

KEANE'S

— WOOD-FIRED —
CATERING



KEANE'S

— WEDDINGS & SPECIAL EVENTS —
FULL SERVICE CATERING

Keane's Wood-Fired Catering was founded by husband and wife team, Padraic and Kaylyn Keane. Padraic grew up working in his parents' village pub in Ireland and moved to Rhode Island in 2015 where he became fascinated with traditional barbecue. Padraic welded his first wood-fired smoker at the Steel Yard in Providence and Keane's held their 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. In 2023, Keane's unveiled a brand new facility on Warwick Ave, which now serves as the production kitchen, office and customer reception.

Supported by Chef Esteban Gonzalez and Events Managers Alicia Capellan and Kym Gardner, Keane's offers an array of award-winning catering services to clients all over Southern New England. Contact us to learn more. We look forward to helping you make your next event legendary!



FOR A CUSTOM PROPOSAL VISIT [KEANESWOODFIRED.COM](https://www.keaneswoodfired.com)



COCKTAIL HOUR SERVICES

Select 3 or more passed light bites or select a stationary charcuterie board for your guests to enjoy prior to the dinner services.



PREMIUM LIGHT BITES:

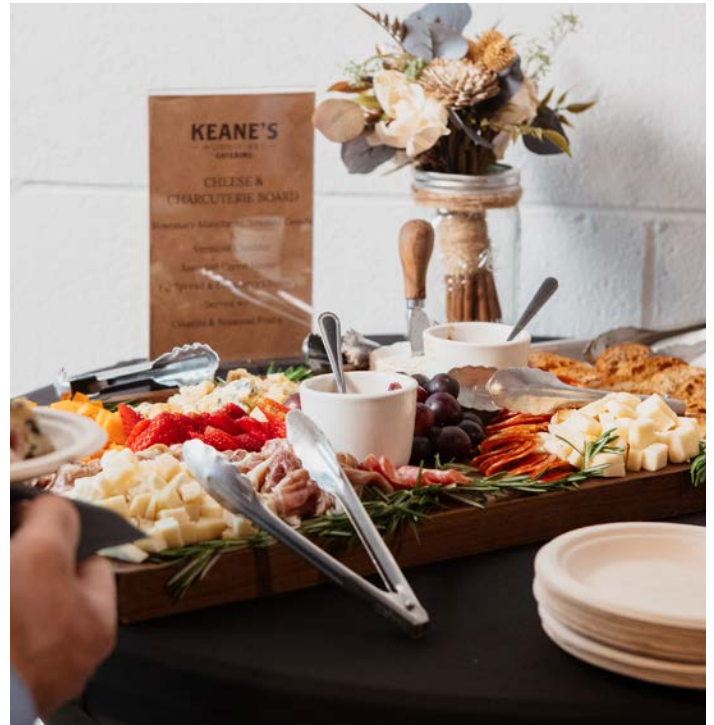
\$6 per person

- Smoked Sea Scallop Wrapped with Bacon (GF, DF)
- Pork Garnachas, Corn Tortilla with Fried Beans, Pulled Pork, Salsa and Crema (GF)
- Individual Cheese and Charcuterie boats (GF)
- Pulled Pork Slider
- Cubano Slider with House Ham and Pickles
- Hanoi Bbq Chicken Slider w/ pickled veg & chili mayo

CHEESE, CHARCUTERIE STATION:

\$13 per person

A selection of premium cheeses, cured meats & fruit spreads presented with grapes, strawberries, focaccia & house crostinis.



KEANE'S CLASSIC LIGHT BITES:

\$4 per person

- Smoked Kielbasa Slice with Mustard Dipping Sauce (GF)
- Jalapeño Popper Stuffed with Cheese and Wrapped in Bacon (GF)
- Brisket Meatballs with Smoked Tomato Jam
- Bluefish Pate Crostini Topped with Pickled Red Onions
- Hummus Crostini with Dressed Cucumber, Red onion, Tomato and Feta Salad (V)
- Smoked Eggplant Crostini with Dressed Cucumber, Tomato and Pepper Salad (V)
- Grilled Pineapple Skewers (Vegan, GF)
- Smoked Stuffed Mini Mushrooms (Vegan, GF)
- Jalapeño cornbread bite with hot honey (V)

MENU NOTES

- Menu pricing & availability subject to market changes
- Day of Coordination Services available upon request
- Please advise us of any allergies or dietary restrictions in your party

MENU KEY

GF= GLUTEN FREE
DF= DAIRY FREE
V= VEGETARIAN
VEGAN= V, DF, EGG FREE

NOT INCLUDED IN LISTED PRICING

- Staffing, travel & waste removal fees calculated based on services, guest count and venue
- Sales & meals tax
- Full service event administration fee (5%)

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DINNER SERVICES

SERVICE STYLE

CUSTOM BUFFET:

A STAFFED SERVED BUFFET

Select 2 entrees, 3 sides for \$48 per person

FAMILY STYLE:

PLATTERS TO SHARE, SERVED AT THE TABLE

Select 2 entrees, 3 sides for \$58 per person

- Additional entree for \$6 per person
- Additional vegetarian entree for \$4 per person
- Additional sides for \$4 per person
- Service Includes house pickles & bbq sauces
- Complimentary dessert station set-up



DINNER SELECTIONS

ENTRÉES:

- 18-Hour slow smoked beef brisket (GF, DF)
- Slow smoked pulled pork (GF, DF) served with potato buns & slaw
- Smoked BBQ chicken thighs (GF, DF)
- Smoked portobello mushrooms stuffed with spinach & red pepper romesco (GF, Vegan)
- Smoked cauliflower steak topped with chimichurri, lemon tahini dressing & pomegranate (GF, Vegan)



PREMIUM ENTRÉES:

+\$4 per person

- Scallops with a lemon butter sauce (GF, DF)
- Fresh hot smoked salmon with fresh lemon and herbs (GF, DF)
- Glazed and smoked seasonal Point Judith day boat fish (GF, DF)
- Smoked chimichurri chicken (GF, DF) with a selection of white & dark meat



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DINNER SERVICES CONT.

CLASSIC SIDES:

- Chive and cheddar macaroni & cheese (V)
- BBQ beans with brisket burnt ends (GF, DF)
- Veggie BBQ beans (GF, Vegan)
- Buttermilk potato salad (V, GF)
- Roasted baby potatoes with herb butter (GF, V)
- Honey cornbread
- Traditional coleslaw (V, GF, DF)
- Jalapeño-cilantro coleslaw (V, GF, DF)
- Grilled half corn cobs with butter (GF)

VEGGIES & SALADS:

- Quinoa salad with cucumber, cherry tomatoes, pickled red onion, red peppers, herbs and honey-cider vinaigrette (GF, Vegan)
- Chilled broccoli salad with cranberries, pepitas & lemon-tahini dressing (GF, Vegan)
- Spinach salad with roasted squash and feta cheese, and smoked pumpkin seeds with a honey-cider vinaigrette (GF, V)
- Simple green salad with shredded carrots, pickled red onions and honey-cider vinaigrette (GF, Vegan)
- Chilled roasted beet and parsnip salad with a curry vinaigrette (GF, Vegan)
- Kale & Romaine Caesar (V)



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PARTY FAVORS & AFTER DINNER SERVICES

COMPLIMENTARY DESSERT STATION SET-UP

Our on site event service team will set up and maintain the dessert station for up to 90 minutes. We will provide a menu, cake stand and cake-knife for this station. Order your desserts through Keane's or we will work with the vendor of your choice.

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.

IN-HOUSE KEANE'S DESSERTS

- Chocolate Chip Cookies (V) \$2
- Chocolate Brownies (GF, Vegan) \$2.50

KEANE'S + ILLUMINATED OVEN

Priced per item

- Oatmeal raisin cookies \$2.25
- Mint chocolate cookies \$2.25
- Toffee peanut butter cookies \$2.25
- Ginger molasses cookies \$2.25
- Macarons, Vegan \$2.00
- Mini tarts, seasonal \$2.00
(lemon, sour cherry, fig, cookie butter)
- Hand pies, seasonal \$4.50
(apple, blueberry, strawberry, raspberry, sweet potato)
- Cupcakes, dozen \$42.00
(chocolate, vanilla, lemon, caramel)
- Cutting cake 6" \$45.00
(chocolate, vanilla, lemon, caramel)

KEANE'S + KNEAD DOUGHNUTS

Priced per item

- Full sized \$6.00
(cake, old fashioned or brioche)
- Minis \$3.75
(old fashioned or brioche)
- Doughnut holes \$1.00
(brioche)
- Brioche doughnut cakes \$40.00
(serves 10-12)



KEANE'S PARTY FAVORS & PRINTED MENUS

40 piece minimum

Select from Keane's BBQ Dry Rub (\$7) or house BBQ sauce (\$10) with custom labels.

Individual Printed Table menus (\$1 each)
Custom menus showcase the planned meal & can include names, date & event location.



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BAR & NON-ALCOHOLIC BEVERAGES SERVICES

OUR BAR SERVICES INCLUDE:

- Tips certified bartender(s) and liability insurance
- Full set-up including ice, coolers and all bar service equipment
- Clearing of drinkware through-out the night
- All liquor and beverages, or equivalent, listed in the package of your choice
- Complimentary hard plastic glasses (see rental catalog for glassware options)

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

BEER & WINE BAR

\$32 per person

BEERS: Whalers Rise APA, Modelo Especial & Whalers Blueberry-Lemon Hard Seltzer, Athletic NA

WINES: Lodi Old Vine Zinfandel, Oyster Bay Sauvignon Blanc, Mi Mi Brut Sparkling Rosé & Gooseneck Prosecco

ALSO INCLUDES: Water, coke, diet coke, sprite, ginger ale & soda water

BEER, WINE & TWO SPIRITS BAR

\$34.50 per person

All beers & wines listed above.

SELECT TWO SPIRITS: Tito's vodka, Bombay gin, Espero tequila, Four Roses bourbon, Captain Morgan spiced rum, Bacardi white rum.

MIXERS: Water, coke, diet coke, sprite, ginger ale & soda water, tonic water, ginger beer, cranberry juice, lemon juice, lime juice, grenadine, bitters, and simple syrup.

GARNISH: lemon, lime

BEER, WINE & COCKTAIL BAR

\$39.50 per person

All beers, wines, mixers & spirits listed above as well as Keane's signature cocktails listed below.

MARGARITA:

Tequila, Lime, Triple sec, Lime garnish

MOSCOW MULE:

Vodka, Ginger beer, Lime juice, Lime garnish

BEE'S NOSE:

Gin, Lemon juice, Lavender syrup, Lemon garnish

RUM PUNCH:

Spiced Rum, White Rum, Orange-Pineapple Juice, Lime Juice, orange garnish

APEROL SPRITZ:

Champagne, aperol, soda water, orange garnish

WARD 8:

Whiskey Lemon Juice and grenadine, simple syrup garnished with a cherry

GARNISH: lemon, lime, oranges, Luxardo cherries

ADD: CHAMPAGNE TOAST

\$5 per person

Keane's will supply flutes of Gooseneck Prosecco, glasses included

ADD: 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.

ADD: DELUXE WATER STATION

\$3 per person

A self serve station set for your guests arrival with lemonade, sweet iced tea, infused water and complimentary hard plastic glassware.



RENTALS

Keane's full service event team will set the reception tables up with linens, silverware, plates, and glassware according to your vision. All contracted services include complimentary disposables. These in-house rentals are available at the prices listed below.

FOR THE TABLE

KEANE'S COLLECTION OF VINTAGE PLATES

\$1.50 each

SIMPLE WHITE DINNER PLATES

\$1 each

SHANGRILA STAINLESS STEEL DINNER FORK & KNIFE

\$.90 each

BATTERY TEA LIGHTS SET IN GLASS VOTIVES

\$75 (80ct)

TABLE NUMBERS

Complimentary with dinner service.

LINENS

White, black or champagne table linens.

A variety of sizes are available.

Bistro or solid color cloth napkins *\$.95 each*

BAR & DRINK SERVICE GLASSWARE RENTALS

All drinks include complimentary hard plastic cups.

High ball cocktail/water glass *\$.95 each*

Stemless wine glass *\$.95 each*

Hard plastic cups (complimentary)

Champagne flute (*complimentary with champagne toast*)

SEE KEANE'S RENTAL CATALOG FOR A COMPLETE LIST OF OFFERINGS.



CONTACT US!

For a custom proposal fill in our event inquiry form on the website below. Our event managers are also available to answer any questions by phone or email.

WEBSITE: WWW.KEANESWOODFIRED.COM

PHONE: 401-437-6933

EMAIL: EVENTS@KEANESWOODFIRED.COM

