



Krystle Andrew- Manager of Event Services | Executive Chef Christopher Collier

# Kane Catering

This is your day and we thank you for considering Kane Catering to be a part of it.

Since catering generally is the single **BIGGEST** part of an event budget, the burning question is

*“How much will it cost?”*

Although we will work with you in meeting your specified budget, the following rough estimates are provided to help you with the budget process.

*The estimated costs are based on a 4 to 5 hour reception for 100 or more guests. Feel free to mix and match.*

## Services Included

- A Professional Wait Staff with a Banquet Manager
- A Full Bright White Moscan Oneida China Setup
- Set Up and Breakdown of all Food and Beverage
  - Food Tasting for 4 Guest
  - Complementary Cake Cutting
    - Coffee and Iced Tea

## Specialty Meals

**Kids Meal \$10.95**

Chicken Tenders & Mac & Cheese

**Vegetarian Meal- \$25.95**

Creamy Spinach & Mushroom Tortellini

**Vegan Meal- \$25.95**

Balsamic Veggie Pasta

*Both Vegan and Vegetarian meals can be gluten free*

**Special Dietary Requests and Food or Nut Allergy**

# How it Works....

## Buffet, Plated or Combo Plate

### Buffet Receptions ONLY

Range Before Sales Tax: \$35 – \$70 per guest

### Passed Hors D'oeuvres with a Buffet Dinner

Range Before Sales Tax: \$42 – \$70 per guest

### Passed Hors D'oeuvres with a Two Option Plated Dinner

Range Before Sales Tax: \$45 – \$75 per guest

### Passed Hors D'oeuvres with a Combo Plated Dinner

Range Before Sales Tax: \$42 – \$70 per guest

## Chef Recommend for Buffet or Plated Dinner

### For Cocktail Hours

Two or Three Passed Hors D'oeuvres and One Display

### For Reception

A Salad, Two Proteins, One Starch and One Veggie for the Main Meal



## Action Stations

Station reception can be an exciting alternative to a traditional buffet or as an addition to a hors d'oeuvre reception. Some stations feature chefs interacting with your guests.

### Passed Hors D'oeuvres with a Actions Station Dinner

Range Before Sales Tax: \$46 – \$80 per guest

## Chef Recommend for Action Stations

### For Cocktail Hour

Two or Three Passed Hors D'oeuvres, One Display for Cocktail Hour

### For Reception

Two or Three Stations & One or Two Carving Stations, One Veggie and One Starch for the Main Meal

# First Impressions Hors D'oeuvres (Butler Passed)

SELECT TWO TO THREE ITEM FROM THE OPTIONS BELOW

## Chilled

### CAPRESE SKEWER

Plum Tomatoes & Mini Mozzarella Balls Wrapped in a Basil Leaf  
& Drizzled with a Balsamic Glaze

### ASSORTED CROSTINI'S (Select One)

Roasted Vegetable's Bruschetta & Goat Cheese Drizzled with a Balsamic  
Glaze (v)

Thin Sliced Beef with Horseradish Cream & Crispy Onions on a Parmesan  
Crostini

Finely Chopped Chicken in Boursin Cheese Sprinkled with Chopped Bacon  
& Herbs

Classic Tuscan Bruschetta (v)

### MINI TORTELLINI

Mini Cheese Tortellini with Assorted Picks of Thin Slices of Salami, Mini  
Mozzarella Ball & Green Olives Marinated in Italian Dressing

### MELON & PROSCIUTTO

Melon Balls Wrapped in Prosciutto with a Hint of Balsamic Glaze

### SWEET POTATO & GUACAMOLE

Thin Slice of Sweet Potatoes topped with Guacamole & Chopped Crispy  
Bacon

### CUCUMBER ROUNDS

House Chicken Salad or Smoked Salmon Mousse

### CHILLED SHRIMP

Sauce Remoulade or Cocktail

### SMOKED SALMON CANAPÉ

Thinly Sliced Salmon with Dill Crème Fraiche on an Herb Toast Cracker

### SEARED TUNA ON CRISPY WONTON

Seared Rare & Served on a Crispy Wonton with Chunks of Mango,  
Sriracha & Lime Cilantro

## Warmed

### SWEET & SPICY

Grilled Pineapple between Two Blocks of Pepper Jack Cheese

### WARM SPINACH & ARTICHOKE DIP

In a Crispy Phyllo Cup

### SAVORY COCKTAIL MEATBALLS

Rolled in Your Choice of Sweet & Sour, BBQ, Bourbon Whiskey or  
Marinara

### THREE CHEESE STUFFED MUSHROOMS

With Italian Sausage or Lump Crab Meat

### BUFFALO CHICKEN WONTONS

Shredded Chicken Breast, Cream Cheese, a Hint of Buffalo Sauce  
& Chunks of Crumbled Blue Cheese

### PANKO CRUSTED CHICKEN NUGGETS

Coconut Pineapple Cream Dipping Sauce

### BACON WRAPPED CHICKEN

In a Maple Glaze

### BEEF WRAP

Thinly Sliced Rare Roast Beef & Havarti Dill Cheese Stuffed in a Warm  
Croissant

### BEEF CUPS

Thinly Diced Beef with Boson Cheese with a Wild Mushroom Sauce

### COCONUT SHRIMP

Spicy Orange Marmalade Dip

### SCALLOP OR SHRIMP WRAP

Apple Wood Smoked Bacon or Prosciutto with a Light drizzle of  
Balsamic Glaze

### MINI CRAB CAKE

Sauce Remoulade

# Elegant Table Displays

## SELECT ONE ITEM FROM THE OPTIONS BELOW

### TUSCAN BRUSCHETTA

Plum Tomatoes, Fresh Garlic & Chopped Basil Topped with Shaved Aged Parmesan on Garlic Rubbed Toasted Baguette

### CAPRESE SALAD

Vine Ripened Tomatoes, Fresh Mozzarella, Basil, EVOO with an Infused Honey Balsamic Drizzle

### LOCAL SMOKED FISH DIP

Chopped Red Onions, Capers, Jalapeños & Assorted Crackers

### MEDITERRANEAN GARDEN

Grilled Pesto Vegetables, Tuscan White Bean Salad, Hummus with Toasted Pita Triangles

### VEGETABLE CRUDITE

Includes Cucumbers, Squashes, Carrots, Cherry Tomatoes, Celery & More Served with Ranch for Dipping

### SEASONAL FRESH FRUIT & CHEESE BOARD

A Bountiful Display of Seasonal Fruits & Berries with Handcrafted Cheeses & Crackers

### DOMESTIC MEAT & CHEESE BOARD

Cheddar, Provolone and Pepper Jack Cubes, Thinly Sliced and Rolled Genoa Salami and Pepperoni, with Cracked Olive Salad, with Grissini Sticks and Crostini

### ANTIPASTO DISPLAY

Marinated Artichokes, Assorted Olives, Grilled Portabella Caps, Zucchini, Peppers, Tomato and Basil Bruschetta, Prosciutto, Soppressata, Genoa Salami, Provolone, Buffalo Mozzarella, Gorgonzola, Focaccia, Grissini Sticks and Crostini, Extra Virgin Olive Oil and Aged Balsamic

# Salads

## SELECT ONE ITEM FROM THE OPTIONS BELOW

### HOUSE SALAD

Baby Mixed Greens, Grape Tomatoes, & Sliced Cucumber with Balsamic Vinaigrette & Ranch

### CAESAR SALAD

Romaine Lettuce, Parmigiano Reggiano, Croutons & Lemon

### CAPRESE SALAD

Thick Cut Tomato, Large Mozzarella Slice & a Basil Leaf drizzled with a Balsamic Glaze

### KANE CENTER HOUSE

Baby Mixed Greens, Hearts of Palm, Kalamata Olives, Grape Tomatoes, & Sliced Cucumber with Balsamic Vinaigrette & Cilantro Ranch

### SPINACH SALAD

Fresh Baby Spinach Topped with Chopped Purple Onions, Chic Peas, Cucumber, Feta Cheese & Tomatoes with Balsamic Vinaigrette

### ICEBERG WEDGE

Grape Tomatoes, Purple Onions, Smoked Bacon Crumbles, Gorgonzola Cheese & a Sweet Balsamic Glaze with Blue Cheese Dressing (PLATED ONLY)

If you are selecting a buffet option, make any of these salads into a salad bar!

All salad are served with warm pumpernickel, onion and plain dinner rolls

## Chicken Dishes

### SELECT TWO PROTEINS FROM THE OPTIONS BELOW

#### LEMON-SAGE CHICKEN

*Finished with a Fresh Lemon Sage Sauce*

#### ROASTED GARLIC-ROSEMARY CHICKEN

*Fresh Roasted Garlic Rosemary Cream Sauce*

#### LEMON PARMESAN-PANKO CRUSTED CHICKEN

*Parmesan Lemon Butter Cream Sauce with Shaved Parmesan Cheese*

#### HERB SEARED GARDEN BALSAMIC CHICKEN

*Topped with a Fresh Tomato Basil Bruschetta & Mozzarella Cheese Then Lightly Drizzled with a Balsamic Glaze*

#### MARGARITA GRILLED CHICKEN

*With Flambéed Tequila Cream Sauce Topped with Sautéed Onions & Peppers*

#### PECAN ENCRUSTED CHICKEN

*Flash Fried & Finished in The Oven, Topped with A Seasonal Fruit Chutney*

#### CHICKEN ROULADE

*Stuffed with Smoked Gouda, Prosciutto & Spinach with a Fire Roasted Red Pepper Sauce*

#### CHICKEN GORGONZOLA

*Sautéed Chicken Breast with Spinach & Mushrooms with a Gorgonzola Cream Reduction*

#### FRANCIS CHICKEN

*Stuffed with Spinach, Ricotta & Artichoke with Lemon Butter Sauce*

## Meat Dishes

#### RUSTIC TOP ROUND

*Sautéed Onions in a Cabernet Demi-Glace or Shiitake Mushroom Cabernet Demi-Glace*

#### SLOW COOKED THINLY SLICED BEEF BRISKET

*Topped with a Sweet Peach Bourbon Glaze with Caramelized Peaches*

#### SLOW ROASTED BARBACOA

*Chipotle Peppers, Cilantro, Red Onion, Garlic, & Clove*

#### SAUSAGE & PEPPERS

*Fresh Spicy Italian Sausage Slow Cooked with Fresh Green & Red Peppers*

#### MAPLE-GLAZED PORK LOIN WITH PINEAPPLE SALSA

*Marinated & Glazed & Topped with a House Pineapple Salsa*

#### GRILLED BEEF TENDERLOIN

*Served with a Wild Mushroom Sauce or Gorgonzola Sauce*

#### GRILLED & SLICED NY STRIP CHIMICHURRI

*Topped with Argentina Chimichurri*

#### HERB CRUSTED FILET MIGNON

*Cooked to a Warm Pink Center & Drizzled with a Port Wine Demi-Glace*

## Seafood Dishes

#### CRAB STUFFED SHRIMP

*Large Butterfly Shrimp Loaded with our Special Crabmeat Stuffing & Spinach, Topped with a Light Garlic Cream Sauce*

#### SHRIMP SCAMPI

*Pan Seared Shrimp, Infused Olive Oil, Roasted Garlic, Capers & Fresh Herbs, Finished in a Light Citrus Butter Sauce*

#### CRAB CAKE

*Three of Our Chef's Special Maryland-Style Pan Seared Jumbo Lump Crab Cakes with a Roasted Red Pepper Sauce*

#### COCONUT CRUSTED TILAPIA OR MAHI MAHI

*Rolled in Coconut & Topped with Pina Colada Sauce with Chunks of Pineapple*

#### GROUPEL OR MAHI MAHI FRANCAISE

*Finished with Fresh Lemon Garlic Butter White Wine Sauce*

#### HONEY GLAZED SALMON

*Finished in the Broiler with Sesame Seeds and a Hint of Lime*

#### SUMMER SALMON

*Topped with a Cool Cucumber Dill Sauce*

## Starch

### SELECT ONE ITEM FROM THIS LIST

Oven Roasted Rosemary Red Bliss Potatoes

Sweet Potato Mash with a Cinnamon Butter

Garlic Smashed Potatoes

Smashed Red Potatoes with Parmesan & Leek

Multigrain Rice Pilaf with Shallots & Wild Mushroom

Herb Parmesan Couscous

Heirloom Potato Smash with Crumbled Gorgonzola & Virgin Olive Oil

## Action Stations

### MARTINI POTATO BAR

Garlic Red Roasted Mash & Sweet Potato Mash

**Toppings to Include:** Crispy Bacon, Sour Cream, Assorted Shredded Cheese, Chopped Broccoli, Herb Gravy, Candied Pecans, Brown Sugar, Mini Marshmallows & Butter

### SLIDER STATION

Hamburger, Crab Cake & BBQ Pulled Pork on Petit Brioche Rolls

**Toppings to Include:** Ketchup, Sautéed Mushrooms & Onion, Cheddar, Crumbled Blue Cheese, Remoulade Sauce, & Slaw.  
Accompanied by a Seasoned Potato Wedge

### TACO BAR

#### Select Two Meats

Choice of Chicken, Carne Asada & Carnitas, Shrimp or Mahi Mahi

**Toppings to Include:** Rice & Beans with Fresh Local Corn Tortillas, Sour Cream, Guacamole, Onions, Cilantro, Limes & Fresh Salsa Roja & Salsa Verde

### PASTA STATION

#### Select Two Pastas

Tortellini, Penne, or Bowties

#### Select Two Sauces

Marinara, Alfredo Vodka Sauce, or Pesto Sauce

#### Select Two Meats

\*Sweet & Hot Italian Sausage, Basil & Herb Meatballs, Grilled Marinated Chicken & Chopped Bacon

#### Select Four Toppings

\*Spinach, Tomatoes, Artichoke Hearts, Roasted Sweet Peppers, Tender Steamed Broccoli Tips, Green Beans, Sweet Baby Peas, Zucchini, Fresh Sliced Mushrooms or Chopped Bacon

Served with Shaved Parmesan Cheese & Assorted Bread

## Veggies

### SELECT ONE ITEM FROM THIS LIST

Lemon & Garlic Roasted Broccoli

Herbed Lemon Green Beans

Broccoli, Cauliflower & Carrots

Roasted Corn Medley

Garlic Butter Roasted Baby Carrots

Balsamic Asparagus with Shavings of Prosciutto

Grilled Brussel Sprouts, Green Beans, Mushrooms & Onions in a Coconut Oil

## Carving Station

### ROASTED TENDERLOIN OF BEEF

Served with a Horseradish Crème & Spicy Mustard  
OR

Espresso Rubbed, Herb Crusted, Tri-Colored Peppercorn or Ancho Chile Crusted

### PRIME RIB OF BEEF

Served with Creamy Horseradish Sauce & Red Wine Demi-Glace

### HERBED ROASTED NEW YORK STRIP

Served with Tarragon Sauce

### SIRLOIN

Montreal Seasoned Sirloin Carved-to-Order

Choice of: Merlot Demi-Glace, Chipotle Mayonnaise, Garlic Aioli

### ROASTED PORK LOIN

Served with Chipotle Raspberry Sauce

### TRADITIONAL HOLIDAY TURKEY BREAST

Herb Seasoned Gravy & Cranberry Aioli

### OVEN ROASTED TURKEY BREAST

Tarragon & Orange Essence Served with Fresh Cranberry Chutney

All Carving Stations will be served with  
Your Choice of Warm Rolls:

Assorted Rolls of Onion, White & Wheat  
Pretzel, Hawaiian Rolls or Garlic Toast

A \$75.00 Carver's fee applies per carving station.

# Bar Options

Everyone over the age of 21 needs to be included into the head count.

All bars are glass service, but will be switched to plastic ware at bartender discretion.

**\*\*Sorry no shots**

We have a set bar menu but if you do not see something you like or you are looking for something special, always ask.

All bars are a max. of 5 hours

Kane Center has the right to require extra security for your event depending in the size and details of the event.

The Kane Center has full discretion to change the bar service and or close the bar before contracted times if a situation occurs. The Event Manager will make you aware of situations prior to any decisions being made. We will refund the cost if the bar changes or closes before the contract time.

## Open Bars

4 Hours Premium Liquor Open Bar

**\$22.00 Per Person includes the Bartender fee**

Premium Spirits, Premium Wine, Domestic & Imported Beer, Soft Drinks, Bottled Water & Juices

4 Hours Beer & Wine Open Bar

**\$17.00 Per Person includes the Bartender fee**

Domestic & Imported Beer, Premium Wine, & Soft Drinks

\*Cash liquor bar on request



## Bar Based on Consumption

We can set-up any of the above bars & run a tab for you & your guests. A bill would be provided at the end of the event for the total amount of drinks served. You may also put a limit on the amount, i.e. \$200.00, \$500.00. A credit card on file is required.

**There is a \$150.00 Per Bartender fee per 50 guests.**

## Cash Bar

We will provide Premium Spirits, Premium Wine, Domestic & Imported Beer, Soft Drinks, and Bottled Water & Juices at a cost for your guests.

**There is a \$150.00 Per Bartender fee per 50 guests.**

## Additional Items

All bar pricing is based on a maximum of four (4) hours of service. Each hour beyond 4 hours will be an additional fee of \$5.00 per person, per hour, per bar --Maximum 5 Hours

**Champagne Toast** \$3.00 Per Person

**Unlimited Soda** \$1.00 Per Person

# Bar Selections

## Top-Shelf Liquor Menu

Vodka- Ketel One & Tito's  
Rum- Coconut Rum & Spiced & Silver Captain Morgan  
Gin- Beefeaters  
Scotch- Dewars, Johnny Walker Black & Chivas  
Whiskey/Bourbon- Jack Daniels, Crown Royal & Crown Royal Apple  
Tequila- Patron

## Bottled Beer

Domestic | Select Two  
Bud Light, Miller Light or Michelob Ultra  
Import | Select Two  
Heineken, Corona or Yuengling

## Wine Selection

Beringer, California and Canyon Road, California  
White Wine | Select Two  
Chardonnay, Pinot Grigio, or Riesling  
Red Wine | Select Two  
Merlot, Cabernet or Pinot Noir

## Non-Alcoholic Beverages & Mixers

Sodas - Coke, Diet Coke, Sprite & Root Beer  
Mixers – Cranberry, Orange, Grapefruit and Pineapple Juice,  
Tonic, Ginger Ale and Club Soda  
Also includes Sour Mix, Bloody Mary Mix, Margarita Mix and Triple Sec  
Garnishes – Lemons, Limes, Cherries and Olives

Due to safe alcohol service, we are not permitted to serve shots at any time.

We can bring in other name brands on request.  
(Per Person price may increase)

\*\*\* This list is subject to change without notice



# Oh..... So many questions!!!

A wedding is a moment of tremendous joy, but we know that planning for a wedding can be just as confusing and stressful. We pride ourselves on providing excellent service to our guests during the most difficult points in this process.

Listed below are answers to some of our most frequently asked questions. If you have a question or concern that is not covered on this page, the staff at The Kane is always ready to provide individual advice.

## How much is the deposit and when is the next payment due?

|   |  |   |
|---|--|---|
| <b><u>Upon signing the contract</u></b><br>Save the Date in the amount of<br>\$250 Breakfast & Luncheon<br>\$500 to Dinner / \$1000- Weddings | <b><u>160 days prior to the event</u></b><br>50% of the total stated on the<br>Event Details Sheet is due. | <b><u>30 days prior to the event</u></b><br>25% of the total stated on the Event<br>Details Sheet is due. |
| <b><u>7 days prior to the event</u></b><br>Final count of guests and remaining balance is due.  | <b><u>All Payments made are non refundable.</u></b><br>Damage Despot will be returned within 14-21 days    |   |

## How do I make payments?

Payments can be made in cash, check or credit card. You can mail in checks, pay with credit card via email or come in and see me.

## When my final head count due?

Your head count is due 7 days prior to the day of your wedding. 10 days before the wedding, you should call The Kane with your approximate guest count in the following terms, so we can provide you with the final invoice.

Adult's (over 21) \_\_\_\_\_ Adult's (Under 21) \_\_\_\_\_ Children (ages 4-10) \_\_\_\_\_ Professional Vendors \_\_\_\_\_ Total \_\_\_\_\_

## What about discounts?

We offer a 20% discount on the room rental for functions taking place June through September. We also give Military and Emergency Services Employees a 10% discount off the room rental. **This discount only applies to events using Kane Catering.**

## Are there special Holiday rates?

Here at the Kane we understand that the holidays are a great time to celebrate a wedding and we would love to be part of your special day!!! If you are looking to host your event on a Holiday or weekend of a holiday that our facility is closed, there will be a 10% service charge added to the contract on food and beverage and there is a \$10,500 total minimum rental (food, beverage and venue rental fee). A \$1000.00 non-refundable save the date is required.

## What are the rules with outside Caterers?

Unlike many venues, The Kane is happy to accommodate pre-approved, professional, licensed and insured caterers at our facility. Your caterer can handle your entire event, or partner with our chef to create a menu featuring specialties that will make your celebration truly something to savor. We do require, however, that all catered food be prepared off site; your caterer will be permitted to use our warming ovens to ensure that everything is maintained at the proper temperature. We have a copy of options available please inquire with your events coordinator. Your Caterer will not have access to our kitchen.

## Can we bring our own alcohol?

NO, there is no outside alcohol allowed into the Kane, the Kane must provide all bar services.

## How many people to a table?

You can fit up to 8 people is you use our chairs, if you rent chiavari chairs you can fit up to 10 per table.

## Can we do both ceremony and reception at your location?

Yes, we do have a couple different options for the ceremony depending on your guest count, ceremony rentals fees apply

## Are our furry friends allowed to be part of the ceremony?

YES! We are big animal lovers here at the Kane. Your fur child can absolutely be part of the ceremony; sadly, they will have to leave the venue after that.

## What are your restrictions?

*The only restrictions we have are no open flames and or fog machines. We have a laser fire system and the smoke will set off the system*