



1560 Payne Avenue, St. Paul, MN 55130
651-482-9005

Kane's Catering, Inc. is a family owned business that has been serving the greater metropolitan area for over 30 years. We offer exquisite food with that home cooked taste at exceptional pricing partnered with wonderful service. Beverage service also available - Visit our partner's site at www.completebeverage.com

We cater events of all types, meeting your needs with box lunches, gourmet dinners, and everything in between for 50 to 5,000 guests. Kane's will meet your every catering request. Select from our classic menu, gourmet menu or design your own very special menu with Chef Jerry Kane. For ideas on venues check the web site or call us. Pricing may vary depending on your venue.

Service includes

Service tables covered with linen and skirted including: buffet, bridal, gifts, beverage, and cake.
Stainless steel flatware
Coffee, punch or lemonade, and water
Cake cutting free (includes plastic plate and fork)
Complimentary late-night dry snack mix
Professional, uniformed wait staff

Additional Services

\$4.00/table	Linen table cloth
\$.50 each	Linen napkin
\$1.00/person	China dinner plate
\$.50/person	China salad or dessert plate
\$.50 each	Stemmed Water Goblet
\$2.00/person	Sit down dinner service/Family style service
\$75.00	Late night staff to remove centerpieces & linens
\$100.00	For Double Buffet (Recommended for 250 guests or more)
\$1.00/person	Cake cut with table service

- A \$100 non-refundable deposit is required to book your event
 - Final payment is due 7 – 10 days prior to your event
 - State and city sales taxes apply
 - 20% service charge
 - We accept personal checks, VISA, MasterCard, and American Express. 3% add on for CC
- Facility fees for corresponding halls/mileage fee may apply depending on location**

Classic Menu

Classic Menu Buffet Pricing

Prices based on 100 guest minimum (call for less than minimum pricing)

\$18.00/person Select 7 menu items

\$17.00/person Select 6 menu items

\$16.00/person Select 5 menu items

\$15.00/person Select 4 menu items

Entrees

Honey Glazed Ham	Roast Beef au Jus	Baked Chicken
Fresh Roasted Turkey	Sirloin Beef Tips	* Chicken Marsala
Roast Pork Loin	Meatballs -	* Chicken Parmesan
Lasagna -	Italian, Swedish or	* Chicken Kiev
Meat or Vegetarian	Barbecue	* Champagne Chicken
* Chicken Picata	Deli Meat Trays	Fettuccine Alfredo/Chicken
Pulled Meat - Smoked Pork, Beef, or Chicken (Select one)		

Entrees - Vegetarian

Vegetable Lasagna	Penne Pasta/ fresh herbs, olive oil, wine, and vegetables
Fettuccini Alfredo/Vegetables	* Wild Mushroom or Butternut Squash Ravioli

Vegetables

Green Bean Almondine	Glazed Baby Carrots	Midwest Buttered Corn
California Medley	Ratatouille	Green Bean Casserole
Sautéed Fresh Vegetables		

Side Dishes

Mashed Potatoes/Gravy	Garlic Cheddar Mashed	AuGratin Potatoes
Parsley & Butter Baby Reds	Herb Roasted Baby Reds	Yukon Gold Mashed Potatoes
Oven Fried Potatoes/ Green Peppers & Onion		Herb Roasted Potato Medley
Homemade Stuffing	Wild Rice Pilaf Blend	Creamy Hash Brown Potatoes
Buttered Pasta/Marinara or Alfredo		Chive & Buttermilk Mashed Potatoes
*Sliced potatoes/Dijon cream or Parmesan cream		Candied Sweet Potatoes

Salads

Garden Salad	Fresh Fruit	Cold Pasta Salad/Veggies
Caesar Salad	Creamy Cole Slaw	Cold Vegetable Medley/Dip
Caprese Salad	Whipped Fruit Cocktail	Broccoli Raisin Salad
Baby greens with Feta Cheese, Strawberries and candied nuts		
Greek Salad, Greens, Feta Cheese, Kalamata Olives, Red onion & Greek dressing		

Salad Dressing—no additional charge choose two

French	Ranch	Italian
Raspberry Vinaigrette	Balsamic Vinaigrette	Blue Cheese

Bread & Rolls

Rolls & Butter	Cornbread/muffins
Garlic Breadsticks	Dinner assortment of sliced breads and rolls

Dessert

Pineapple Upside-down Cake	Assorted Cookies	Brownies
Cherry Cobbler	Sheet Cake (undecorated)	Apple crisp
Assorted bars	Assorted pies	* <u>Add \$ 1.00 per person</u>

Gourmet Menu

ENTREES

Prosciutto and Fontina cheese stuffed Chicken breast	\$ 2.00
Seasoned with basil pesto sautéed to perfection and served with a marinara cream sauce	
Chicken Scaloppini	\$ 2.00
Sautéed chicken breast served over pasta with oven dried tomatoes, artichoke hearts, & prosciutto in a mushroom cream sauce	
Stuffed Chicken Breast	\$ 3.50
Boneless chicken breast stuffed with fresh spinach, roasted peppers, Boursin cheese, and caramelized onions, shallots and garlic served with a herb cream sauce	
Grilled Chicken Breast	\$ 1.50
Grilled chicken breast topped with a tropical fruit salsa	
Chicken Oscar	\$ 4.00
Sautéed chicken breast with asparagus, crabmeat, & roasted garlic in a shallot cream sauce	
London Broil	\$ 4.00
Grilled and baked marinated flank steak sliced and served with roasted garlic demi-glace	
Beef Tenderloin Tips	\$ 2.50
Braised beef tenderloin tips with garlic and shallot burgundy demi-glace	
Six Pepper Tenderloin Tips with Balsamic Glaze	\$ 3.50
Sautéed tenderloin tips with a blend of six pepper seasoning, garlic, and shallots served with a Balsamic vinegar and honey glaze	
New York Strip Loin-Sliced to order topped with a roasted shallot & garlic demi-glace	\$8.00
Grilled New York Strip Steak	\$9.00
Grilled to perfection and topped with Kane's signature Steak Butter (10 oz. Steak)	
Slow Roasted Prime Rib of Beef	\$8.00
Cooked slow and sliced to order, topped with auJus	
Beef Tenderloin Filet	\$12.00
Tenderloin of beef pan seared and served with wild mushroom sauce	
Top Sirloin Steak	\$3.00
Grilled to perfection served with garlic steak butter	
Pork Loin – Bone in	\$3.00
Slow roasted pork prime rib carved to order, topped with a Maple Pecan Apple chutney	
Grilled Thick Cut Boneless Pork Chop	\$3.00
Grilled to perfection and topped with a Wild Mushroom Sauce	
Veal Chops	\$10.00
Grilled veal chops served with wild mushroom ragout	

Blackened Catfish	\$2.50
Served with Louisiana red beans and smoked sausage Jambalaya with a crawfish butter sauce	
Poached Mahi Mahi	\$7.50
Mahi Mahi poached in coconut milk and poblano peppers with papaya mango salsa	
Sea Bass	\$12.00
Sea bass sautéed with basil pesto and served with a duet of roasted pepper sauces	
Walleye Almandine	\$ 4.50
Sautéed walleye breaded with almonds and topped with lemon garlic cream sauce	
Braised Pork Chops with potato and Fennel	\$ 3.00
Grilled Marlin Steak with Poblano pepper and Papaya salsa	\$ 7.00
Halibut - Sautéed and served with Rock Shrimp Champagne cream sauce	\$ 8.00
Shrimp Scampi - Sautéed shrimp in a garlic butter cream sauce served over pasta	\$ 5.00
Herb Dusted Pork Loin – served with an apple brandy demi-glace	\$ 2.00
Baked Salmon – pesto rubbed and topped with a light pesto cream sauce	\$ 3.00
Dijon Chicken breast- boneless skinless chicken breast covered with dijon mustard topped with panko bread crumbs and baked	\$2.00

Gourmet Menu Pricing: Add the Entrée Price (from the Gourmet Menu) to the Classic Menu Buffet Price (which is based on the number of menu items selected.) Prices subject to current market pricing on all meats and seafoods.

Cold Hors d'oeuvres

Hummus

Pureed garbanzo beans with Tahini sesame paste, roasted garlic, and roasted red peppers served with Pita bread

Smoked Chicken Crostini

House smoked chicken breast topped with olive tepeade & a creamy garlic Boursin cheese spread served on toast

Spinach Dip

Creamy spinach dip served in a sour dough boule with sourdough bread and crackers

***Shrimp Cocktail**

Jumbo shrimp boiled in a classic court bouillon served with Kane's signature cocktail sauce

Stuffed Puffs

Kane's famous turkey salad stuffed puff pastry

Chicken salad with almonds and grapes or seafood salad available

Tomato Bruschetta

Tomatoes, mozzarella cheese, basil pesto with balsamic Vinaigrette on a French baguette

Smoked Chicken Phyllo Cups

Roasted shallots & garlic in a Boursin cheese filled phyllo cup topped with smoked chicken

Fresh Fruit Platter or Fresh Fruit Kebobs

Seasonal fruit beautifully arranged and served with a delicious fruit dip

Fresh Vegetable Platter

Crisp vegetables artfully arranged and served

with your choice of Kane's signature Chipotle mayo or Classic ranch dip

Antipasto Platter

Grilled, marinated chef's choice assorted vegetables, smoked sausage, chorizo sausage, and mozzarella cheese

***Smoked Salmon Display**

Sliced smoked salmon served with chef's garnish, crackers, and rye toast points

Classic Deviled Eggs

Mom Kane's secret recipe deviled eggs

Cheese Platter

Assortment of domestic and foreign cheese served with crackers

Duck Confit

Served on a toasted corn tortilla with sweet onion relish and Boursin cheese

Sliced Sirloin Canapé

Sliced sirloin of beef with chipotle mayo and fried onion garnish served on French Baguette

Hot Hors d'oeuvres

Stuffed Mushrooms

Mushroom caps stuffed with your choice of Italian sausage in marinara sauce, Vegetarian sautéed vegetables in a vegetable broth or Crab and cream cheese

Mushroom Turnover

Flaky pastry stuffed with wild mushroom cream

Wild Mushroom Tartlets

Sautéed wild mushrooms, fresh garlic, shallots and Boursin cheese baked in a tartlet

Meatballs

Your choice – Italian, Swedish, or Barbecue

Miniature Quiché

Lorraine – Bacon, onion & Swiss cheese & Florentine – Spinach, onion & Swiss cheese

Smoked Chicken and Mozzarella Puffs

Puff Pastry stuffed with house smoked chicken, mozzarella cheese, toasted onions & peppers

Chicken or Beef Sate

Seasoned chicken or beef seasoned and baked to perfection

Choice of Sauces – Ginger teriyaki, sweet and sour, barbecue or jerk seasoned

Chicken, Beef or Shrimp Kabobs

Skewered chicken, beef or shrimp and vegetables seasoned and baked.

Choice of Sauces – Ginger teriyaki, sweet and sour, barbecue or jerk seasoned

Chicken Wings

Baked chicken wings prepared in sauce – Honey barbecue, garlic parmesan, ginger teriyaki, buffalo style hot sauce or jerk seasoned

Bacon Wrapped Scallops

Sea scallops wrapped in smoked bacon, brushed with honey and baked

Bacon Wrapped Water Chestnuts

Water chestnuts wrapped in bacon and baked to perfection

Rumaki

Chicken liver wrapped in bacon

Vegetarian Spring Rolls

Asian vegetables wrapped in phyllo pastry served with sweet and sour sauce

Warm Gratin

Spinach artichoke, mushroom & cheese, or artichoke & crab bake served with French bread

Pork Sate/ southwestern style

Pork loin marinated southwestern style served with a green chili and tomatillo sauce

Avocado Toast Points

Sliced fresh avocado with lemon dill buttermilk aioli, fresh gorgonzola cheese crumbles and a balsamic tomato relish all served on toast points

Gourmet Menu

Vegetarian Entrees

Vegetables with Pasta

Sautéed chef's choice vegetables and pasta seasoned with olive oil, herbs and white wine

***Mushroom Risotto**

Wild mushrooms and herbs in a creamy Risotto rice

Sweet Potato Medley

Oven baked sweet potatoes with grilled seasoned vegetable medley

Soup

Minnesota Wild Rice with Chicken	\$ 3.00
New England Clam Chowder	\$ 3.00
Tomato Basil Cream	\$ 2.00
Lentil and Smoked Sausage	\$ 2.00
Louisiana Seafood Gumbo	\$3.00
Shrimp Bisque`	\$ 3.00

Side Dishes

***Classic Linguini Carbonara**

Sautéed Pancetta ham, shallots and garlic finished with cream and Parmesan cheese.
Add sautéed shrimp for a distinctive dish.

Pasta

Pasta al fresco prepared with tomatoes, white wine, fresh basil and olive oil

Wild Rice Pilaf

Classic blend of white and Minnesota grown wild rice finished in chicken broth

***Spinach and Gorgonzola Cheese Stuffed Tomatoes**

Orzo Pasta

Orzo pasta with sautéed wild mushrooms and fresh basil

***Risotto Rice**

Risotto rice with roasted onion and Brie

Jasmine Rice

Jasmine rice with sautéed pears

Whipped Sweet Potatoes

Herb roasted Baby Red Potatoes

***Twice Baked Potatoes**

Sweet Basil & Pine Nut Couscous

Dessert

Mini Dessert Buffet

Dessert Buffet will include Mini Cheesecake assortment, \$4.00/person
Chocolate dipped strawberries, Mini Éclairs, Assorted gourmet bars and Cream Filled Puff Pastry.

Southwestern Fruit Plate

Chilled sliced fresh fruit seasoned to add a little spice to the party \$1.50/person

Carmel Pecan Cheesecake

\$4.00/person

Cheesecake assortment

\$3.00/person

Three varieties of cheesecake presented as whole.

Chocolate Mousse Cups

\$3.50/person

White chocolate cups filled with dark chocolate mousse,
topped with whipped cream and raspberry sauce

Chocolate dipped Strawberries

\$14.00/dozen

Strawberries dipped in milk chocolate and white chocolate.

Hors d'oeuvres Buffet

*Appetizer packages are based on total guest count.
Select appetizers may be served butler style, please inquire.
Sales tax plus 20% service charge will be added.*

Appetizer Package 1 **\$16.00 per person**
Select five items (excluding seafood appetizers) from the Hot or Cold Hors d'oeuvres menu

Appetizer Package 2 **\$18.50 per person**
Choose any six items from the hot or cold appetizer menu
(includes one ** seafood appetizer)

Build Your Own Appetizer Package

Any combination of appetizers. All prices are per person.

Mushroom Turnovers	\$2.50	Smoked Shrimp Crostini	\$3.00
Stuffed Mushrooms	\$2.50	Spinach Dip	\$2.50
Crab Stuffed Mushrooms	\$3.00	Shrimp Cocktail	\$4.00
Meatballs	\$2.50	Turkey Puffs	\$2.50
Cocktail Wieners	\$2.50	Chicken Salad Puffs	\$2.50
Miniature Quiche	\$2.50	Smoked Chicken Puffs	\$3.00
Chicken or Beef Sate	\$2.50	Cheese Platter	\$2.50
Meat Kabobs	\$3.50	Vegetable Platter	\$2.50
Chicken Wings	\$2.50	Fruit Tray	\$2.50
Scallops	\$4.00	Tomato Bruschetta	\$2.50
Rumaki	\$2.50	Smoked Salmon Display	\$4.00
Egg Rolls	\$2.50	Beef Carpaccio	\$3.00
Warm Gratin	\$2.50	Smoked Chicken	\$2.50
Duck Confit	\$3.00	Hummus	\$2.50
Bacon Wrapped Water Chestnuts	\$2.00	Deviled Eggs	\$2.50
Fruit Kabobs	\$2.00	Antipasto platter	\$3.50
Pork sate	\$2.50	Sliced Sirloin Canapé	\$2.50

Kane's Wedding Appetizer Package 1

Cheese platter served with crackers, fresh fruit platter with fruit dip and vegetable and dip platter
All three for \$4.50 per person, choose two for 3.00 per person.

Kane's Wedding Appetizer Package 2

Tomato bruschetta and smoked chicken canapé cups Butler passed prior to meal service for \$4.00 per person.

Kane's Wedding Appetizer Package 3

Any style Chicken Wings, choice of Meatballs and Warm Gratin
Wings, Meatballs & Gratin for \$6.00 or choose two of the three for \$4.00 per person.

**All Kane's wedding packages to be served prior to meal or for late night snack.
These packages are in addition to a normal dinner package.**

Kane's now offers cupcakes!

Several cupcake flavors to choose from at VERY reasonable prices.

Basic Flavors: Chocolate, Vanilla (white or yellow), Lemon, Strawberry, Chocolate/Vanilla mix, and Banana

Specialty Flavors: S'mores, Chocolate mint, Orange cream, Strawberry rhubarb, French toast and bacon, Pink lemonade, Key Lime, Pina Colata, and Carmel apple.

Filled Flavors: Key lime with Vanilla mousse (Lime frosting), Lemon with Lemon curd (Vanilla frosting), Chocolate raspberry with raspberry filling (White chocolate frosting with raspberry drizzle), Chocolate with Chocolate Mousse (chocolate frosting) Vanilla with Vanilla mousse (Vanilla frosting), Banana Cream Pie, Key Lime Pie, Apple Pie,

Small "cutting" cakes are also available in the above flavors. Pricing varies with flavors

A flavor you would like but do not see? Please ask. Will consider custom flavors

Prices: Basic flavors	\$3.00/ea full size	\$1.50/ea mini
Specialty flavors	\$3.50/ea full size	\$1.75/ea mini
Filled Cupcakes	\$4.00/ea full size	\$2.25/ea mini

Custom orders negotiable

Delivery and set up charges will be discussed on a "per order" basis. Cupcake stand rental included in price.

Photos available of individual cupcakes and event photos upon request.

Thank you