

QUINN'S PUB

Platters, Boards, and Snacks

PLATTERS AND BOARDS

EUROPEAN BOARD - 5

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

CHARCUTERIE BOARD - 5

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

CHEESE BOARD - 5

Hand Selected with Seasonal Fruit, Nuts, and Crostini

MEZE PLATTER - 4

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

SPREADS BOARD (Choose 3) - 5

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

SNACKS

PRETZEL BITES - 2

With Honey Mustard

CARAMEL CORN - 2

With Peanuts and Bacon

HOMEMADE POTATO CHIPS - 2

With Truffle Dip



Hors d'Oeuvres

VEGETABLES

Caprese Skewer - 3
Mozzarella, Heirloom Tomatoes, Basil

Roasted Cauliflower - 2
Vandouvan Spice, Curried Golden Raisin, Tomato Marmalade & Fried Capers (V)

Humboldt Fog - 3
Sour Cherry Jam, Tarragon, Tartlet

Devilled Eggs - 3
Whole Grain Mustard, Tarragon (GF)

Grilled Cheese - 3
*Beechers Flagship, Dijon
With Tomato Soup Shooter - Add 2*

Bruschetta - 3
Tomato, Basil, Crostini

Mushroom Arancini - 4

Foraged Mushroom Tartlet - 3
Seasonal Duxelle, Herb Goats Cheese

Israeli Cous Cous - 3
Pistachio, Apricot, Lemon, Herbs

Caponatta - 3
Seasonal Vegetables, Chevre Mousse, Crostini

Mac & Cheese Bites - 4

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Hors d'Oeuvres

SEAFOOD

Dungeness Crab Cakes - 4
Lemon Aioli, Chives

Smoked Salmon - 3
Crispy Potato, Caper Cream Cheese, Pickled Onions (GF)

Shrimp Cocktail - 3
Citrus, Romesco Sauce

Dungeness Crab Salad - 4
Citrus, Tarlet

MEAT

Chimichurri Chicken Skewers - 3
Parsley, Cilantro (GF)

Surf & Turf - 3
Poached Shrimp, Roasted Beef, Tomato Jam

Smoked Brisket and King Oyster Mushroom Skewer - 3
Chives (GF)

Ancho Chicken Skewer - 3
Chives (GF)

SLIDERS

Fried Chicken - 4
Southern Slaw and Spicy Aioli, Potato Roll

BBQ Pulled Pork - 4
Napa Cabbage Slaw, Potato Roll

Beef Burger - 4
Bacon and Red Onion Marmalade, Mayo, Brioche Bun

Black Bean - 4
Roasted Tomato, Garlic Confit, Brioche Bun



Breakfast + Lunch

BREAKFAST

CONTINENTAL - 15

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

BUFFET - 17

*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 - 25

*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- 16

*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 - 18

*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*

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Food Bars

SLIDER BAR

24

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

BBQ BAR

24

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

TACO BAR

24

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

MAC & CHEESE BAR

24

House Mornay
Candied Bacon Crumbles, Seasonal Mushrooms
Roasted Tomatoes, Herb Bread Crumbs
House Hot Sauce
Skirt Steak
House Greens Salad

QUINN'S PUB

Sweets

CHEF'S CHOICE DESSERT BAR

minimum 20 guests

2- 3 pieces per person - 6

3-4 pieces per person - 8

À LA CARTE SWEETS

minimum order 2 dozen

Lemon Lime Bars - 28

graham cracker crust, vanilla cream

French Macarons - 28

ganache, assorted flavors (gluten free)

Pretzel Blondies - 25

white chocolate-peanut butter glaze

Brownie Bites - 25

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

Mini Cream Puffs - 22

Vanilla bean, mocha, or lemon

Mini Cupcakes - 22

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 - 20

Assorted cookies - 20

chef's choice

Bulk bonbons - 20

molded chocolate shell with ganache filling

Bulk truffles - 20

chocolate ganache rolled in cocoa

Bulk caramels - 16

buttery caramel candies, salty or espresso

Favor box - 7

3 chocolate bonbons, customization available

CAKES

Celebration Cake 6" - 45

Sheet Cakes - 4.50 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 - 50 pp

\$55 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

\$30 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 Basalmic Vinaigrette

Bib Lettuces, Pickled Red Onion, Hazelnut, Citrus Vinaigrette

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

Baby Spinach, Shaved Red Onion, Candied Bacon, Hazelnut, Raspberry Vinaigrette

Baby Lettuces, Manchego Cheese, Apple, Brioche Croutons, White Balsamic Vinaigrette

Arugula, Grilled Bread, Roasted Squash, Sweet Peppers, Sherry Vinaigrette

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



Family-Style Dinner, Vegetables and Starches

VEGETABLES

Grilled Seasonal Vegetable Succotash

Caponata Seasonal Vegetables

Heirloom Carrots, Fresh Herbs, Honey Glaze

Balsamic Roasted Asparagus, Marcona Almonds

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

STARCH

Turnip Gratin, Cream, Blue Cheese, Pecorino

Potatoes Rbuchon, Butter, Cream, Chives

Roasted Fingerling Potatoes, Shallot-Garlic Butter, Herbs

Roasted Root Vegetables, Fresh Herbs

Israeli Cous Cous, Toasted Pistachio, Apricot

Wild Rice Pilaf, Mushroom Duxelle



Family-Style Dinner, Proteins

PROTEIN

Pacific Northwest Wild Salmon
Citrus Oil

Herb Marinated Chicken
Fine Herb Chicken Jus

Beef Eye of Round
House Steak Sauce

Honey Glazed Pork Loin
Cherry Gastrique

Braised Beef Short Rib
Herb Demi

Tilapia
Burre Blanc

Polenta
Seasonal Succotash

***Individually plated Vegan or Vegetarian Entrees by pre-order*