

QUINN'S PUB

Platters, Boards, and Snacks

PLATTERS AND BOARDS

EUROPEAN BOARD - 7

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

CHARCUTERIE BOARD - 7

Chef's Choice of House Made Terrines, Pates & Cured Meats, Whole Grain Mustard, Cornichon and Grilled Baguette

CHEESE BOARD - 7

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, Smoked Salmon Dip, Bruschetta, Olive Tapenade, or Crab Dip, Served With Crostini/Crackers

SNACKS

PRETZEL BITES - 3

Honey Mustard

CARAMEL CORN - 3

Peanuts and Bacon

HOMEMADE POTATO CHIPS - 3

Truffle Dip (gf)



Hors d'Oeuvres

VEGETABLES

Caprese Skewer - 4
Mozzarella, Cherry Tomatoes, Basil (v,gf)

Roasted Cauliflower - 3
Vandouvan 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
Beechers Flagship, Dijon (v)
With Tomato Soup Shooter - Add 2

Bruschetta - 3
Tomato, Basil, Crostini (ve)

Mushroom Arancini (v) - 4

Foraged Mushroom Tartlet - 3
Seasonal Duxelle, Herb Goats Cheese (v)

Israeli Cous Cous - 3
Pistachio, Apricot, Lemon, Herbs (ve,gf)

Mac & Cheese Bites (v) - 5

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Hors d'Oeuvres

SEAFOOD

Dungeness Crab Cakes - 6
Lemon Aioli, Chives

Smoked Salmon - 5
Crispy Potato, Caper Cream Cheese, Pickled Onions (gf)

Shrimp Cocktail - 5
Citrus, Romesco Sauce (gf)

Dungeness Crab Salad - 6
Citrus, Tarlet

MEAT

Chimichurri Chicken Skewers - 4
Parsley, Cilantro (gf)

Surf & Turf - 6
Poached Shrimp, Roasted Beef, Tomato Jam

Smoked Brisket and King Oyster Mushroom Skewer - 5
Chives (gf)

Ancho Chicken Skewer - 4
Chives (gf)

SLIDERS

Fried Chicken - 5
Southern Slaw and Spicy Aioli, Potato Roll

BBQ Pulled Pork - 5
Napa Cabbage Slaw, Potato Roll

Beef Burger - 5
Bacon and Red Onion Marmalade, Mayo, Brioche Bun

Black Bean - 5
Roasted Tomato, Garlic Confit, Brioche Bun (v)

QUINN'S PUB

Breakfast + Lunch

BREAKFAST

CONTINENTAL - 20

*Greek Yogurt with Granola, Fresh Fruit, Assorted Muffins & Scones,
Whipped Butter & Seasonal Jams, Cafe Vita Coffee Bar, Juice*

BUFFET - 23

*Maple Sausage & Carmelized Onion Potato Stratta, Seasonal Quiche,
Smoked Bacon, Fresh Fruit, Croissant Basket,
Whipped Butter & Seasonal Jams, Cafe Vita Coffee Bar, Juice*

BRUNCH BUFFET - 27

*Seasonal Quiche, Bagels with Cream Cheese and Smoked Salmon,
Smoked Bacon and Cured Ham, Fresh Fruit, Assorted Muffins & Scones,
Whipped Butter & Seasonal Jams, Cafe Vita Coffee Bar and Juice*

LUNCH

SANDWICH BAR- 19

*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 - 21

*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*

QUINN'S PUB

Food Bars

SLIDER BAR

29

Beef Burger, Bacon & Red Onion Marmalade
Crispy Fried Chicken, Southern Slaw & Spicy Sauce
Grilled Cheese, Beechers Flagship (v)
French Fries (v,gf)
Salad (ve,gf)
Vegetarian Slider (Optional)

BBQ BAR

29

Blackened Chicken Breast or Smoked Brisket (gf)
Pulled BBQ Pork, Napa Cabbage Slaw (gf)
Braised Collard Greens, Bacon (gf)
Baked Beans (gf)
Potato Salad (v,gf)
Cornbread (v)

TACO BAR

29

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

MAC & CHEESE BAR

29

House Mornay (v)
Candied Bacon Crumbles, Seasonal Mushrooms (gf)
Roasted Tomatoes, Herb Bread Crumbs (ve)
House Hot Sauce
Skirt Steak
House Greens Salad (ve,gf)

QUINN'S PUB

Sweets

CHEF'S CHOICE DESSERT BAR

minimum 20 guests

2- 3 pieces per person - 7

3-4 pieces per person - 9

À LA CARTE SWEETS

minimum order 2 dozen

Lemon Lime Bars - 30

graham cracker crust, vanilla cream

French Macarons - 30

ganache, assorted flavors (gluten free)

Pretzel Blondies - 27

white chocolate-peanut butter glaze

Brownie Bites - 27

dark chocolate hazelnut, dark chocolate peppermint, milk chocolate cocoa nib, or dark chocolate (gluten free)

Mini Cream Puffs - 27

Vanilla bean, mocha, or lemon

Mini Cupcakes - 25

*Chocolate, vanilla, or cardamom carrot cake
choice of salty caramel, vanilla,*

lemon buttercream, dark chocolate glaze, or white chocolate cream cheese icing

Chocolate dipped shortbread cookies - 25

Assorted cookies - 24

chef's choice

Bulk bonbons - 24

molded chocolate shell with ganache filling

Bulk truffles - 24

chocolate ganache rolled in cocoa

Favor box - 10

3 chocolate bonbons, customization available

CAKES

Celebration Cake 6" - 60

Sheet Cakes - 6 pp

Flavors: Vanilla or Chocolate

Butter Cream Icing: Vanilla, Chocolate,

White Chocolate Cream Cheese, Salted Caramel, or Lemon

Filling: Vanilla, Chocolate, Raspberry, or Lemon

Cakes are custom for each party, we are happy to accommodate most suggestions. Feel free to bring a topper or extra flowers to decorate your cake in theme with your event.



Three Course Family-Style Dinner

Includes 3 passed appetizers, 1 salad, and 2 entrees

\$65 PER PERSON

Course One - Appetizers
Choose Any 3 Hors d'Oeuvres

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

\$40 PER PERSON

Course One - Appetizers
Choose Any 3 Hors d'Oeuvres

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

***Individually Plated Vegan or Vegetarian Entrees by Pre-Order*



Family-Style, Salad Course

Baby Lettuces, Blue Cheese, Sweet Onion, Brioche Croutons, White Basalamic Vinaigrette (v)

Bib 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)

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Family-Style Dinner, Vegetables and Starches

VEGETABLES

Grilled Seasonal Vegetable Succotash (ve,gf)

Heirloom Carrots, Fresh Herbs, Honey Glaze (v,gf)

Balsamic Roasted Asparagus, Marcona Almonds (ve,gf)

Roasted Brussel Sprouts, Honey, Brown Butter (Optional: Add Bacon) (gf)

STARCH

Turnip Gratin, Cream, Blue Cheese, Pecorino (v,gf)

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

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

Roasted Root Vegetables, Fresh Herbs (v,gf)

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

Wild Rice Pilaf, Mushroom Duxelle (ve,gf)



Family-Style Dinner, Proteins

PROTEIN

Pacific Northwest Wild Salmon
Citrus Oil (gf)

Herb Marinated Chicken
Fine Herb Chicken Jus

Beef Eye of Round
House Steak Sauce

Honey Glazed Pork Loin
Cherry Gastrique (gf)

Braised Beef Short Rib
Herb Demi

Tilapia
Burre Blanc

Polenta
Seasonal Succotash (ve)

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