

Keenan's at the PIER CATERING MENU

Navigate the choices using the links below.

Breakfast & Break Packages

Lunch Buffets

Dinner

Appetizers

BREAKFAST BUFFETS

ALL-DAY EXECUTIVE PACKAGE | \$68

CONTINENTAL BREAKFAST

assorted chilled juices
seasonal fruits & berries
assorted pastries
house made granola & honeyed local yogurt
coffee, decaffeinated coffee, teas, half & half

EXECUTIVE LUNCHEON BUFFET

mixed house salad
chef's seasonal soup of the day
roast beef, smoked ham
assorted cheeses with avenue breads
appropriate condiments
deep river chips
assorted cookies
coke products and bottled water

AFTERNOON STRETCH

seasonal fruit tray
hummus platter
coffee, decaffeinated coffee, teas & waters

BOARDWALK CONTINENTAL | \$22

assorted chilled juices
seasonal fruits & berries
assorted pastries
house made granola & honeyed local yogurt
coffee, decaffeinated coffee, teas, half & half

FAIRHAVEN "FIT" BUFFET | \$24

assorted chilled juices
seasonal fruits & berries
artisan toast, butter, jams & honey
honeyed local yogurt
garden frittata
coffee, decaffeinated coffee & teas

CHRYSLIS BREAKFAST BUFFET | \$30

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

CHRYSLIS BREAKFAST

BURITTO BUFFET | \$32

assorted chilled juices
fresh scrambled eggs
chef's red potatoes & onions
applewood smoked bacon & pork sage sausage
salsa, cheese, sour cream, tortillas
coffee, decaffeinated coffee & teas

SNACKS & BEVERAGES

HEALTH KICK | 13

seasonal fruit display,
honeyed local yogurt
assorted nuts & dried fruits

COOKIE JAR | 15

assorted fresh baked cookies,
ice cold 1% and whole milk,
coffee, teas, sparkling water
& coke products

NORTHWEST MIXER | 22

seasonal fruit display
hummus platter
tortilla chips & smoked salmon dip
coffee, teas, sparkling water
& coke products

CONTINUOUS COFFEE & TEA SERVICE

freshly brewed drip coffee,
decaffeinated coffee & teas

half day 6 | full day 9

CONTINUOUS HOT & COLD BEVERAGE SERVICE

freshly brewed drip coffee,
decaffeinated coffee & teas
coke products & sparkling waters

half day 9 | full day 13

LUNCH BUFFETS

All lunch and buffet selections come with coffee, decaffeinated coffee, teas & iced tea.

10TH STREET DELI | \$33

mixed organic greens with selection of dressing
chef's seasonal soup of the day
corned beef, smoked ham
assorted cheeses and breads
appropriate condiments
deep river chips
assorted cookies
coke products and bottled water

CHRYSLIS LUNCHEON | \$43

house salad or caesar salad
prosciutto bites
vegetable primavera pasta
chicken with mushroom cream sauce
local artisan bread with house butter
seasonal chef's choice dessert

KEENAN'S WAY | \$53

house salad or caesar salad
local artisan bread with house butter
seasonal chef's choice dessert
plus choice of:
petite steak,
roasted red potatoes with rosemary,
fresh market vegetables

~or~

grilled wild salmon,
charred citrus beurre blanc,
wild rice pilaf,
fresh market vegetables

PRICED PER PERSON 10 PERSON MINIMUM FOR BUFFETS

ALA CARTE

Fresh Fruit Platter
\$7 | person

**Fresh Vegetables Crudite,
Pita & Hummus Dip**
\$8 | person

Freshly Baked Large Cookies
\$30 | dozen

Assorted Pastries
\$32 | dozen



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Main Menu



DINNER MENU PLATED

House Green Salad or Caesar or Soup du Jour come with each option.
Two Seasonal Dessert Selections come with each option.

MARINATED TEMPEH

romesco sauce, quinoa,
sautéed purple cabbage,
carrots, sweet pepper, mint vin

~or~

GRILLED CHICKEN

feta polenta, sautéed summer squash,
sweet peppers, corn, poblanos

~or~

PETITE STEAK

lemon smashed yukons, mojo aioli,
market vegetable

CHOICE OF ONE APPETIZER

smoked salmon dip, oven toasted crostinis,
crab stuffed mushroom caps

MARINATED TEMPEH

romesco sauce, quinoa,
sautéed purple cabbage,
carrots, sweet pepper, mint vin

~or~

GRILLED CHICKEN

feta polenta, sautéed summer squash,
sweet peppers, corn, poblanos

~or~

SOCKEYE SALMON

citrus beurre blanc,
wild rice pilaf, market vegetable

~or~

STEAK & PRAWNS

petite steak, prawn scampi,
lemon smashed yukons, market vegetable

CHOICE OF TWO APPETIZERS

smoked salmon dip, spanakopita, prosciutto bites,
crab stuffed mushroom caps,

MARINATED TEMPEH

romesco sauce, quinoa,
sautéed purple cabbage,
carrots, sweet pepper, mint vin

~or~

GRILLED CHICKEN

feta polenta, sautéed summer squash,
sweet peppers, corn, poblanos

~or~

SOCKEYE SALMON

citrus beurre blanc,
wild rice pilaf, market vegetable

~or~

SEARED SEA SCALLOPS

cilantro oil, lemon-saffron risotto,
market vegetable,

~or~

PETITE NEW YORK STEAK

lemon smashed yukons, mojo aioli,
market vegetable

PRE-SELECTIONS FROM THIS MENU
ARE REQUIRED 7 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:

Steak with horseradish cream,
Salmon with beurre blanc,
Duck with thyme-blackberry sauce

~and~

Starch options:

Lemon yukon mash, wild rice pilaf

~and~

all options come with
a market vegetable

~and~

Seasonal dessert

One protein/

One starch | \$75 per person

Two protein/

Two starch | \$85 per person

Main Menu

APPETIZER MENU

PRICED PER PERSON

SEASONAL FRUIT DISPLAY | \$7

fresh local assortment

HUMMUS PLATTER | \$8

lemon garlic hummus
with fresh vegetables, pita

ARTICHOKE SPINACH DIP | \$9

served with sliced artisan baguette

SMOKED SALMON DIP | \$12

cream cheese salmon mousse, lemon crostini

BAKED FETA | \$15

feta, bee works honey, lavender,
thyme, cherry tomatoes, caperberries

PROSCIUTTO BITES | \$9

artisan crackers, goat cheese, local drizzled honey

SPANAKOPITA | \$10

flaky crust, spinach stuffing

AHI POKE | \$13

cucumber avocado, tamari sauce,
onions, tortilla chips

ASSORTED OVEN TOASTED CROSTINI | \$10

grilled beef, horseradish cream
goat cheese, pickled blueberries, honey
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

CHICKEN SKEWERS | \$14

baked with your choice of bbq,
jerk chicken or yellow curry

PORK MEATBALLS | \$14

lemongrass pork meatballs,
ginger sweet & sour sauce

PRAWN SCAMPI | \$15

butter, lemon, white wine,
fine herbs, sliced artisan baguette

OYSTERS on the HALF SHELL | MARKET

fresh seasonal mignonette

BEER & WINE

BEER | WINE & BAR SERVICE

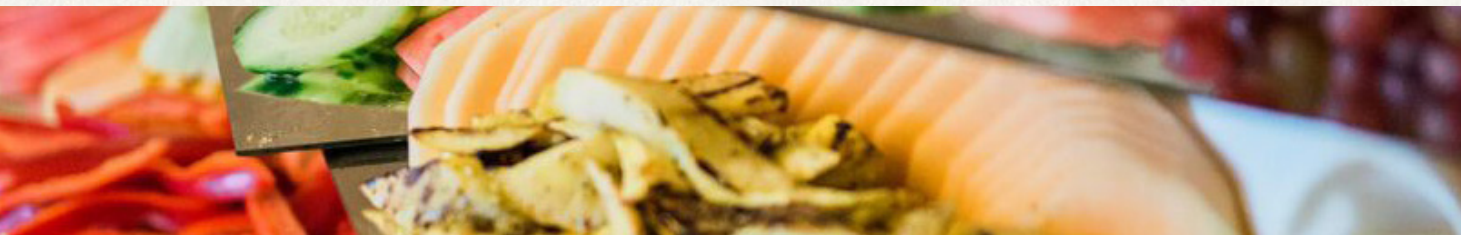
Keenan's features a wide variety of
local and northwest beers and
wines as well as a full service bar.

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**



Main Menu