



Keenan's at the PIER

MENU CATERING

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

ARTICHOKE JALAPENO 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 jalapeno 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 red potatoes
applewood smoked bacon & pork sage sausage



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
dolma
tri color quinoa bowl with cucumber, red cabbage, crispy chick-peas, shredded carrot, edamame, thai cashew sauce, cilantro
chicken piccata
local artisan bread with house butter
seasonal chef's choice cobbler with
house whipped cream

KEENAN'S WAY | \$65

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

plus choice of:

petite new york steak
aji verde
garlic mash
fresh market vegetable

~or~

grilled wild salmon
lemon beurre blanc
wild rice pilaf
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.

Three Seasonal Dessert Selections come with each option.

HALLOUMI PASTA

seared halloumi cheese, creamy harissa sauce, spinach, artichoke, cherry tomatoes, basil, bellingham pasta co. bucatini

~or~

CHICKEN BREAST

creamy romesco, basil spaetzle, market vegetable

~or~

PETITE NEW YORK STEAK *gf*

aji verde, garlic mashed potatoes, market vegetable

CHOICE OF ONE APPETIZER

crab stuffed mushrooms
assorted crostini
artichoke beignets

HALLOUMI PASTA

seared halloumi cheese, creamy harissa sauce, spinach, artichoke, cherry tomatoes, basil, bellingham pasta co. bucatini

~or~

CHICKEN BREAST

creamy romesco, basil spaetzle, market vegetable

~or~

SOCKEYE SALMON *gf*

blood orange gastrique, truffle pea puree, spring potatoes, market vegetable

~or~

PETITE NEW YORK STEAK *gf*

aji verde, garlic mashed potatoes, market vegetable

CHOICE OF TWO APPETIZERS

crab stuffed mushrooms
assorted crostini
artichoke beignets
onion and fig tart

HALLOUMI PASTA

seared halloumi cheese, creamy harissa sauce, spinach, artichoke, cherry tomatoes, basil, bellingham pasta co. bucatini

~or~

CHICKEN BREAST

creamy romesco, basil spaetzle, market vegetable

~or~

SOCKEYE SALMON *gf*

blood orange gastrique, truffle pea puree, spring potatoes, market vegetable

~or~

SEARED SEA SCALLOPS *gf*

gremolata, pancetta, hazelnuts, green chili grits

~or~

SURF & TURF *gf*

petite new york 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 new york steak
with aji verde

Salmon with lemon beurre blanc

Chicken piccata

~and~

Starch options:

Garlic mash

Basil spaetzle

~and~

All options come with
a market vegetable

~and~

Seasonal Cobbler with
house whipped cream

One protein/ One starch
\$89 per person

Two protein/ Two starch
\$99 per person

10 PERSON MINIMUM FOR BUFFETS

Main Menu

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PERSON
PERSON

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

ARTICHOKE BEIGNETS | \$12

tzatziki, dill, feta

SPANAKOPITA | \$10

flaky crust, spinach stuffing

DOLMA | \$10

grape leaf, herbed rice, tzatziki

ONION & FIG TART | \$12

phyllo pastry, caramelized onion, blue cheese,
citrus honey drizzle, toasted almonds

HALLOUMI FRIES | \$10

harissa sauce, herbs, lemon zest

OYSTERS on the HALF SHELL | \$14

fresh seasonal mignonette

ASSORTED OVEN TOASTED CROSTINI | \$10

grilled beef & horseradish cream,
bruschetta, basil, mozzarella,
brie, strawberry, mint, honey

STUFFED MUSHROOM CAPS | \$14

house dungeness crab mix,
cream cheese, mix cheese

ARTICHOKE JALAPENO DIP | \$12

baked, served with crostini

PULLED PORK BITES | \$14

puff pastry, apricot braised pulled pork

CHICKEN WINGS | \$12

choice of lemon pepper,
garlic parmesan, sweet tamari

CHICKEN SKEWERS | \$14

choice cashew marinade or tamari glaze

SHRIMP SKEWERS | \$16

piri piri marinade, red pepper,
poblano, cherry tomato

CAPRESE SKEWERS \$10

mozzarella, cherry tomato, basil, balsamic glaze

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.

