

QUINN'S PUB

Catering Menu

Priced Per Person

Platters, Boards, & Snacks

v - vegetarian | ve - vegan | gf -gluten free

PLATTERS AND BOARDS

European Board- 8

Prosciutto di Parma & Genovese Salami, Délice De Bourgogne, Manchego, Beecher's Flagship Cheddar, Mustard, Pickled Vegetables, Apricot Mustarda, and Grilled Baguette

Cheese Board- 8

Hand Selected with Seasonal Fruit, Nuts, and Crostini

Mezze Platter- 5

Hummus, Tzatziki, Roast Red Peppers, Marinated Olives, Cucumber, Tomatoes, Feta Cheese, and Grilled Pita

Spreads Board (Choice of 3) - 7

Bacon and Caramelized Onion, Pimento Cheese, Artichoke Dip, Bruschetta, or Olive Tapenade, Served With Crostini/Crackers

SNACKS

Pretzel Bites- 3

Honey Mustard (v)

Caramel Corn- 3

Peanuts and Bacon

Homemade Potato Chips- 4

Truffle Dip (v,gf)

Appetizers

v - vegetarian | ve - vegan | gf -gluten free

Vegetarian

Pearled Couscous - 4

Pistachio, Apricot, Lemon, Herbs (ve)

Bruschetta - 3

Tomato, Basil, Crostini (ve)

Roasted Cauliflower - 4

Vadouvan Spice, Curried Golden Raisin, Tomato Marmalade & Fried Capers (ve, gf)

Caprese Skewer- 4

*Mozzarella, Cherry Tomatoes, Basil (v, gf) ****contains nuts*****

Devilled Eggs - 3

Whole Grain Mustard, Tarragon (v, gf)

Humboldt Fog - 4

Sour Cherry Jam, Tarragon, Tartlet (v)

Grilled Cheese - 3

Cheddar Blend, (v)

Add Tomato Soup Shooter +2

Mushroom Arancini (v) - 4

Foraged Mushroom Tartlet - 3

Herb Goats Cheese (v)

Appetizers

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SEAFOOD

Dungeness Crab Cakes - 4

Aioli, Chives

Smoked Salmon - 6

Crispy Potato, Caper Cream Cheese, Pickled Onions (gf)

Shrimp Cocktail - 5

Citrus, Romesco Sauce (gf)

MEAT

Chimichurri Chicken Skewers - 5

Parsley, Cilantro (gf)

Surf & Turf - 6

Poached Shrimp, Roasted Beef, Herb Goat Cheese, Onion Jam

Beef Skewer- 6

Demi, Chives (gf)

Ancho Chicken Skewer- 5

Chives (gf)

SLIDERS

Fried Chicken - 6

Southern Slaw, Aioli

Beef Burger - 6

Bacon and Red Onion Marmalade, Mayo

Vegan Chicken- 6

Vegan Aioli, Roasted Red Pepper

Italian Chopped - 6

Prosciutto, Salami, Olives, Pepperoncini, Mayo, White Cheddar

Mushroom Swiss (v)- 6

Sauteed Mushrooms and Onions, Swiss, Mayo

Breakfast + Lunch

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CONTINENTAL BUFFET

23

Greek Yogurt with Granola, Fresh Fruit, Assorted Muffins & Bagels, Cream Cheese, Whipped Butter & Seasonal Jams, Cafe Vita Coffee Bar, Juice

BREAKFAST BUFFET

26

Sausage, Egg, and Potato Casserole, Seasonal Quiche, Smoked Bacon, Fresh Fruit, Croissant Basket, Whipped Butter & Seasonal Jams, Cafe Vita Coffee Bar, Juice

BRUNCH BUFFET

30

Seasonal Quiche, Bagels with Smoked Salmon Cream Cheese, Smoked Bacon and Breakfast Sausage, Fresh Fruit, Assorted Muffins & Croissants, Whipped Butter & Seasonal Jams, Cafe Vita Coffee Bar and Juice

SANDWICH BAR

23

*Honey Glazed Ham, Smoked Turkey, Crispy Bacon
Beecher's Cheddar Cheese, Swiss Cheese
Sourdough, Rye, Wheat Bread
Pickles, Lettuce, Tomato, Red Onion
Mustard, Mayo
Fingerling Potato Salad with Scallions, Parsley, Malt Vinegar
Salad of Mixed Greens with Brioche Croutons & Manchego*

SOUP, SALAD, & SANDWICH

27

*Grilled Chicken Sandwich
w/ Roast Red Peppers, Arugula, Pesto Gruyere Mediterranean
Hummus Sandwich
w/ Feta, Cucumber & Roasted Tomato
Creamed Tomato Soup with Basil
Chop Salad with Blue Cheese, Bacon & Pickled Onions
Kale Caesar Salad w/ Croutons & Parmesan*

Evening Food Buffets

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SLIDER BAR

32

Choose 3 Sliders from Page 3
Grilled Cheese, Cheddar Blend(v)
French Fries (v,gf)
Salad (ve)

BBQ BAR

32

Blackened Chicken Breast or Smoked Brisket(gf)
Pulled BBQ Pork
Napa Cabbage Slaw (gf)
Seasonal Vegetable Selection (gf)
Baked Beans (gf)
Potato Salad (v,gf)
Cornbread (v)

TACO BAR

32

Pork al Pastor (gf)
Mole Grilled Chicken (gf)
Fajita Vegetables (ve,gf)
Black Beans and Rice (ve,gf)
Pico De Gallo, Sour Cream, Guacamole
Corn & Flour Tortillas (ve)
Fresh Tortilla Chips (ve,gf)

TERIYAKI BAR

32

Teriyaki Chicken (gf)
Pork Katsu
White Rice (gf, ve)
Yakisoba (v)
Vegetable Egg Rolls (v)
Cucumber Salad (ve)
Kayabetsu Salad

*****For guests with dietary restrictions, we offer a vegan + gluten free meal available for PRE-ORDER*****

Sweets

CHEF'S CHOICE DESSERT BAR

minimum 20 guests

2- 3 pieces per person - 7

3-4 pieces per person - 9

A LA CARTE SWEETS

minimum order 2 dozen

Lemon Lime Bars - 30

French Macarons - 30

assorted flavors

Brownie Bites - 27

Toffee Crunch Bondies -30

Mini Cream Puffs - 27

Mini Eclairs - 27

Mini Assorted Cheesecakes - 30

Three Course Family Style Dinners

Course 1: Appetizers

Course 2: Salad

Course 3: Entree

\$45 PER PERSON

Course One - Choose 3 Appetizers

Course Two - Choose 1 Salad

Course Three - Choose:

1 Protein Entree

1 Starch Entree

1 Vegetable Entree

\$70 PER PERSON

Course One - Choose 3 Appetizers

Course Two - Choose 1 Salad

Course Three - Choose:

2 Protein Entrees

2 Starch Entrees

2 Vegetable Entrees

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Family Style Dinner Menu

Course 1: Appetizers

Choose any 3

VEGETARIAN

Pearled Couscous

*Pistachio, Apricot, Lemon,
Herbs (ve)*

Bruschetta

Tomato, Basil, Crostini (ve)

Roasted Cauliflower

*Vadouvan Spice, Curried
Golden Raisin, Tomato
Marmalade & Fried Capers
(ve,gf)*

Caprese Skewer

*Mozzarella, Cherry
Tomatoes, Basil (v, gf)
contains nuts*

Devilled Eggs

*Whole Grain Mustard,
Tarragon (v, gf)*

Humboldt Fog

*Sour Cherry Jam,
Tarragon, Tartlet (v)*

Grilled Cheese

*Cheddar Blend
w/ Tomato Soup Shooter
(v)*

Mushroom Arancini (v)

Foraged Mushroom Tartlet

Herb Goats Cheese (v)

SEAFOOD

Smoked Salmon

*Crispy Potato, Caper Cream
Cheese, Pickled Onions (gf)*

Shrimp Cocktail

Citrus, Romesco Sauce (gf)

Dungeness Crab Cakes

Aioli, Chives

MEAT

Chimichurri Chicken Skewers

Parsley, Cilantro (gf)

Beef Skewer

Demi, Chives (gf)

Ancho Chicken Skewer

Chives (gf)

Surf & Turf

*Poached Shrimp, Roasted
Beef, Herb Goat Cheese,
Onion Jam*

SLIDERS

Fried Chicken

Southern Slaw, Aioli

Beef Burger

*Bacon and Red Onion
Marmalade, Mayo*

Italian Chopped

*Prosciutto, Salami, Olives,
Pepperoncini, Mayo, White
Cheddar*

Vegan Chicken

*Vegan Aioli, Roasted Red
Pepper (ve)*

Mushroom Swiss

*Sauteed Mushrooms and
Onions, Swiss, Mayo (v)*

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Course 2: Salad

Choose 1

Baby Lettuces, Blue Cheese, Sweet Onion, Brioche Croutons

White Balsamic Vinaigrette (v)

Arugula, Grilled Bread, Roasted Squash, Sweet Peppers

Sherry Vinaigrette (ve)

Bibb Lettuces, Pickled Red Onion, Hazelnut

Citrus Vinaigrette (ve, gf)

Baby Spinach, Shaved Red Onion, Candied Bacon, Hazelnut

Raspberry Vinaigrette (gf)

Arugula, Pear, Pistachio (Optional: Add Fried Prosciutto)

Sherry Shallot Vinaigrette (gf)

Baby Lettuces, Manchego Cheese, Apple, Brioche Croutons

White Balsamic Vinaigrette(v)

Course 3: Entree

\$45 select 1 from each category | \$70 select 2 from each category

PROTEINS

PNW Wild Salmon

Citrus oil (gf)

Herb Marinated Chicken

Fine her chicken jus (gf)

Honey Glazed Pork Loin

Cherry gastrique (gf)

Braised Beef Short Ribs

Herb demi (gf)

STARCHES

Potatoes Robuchon

Butter, Cream, Chives
(v, gf)

**Roasted Fingerling
Potatoes**

Shallot, Garlic Butter,
Herbs (v, gf)

Pearled Couscous

Toasted Pistachio, Apricot
(ve)

Wild Rice Pilaf

Mushroom Duxelle (ve, gf)

VEGETABLES

Heirloom Carrots

Fresh Herbs, Honey Glaze
(v, gf)

Balsamic Roasted

Asparagus
Marcona Almonds (ve, gf)

**Lemon Butter Green
Beans**

Crispy Onion (v)

Roasted Brussel Sprouts

Honey, Brown Butter (gf)
(Optional: Add Bacon)

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