



# *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.

## 10<sup>TH</sup> 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  
SA

# 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

### **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.**

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Main Menu