













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 CRUDITÈ, PITA & HUMMUS DIP

\$10 | person

ARTICHOKE 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 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~



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

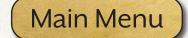
CHRYSALIS BREAKFAST BUFFET | \$40

assorted chilled juices seasonal fruits assorted pastries fresh scrambled eggs rosemary red potatoes applewood smoked bacon & pork sage sausage

CHRYSALIS BAGEL BAR | \$45

assorted chilled juices fresh scrambled eggs otherside assorted bagels italian cream cheese, lox, crispy capers, red onion





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 spanakopita warmed orzo salad with butternut squash, spinach, red onion, tomatoes, olives, lemon-herb vinaigrette chicken with mushroom cream 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

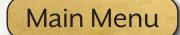
plus choice of:

petite ribeye steak red wine demi garlic mash fresh market vegetable

~or~

grilled wild salmon with brown sugar bourbon glaze pecorino polenta cakes fresh market vegetable



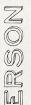


DINNER MENU PLATED

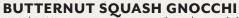
All plated dinner selections come with coffee, decaffeinated coffee, & teas. House Green Salad or Caesar or Soup du Jour come with each option. Two Seasonal Dessert Selections come with each option.











brown butter-sage sauce, spinach, craisins, walnuts, pecorino, fried sage

~or~

CHICKEN BREAST gf

mushroom cream sauce, wild rice pilaf, market vegetable

~or~

PETITE RIBEYE STEAK gf

mushroom conserva, garlic mashed potatoes, market vegetable



moroccan spiced meatballs assorted crostini cranberry brie puff pastry

BUTTERNUT SQUASH GNOCCHI

brown butter-sage sauce, spinach, craisins, walnuts, pecorino, fried sage

~or~

CHICKEN BREAST gf

mushroom cream sauce, wild rice pilaf, market vegetable

~or~

SOCKEYE SALMON gf

brown sugar bourbon glaze, pecorino polenta cakes, market vegetable

~or~

PETITE RIBEYE STEAK gf

mushroom conserva, garlic mashed potatoes, market vegetable

CHOICE OF TWO APPETIZERS

moroccan spiced meatballs cranberry brie puff pastry assorted crostini crab stuffed mushroom caps

BUTTERNUT SQUASH GNOCCHI

brown butter-sage sauce, spinach, craisins, walnuts, pecorino, fried sage

~or~

CHICKEN BREAST gf

mushroom cream sauce, wild rice pilaf, market vegetable

~or~

SOCKEYE SALMON gf

brown sugar bourbon glaze, pecorino polenta cakes, market vegetable

~nr~

SEARED SEA SCALLOPS *qf*

golden raisin-citrus beurre blanc, butternut squash risotto, market vegetable

~or~

SURF & TURF gf

petite ribeye 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 ribeye steak with red wine demi

Salmon with brown sugar bourbon glaze

Chicken with mushroom cream sauce

~and~

Starch options:

Garlic mash

Herbed wild rice with cranberries & almonds

~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

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20

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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

SPANAKOPITA | \$10

flaky crust, spinach stuffing

CRANBERRY BRIE PUFFS | \$12

cranberry, brie, pecans, rosemary-honey drizzle

MUSHROOM TART | \$12

wild mushrooms, butter crust

LETTUCE CUPS | \$12

radicchio lettuce, chicken waldorf salad, gorgonzola

CRISPY BRUSSELS | \$12

chevre, toasted almonds, balsamic reduction

OYSTERS on the HALF SHELL | \$14

fresh seasonal mignonette

ASSORTED OVEN TOASTED CROSTINI | \$10

grilled beef & horseradish cream, confit tomatoes, chevre, balsamic drizzle, basil lox & italian cream cheese

MOROCCAN SPICED MEATBALLS | \$12

pork & beef meatballs, tart cherry glaze, curried yogurt

STUFFED MUSHROOM CAPS | \$14

house dungeness crab mix, cream cheese, mix cheese

CRAB STUFFED ARTICHOKE | \$16

house dungeness crab mix, cream cheese, mix cheese, confit artichoke

CHICKEN SKEWERS | \$14

piri piri marinade, red pepper, poblano, cherry tomato

SHRIMP SKEWERS | \$16

piri piri marinade, red pepper, poblano, cherry tomato

BOAR CAKES | \$15

braised wild boar, pecorino polenta cakes, guajillo chili sauce, avocado crema, tajin

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