

QUINN'S PUB

Platters, Boards, and Snacks

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

MEZE PLATTER - 5

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

SPREADS BOARD (Choose 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 (gf,v)

Appetizers

VEGETABLES

Caprese Skewer - 4

Mozzarella, Cherry Tomatoes, Basil (v,gf)

Roasted Cauliflower - 4

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

Humboldt Fog - 4

Sour Cherry Jam, Tarragon, Tartlet (v)

Devilled Eggs - 3

Whole Grain Mustard, Tarragon (v,gf)

Grilled Cheese - 3

Cheddar Blend, (v)

With Tomato Soup Shooter - Add 2

Bruschetta - 3

Tomato, Basil, Crostini (ve)

Mushroom Arancini (v) - 4

Foraged Mushroom Tartlet - 3

Herb Goats Cheese (v)

Israeli Couscous - 4

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

Appetizers

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

BREAKFAST

CONTINENTAL - 23

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

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

LUNCH

SANDWICH BAR- 23

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

SOUP, SALAD, & SANDWICH - 27

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

Food Bars

SLIDER BAR

32

Choose 3 From Sliders Section - 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

****VEGAN & GF 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 Dinner

\$70 PER PERSON

Course One - Appetizers *Choose Any 3*

Course Two - Salad *Choose Any 1 Salad*

Course Three - Entree

Choose Any 2 Protein Entrees

Choose Any 2 Starch Entrees

Choose Any 2 Vegetable Entrees

\$45 PER PERSON

Course One - Appetizers *Choose Any 3*

Course Two - Salad *Choose Any 1 Salad*

Course Three - Entree

Choose Any 1 Protein Entree

Choose Any 1 Starch Entree

Choose Any 1 Vegetable Entree

****VEGAN & GF MEAL AVAILABLE FOR PRE-ORDER****

Family-Style: Salad Course

Baby Lettuces, Blue Cheese, Sweet Onion, Brioche Croutons, White Balsamic Vinaigrette

Bibb Lettuces, Pickled Red Onion, Hazelnut, Citrus Vinaigrette (ve,gf)

Arugula, Pear, Pistachio, Sherry Shallot Vinaigrette (Optional: Add Fried Prosciutto) (gf)

Baby Spinach, Shaved Red Onion, Candied Bacon, Hazelnut, Raspberry Vinaigrette (gf)

Baby Lettuces, Manchego Cheese, Apple, Brioche Croutons, White Balsamic Vinaigrette(v)

Arugula, Grilled Bread, Roasted Squash, Sweet Peppers, Sherry Vinaigrette (ve)

Family-Style Dinner Selections:

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)

STARCHES

Potatoes Robuchon, Butter, Cream, Chives (v,gf)

Roasted Fingerling Potatoes, Shallot-Garlic Butter, Herbs(v,gf)

Israeli CousCous, Toasted Pistachio, Apricot (ve,gf)

Wild Rice Pilaf, Mushroom Duxelle (ve,gf)

PROTEINS

Pacific Northwest Wild Salmon
Citrus Oil (gf)

Herb Marinated Chicken
Fine Herb Chicken Jus (gf)

Honey Glazed Pork Loin
Cherry Gastrique (gf)

Braised Beef Short Rib
Herb Demi (gf)

