

# KEANE'S

— WOOD-FIRED —  
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 Friday night BBQ 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.

## ( APPETIZERS & STATIONS )

LIGHT BITES AND STATIONS ARE A GREAT WAY TO GET THE PARTY STARTED OR TO FINISH OFF THE NIGHT. BUILD OUT YOUR COCKTAIL HOUR WITH A STATION AND SOME PASSED APPS, BUILD A CUSTOM GRAZING TABLE WITH A MIX OF LIGHT BITES OR KEEP THE PARTY GOING WITH A LATE NIGHT STATION. *\*pricing is for one hour of service*

### ( LIGHT BITES )

#### \$3 PER PERSON

- Smoked kielbasa slice with a mustard dipping sauce
- Chorizo bites with a crema dipping sauce
- Smoked eggplant crostini with a dressed cucumber, tomato, and pepper salad
- Fresh cucumber slice with dill cream cheese and smoked tomato jam
- Hummus crostini with dressed cucumbers, red onions, tomatoes, and feta salad
- Grilled pineapple skewers

#### \$4 PER PERSON

- Salmon pate crostini topped with capers and dill
- Bluefish pate crostini topped with pickled red onions
- BBQ chicken skewer with a dill buttermilk dipping sauce
- Brisket meatballs with smoked tomato jam
- Keane's classic deviled eggs
- Smoked jalapeño popper stuffed with cheese and wrapped with bacon
- Smoked sea scallop wrapped in bacon
- Smoked sea scallop with a lemon butter sauce

#### \$5 PER PERSON

- Hanoi chicken slider with chili mayo, pickled veg, cilantro, and scallions
- Brisket slider with our house beet-kraut and bbq mustard
- Pulled pork slider with house slaw and zesty pickles
- Smoked portobello mushroom slider with gouda and cilantro slaw
- Green chili pulled pork slider with jalapeno-cilantro slaw and pickled radish
- Ancho braised brisket slider with pickled red onion, crema & cotija
- BBQ chicken slider with pickled red onion, crema and cotija

### ( STATIONS )

*\*pricing on request, based on guest count, set-up & 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 crostini. Finished with fresh herbs for garnish.

**CRUDITE** A presentation of assorted fresh vegetables, hummus, smoked eggplant dip, buttermilk ranch and red pepper romesco.

**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.

**CHILI & NACHO BAR** A presentation of barbecued brisket burnt ends & pulled pork chili and vegetarian chili and all the essential toppings: cheddar cheese, scallion, sour cream and pico de gallo. served alongside chips and cornbread.

**TACO BAR** Smoked chicken, pulled pork, smoked cauliflower, and smoked oyster mushroom tacos. Served up on fresh made corn tortillas, and topped with diced onion, fresh cilantro and our house ancho salsa & jalapeno crema.

#### LOCAL SAUSAGE SLIDER STATION

A selection of locally made sausages and toppings. Choose from kielbasa, chorizo, italian or vegan sausages. This station is set with an assortment of pickles, sauerkraut and sauces to build your own, or can be built out as a grab and go station.



# ( BUILD YOUR OWN BUFFET )

PICK AND CHOOSE TO CREATE A CUSTOM MENU. 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 family style pricing*

## ENTRÉES

- 18-hour slow smoked beef brisket
- Slow smoked pulled pork
- Smoked BBQ chicken thighs
- Slow smoked BBQ ribs (for parties 75 or smaller)
- Fresh hot smoked salmon with lemon & herbs
- Smoked seasonal Point Judith fish

## VEGETARIAN ENTRÉES

- Smoked portobello mushrooms stuffed with spinach and red pepper romesco
- Barbecue pulled jackfruit sandwiches with slaw and house-made pickles
- Housemade vegan sausages
- Smoked cauliflower with house chimichurri

## SIDES & SALADS

- Honey cornbread
- Chive & cheddar macaroni and cheese
- Barbecue beans with burnt ends (vegetarian option available)
- Buttermilk dill potato salad
- Classic Coleslaw
- Jalapeno-cilantro coleslaw
- Fire roasted baby potatoes with herb butter
- Grilled half corn cobs with butter (July - Sept)
- Chilled roasted root vegetables with sweet curry vinaigrette
- Roasted sweet potato salad with black beans, sweet corn, poblano and house salsa
- Broccoli salad with cranberries and smoked pumpkin seeds in a lemon-tahini dressing
- House garden salad with cider vinaigrette
- Spinach Salad with house pickled beets, feta cheese and smoked pumpkin seeds



## AFTER DINNER SERVICES

### DESSERT & COFFEE STATION

*\$10 per person*

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

### 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.

### THE COFFEE & TEA STATION

*\$3 per person*

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

FOR A CUSTOM QUOTE, EMAIL: [EVENTS@KEANESWOODFIRED.COM](mailto:EVENTS@KEANESWOODFIRED.COM)  
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# ( PACKAGES )

## WOOD-FIRED FEAST

with beer wine, & signature cocktails - \$73 per person

### STARTERS:

- Mediterranean crostini with hummus, dressed cucumbers, red onions, tomatoes, and feta
- Smoked kielbasa slice with a mustard dipping sauce
- BBQ chicken skewer

### BUFFET MENU:

- 18-hour slow smoked beef brisket
- Smoked BBQ chicken thighs
- Chive & cheddar macaroni and cheese
- Chilled roasted root vegetables with sweet curry vinaigrette
- House garden salad with cider vinaigrette
- Signature house-made pickles and BBQ sauces

### BAR MENU:

- 3-5 Beers
- 1-5 Wines
- **Lemon Lavender Spritz:** vodka, lavender syrup, lemonade, garnished with lavender
- **The Smoke Show:** smoked whiskey, spiced syrup, orange juice, lemonade, and cherry juice, garnished with lemon

*You provide the alcohol, let Keane's take care of the rest!*

## DELUXE WOOD-FIRED FEAST

with beer wine, & 2 signature cocktails - \$90 per person

### STARTERS:

- Smoked eggplant crostini with dressed watercress & pickled red onions
- Smoked sea scallop wrapped in bacon
- Pulled pork slider with house slaw and zesty pickles
- **Station:** Cheese & Charcuterie Board

### BUFFET MENU:

- Fresh hot smoked salmon with lemon & herbs
- 18-hour slow smoked beef brisket
- Smoked portobello mushrooms stuffed with spinach and red pepper romesco
- Fire roasted baby potatoes with herb butter
- House garden salad with cider vinaigrette
- Signature house-made pickles and BBQ sauces

### BAR MENU:

- 3-5 Beers
- 1-5 Wines
- **Berry Fizz:** vodka, blueberry & raspberry syrup, lime juice, and soda, garnished with lime
- **Boozy Arnold Palmer:** whiskey, lemon juice, black tea, honey-ginger syrup, garnished with lemon

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## WOOD-FIRED PIG ROAST

with beer, wine & 2 signature cocktails - \$88 per person

### STARTERS:

- BBQ chicken skewer
- Salmon pate crostini topped with capers and dill
- Grilled pineapple

### BUFFET MENU:

- Smoked & pulled whole hog
- Barbecue Beans with burnt ends
- Buttermilk dill potato salad
- Classic Coleslaw
- House garden salad with cider vinaigrette
- Potato buns
- Signature house-made pickles and BBQ sauces

### BAR MENU:

- 3-5 Beers
- 1-5 Wines
- **Spicy Pineapple Margarita:** tequila, pineapple juice, jalapeño syrup, lime juice, garnished with lime
- **Hibiscus Punch:** vodka, hibiscus punch, ginger syrup, lime juice, garnished with lime

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## KEANE'S WOOD-FIRED FIESTA

with beer, wine & 2 signature cocktails - \$78 / per person

### STARTERS:

- Jalapeno poppers
- **Station:** chips, dips & quesadillas

### TACO BAR BUFFET:

- Green chili pulled pork
- Ancho braised brisket
- Fresh corn tortillas
- Jalapeno-cilantro coleslaw
- Rice and beans
- Grilled seasoned corn
- Cilantro-onion mix, Jalapeno crema and house sauces

### BAR MENU:

- 3-5 Beers
- 1-5 Wines
- **Berry Fizz:** vodka, blueberry syrup, raspberry syrup, lime juice, and soda, garnished with blueberries
- **Spicy Pineapple Margarita:** tequila, pineapple juice, jalapeño syrup, lime juice, garnished with lime

*You provide the alcohol, let Keane's take care of the rest!*



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# ( BAR SERVICES )

Keanes Bar services go great alongside any of our packages - we'll work with you to provide a custom menu of beer, wine, and exciting signature cocktails for your event. We provide friendly staff to care for you guests throughout service and we bring out all the equipment needed, so you can let us worry about everything from set-up to tear-down. All you need to do is make arrangements for the alcohol of your choosing to be onsite for our staff at least two hours before the start of your event and provide any decorations you'd like us to use in the set-up. We will provide service for up to 5 hours starting at the cocktail hour.

## BEER AND WINE SERVICE ONLY

\$15 Per Person

## ADD 2 SIGNATURE COCKTAILS

\$3 Per Person

## ADD CHAMPAGNE TOAST STATION

\$2.50 Per Person *(includes glass rentals)*

## ADD DELUXE WATER STATION

\$2 Per Person

With lemonade, iced tea, and infused water



### INCLUDES:

- Tips certificated bartender(s)
- Liability insurance
- Water station
- Compostable glasses
- Ice to keep everything cool and for provided drinks
- Mixers and garnishes for drinks + mocktail version of cocktails for non-alcoholic guests
- Coolers and bar equipment for the evening
- Set-up and tear-down
- Trash clean-up through-out the night and trash removal for these services

### CLIENTS PROVIDE:

- All the Alcohol, Beer & Wine
- A full list of all Beer, wine and spirits to be provided 2 weeks before the event date
- Decorations or flowers for the bar if desired

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## ( KEANE'S POP-UP KITCHEN )

The Keane's Pop-Up Kitchen is great for company luncheons, casual cocktail parties or fundraising and networking events. This package pays homage to our "food-truck" style menu. We bring out our smoker and tented outdoor kitchen to offer a customized quick-order menu with complimentary sauces and pickles. We provide 2 or more staff to ensure speedy service, as well as disposable dishes, utensils, and napkins. We come out and do all the set-up and clean-up for our services and offer your guests a 2 hour window to order with our pitmasters.

**Select 3 items from the Mains, and 2 sides for \$40 per person**

*Add additional Light Bite items \$3 per person*

*Add additional Mains \$6 per person*

*Add additional Sides \$3 per person*



### MAINS:

*All sandwiches are served with a choice of side*

- Barbecue Nachos topped with brisket & pulled pork chili, jalapeño crema, cilantro, cotija cheese and fresh salsa (GF)
- Smoked Beef Brisket Tacos with jalapeño crema & pickled red onion (GF)
- Mini smoky barbecue cauliflower taco with avocado spicy slaw (V) (GF)
- BBQ Chili and Cornbread with crema, cilantro, and scallions
- Brisket Sandwich with Pickled Beets and BBQ Mustard
- Pulled Pork Sandwich with tangy slaw, house pickles and barbecue sauce
- Smoked Central Falls Provisions Kielbasa with caramelized onions and bbq mustard
- Hanoi Chicken Sandwich with chili mayo, pickled veg, cilantro, and scallions
- Smoked Portobello Mushroom Burger with smoked gouda, jalapeño cilantro slaw, pickles & bbq sauce
- Chive & Cheddar Mac and Cheese

### SIDES:

- Classic Coleslaw OR Jalapeno-Cilantro Slaw
- Buttermilk Potato Salad OR Roasted Sweet Potato Salad
- Barbecue Beans with burnt ends OR vegetarian BBQ Beans
- Honey Cornbread
- Simple Green Salad

### LIGHT BITES:

- Smoked Eggplant Dip with lemon and basil, comes with multi-grain pita bread
- Pickle Plate with an assortment of house pickles
- Cup of House Chili topped with crema, cilantro, and scallion

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## CONTACT US

FOR A CUSTOM QUOTE, OR TO SCHEDULE A TASTING.

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