



the KANE

Catering

Weddings & Banquets

The Kane offers full-service catering for all events of 50 or more guests. Our menus provide options to satisfy almost any palate and any event theme, however, if you don't see what you're looking for, we are happy to create a custom meal just for you!

The Kane holds our own liquor license, so all alcohol must be purchased and served through our in-house professional bartending service.

We look forward to serving you at The Kane!

Reserve Your Day!

Contact

(772) 223-7807 • thekane@kanecenter.org

Kids Meal, Vegetarian & Gluten Free Menu Options Available.

*Pricing will vary based on market rates and number of guests. All menus are fully customizable. Options are not limited to the items listed.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Starters

Passed Hors d'Oeuvres

ONE ITEM \$4.50/GUEST • TWO ITEMS \$8.25/GUEST • THREE ITEMS \$12.75/GUEST

Crostinis

*Mediterranean | Roasted Eggplant Salad, Torched Provolone
Olivetta & Goat Cheese | Marinated Olives, Whipped Goat Cheese
Spinach Parmesan | Wilted Spinach Leaves, Parmesan Cream Sauce
Strawberry & Mascarpone | Sliced Fresh Strawberries, Vanilla Mascarpone Cream
Tomato Basil | Traditional Italian Bruschetta*

Phyllo Bites

*Apple Brie Walnut | Brie, Candied Walnuts, Apple Confit
Mediterranean | Roasted Eggplant, Provolone
Spanakopita | Spinach, Spiced Feta Cheese
Artichoke | Artichoke, Parmesan Cream
Vegetable Curry | Curried Potatoes, Peas*

Chicken or Pork Satay

Spicy Peanut Sauce or Tamarind Glaze

Zucchini Cake

Dill Yogurt Sauce

Ginger Chicken Cakes

Cilantro Lime Mayo

Crispy Thai Spring Rolls

Sweet Chili Sauce

Mini Latkes

Sour Cream, Apple Sauce

Herbed Stuffed Mushrooms

Fennel-Marinated Feta & Olive Skewers

Starters

Display Hors d'Oeuvres

\$3.75 PER ITEM PER GUEST

Meatballs

Swedish, Pomodoro or Bulgogi

Mini Vegetable Spring Rolls

Sweet & Sour Dipping Sauce

Caprese Skewers

Fresh Mozzarella, Grape Tomato, Fresh Basil, Balsamic Glaze

Coconut Chicken Skewers

Chili Mango Sauce

Chicken Wings

Buffalo, Diablo, Bourbon, Sweet Chili/Traditional or Boneless

Grilled Vegetable Display

*Grilled Asparagus, Portobello Mushroom, Zucchini, Yellow Squash, Carrots, Red Peppers
Balsamic Glaze Drizzle, Green Goddess Sauce*

Spinach Artichoke Dip

Pita Chips

Classic Cheese Tray

Cheddar, Swiss Havarti, Gouda, Fresh Fruit, Assorted Crackers

Starters

Premium Hors d'Oeuvres

PASSED OR DISPLAY • \$12.00 PER ITEM PER GUEST

Serrano Wrapped Shrimp
Roasted Pepper Sauce

Seared Sea Scallops
Wonton Crisp

Spicy Shrimp Crostini

Roast Beef Crostini
Horseradish Cream, Chives

Beef Wellington Egg Rolls

Sesame-Soy Glazed Beef Skewers

Seared Tuna Niçoise Crostini

Mini Crab or Salmon Cakes
Garlic Aioli

Shrimp Cocktail

Grapefruit & Scallop Ceviche Skewer

Coconut Shrimp
Chili Mango Sauce

Main Course

Plated Dinner

STARTING AT \$41.95 PER GUEST

Choose One Option From Each Category

Salad

Mixed Greens
Gourmet Dressings

Fresh Spinach
Warm Bacon Dressing

Caesar

Avocado, Cucumber, Tomato
Fresh Cilantro

Greek

Entrées

Chicken Marsala

Roasted Tomato and Mozzarella Stuff Chicken
Served with Marinara

Barbeque Chicken Breast

Filet of Beef Tenderloin
Demi-glace

Grilled Ribeye Steak with Mushrooms

Apricot-Glazed Pork Tenderloin

Lemon-Dill Salmon

Sesame and Soy Glazed Salmon

Pecan Crusted Halibut
Citrus Beurre Blanc

Tomato and Fennel Halibut

Starches

Scalloped Potatoes

Mashed Potatoes

New Potatoes *Butter, Lemon, Dill*

Gnocchi

Pasta *Herbed Butter, Marinara or Alfredo*

Spanish Rice

Rice Almondine

Lemon Rice Pilaf

Vegetables

Green Bean Almondine

Julienne Carrots & Whole Green Beans

Grilled Squash *Zucchini, Summer, Bell Pepper, Onion*

Broccoli Spears *Sesame Sauce*

Normandy Vegetables

Broccoli, Cauliflower, Carrot, Snow Peas

Sweet Corn Mexicali

Honey Glazed Baby Carrots

Main Course

Buffet Options

STARTING AT \$31.95 PER GUEST

Choose Your Favorite or Mix and Match

Taste of Italy

Caesar Salad

Toasted Garlic Bread

Choose Two Pastas

Penne, Fettuccine, Bow-Tie, Spaghetti, Rainbow Rotini, Linguine

Choose Three Sauces

Pesto, Alfredo, Marinara, Creamy Tomato, Mushroom Marsala, Garlic Butter

Mixed Italian Vegetables

Add Chicken Alfredo, Meat Sauce \$5.00 per guest

Add Chicken Breast or Sausage & Peppers \$6.50 per guest

Classic

Spring Mix Salad

Raspberry Vinaigrette

Warm Rolls & Butter

Oven Roasted Boneless Chicken Breast

Choose Three Sauces

Marinara, Barbeque, Teriyaki, Alfredo, Mushroom Marsala, Red Wine, Sweet & Sour

Green Bean Almondine

Oven-Roasted Herbed Potatoes

Traditional

Cranberry & Walnut Salad

Mixed Greens, Gorgonzola, Raspberry Vinaigrette

Warm Rolls & Butter

Chef-Carved Prime Rib Roast

Au Jus and Horseradish Cream

Cranberry & Sage Glazed Chicken Breast

Sautéed Green Beans, Lemon & Shallots

Garlic Mashed Potatoes

Main Course

Buffet Options

STARTING AT \$31.95 PER GUEST

Choose Your Favorite or Mix and Match

Elegant

Roasted Acorn Squash Salad

Mixed Greens, Warm Goat Cheese Rounds, Balsamic Vinaigrette

Warm Rolls & Butter

Roasted Pork Loin

Fig and Vinho do Porto Sauce

Sautéed Sea Bass

Wilted Spinach and Lemon Oil

Wild Mushroom Rice Pilaf

Maple & Bacon Roasted Brussels Sprouts

Big Apple

Greek Salad

Tomatoes, Cucumbers, Feta Cheese, Greek Olives, Italian Dressing

Warm Rolls & Butter

New York Strip

Shrimp Scampi

Rainbow Pasta

Au Gratin Potatoes

Grilled Squash Medley

Salmon & Risotto

Mixed Greens

Citrus Vinaigrette

Warm Rolls & Butter

Roasted Salmon

Asiago Risotto

Garlic & Lemon Sautéed Broccolini, Green Peas

Extras

Chef-Action Stations

STARTING AT \$9.95 PER GUEST

Chef-Carved Beef Slider Bar

French Dip Au Jus

Italian Ragu-Style Pasta Bar

Choice of Two Pastas and Two Sauces

Savory Crepe Station

Choice of Chicken and Rice with Bechamel Sauce, Spinach and Artichoke with Mozzarella Sauce, or Bacon with Spicy Chipotle Sauce

Dessert Options

STARTING AT \$5.95 PER ITEM PER GUEST

Cakes & Pastry

Tiramisu

Italian Lemon Cake

Celebration Mini Dessert Display

Pretzel Crusted Brownies, Lemon Bars, Chocolate Mousse Cups, Cheesecake Bites

Chocolate or White Chocolate Mousse

Oreo Delight

Chocolate Mousse, Oreo Cookie Crumbs

Chocolate Torte

Raspberry Infused Whipped Cream, Fresh Berries

Cheesecake Slices

Assorted Toppings

Panna Cotta

Homemade Caramel, Strawberries

Fresh Baked Cookies & Brownies Tray

Tarts, Sweet Pastries, Éclairs, Cream Puffs Tray

Frozen

Ice Cream Sundae Bar

Strawberry Sauce, Chocolate, Caramel, Nuts, Sprinkles, Cherries, Whipped Cream

Beverages

Beverage Options

Premium Liquor Open Bar

\$32/guest for 4 Hour Service • \$28/guest for 2 Hour Service

Beer & Wine Open Bar

\$25/guest for 4 Hour Service • \$20/guest for 2 Hour Service

Champagne Toast | \$4/guest

Iced Tea & Lemonade Station | \$1/guest

Coffee Station | \$1/guest

Unlimited Soda | \$2/guest

Cash Bar & Bar By Consumption | Bartender Fee: \$150 per Bartender



the **KANE**
WHERE YOUR EVENT IS SPECIAL



Contact

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www.thekane.org

Prices subject to change based on market value. Menu customization is available for an additional cost per guest.