
almond pearl couscous  
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

### **Leek & Parmesan Pastries**

\$8 | person

### **Smoked Salmon Dip & Crostini**

\$10 | 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.

## BURRATA PASTA

edamame, zucchini, cherry tomatoes,  
herbed butter, burrata

~or~

## LEMON HERB CHICKEN

almond couscous, lemon herb beurre blanc,  
market vegetable

~or~

## PETITE NEW YORK STEAK

horseradish cream, new potatoes,  
market vegetable

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## CHOICE OF ONE APPETIZER

oven toasted crostinis  
crab stuffed mushroom caps

## BURRATA PASTA

edamame, zucchini, cherry tomatoes,  
herbed butter, burrata

~or~

## LEMON HERB CHICKEN

almond couscous, lemon herb beurre blanc,  
market vegetable

~or~

## SOCKEYE SALMON

sweet corn polenta, parsley gremolata,  
market vegetable

~or~

## PETITE NEW YORK STEAK

horseradish cream, new potatoes,  
market vegetable

## CHOICE OF TWO APPETIZERS

spanakopita  
assorted crostinis  
crab stuffed mushroom caps

## BURRATA PASTA

edamame, zucchini, cherry tomatoes,  
herbed butter, burrata

~or~

## LEMON HERB CHICKEN

almond couscous, lemon herb beurre blanc,  
market vegetable

~or~

## SOCKEYE SALMON

sweet corn polenta, parsley gremolata,  
market vegetable

~or~

## SEARED SEA SCALLOPS

balsamic glaze, pea tendrils risotto,  
market vegetable

~or~

## SURF & TURF

petite new york, prawn scampi, new potatoes,  
market vegetable

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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 horseradish cream,  
Salmon with beurre blanc,  
Chicken with mushroom  
cream sauce

~and~

## Starch options:

Garlic mash,  
Almond couscous

~and~

All options come with  
a market vegetable

~and~

Seasonal dessert

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One protein/

One starch | \$79 per person

Two protein/

Two starch | \$89 per person

Main Menu

\$79 PERSON

\$89 PERSON

\$99 PERSON

# APPETIZER MENU

## PRICED PER PERSON

### SEASONAL FRUIT DISPLAY | \$7

fresh local assortment

### HUMMUS PLATTER | \$8

lemon garlic hummus,  
fresh vegetables, grilled pita

### LEEK & PARMESAN PASTRY | \$8

leek & parmesan bechamel, croissant pastry

### SPANAKOPITA | \$10

flaky crust, spinach stuffing

### CHEVRE & BERRY PUFFS | \$11

puff pastry, chevre mousse,  
assorted berries, chili honey

### PROSCIUTTO BITES | \$9

artisan crackers, feta cheese,  
local drizzled honey

### LOX PUFFS | \$14

puff pastry, herbed cream cheese,  
lox, crispy capers

### ASSORTED OVEN TOASTED CROSTINI | \$10

grilled beef & horseradish cream,  
tomato, mozzarella, basil, balsamic drizzle  
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

### BEEF WELLINGTON BITES | \$13

red wine demi, duxelle

### PROSCIUTTO WRAPPED SCALLOPS | \$16

balsamic glaze drizzle

### CHARCUTERIE PLATTER | \$18

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

### OYSTERS on the HALF SHELL | MARKET

fresh seasonal mignonette

## BAR SERVICE

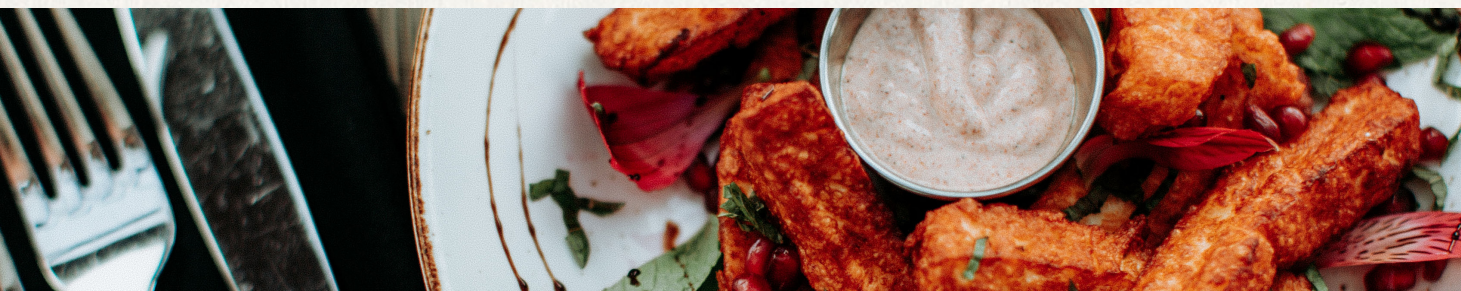
Keenan's features a wide variety of local and northwest beers and wines as well as a full service bar.

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