



Easy
Entertaining
PRESERVING LOCAL FLAVOR SINCE 2006

CORPORATE LUNCH

(401) 437-6090 | EASYENTERTAININGRI.COM

FAQs + ORDERING INFORMATION

HOW DO I ORDER?

You can order over the phone or via e-mail. Just contact us with the information presented below!

CAN I HAVE MY ORDER DELIVERED?

Delivery is available for an additional charge based on location, date, and time of day of the week.

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 transferable to another event if booked within a certain timeframe of your original event.

WHAT DO THE LISTED PRICES INCLUDE?

The prices on this menu are for food items only, picked up or delivered in biodegradable palm leaf platters or disposable catering tins if the item requires reheating.

ARE THERE 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 all delivery and pick-up orders. Additional gratuity is left to the client's discretion for exceptional service. These are added on and will be noted on your itemized invoice. Delivery & pick-up fees will be added based on location.

CAN YOU ACCOMMODATE ALLERGIES / DIETARY RESTRICTIONS?

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 inform you of the ingredients in your chosen menu. We are unable to modify menu items from our pick up/delivery offerings.

ORDER NOTICE

Most menu items are available with 72 hours' notice.

ORDER MINIMUMS

Quoted prices for packages are based on a 25 guest minimum. We can accommodate smaller groups between 10-24 guests; this generally adds \$1-\$2 per person to the listed price. Inquire with your booking agent.

PICK UP + DELIVERY SERVICES

We are happy to deliver your order to you. 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. If you are ordering for pickup, a pickup time or window will be assigned to you based on availability.

CONTACT

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

OFFICE HOURS

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

LUNCHEONS

ITEMS IN PACKAGES ARE ALL DELIVERED WARM IN DISPOSABLE CONTAINERS. INQUIRE WITH A BOOKING AGENT ABOUT A STYLED DELIVERY OR SERVICED EVENT.

LUNCH COMBOS

SMALL SANDWICH AND SIDE COMBO

choose any (2) **classic** sandwiches and (1) side.
\$16/guest

Pricing based on a 25 guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

LARGE SANDWICH AND SIDE COMBO

choose any (3) **classic** sandwiches and (2) sides.
\$18/guest

Pricing based on a 25 guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

CLASSIC SANDWICHES

may be ordered as part of the SM/LG Sandwich & Side Combo

CLASSIC TURKEY (DF)

sliced turkey breast with mesclun greens and aioli on house bread

CLASSIC CHICKEN SALAD (DF)

house-made chicken salad with greens in a wrap

SONOMA CHICKEN SALAD (DF)

house-made chicken salad with walnuts, herbs, and dried fruit with greens in a wrap

CHICKEN CAESAR WRAP

grilled chicken breast with romaine lettuce, shaved parmesan and classic Caesar dressing in a wrap

CHICKEN PESTO ON FOCACCIA

sliced chicken breast with arugula, creamy pesto and sliced tomatoes on house focaccia

VEGETARIAN CAESAR WRAP (v)

romaine lettuce with shaved parmesan and classic Caesar dressing in a wrap

HAM & CHEDDAR

sliced ham, cheddar cheese, mesclun greens, "everything but the bagel" spread, house focaccia

VEGETARIAN ITALIAN ON FOCACCIA

roasted butternut squash with fresh mozzarella, arugula, garden basil, and red pepper aioli on house focaccia bread

VEGGIE BAGUETTE (vegan)

grilled zucchini, bell peppers and eggplant with chermoula and arugula on a baguette

ROAST BEEF

sliced roast beef, horseradish aioli and arugula on house-made ciabatta bread

SLIGHTLY SPICY VEGGIE (v)

roasted broccolini, arugula, ricotta cheese and pecorino on house-made ciabatta bread with a moderate Calabrian chili spread

WINTER VEGGIE SANDWICH (v)

roasted butternut squash, fresh mozzarella and arugula with maple aioli on house-made ciabatta bread

THE CITRUS TURKEY

sliced turkey breast with arugula, herbed cheese spread and citrus aioli on house bread

GOURMET TURKEY ON FOCACCIA

sliced turkey breast, smoked cheddar, bacon, garlic aioli and mesclun greens on house focaccia bread

TUNA SALAD SANDWICH

house-made tuna salad on freshly baked bread with arugula and house-made pickles

SHAWARMA CHICKEN WRAP

seasoned chicken with house-made yogurt sauce, shaved cucumbers, classic hummus, cherry tomatoes, mesclun greens and romaine lettuce in a wrap

VEGETARIAN MEZZE WRAP (v)

house-made yogurt sauce, shaved cucumbers, classic hummus, cherry tomatoes, mesclun greens and romaine lettuce in a wrap

PREMIUM SANDWICHES

incur a \$2.50 up-charge per guest

ITALIAN ON FOCACCIA

salami, fresh mozzarella, arugula, garden basil and red pepper aioli on house focaccia bread

THE PREMIUM ITALIAN

sliced prosciutto, salami, roasted broccolini, ricotta cheese, pecorino and a moderate Calabrian chili spread on house-made ciabatta bread

SALADS + SIDES

the following may be ordered as part of the sandwich/side combo

SEASONAL PASTA SALAD (vegan)

al dente pasta - vinaigrette-based dressing

PICNIC POTATO SALAD (v)

roasted potatoes - traditional creamy dressing

PICNIC PASTA SALAD (v)

al dente pasta - traditional creamy dressing

NORTH FORK POTATO CHIPS

crispy salted chips straight from New York

CHOPPED FRUIT

melon and berries

COMPOSED QUINOA SALAD (vegan, GF)

quinoa with baby kale, roasted squash and house-made pesto (nut-free)

COMPOSED FARRO SALAD (v)

farro with roasted cauliflower, sun-dried tomatoes, feta cheese and roasted garlic vinaigrette

COMPOSED MILLET SALAD (GF)

millet with baby kale, roasted butternut squash, pickled red onion, toasted hazelnuts, herbs + brown butter vinaigrette

SALADS

Cranberry-Almond Salad (vegan, GF)

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

Harvest Salad (v, GF)

mesclun greens, baby kale and shaved brussels sprouts with dried cranberries, blue cheese, toasted pepitas and pumpkin vinaigrette

Caesar Salad (v)

romaine with shaved parmesan, house-made croutons and a traditional creamy Caesar dressing

Antipasto Salad (v, GF)

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

Greek Salad (v, GF)

chopped romaine - mesclun greens - kalamata olives - banana peppers - red onion - feta - chickpeas - red wine vinaigrette

LUNCH PACKAGES

ALL PACKAGES ARE SERVED ON DISPOSABLE CATERING TRAYS OR TINS. IF YOU'D LIKE A MORE ELEGANT SET-UP, PLEASE INQUIRE WITH YOUR BOOKING AGENT.

BOXED LUNCH

choose any two of the following sandwiches...

Vegetarian Italian on Focaccia
Chicken Pesto on Focaccia
Slightly Spicy Veggie (v)
Ham & Cheddar
Classic Turkey (DF)
Veggie Baguette (vegan)
Vegetarian Caesar Wrap
Tuna Salad Sandwich
Sonoma Chicken Salad Wrap

Boxed lunches include a bag of North Fork potato chips, a chocolate chip cookie, and a bottled water. Packaged individually with a menu sticker on each box noting it's contents.

\$17/guest

Pricing based on a 25-guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

BOXED SANDWICH & SALAD COMBO

choose any two of the following sandwiches...

Vegetarian Italian on Focaccia
Chicken Pesto on Focaccia
Slightly Spicy Veggie (v)
Ham & Cheddar
Classic Turkey (DF)
Veggie Baguette (vegan)
Tuna Salad Sandwich

choose any one of the following salads...

Kale Caesar Salad
Autumn Squash Salad (v, GF)
Harvest Salad (v, GF)
Composed Quinoa Salad (v, GF)
Broccoli Quinoa Salad (v, GF, DF)

Detailed descriptions are on the next page under "Salads & Grain Bowls"

Each box will include a half sandwich and half salad with a bag of North Fork potato chips, a chocolate chip cookie, and a bottled water. Packaged individually with a menu sticker on each box noting it's contents.

\$17/guest

Pricing based on a 25-guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

SALADS & GRAIN BOWLS

packaged salads and grain bowls, sold individually with a **5-piece minimum per type**

Kale Caesar Salad (v) \$14

baby kale and shaved brussels sprouts with shaved parmesan, croutons and house-made Caesar dressing

Autumn Squash Salad (v, GF) \$14

mesclun greens and arugula with roasted delicata squash, pomegranate seeds, toasted pepitas and pesto vinaigrette

Harvest Salad (v, GF) \$14

mesclun greens, baby kale and shaved brussels sprouts with dried cranberries, blue cheese, toasted pepitas and pumpkin vinaigrette

Composed Quinoa Salad (v, GF) \$14

quinoa with baby kale, roasted squash and house-made pesto

Broccoli Quinoa Salad (v, GF, DF) \$14

quinoa with roasted broccoli, fresh apples, sunflower seeds and honey-dijon vinaigrette

add grilled chicken breast to any salad or bowl +\$7/bowl

add a scoop of house-made chicken salad to any salad or bowl +\$8/bowl

add a scoop of house-made tuna salad to any salad or bowl +\$10/bowl

Pricing based on a 25-guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

SALAD BAR

mesclun greens & baby spinach with...

toppings

radishes, tomatoes, cucumbers, roasted squash, toasted sunflower seeds, feta cheese, dried cranberries

proteins

grilled all-natural chicken breast - quinoa - white beans

dressing

apple cider vinaigrette (vegan, GF) &
pumpkin vinaigrette (vegan, GF)

includes fresh-baked focaccia bread

\$17/guest

Pricing based on a 25-guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

MEDITERRANEAN LUNCHEON

Mediterranean Pulled Chicken

all-natural chicken braised with white wine, garlic, lemon, and herbs

Greek Salad (v, GF)

chopped romaine - mesclun greens - kalamata olives - banana peppers - red onion - feta - chickpeas -
red wine vinaigrette

Greek Orzo (v)

orzo pasta with tomatoes, cucumbers, kalamata olives, feta cheese, and red wine vinaigrette

Mezze Bites (v)

cucumbers, carrots, grilled flatbread strips, marinated feta cheese, kalamata olives, classic hummus,
yogurt sauce and house-made eggplant jam

Tabbouli (v, DF)

cracked bulgur wheat with tomatoes, cucumbers, parsley, and lemon

\$19/guest

Add Falafel +\$6/guest (assumes 3 per person)

*Pricing based on a 25-guest minimum. Quoted prices may increase by \$1-\$2 per person for groups
10-24 in size.*

MY BIG FAT GREEK KEBAB

Chicken Kebabs (GF, DF)

brined and grilled herby chicken on a skewer, assumes 2 kebabs per person

House-made Falafel (vegan, GF)

warm spiced chickpea fritters, assumes 3 per person

Classic Greek Salad (v, GF)

romaine lettuce with cherry tomatoes, cucumbers, and feta cheese

Sauces + Accompaniments

spicy chermoula, house-made yogurt sauce, a mix of pickled cucumbers + onions, fresh pita bread

Tabbouli (v, DF)

cracked bulgur wheat with tomatoes, cucumbers, parsley, and lemon

\$20/guest

*Pricing based on a 25-guest minimum. Quoted prices may increase by \$1-\$2 per person for groups
10-24 in size.*

THE RHODE ISLAND ITALIAN

Chicken Marsala (GF)

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

Vegan Alfredo

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

Grilled Eggplant (vegan, GF)

with herbs

Mediterranean Salad (v, GF)

mesclun greens and arugula with pickled figs, crispy artichokes, preserved lemons, shaved parmesan,
and citrus vinaigrette

Roasted Garlic Focaccia Bread (v)

house-made focaccia bread with roasted garlic and parmesan cheese

\$20/guest

*Pricing based on a 25-guest minimum. Quoted prices may increase by \$1-\$2 per person for groups
10-24 in size.*

TOMATO SOUP + GRILLED CHEESE BAR

Focaccia Grilled Cheese (v)

freshly baked focaccia bread grilled cheeses

Includes your choice of one style of soup...

Tomato Soup (vegan, GF), Chicken Tortilla Soup (GF, DF), Chicken Noodle Soup (DF), Butternut Pork Chili (GF, DF), Winter Vegetable Soup (vegan, GF)

Chocolate Chip Cookies

freshly baked

\$22/guest

add additional styles of soups for +\$32/gallon

add a traditional Caesar salad for +\$2/guest

This package includes styling (the rental of Easy Entertaining's soup terrines and service ware and will incur a pickup fee for said items. Pricing based on a 25-guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

CALZONE BAR

Choose two styles of calzones

Buffalo Chicken

pulled buffalo chicken with mozzarella cheese and house-made "ranch" on the side

Italian Calzone

ham, salami, banana peppers, and mozzarella cheese

Vegetarian Calzone (v)

roasted butternut squash - arugula - ricotta cheese - mozzarella cheese

Meatball Calzone

all-beef meatballs with house-made tomato sauce and mozzarella cheese

Greek Salad (v, GF)

chopped romaine - mesclun greens - kalamata olives - banana peppers - red onion - feta - chickpeas - red wine vinaigrette

\$17/guest

Pricing based on a 25-guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

HOT PASTA LUNCHEON

Vegan Alfredo

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

Winter Garden Salad (v, GF)

mesclun greens and romaine with shaved fennel, shaved radishes, parmesan cheese, and lemon vinaigrette

Focaccia Bread (vegan)

freshly baked

\$15/guest

Add Rosemary Mustard Grilled Chicken Breast +\$5/guest

Add Grilled Italian Sausage +\$5/guest

Pricing based on a 25-guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

CLASSIC ITALIAN TABLE

Baked Ziti (v)

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

Rosemary Mustard Chicken Breast

all-natural chicken breast with rosemary-infused mustard and balsamic

Classic Caesar Salad (v)

chopped romaine lettuce with shaved parmesan, house croutons and classic Caesar dressing

House Focaccia Bread

\$17/guest

\$19/guest, swap the chicken out for house-made all-beef meatballs in sauce

Pricing based on a 25-guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

GRAIN BOWLS

A build-your-own experience

Bases

herbed quinoa, chickpeas, cracked bulgur wheat

Proteins

grilled chicken breast, pulled - roasted salmon, flaked

Veggies

brussels sprouts, pickled onions, roasted acorn squash, roasted butternut squash, dried cranberries

Dressings

pumpkin vinaigrette (vegan, GF) and sherry vinaigrette (vegan, GF)

\$19/guest

Pricing based on a 25-guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

GOURMET ITALIAN TABLE

Pesto Grilled Chicken Breast (GF)

grilled all-natural chicken breast with house-made pesto (*nut-free*)

Composed Quinoa Salad (v, GF)

quinoa with baby kale, roasted squash, and house-made kale pesto

Acorn Squash Agrodolce (v, GF, DF)

roasted acorn squash with a sweet and sour agrodolce sauce, dried cranberries and toasted pepitas

Antipasto Salad (v, GF)

mesclun greens with artichoke hearts, tomatoes, pickled onions, shaved parmesan and tomato vinaigrette

Veggie-pasto Bites (v)

green olives, Kalamata olives, eggplant caponata, marinated artichokes, pickled green peppers, herb marinated petit mozzarella, fontina cheese, crostini and house-made focaccia bread

\$23/guest

Pricing based on a 25-guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

LOOKING FOR SOMETHING A BIT MORE FORMAL?

If you're planning a big meeting or celebration, inquire about our Drop and Style menus with an upmarket look, and our team present to help serve and assist.

AFTERNOON SNACKS

HUMMUS CUPS

classic hummus with fresh carrots and cucumbers

\$62 per 12 individually portioned cups

FRUIT CUPS

watermelon and strawberries

\$62 per 12 individually portioned cups

PRETZEL CUPS

salted pretzel nuggets with house-made cheese dip

\$62 per 12 individually portioned cups

GRILLED FLATBREAD PLATTER

bite-size squares - 60-80 pieces per platter - served room temperature - choose 1 style per platter. We cannot offer a mixed platter.

Classic (v)

house-made crushed tomato sauce with artisanal cheeses and garden herbs

Spinach + Tomato (v)

house-made, nut-free pesto base with ricotta cheese, chopped spinach, burst cherry tomatoes, and mozzarella

Savory Squash (v)

butternut squash and wilted arugula over a ricotta cheese base - topped with mozzarella and balsamic reduction

BBQ Chicken

tangy Carolina BBQ pulled chicken with shaved red onion, wilted arugula, and mozzarella cheese

Buffalo Chicken

buffalo braised and pulled chicken with blue cheese, grilled onions, mozzarella cheese and green goddess sauce

Chicken + Mushroom

house-made cheese sauce base with chopped chicken, roasted mushrooms, sun-dried tomatoes and chopped spinach

\$115

MEZZE PLATTER (v)

cucumbers, carrots, grilled flatbread strips, marinated feta cheese, kalamata olives, classic hummus, yogurt sauce, and house-made romesco

\$104

HOMEMADE CHIP PLATTER (v, GF)

celery salt + dill-seasoned potato chips, everything-seasoned sweet potato chips, and caramelized onion dip

\$104

ADD SOMETHING SWEET

DESSERT BITES

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)

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)

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

BROWNIES

fresh baked

\$94 per 24

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

LOOKING FOR MORE?

Ask us about our extended dessert menu!

BEVERAGES

NEW HARVEST COFFEE

regular or decaf - includes disposable cups, sugars, stirrers & non-dairy creamers
\$35/gallon

ICED NEW HARVEST COFFEE

regular or decaf - includes disposable cups, sugars, stirrers & non-dairy creamers
\$35/gallon

TEA

16 tea bags and hot water with disposable cups, sugars, stirrers & non-dairy creamers
\$24/gallon

JUICE

per gallon to serve 16 guests
Orange Juice | \$34
Grapefruit Juice | \$34
Cranberry Juice | \$33
Apple Juice | \$25

INDIVIDUAL JUICE

8 oz. Orange Juice | \$52 per 25 bottles
16 oz. Grapefruit Juice | \$52 per 12 bottles
12 oz. Apple Juice | \$60 per 12 bottles

ORGANIC ICED TEAS

Peach Black - Hibiscus Berry - Citrus Green Tea - unsweetened - per gallon to serve 16 guests
\$24

HOUSE-MADE LEMONADE

Classic lemonade - per gallon to serve 16 guests
\$16

BOTTLED WATER

\$2

YACHT CLUB SODAS

Cola - Diet Cola - Root Beer - Orange - Ginger Ale - Seltzer - Peach Seltzer
\$2

DELIVERY FEES

BASED ON LOCATION. QUOTED PRICES ARE FOR WEEKDAY DELIVERIES
BETWEEN 8:00A - 4:00P

10 MILE RADIUS OF PROVIDENCE

\$20

11-25 MILE RADIUS OF PROVIDENCE

\$40

26+ MILE RADIUS OF PROVIDENCE

\$75

EARLY MORNING, LATER EVENING OR WEEKEND SURCHARGE

+\$35