

# KEANE'S

— WOOD-FIRED —  
CATERING



# KEANE'S

— WEDDINGS & SPECIAL EVENTS —  
**FULL SERVICE CATERING**

## OUR STORY

Keane's Wood-Fired Catering was founded in 2016 by husband and wife, Padraic and Kaylyn Keane. Padraic grew up working in his parents' village pub in Galway, Ireland and moved to the United States in 2015. Through some chance work opportunities he became fascinated with traditional southern barbecue and learned his way around a wood-fired smoker.

After welding his own smoker at the Steel Yard in Providence, Padraic held his first catered event at Whalers Brewing in South Kingstown in 2016. Since then, Keane's has continued to build a reputation for exceptional food and service for catered events, Pop-ups and BBQ Friday night take-out service.

The Keane's team proudly provides a unique wood-fired catering experience, offering some of the best barbecue in the region to clients all over Southern New England. Together with their dedicated team, they curate delicious barbecued cuisine that is ideal for special occasions and entertaining.



## ( COCKTAIL HOUR SERVICE )

### LIGHT BITES:

*Select 3 passed items for \$12 per person*

*Add additional bites for \$4 per person*

- Smoked kielbasa slice with a mustard dipping sauce (GF)
- Smoked jalapeño popper stuffed with cheese and wrapped with bacon (GF)
- Brisket meatballs with smoked tomato jam
- Pork garnachas, a corn tortilla topped with fried beans slow smoked pork topped with lettuce salsa and crema (GF)
- Smoked sea scallop wrapped in bacon (GF)
- Bluefish pate crostini topped with pickled red onions
- Hummus crostini with a dressed cucumbers, red onions, tomatoes, and feta salad
- Smoked eggplant crostini with a dressed cucumber, tomato, and pepper salad (V)
- Grilled pineapple skewers (V +GF)
- Smoked stuffed mini mushrooms (V + GF)

### STATIONS:

*\*pricing on request, based on guest count, set-up and hours of service*

#### **Cheese, Charcuterie Board**

An artful presentation featuring a selection of premium cheeses, locally cured meats, a selection of house pickles and chutneys, as well as grapes, seasonal fruit, and a selection of crackers and assorted fresh bread.

#### **Chips, Dips & Quesadilla**

A presentation of fresh tortilla chips, guacamole, black bean salsa, ancho salsa, pico de gallo and a jalapeño crema and a choice of vegetarian and meat quesadillas.

GF = GLUTEN FREE

V = VEGAN



# ( DINNER SERVICES )

## CUSTOM BUFFET

Select 2 Entrees, 3 sides for \$45 per person\*

- Add additional protein \$6 per person
  - Add additional sides \$4 per person
- (\*subject to changes in market or ask about family style service and pricing)

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### ENTRÉES

- 18-hour slow smoked beef brisket (GF)
- Slow smoked pulled pork (GF)
- Smoked bbq chicken thighs (GF)
- Smoked portobello mushrooms stuffed with spinach and red pepper romesco (GF + V)
- Vegetarian fajitas - a mix of smoked peppers, onions and cauliflower served with flour tortillas (GF + V)

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### PREMIUM ENTRÉES

+\$4 per person

- Sliced pork shoulder served with onion gravy (GF)
- Smoked sliced half chicken with chimichurri, guests will have a choice of dark and white meat (GF)
- Fresh hot smoked salmon with lemon & herbs (GF)
- Smoked seasonal Point Judith fish (GF)

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### SIDES & SALADS

- Chive & cheddar macaroni and cheese
- Barbecue beans with burnt ends (GF)
- BBQ veggie beans (GF +V)
- Buttermilk dill potato salad (GF)
- Fire roasted baby potatoes with herb butter (GF +Vegan option available)
- Quinoa salad with cucumber, cherry tomatoes, pickled red onion, red peppers, parsley, mint and basil tossed in a red wine vinaigrette (GF +V)
- Old-fashioned coleslaw (GF)
- Jalapeno-cilantro coleslaw (GF)
- Grilled half corn cobs with butter (July - Sept) (GF)
- Chilled roasted root vegetables with sweet curry vinaigrette (GF +V)
- Broccoli salad with cranberries and smoked pumpkin seeds in a lemon-tahini dressing (GF +V)
- House garden salad with shredded carrots, pickled red onions and a honey-cider vinaigrette (GF)
- Spinach Salad with house pickled beets and feta cheese and smoked pumpkin seeds with a honey-cider vinaigrette (GF)





## ( PRE-FIXED PACKAGES )

### WOOD-FIRED FEAST

*\*Fixed menu...\$63 per person*

*\*This service includes passed appetizers and a staff served dinner buffet w/ the menu below. Also included is The Coffee & Tea Station and Dessert Station Set-Up (Please see After Dinner Services for full descriptions). Bar Services can be added to this package.*

#### STARTERS:

- Mediterranean crostini with hummus, cucumbers, red onions, tomatoes, feta & herbs
- Smoked kielbasa slice with a mustard dipping sauce (GF)
- Bluefish pate crostini topped with pickled red onions

#### DINNER MENU:

- 18-hour slow smoked beef brisket (GF)
- Slow smoked pulled pork (GF)
- Chive & cheddar macaroni and cheese
- Old-fashioned coleslaw (GF)
- Potato buns
- House garden salad with shredded carrots, pickled red onions and a honey-cider vinaigrette (GF)
- Signature house-made pickles and BBQ sauces

### DELUXE WOOD-FIRED FEAST

*\*Fixed menu... \$88 per person*

*\*\*This service includes stationary apps, passed apps, and a staff served dinner buffet w/ the menu below. Still and sparkling water at every table. Also included is The Coffee & Tea Station and Dessert Station Set-Up (Please see After Dinner Services for full descriptions). Bar Services can be added to this package.*

#### STARTERS:

- Cheese & Charcuterie Station
- Bluefish pate crostini topped with pickled red onions
- Brisket meatballs with smoked tomato jam
- Smoked stuffed mini mushrooms (GF)

#### DINNER MENU:

- Smoked sliced half chicken with chimichurri, guests will have a choice of dark and white meat (GF)
- Fresh hot smoked salmon with lemon & herbs (GF)
- Smoked portobello mushrooms stuffed with spinach and red pepper romesco (GF)
- Chive & cheddar macaroni and cheese
- House garden salad with shredded carrots, pickled red onions and a honey-cider vinaigrette (GF)
- Signature house-made pickles and BBQ sauces



## FAMILY STYLE FEAST

*\*Fixed menu... \$100 per person*

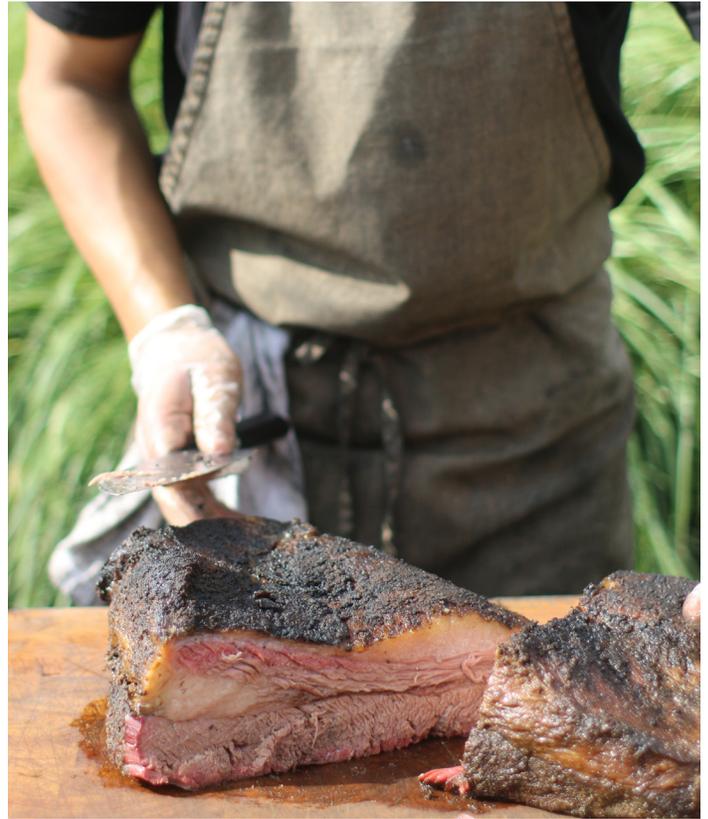
*\*This service includes stationary and passed appetizers. Each table will have their own bottle of still and sparkling water, along with plated family style dinner portions for guests to serve themselves, Table settings includes dinner plates from our vintage collection and an individual menus. Also included is The Coffee & Tea Station and Dessert Station Set-Up (Please see After Dinner Services for full descriptions). Bar Services can be added to this package.*

### STARTERS:

- Cheese & Charcuterie Station
- Smoked sea scallop wrapped in bacon (GF)
- Smoked stuffed mini mushrooms (V + GF)

### DINNER MENU:

- 18-hour slow smoked beef brisket (GF)
- Smoked sliced half chicken with chimichurri (GF)
- Chive & cheddar macaroni and cheese
- Broccoli salad with cranberries and smoked pumpkin seeds in a lemon-tahini dressing (GF +V)
- Sauces and pickles



# ( NON-ALCOHOLIC BEVERAGES & AFTER DINNER SERVICES )

## DESSERT STATION SET-UP

*\$3 per person*

Looking to bring in your own dessert from another vendor? Let our staff take care of setting up and maintaining the dessert station for 1 hour. This service includes set-up and clean-up for your desserts including cutting and plating a cake. If you are ordering from another vendor please provide us with a list of the ordered items and any care/ storage instructions from the vendor.

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## DESSERT & COFFEE STATION

*\$8 per person*

A staffed station set up after dinner that includes assorted cookies and brownies with coffee, hot water with an assortment of tea, and all the fixings.

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## THE COFFEE & TEA STATION

*\$3 per person*

Includes coffee, hot water with an assortment of tea, assorted sugars, half & half, cups and stirrers.

## ASSORTED SOFT DRINK COOLER

*\$3 per person*

Keane's will provide a cooler with assorted sodas chilled on ice for guests to serve themselves.

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## DELUXE WATER STATION

*\$3 per person*

A self serve station set with compostable glasses, lemonade, sweet iced tea, and infused water.

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## TABLE WATER SERVICE

*\$4 per person*

Keane's will set 2 bottles of still and 2 bottles of sparkling per table.

SEE "BAR SERVICES" FOR  
MORE BEVERAGE OPTIONS



# ( BAR SERVICES )

*\* Providing service for up to 5 hours, the last 30 minutes of the event, per local laws, only non alcoholic beverages can be provided, for the safety of your guests.*

## OUR BAR SERVICES INCLUDE:

- Tips certificated bartender(s) and Liability insurance
- All the liquor listed (or comparable) as well as water, plain seltzer, and assorted soft drinks, with compostable glasses & ice to keep everything cool and for provided drinks
- Set-up and tear-down with coolers and bar equipment for the evening
- Trash clean-up through-out the night and trash removal for these services.

## BEER AND WINE SERVICE

*\$21 per person*

**5 BEERS:** (Bud LT, Rise IPA, Modelo, Blue Moon, and Truly)

**4 WINES:** (Lodi Old Vine Zinfandel, Kung Fu Girl Dry Riesling, Gruet sparkling Rosè, Jaume Serra Cristalino Cava)

## ADD HOUSE SANGRIA

*\$3 per person*

Select from Red or White

## ADD CHAMPAGNE TOAST STATION

*\$5 per person (includes glass rentals)*

Rotari Brut sparkling (DOC, Italy)

## ADD CURATED BAR

*\$6 per person*

Includes our curated beer, wine and cocktails listed below as well as Espolon tequila, Jack Daniel's, Four Roses bourbon, Tito's vodka, Bombay Sapphire gin, Captain Morgan spiced rum, Bacardi white rum, triple sec, vermouth, orange juice, pineapple juice, cranberry juice, ginger beer, tonic water, soda water and assorted soft drinks. Set with garnishes: lemon, lime, orange, olives, cherries.

**MARGARITA:** Tequila, Lime, Triple sec, Lime garnish

**OLD FASHIONED:** Bourbon, Simple syrup, Bitters, Orange garnish, Cherry

**MOSCOW MULE:** Vodka, Ginger beer, Lime juice, Lime garnish

**BEE'S NOSE:** Gin or Vodka, Lemon juice, Lavender Honey syrup, Lemon garnish

**RUM PUNCH:** Spiced Rum, White Rum, Pineapple Juice, Orange Juice, Lime Juice, orange garnish



# ( KEANES ADD-ONS )

## VINTAGE PLATES

*\$1 per plate*

Our in-house collection of vintage dinner plates include a variety of designs that will add character and personality to your special event.



## KEANE'S DRY RUB & BBQ SAUCE PARTY FAVORS

*Rub \$7 ea. / Sauce \$6 ea. 40 piece minimum order.*



Personalized tins of Keane's Legendary BBQ Dry Rub or bottles of Keane's BBQ Sauces. Perfect for pork, poultry or veggies. Great for weddings, showers, or corporate gifting. Customize with your name, event date, logo and a special

*Thank You!*

# ( REHEARSAL DINNER )

## - EXPRESS CATERING -

*Complete your wedding weekend with our exclusive Express Catering rehearsal dinner offerings! These menus are designed for our Express Drop-Off service to complement a rehearsal dinner, welcome party or leaving party. Keane's will deliver and set up your buffet for guests to serve themselves.*

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### BLOCK ISLAND TEA PARTY

*\$32.99 per person*

- Smoked BBQ chicken
- Smoked pulled pork
- Pineapple fried rice
- Vermicelli rice noodle salad
- Fresh fruit salad
- Carrot, daikon & cucumber pickles
- Buns, sriracha & chili-crunch

### KEANE'S WOOD-FIRED FIESTA

*\$32.99 per person*

#### PICK TWO PROTEINS:

*Add additional protein \$6 per person*

- Smoked pepper & cauliflower fajitas
- Green salsa braised pork shoulder
- Smoked BBQ chicken
- Ancho braised beef brisket

#### INCLUDED SIDES:

- Fresh corn tortillas
- Jalapeno-cilantro coleslaw
- Rice
- BBQ beans w/ peppers & onions
- Cilantro-onion mix, crema & house salsa



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## CONTACT US

FOR A CUSTOM QUOTE, OR TO SCHEDULE A TASTING.

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