

Catering Menu

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## MENU SELECTION

Our menus reflect a sample of our current cuisine and pricing. We are happy to custom design a menu to suit your group's special needs. Please note that the food and beverage prices are quoted and subject to a 20% service fee and applicable tax. Prices are subject to change but can be guaranteed 60 days in advance.

## FOOD AND BEVERAGE POLICY

Only Keenan's is licensed to sell, serve or distribute any food or beverage on Chrysalis property. Food or beverage of any kind brought in by guests will not be permitted. In the event a group is permitted to bring their own wine, a corkage fee of \$15.00 / bottle plus 20% service fee will be assessed.

# Breakfast & Break Packages

PRICED PER PERSON

10 PERSON MINIMUM

### **ALL-DAY EXECUTIVE**

### **CONTINENTAL BREAKFAST**

assorted chilled juices seasonal fruits & berries assorted pastries, scones & jam house made granola & honeyed greek yogurt coffee, decaffeinated coffee, teas, milk & soy milk

#### MID-MORNING BREAK

assorted nuts & dried fruit coffee, decaffeinated coffee & teas assorted soft drinks & bottled water

### **EXECUTIVE LUNCHEON BUFFET**

mixed organic greens with house dressing chef's seasonal soup of the day sliced house baked turkey, roast beef, smoked ham sliced cheddar, provolone & swiss with assorted breads appropriate condiments route 11 chips assorted cookies

Coke products and bottled water

### **AFTERNOON STRETCH**

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

### **BEVERAGES**

### CONTINUOUS COFFEE & TEA SERVICE

freshly brewed Bellingham Bay Roasters coffee, decaffeinated coffee & teas

half day / full day

### CONTINUOUS HOT & COLD BEVERAGE SERVICE

freshly brewed Bellingham Bay Roasters coffee, decaffeinated coffee & teas Coke products & sparkling waters

half day / full day

### MORNING START

### **BOARDWALK CONTINENTAL**

assorted chilled juices seasonal fruits & berries assorted pastries, scones & jam house made granola & honeyed greek yogurt coffee, decaffeinated coffee, teas, milk & soy milk

FAIRHAVEN "FIT" BUFFET

assorted chilled juices seasonal fruits & berries artisan toast, butter, jams & honey vanilla & honey infused cottage cheese egg or egg white frittata coffee, decaffeinated coffee & teas

#### **CHRYSALIS BREAKFAST BUFFET**

assorted chilled juices
seasonal fruits & berries
mini croissants, butter & jams
fresh scrambled eggs
chef's red potatoes with rosemary & garlic
applewood smoked bacon & apple chicken sausage
coffee, decaffeinated coffee & teas

### SNACK BREAKS

### **HEALTH KICK**

seasonal fruit display honeyed greek yogurt assorted nuts & dried fruits

**COOKIE JAR** 

assorted fresh baked cookies, house made brownies ice cold 1% and whole milk coffee, teas, sparkling water & Coke products

### NORTHWEST MIXER

seasonal fruit display hummus platter tortilla chips & salsa

coffee, teas, sparkling water & Coke products

11

16

9

15

17

20

53

4/6

7/11

## Lunch Menu



SALADS			ENTRÉES	
	HOUSE SMOKED SALMON SALAD baby field greens, roasted shallot vinaigrette, dried crachevre cheese, toasted pepitas	nberries, 15	ASIAN RICE BOWL fresh sautéed vegetables, ginger sauce add grilled chicken or tofu 3 ahi or top sirloin steak 5	16
	SEARED AHI SLAW	16	can or top on tour steam 3	10
	napa cabbage, carrot, daikon, jicama, green onion  GRILLED CHICKEN CAESAR SALAD	16	GRILLED SALMON basmati pilaf, lemon beurre blanc, market vegetable	26
	romaine lettuce, parmesan cheese, house caesar dressir fried wonton strips, pine nuts	1g, 14	PAN ROASTED SEASONAL CHICKEN	
	STEAK HOUSE SALAD grilled steak, field greens, romaine, crispy shallots, tomatoes, bleu cheese dressing 16		yukon mash, market vegetable	22
	SANDWICHES	10	<b>TOP SIRLOIN STEAK</b> grilled, yukon mash, market vegetable	24
	SEASONAL VEGGIE		A La Carte Items	
	lettuce, tomato, grilled & fresh vegetables	half 9/whole 13	Fresh Fruit Platter	5/person
	BLACKENED SALMON lettuce, tomato, avocado, roasted pepper aioli	half 12/whole 16		1
	GRILLED CHICKEN	·	Fresh Vegetable Crudité, Pita & Hummus Dip	6/person
	lettuce, tomato, house aioli, cucumber	half 9/whole 13		
	B.L.A.T. bacon, lettuce, avocado, tomato, mayonnaise	half 9/whole 13	Artisan Cheese with Crostini	8/person
	TURKEY BACON lettuce, tomato, country dijon, mayonnaise	half 9/whole 13	Assorted Scones and Pastries	30/dozen
	ALL SANDWICH SELECTIONS COME WITH CHOICE OF AVENUE'S RUSTIC WHEAT, SOURDOUGH, OR MARBLE		Freshly Baked Large Cookies	27 / dozen
RYE BREAD AND PROVOLONE, CHEDDAR, OR SWISS CHEESE, AND KEENAN'S HOUSE SALAD OR CAESAR.		House Made Chocolate Brownies	24 / dozen	

ALL LUNCH AND BUFFET SELECTIONS COME WITH COFFEE, DECAFFEINATED COFFEE, TEAS & ICED TEA

## Lunch Menu

PRICED PER PERSON

10 PERSON MINIMUM



### **LUNCH BUFFETS**

### 10TH STREET DELI

mixed organic greens with selection of dressing chef's seasonal soup of the day sliced house roasted turkey, roast beef, smoked ham sliced cheddar, provolone & swiss with assorted breads appropriate condiments route 11 chips assorted cookies

Coke products and bottled water
26

#### **CHRYSALIS LUNCHEON**

caesar or seasonal green salad
stuffed portabella mushroom
vegetable primavera penne
tarragon cream chicken, crouton, tomato with market vegetables
local artisan bread with house infused olive oils & vinegars
berries with crème anglaise

29

## KEENAN'S WAY seasonal green salad

grilled vegetables with lemon garlic hummus
top sirloin steak
-orgrilled salmon, lemon beurre blanc
garlic yukon mash
fresh market vegetables
local artisan breads with assorted house butters
dessert sampler

32

ALL LUNCH AND BUFFET SELECTIONS COME WITH COFFEE, DECAFFEINATED COFFEE, TEAS AND ICED TEA

PLEASE INQUIRE ABOUT TO-GO OPTIONS

## Plated Dinner Menu



### 45 / PERSON

### CAESAR OR HOUSE GREEN SALAD OR SOUP DU JOUR

### SUMMER SAUTÉ

chard, corn, fennel, sweet peppers, mushrooms, cherry tomatoes, fine herbs

~01~

### PAN ROASTED CHICKEN

yukon mash, blistered cherry tomato caper sauce, market vegetable

~01~

### WAGYU BEEF TOP SIRLOIN

garlic yukon mash, market vegetable, demi glace

TWO SEASONAL DESSERT SELECTIONS

### 55 / PERSON

### **CHOICE OF ONE APPETIZER**

smoked salmon cucumber chips oven toasted crostini sausage stuffed mushroom caps

### CAESAR OR HOUSE GREEN SALAD OR SOUP DU JOUR

### MARKET FISH

grilled salmon, pickled cucumber fennel, market vegetable, lemon risotto ~or~

### PAN ROASTED CHICKEN

yukon mash, blistered cherry tomato caper sauce, market vegetable

~01~

### **SMOKED PORK CHOP**

blueberry orange chutney, mashed potatoes, market vegetable

TWO SEASONAL DESSERT SELECTIONS

## 65 / PERSON

### **CHOICE OF TWO APPETIZERS**

stuffed portabella mushroom mozzarella stuffed eggplant tomato chutney compilation crab stuffed mushroom caps smoked salmon cucumber chips

#### CAESAR OR HOUSE GREEN SALAD OR SOUP DU JOUR

#### SEARED SEA SCALLOPS

roasted carrot puree, sautéed seasonal vegetables, caramelized shallot butter

~or-

#### MARKET FISH

grilled salmon, pickled cucumber fennel, market vegetable, lemon risotto

~01~

### **GRIMAUD FARMS DUCK CONFIT**

cabbage, radish, strawberry, fine herbs, red wine gastrique

~01~

### **GRILLED FILET MIGNON**

garlic yukon mash, seasonal pan sauce, market vegetable

TWO SEASONAL DESSERT SELECTIONS

**CAKE CUTTING FEE** 

\$25

### 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 DINNERS SERVED WITH COFFEE, DECAFFEINATED COFFEE, TEAS & WATER. WE ARE HAPPY TO CUSTOM DESIGN A MENU TO SUIT YOUR GROUP'S SPECIAL NEEDS. PLEASE INQUIRE ABOUT CUSTOMIZATION OR SPECIAL REQUESTS, AS THEY MAY ALTER PRICING.

# Appetizer Menu



PRICED PER PERSON

SEASONAL VEGETABLE CRUDITÉ herbed yogurt	4	SHRIMP BRUSCHETTA grape tomatoes, basil, garlic, leeks & shrimp on crostini without shrimp	8 5
SEASONAL FRUIT DISPLAY fresh local assortment	5	PRAWN SCAMPI butter, garlic, cream, fine herbs, sliced artisan baguette	8
HUMMUS PLATTER lemon garlic hummus with fresh vegetables, pita	6	SMOKED SALMON DISPLAY capers, red onion, dill cream cheese, house crostini	8
MOZZARELLA STUFFED EGGPLANT tomato, mozzarella, basil balsamic glaze	4	Tomato Chutney Compilation cambozola cheese, tomato chutney, roasted garlic, crostini	6
SMOKED SALMON CUCUMBER CHIPS cream cheese salmon mousse, lemon	4	ASSORTED OVEN TOASTED CROSTINI grilled beef & horseradish; basil aioli, tomato, fresh mozzarella; seared ahi with avocado puree & orange sake gastrique	5
SEARED SEA SCALLOP SWEET POTATO CHIPS ginger lime corn puree, roasted tomatillo gastrique	<b>s</b>	STUFFED MUSHROOM CAPS	J
STUFFED PORTABELLA MUSHROOM roasted red pepper, chevre, fresh basil	7	italian sausage stuffing, carrot, celery, onion, spinach, cheese mix house crab mix, cream cheese, mix cheese	6 8
OYSTERS ON THE HALF SHELL fresh seasonal mignonette	market price	PROSCIUTTO WRAPPED FIGS roasted, craisin chevre risotto, parm crisp, balsamic drizzle	7
BAKED OYSTERS spinach, feta, bacon (optional)	market price	ARTISAN PLATTER artisan cheese, variety of house pickled items, olives, crostini	6
		ANTIPASTO PLATTER assorted cheeses & meats, marinated vegetables	8