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
$10 | person

FRESH VEGETABLES CRUDITÈ, PITA & HUMMUS DIP
$10 | person

SUNDRIED TOMATO & SPINACH DIP with 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
sundried tomato
& spinach dip with 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

Main Menu

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

PRICED PER PERSON 10 PERSON MINIMUM FOR BUFFETS

Main Menu

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 or caesar salad
spanakopita
harvest bowl with farro, butternut squash, kale, shaved brussels, walnuts, pomegranate arils, balsamic fennel reduction
chicken with mushroom cream sauce
local artisan bread with house butter
seasonal cobbler with house whipped cream

KEENAN'S WAY | $65
house or caesar salad
local artisan bread with house butter
seasonal cobbler with whipped cream
plus choice of:
flat iron steak with madeira jus
garlic mash
seasonal vegetable
~or~
grilled sockeye salmon
with apple sage beurre blanc
herbed farro
seasonal vegetable

PRICED PER PERSON 10 PERSON MINIMUM FOR BUFFETS

Main Menu

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.

$89 PER PERSON

CAPPELLETTI
wild mushroom, ricotta, pine nuts, cherry and port reduction

~or~

CHICKEN BREAST
herbed farro, creamy mushroom sauce, seasonal vegetable

~or~

FLAT IRON STEAK *gf*
maderia jus, garlic mashed potatoes, seasonal vegetable

$89 PER PERSON

CHOICE OF ONE APPETIZER
crab stuffed mushrooms
assorted crostini
veggie cones

CAPPELLETTI
wild mushroom, ricotta, pine nuts, cherry and port reduction

~or~

CHICKEN BREAST
herbed farro, creamy mushroom sauce, seasonal vegetable

~or~

SOCKEYE SALMON *gf*
rainbow chard, golden beet relish, kumquat labneh

~or~

FLAT IRON STEAK *gf*
maderia jus, garlic mashed potatoes, seasonal vegetable

$106 PER PERSON

CHOICE OF TWO APPETIZERS
assorted crostini
savory baklava
crab stuffed mushrooms
salmon cones

CAPPELLETTI
wild mushroom, ricotta, pine nuts, cherry and port reduction

~or~

CHICKEN BREAST
herbed farro, creamy mushroom sauce, seasonal vegetable

~or~

SOCKEYE SALMON *gf*
rainbow chard, golden beet relish, kumquat labneh

~or~

SEARED SEA SCALLOPS *gf*
apple sage beurre blanc, parsnip puree, shaved brussels

~or~

FLAT IRON STEAK *gf*
with crab bearnaise, garlic mashed potatoes, seasonal 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:
Flat Iron Steak with madeira jus

Salmon with apple sage beurre blanc

Chicken with mushroom cream sauce

~and~

Starch options:
Garlic mash

Herbed farro

~and~

All options come with a seasonal 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

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 | $10
fresh local assortment

SAVORY BAKLAVA | $14
figs, caramelized onions, spiced pistachio, honey

SPANAKOPITA | $10
flaky crust, spinach stuffing

VEGGIE CONES | $10
sticky rice, pickled veggies,
sweet tamari glaze in a nori cone

DEVILED EGGS | $12
chive, pickled shallot, paprika

OYSTERS on the HALF SHELL | $14
fresh seasonal mignonette

ASSORTED OVEN TOASTED CROSTINI | $12
smoked trout pâté, crème fraiche, dressed herbs
hummus, olive tapenade, feta cheese
herbed goat cheese, lemon honey drizzle,
pomegranate arils

STUFFED MUSHROOM CAPS | $14
house dungeness crab mix,
cream cheese, mix cheese

SUNDRIED TOMATO & SPINACH DIP | $12
served with crostini

LAMB BALLS | $16
citrus raita, tangerine oil,
pomegranate arils, mint, pine nuts

CHICKEN SKEWERS | $15
lemon pepper marinated
chicken & cremini mushrooms

SMOKED SALMON CONES | $12
smoked salmon pâté, herbed cream
cheese, capers, dill in a nori cone

DESSERT BITES

MINI LAVA CAKES | $12

MINI LEMON TARTLETS | $11
custard tartlets with italian meringue

CANNOLI | $10
chocolate and coffee cream filling

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