

KEANE'S

— WOOD-FIRED —
CATERING



Photography by: Erin McGinn

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 (V)
- Smoked eggplant crostini with a dressed cucumber, tomato, and pepper salad (Vegan)
- Grilled pineapple skewers (Vegan, GF)
- Smoked stuffed mini mushrooms (Vegan, 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
DF = DAIRY FREE
V = VEGETARIAN



(DINNER SERVICES)

SERVICE STYLE

CUSTOM BUFFET

A STAFFED SERVED BUFFET

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

- Add additional entree \$6 per person
- Add additional sides \$4 per person
- Add Stuffed Mushrooms as an additional entree \$4 per person

FAMILY STYLE

SHARED PLATTERS SERVED AT THE TABLE

*Select 2 entrees, 3 sides for \$55 per person**

- Add additional entree \$6 per person
- Add additional sides \$4 per person
- Add Stuffed Mushrooms as an additional entree \$4 per person

DINNER SELECTIONS

ENTRÉES

- 18-Hour Slow Smoked Beef Brisket (GF, DF)
- Slow Smoked Pulled Pork (GF, DF) served w/ potato buns & slaw
- Smoked BBQ Chicken Thighs (GF, DF)
- Smoked Portobello Mushrooms stuffed with spinach & red pepper romesco (GF + Vegan)
- Vegetarian Fajitas: a mix of smoked peppers, onions and cauliflower served with flour tortillas (GF + Vegan)

PREMIUM ENTRÉES

+\$4 per person

- Sliced Pork Shoulder served with onion gravy (GF, DF)
- Smoked Sliced Half Chicken with chimichurri, guests will have a choice of dark and white meat (GF, DF)
- Hot Smoked Salmon with lemon & herbs (GF, DF)
- Smoked Seasonal Point Judith Fish (GF, DF)

*(*subject to changes in market)*



(DINNER SERVICES CONT.)

SIDES & SALADS

- Chive & cheddar macaroni and cheese (V)
- Barbecue beans with burnt ends (GF, DF)
- BBQ veggie beans (GF, Vegan)
- Buttermilk dill potato salad (GF, V)
- 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, Vegan)
- Old-fashioned coleslaw (GF, DF, V)
- Jalapeno-cilantro coleslaw (GF, DF, V)
- Grilled half corn cobs with butter (July - Sept) (GF)
- Chilled roasted beet & parsnip salad with curry vinaigrette (GF, Vegan)
- Chilled broccoli salad with lemon-tahini dressing (GF, Vegan)
- Spinach Salad with house pickled beets and feta cheese and smoked pumpkin seeds with a honey-cider vinaigrette (GF, V)
- House garden salad with shredded carrots, pickled red onions & honey-cider vinaigrette (GF, Vegan)
- Honey cornbread (V)
- Complimentary signature house-made pickles & bbq sauces (GF, DF)



(AFTER DINNER SERVICES)

THE COFFEE & TEA STATION

\$3 per person

Includes coffee and hot water with an assortment of tea, hot chocolate, assorted sugars, whole milk, oat milk, cups and stirrers.

DESSERT & COFFEE STATION

\$8 per person

A staffed station set up after dinner that includes our coffee and tea station alongside an assortment of freshly baked cookies and brownies.

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.

(NON-ALCOHOLIC BEVERAGES)

ASSORTED SOFT DRINK COOLER

\$3 per person

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

DELUXE WATER STATION

\$3 per person

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

TABLE WATER SERVICE

\$4 per person

Keane's will set a water glass for each guest and two carafes of spring water at each 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)



KEANE'S DRY RUB & BBQ SAUCE PARTY FAVORS

\$7 each, 40 piece minimum



Personalized tins of Keane's legendary BBQ Dry Rub or bottles of Keane's hose BBQ sauces.

Great for weddings, showers, or parting gifts!

ASK ABOUT OUR IN-HOUSE RENTALS



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CONTACT US

FOR A CUSTOM QUOTE, OR TO SCHEDULE A TASTING.

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