



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 | \$68

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

\$7 | person

FRESH VEGETABLES CRUDITE, PITA & HUMMUS DIP

\$8 | person

SMOKED SALMON DIP & CROSTINI

\$10 | person

FRESHLY BAKED LARGE COOKIES

\$30 | dozen

ASSORTED PASTRIES

\$32 | dozen

SNACKS & BEVERAGES

SWEET BITE | \$18

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

NORTHWEST MIXER | \$20

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 | \$24

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

FAIRHAVEN "FIT" BUFFET | \$26

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

CHRYSLIS BREAKFAST BUFFET | \$32

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

BREAKFAST TACO BAR | \$32

assorted chilled juices
seasonal fruits
tortillas
fresh scrambled eggs
chef's red potatoes & onions
chorizo
lime crema, salsa, cotija cheese

CHRYSLIS BAGEL BAR | \$34

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 | \$35

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

CHRYSA LIS LUNCHEON | \$45

house salad or caesar salad
prosciutto bites
quinoa, kale, citrus segments, citrus vinaigrette
chicken with mushroom cream sauce
local artisan bread with house butter
seasonal chef's choice cobbler

KEENAN'S WAY | \$55

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

plus choice of:

petite top sirloin steak
red wine demi
garlic mash
fresh market vegetables

~or~

grilled wild salmon
lemon beurre blanc
herbed couscous
fresh market vegetables



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.

CACIO E PEPE PASTA

bucatini cacio e pepe,
roasted maitake mushroom,
cherry tomatoes, spinach,
pecorino cheese

~or~

GRILLED CHICKEN BREAST

herbed spaetzle with
garlic cream sauce, market vegetable

~or~

PETITE TOP SIRLION STEAK

red wine demi, mashed potatoes,
market vegetable

CHOICE OF ONE APPETIZER

assorted crostini
crab stuffed mushroom caps

CACIO E PEPE PASTA

bucatini cacio e pepe,
roasted maitake mushroom,
cherry tomatoes, spinach,
pecorino cheese

~or~

GRILLED CHICKEN BREAST

herbed spaetzle with
garlic cream sauce, market vegetable

~or~

SOCKEYE SALMON

curry butternut puree, couscous,
market vegetable

~or~

PETITE TOP SIRLION STEAK

red wine demi, mashed potatoes,
market vegetable

CHOICE OF TWO APPETIZERS

spanakopita
assorted crostini
crab stuffed mushroom caps

CACIO E PEPE PASTA

bucatini cacio e pepe,
roasted maitake mushroom,
cherry tomatoes, spinach,
pecorino cheese

~or~

GRILLED CHICKEN BREAST

herbed spaetzle with
garlic cream sauce, market vegetable

~or~

SOCKEYE SALMON

curry butternut puree, couscous,
market vegetable

~or~

SEARED SEA SCALLOPS

ube puree, balsamic glaze,
market vegetable

~or~

SURF & TURF

petite top sirloin, prawn scampi,
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 top sirloin steak
with red wine demi

Salmon with lemon
buerre blanc

Chicken with
mushroom cream sauce

~and~

Starch options:

Garlic mash
Herbed couscous

~and~

All options come with
a market vegetable

~and~

Seasonal Cobbler

One protein/ One starch
\$79 per person

Two protein/ Two starch
\$89 per person

Main Menu

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

PROSCIUTTO BITES | \$9

artisan crackers, feta cheese,
local drizzled honey

SPANAKOPITA | \$10

flaky crust, spinach stuffing

APPLE & GORGONZOLA PUFFS | \$11

puff pastry, roasted apples,
gorgonzola cheese, honey

LOX PUFFS | \$14

puff pastry, herbed cream cheese,
lox, crispy capers

CURRY CAULIFLOWER | \$14

deep fried, golden raisins,
toasted almonds, coconut aioli

ASSORTED OVEN TOASTED CROSTINI | \$10

grilled beef & horseradish cream
chevre & rhubarb chutney
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, duxelles

OYSTERS on the HALF SHELL | \$14

fresh seasonal mignonette

PROSCIUTTO WRAPPED SCALLOPS | \$16

balsamic glaze drizzle

CHARCUTERIE PLATTER | \$20

assorted cheeses, cured meats, olives,
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.



Main Menu