



Easy
Entertaining
PRESERVING LOCAL FLAVOR SINCE 2006

LUNCH + DINNER

(401) 437-6090 | EASYENTERTAININGRI.COM

FAQs + ORDERING INFORMATION

WHAT IS A DROP AND STYLE?

A drop and style is a styled delivery that includes the rental of Easy Entertaining's decor and service ware, seasonal greenery, a linen for your food table and bio-degradable palm leaf plates and disposable cutlery.

WHAT DOES IT INCLUDE?

These packages include a styled display on our selection of platters, greenery to dress the table, a linen for the food table and bio-degradable palm leaf plates with disposable cutlery and cocktail napkins. **Please note** you are not responsible for washing any of our items, however we do require you to clear them of food debris and pack them in totes we will leave behind for us to pick up.

ARE THERE ANY ADDITIONAL FEES?

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 7% administrative fee. A minimum 7% gratuity will be added to your invoice for classic Drop and Style services. If you add an attendant or bar services to your contract, the gratuity will increase to 12%. Additional gratuity is left to the clients discretion for exceptional service. These are added on and will be noted on your itemized invoice. Delivery & pick-up fees will be added on based on location.

WHAT IF I NEED TO ACCOMMODATE AN ALLERGY/DIETARY RESTRICTION?

We'd be happy to help steer you in the right direction! Our menu items are labeled as vegan, vegetarian, gluten free or dairy free, but if you have another allergy or restriction, please let your sales agent know so we can relay the ingredients in your menu items to you.

HOW IS MY ORDER CONFIRMED?

Once you have chosen your menu, a contract and itemized invoice will be e-mailed to you. To confirm your order, we will need an electronic signature on the contract document and a date reservation fee equivalent to 15% of your current invoice or payment in full if you're booking your event within 10 days of it taking place. Please note date reservation fees are non-refundable but are transferrable to another event if booked within a certain timeframe of your original event.

ORDER NOTICE + MINIMUMS

Most menu items are available with 1 week's notice but dates are subject to availability. Grazing table packages have a 50 guest minimum. Packages are available for groups of 25-49 and will incur a \$7 surcharge per guest.

DELIVERY SERVICES

These packages are only available for delivery. You will be assigned a delivery window based on the start time of your event. Delivery will incur an additional fee based on location, date and time of day. Additionally, these packages incur a pick up fee for our team to come back and retrieve our items from the staged display.

BAR SERVICES

We are happy to coordinate bar services for you which can include beer and wine or beer, wine and liquor as well as a licensed bartender. We do not provide bartenders for clients that choose to provide their own alcohol.

STAFFING

These packages include labor to stage your items on a styled display, but we do not leave service personnel behind once set up is complete. If you'd like an attendant to remain on side to tend to your display that service starts at \$350 per staff member for 2 hours of active event time. Additional time may be added on by the hour for \$100/hour. Staff members will help clear plates and keep your display refreshed. They may not serve alcohol of any kind, heat food, or serve food that your are providing. We recommend 1 staff member for every 30 guests. If you choose to add an attendant to your Grazing Table, your administrative fee will adjust to 8%.

CONTACT

Phone: (401) 437-6090 x2
E-mail: info@EasyEntertainingRI.com
Online: www.EasyEntertainingRI.com

OFFICE HOURS

Monday - Friday 9:30a-4:00p

PACKAGES

ALL PACKAGES ARE DELIVERED AND STYLED WITH EASY ENTERTAINING'S PLATTERS, CHAFING DISHES, AND SERVICE WARE AND INCLUDE DISPOSABLE PALM LEAF PLATES AND COMPOSTABLE CUTLERY. PRICING IS BASED ON A 25-GUEST MINIMUM.

Pasta Dinner

PASTA "ALLA NORMA" (v)

short-cut pasta in a burst tomato sauce with roasted eggplant and ricotta salata

ANTIPASTO SALAD (v, GF)

mesclun greens with marinated artichokes, fresh tomatoes, pickled onions, shaved parmesan and balsamic vinaigrette

FOCACCIA (vegan)

freshly baked

\$21/guest | add Pesto Grilled Chicken Breast +\$8/guest

A Taste of Fall

CIDER GLAZED CHICKEN BREAST (GF, DF)

grilled all-natural chicken breast with house-made spiced cider glaze

WHIPPED POTATOES (v, GF)

skin-on with cream and butter

PUMPKIN & ROASTED GARLIC PASTA (vegan)

short cut pasta in a "creamy" roasted garlic and pumpkin sauce *(contains soy)

CRISP APPLE SALAD (vegan, GF)

herby mesclun mix with fresh apples and crisp celery, toasted almonds and pumpkin vinaigrette

BROCCOLI & BRUSSELS AGRODOLCE (v, GF, DF)

brussels sprouts and broccoli with a sweet and sour agrodolce sauce and dried cranberries

FOCACCIA BREAD (vegan)

freshly baked

\$35/guest

Classic Buffet

GRILLED TRI-TIP (GF/DF)

tender, grilled tri-tip steak with house-made salsa verde

ROASTED PETIT POTATOES (vegan, GF)

roasted mini potatoes with fresh herbs and lemon

VANILLA ROASTED ACORN SQUASH (v, GF)

acorn squash roasted with a sweetened vanilla-infused butter

CRANBERRY-ALMOND SALAD (v, GF, DF)

mesclun greens with fresh apples, dried cranberries, toasted almonds, and balsamic vinaigrette

MUSHROOM & SUN-DRIED TOMATO PASTA (v)

short cut pasta with roasted mushrooms in a creamy sun-dried tomato sauce

FOCACCIA BREAD (vegan)

freshly baked

\$39/guest

BUILD YOUR OWN

ALL PACKAGES ARE DELIVERED AND STYLED WITH EASY ENTERTAINING'S PLATTERS, CHAFING DISHES AND SERVICE WARE.

Choose one protein, one salad, and two sides	\$33/guest
Choose one protein, one salad, and three sides	\$35/guest
Choose two proteins, one salad, and two sides	\$40/guest
Choose two proteins, one salad, and three sides	\$42/guest

All packages include our freshly baked focaccia bread, biodegradable plates, & cutlery.
Pricing is based on a 25-guest minimum.

INCLUDED PROTEINS

MEDITERRANEAN PULLED CHICKEN (GF, DF)

chicken braised with white wine, oregano, garlic, and
lemon - pulled

CHICKEN MARSALA (GF)

seared, thinly sliced chicken breast - mushroom &
marsala wine sauce

CIDER GLAZED CHICKEN BREAST (GF, DF)

grilled all-natural chicken breast with house-made
spiced cider glaze

FIG CHICKEN BREAST (GF, DF)

grilled all-natural chicken breast topped with house-
made fig jam

APPLE & GOAT CHEESE CHICKEN BREAST (GF)

grilled all-natural chicken breast topped with house-
made apple chutney and goat cheese

BROWN SUGAR BAKED SALMON (GF, DF)

sustainably sourced salmon glazed with a house-made
brown sugar mustard sauce

FIG & ORANGE WHITE FISH (GF, DF)

sustainably sourced cod or haddock with house-made
fig and preserved orange relish

MISO GLAZED SALMON (GF, DF)

sustainably sourced salmon with a house-made miso
glaze

PORK LOIN WITH APPLE MOSTARDA (GF, DF)

roasted and sliced, served with house-made apple
mostarda

GINGER-MOLASSES BRISKET (GF, DF)

grass-fed - pulled or sliced

PROTEIN UPGRADES (+\$7/person)

STEAK TIPS (GF, DF)

grilled grass-fed tips - onion, garlic & herb marinade

GRILLED TRI TIP (GF, DF)

tender, grilled tri-tip steak with house-made salsa
verde

PARMESAN-CRUSTED HALIBUT (GF)

sustainably sourced halibut roasted with a parmesan,
garlic, and herb rub

GRILLED SIRLOIN (GF, DF)

grass-fed - grilled to medium rare and served with au
poivre sauce

BEEF TENDERLOIN (GF, DF) (+\$MKT)

sustainably sourced beef, roasted to medium rare and
sliced, served with pomegranate bordelaise

INCLUDED SALADS

CRANBERRY-ALMOND SALAD (vegan, GF, DF)

mesclun greens, fresh apples, dried cranberries,
toasted almonds and balsamic vinaigrette

HARVEST SALAD (v, GF)

hearty mixed greens, dried cranberries, blue cheese,
toasted pepitas, and pumpkin vinaigrette

WINTER GARDEN SALAD (v, GF)

mixed greens, shaved fennel, shaved radishes,
parmesan cheese, and lemon vinaigrette

INCLUDED SIDES

BUTTERNUT BECHAMEL PASTA (v)

short cut pasta in a house-made butternut + herb
cream sauce with roasted butternut squash pieces

PASTA "ALLA NORMA" (v)

short-cut pasta in a burst tomato sauce with roasted
eggplant and ricotta salata

MAC 'N CHEESE (v)

short-cut pasta in our signature cream sauce

VEGAN PASTA ALFREDO

short-cut pasta in a vegan alfredo-style white sauce
**(contains nuts)*

BAKED ZITI (v)

short-cut pasta with house-made tomato sauce,
mozzarella & asiago cheese

CAESAR SALAD (v)

romaine, shaved parmesan, house-made croutons and
classic Caesar dressing

GREEK SALAD (v, GF)

mixed greens, kalamata olives, banana peppers, red
onion, feta and chickpeas with red wine vinaigrette

ANTIPASTO SALAD (v, GF)

mesclun greens with marinated artichokes, fresh
tomatoes, pickled onions, shaved parmesan and
balsamic vinaigrette

CHEDDAR & CHIVE WHIPPED POTATOES (v, GF)

skin-on with cream, butter, chives and cheddar cheese

ROASTED PETIT POTATOES (vegan, GF)

roasted mini potatoes with fresh herbs and lemon

WHIPPED POTATOES & CAULIFLOWER (v, GF)

with cream and butter

BROCCOLI & BRUSSELS AGRODOLCE (v, GF, DF)

brussels sprouts and broccoli with a sweet and sour
agrodolce sauce and dried cranberries

CITRUS HARICOT VERTE (vegan, GF)

haricot verte with house-made citrus glaze

ROASTED WINTER VEGETABLES (vegan, GF)

roasted beets, parsnips, sweet potatoes and carrots
with house-made chermoula

DESSERTS

END ON A SWEET NOTE WITH COOKIES, CAKES, TARTS AND MORE!

CAKES + CAKE BITES

SEASONAL VANILLA CAKE

vanilla cake with seasonal jam filling and vanilla Swiss meringue buttercream **(inquire with your booking agent for seasonal jam filling)*

\$94 per 6-inch cake

\$76 per 24 cake bites

CARROT CAKE

house-made carrot cake with cream cheese frosting filling and vanilla Swiss meringue buttercream

\$94 per 6-inch cake

\$76 per 24 cake bites

SALTED CARAMEL SPICE CAKE

freshly baked spice cake with salted caramel Swiss meringue buttercream

\$94 per 6-inch cake

\$76 per 24 cake bites

COOKIES 'N CREAM CAKE

white cake with chocolate cookie pieces and cream cheese frosting

\$94 per 6-inch cake

\$76 per 24 cake bites

CHOCOLATE CAKE

chocolate cake with decadent chocolate filling and vanilla Swiss meringue buttercream

\$94 per 6-inch cake

\$76 per 24 cake bites

SALTED CARAMEL-PUMPKIN CAKE

freshly baked pumpkin cake with salted caramel Swiss meringue buttercream

\$94 per 6-inch cake

\$76 per 24 cake bites

COOKIES

ASSORTED PETIT COOKIE PLATTER

2-inch petit cookies - chocolate chip cookies - cardamom-orange sugar cookies - spiced molasses cookies

SM Platter \$73 (12 of each cookie, 36 pieces total)

LG Platter \$104 (24 of each cookie, 72 pieces total)

CHOCOLATE CHIP COOKIES

freshly baked

12 full-sized cookies \$62

24 petit, 2-inch cookies \$62

ORANGE CARDAMOM SUGAR COOKIES

freshly baked

12 full-sized cookies \$62

24 petit, 2-inch cookies \$62

SPICED MOLASSES COOKIES

freshly baked

12 full-sized cookies \$62

24 petit, 2-inch cookies \$62

MOLASSES SANDWICH COOKIES

cream cheese frosting sandwiched between two spiced molasses cookies

\$76 per 24 petit, 2-inch cookies

CHOCOLATE COOKIES (vegan, GF)

freshly baked

12 full sized cookies \$62

24 petit, 2-inch cookies \$62

RED VELVET COOKIES (vegan, GF)

freshly baked

12 full sized cookies \$62

24 petit, 2-inch cookies \$62

SNICKERDOODLE COOKIES (vegan, GF)

freshly baked

12 full sized cookies \$62

24 petit, 2-inch cookies \$62

DESSERT BITES

BROWNIES

fresh baked
\$94 per 24

BROWNIE TRIO PLATTER

classic chocolate brownies, cheesecake brownies and toffee blondies
SM Platter \$83 (12 of each, 36 pieces total)
LG Platter \$115 (24 of each, 72 pieces total)

BROWNIE & BLONDIE PLATTER

classic chocolate brownies and toffee blondies
SM Platter \$73 (12 of each, 24 pieces total)
LG Platter \$104 (24 of each, 48 pieces total)

TURTLE BROWNIES

our classic brownies with a pecan-caramel topping
\$94 per 24

CHEESECAKE BROWNIES

our signature brownies swirled with cheesecake filling
\$83 per 24 pieces

TOFFEE BLONDIES

freshly baked blondies with a twist
\$94 per 24 pieces

CHAI CHEESECAKE BARS

chai-infused cheesecake swirled with mango puree, with a graham cracker crust
\$104 per 24 pieces

ALMOND-PRALINE CREAM PUFFS

cream puffs with an almond-praline filling, topped with torched meringue
\$83 per 24 cream puffs

WHITE CHOCOLATE PANNA COTTA (GF)

house-made white chocolate custard with whipped cream and caramelized white chocolate
\$83 per 24 petit disposable shooters w/ spoons

PEAR TRIFLE SHOOTER (vegan, GF)

vegan spiced pear cake layered with spiced pear compote and vegan pastry cream
\$94 per 24 petit disposable shooters w/spoons

PUMPKIN BUTTERSCOTCH PUDDING SHOOTER

house-made pudding with whipped cream
\$94 per 24 petit disposable shooters w/spoons

PETIT DOT CAKE SHOOTER

Cookies 'n cream cake with cream cheese frosting and non-pareil sprinkles
\$94 per 24 petit disposable shooters w/spoons

TIRAMISU SHOOTER

freshly baked ladyfingers soaked in coffee and layered with mascarpone cream - dusted with cocoa powder
\$94 per 24 petit disposable shooters w/spoons

CHOCOLATE MOUSSE SHOOTER

chocolate mousse with fresh whipped cream
\$94 per 24 petit disposable shooters w/spoons

SPICE CAKE SHOOTER

spice cake with caramel apples and whipped cream
\$94 per 24 petit disposable shooters w/spoons

YUZU SHOOTER

pale ale-infused cake layered with yuzu curd
\$83 per 24 petit disposable shooters w/spoons

CHOCOLATE PISTACHIO TARTLETS

our take on the Dubai chocolate craze - pistachio crunch filling in a chocolate tart shell with a dark chocolate glaze
\$94 per 24 tartlets

SALTED CARAMEL KAHLUA TARTLETS

Kahlua white chocolate ganache with salted caramel and a chocolate hazelnut crunch in a petit tart shell
\$83 per 24 petit tartlets