Easy Entertaining
PRESERVING LOCAL FLAVOR SINCE 2006

HOLIDAY 2026

Holidays Made Easy

Pick up or delivery for holiday gatherings of any shape or size.



PICKUP & DELIVERY

472 Smith Street | 401-437-6090

Holidays Made Easy

Available for pickup or delivery. All items are provided cold with reheating instructions. Some items can be enjoyed at room temperature.

Build a holiday dinner for four

One protein, one salad and two sides	$185
One protein, one salad and three sides	$200
Two proteins, one salad and two sides	$275
Two proteins, one salad and three sides	$290
One upgraded protein, one salad and two sides	$280

Each package includes sweet potato buns.

Protein upgrades: beef tenderloin (GF) or baked stuffed shrimp (2 per person).

PROTEINS

Parmesan-Crusted Halibut (GF)
Sustainably sourced halibut roasted with a parmesan, garlic and herb rub.

Pork Tenderloin with Salsa Verde (GF, DF)

Grilled Sirloin (GF)
Grass-fed, grilled to medium rare and served with au poivre sauce.

Chicken Marsala (GF)

Fig & Orange White Fish (GF, DF)

Brown Sugar Baked Salmon (GF, DF)

SALADS

Antipasto Salad (V, GF)
Mesclun greens with marinated artichokes, fresh tomatoes, pickled onions, shaved parmesan and tomato vinaigrette.

Winter Garden Salad (V, GF)
Mesclun greens and romaine with shaved fennel, shaved radishes, parmesan cheese and lemon vinaigrette.

SIDES

Cheddar & Chive Whipped Potatoes (V, GF)
Skin-on with cream, butter, chives and cheddar cheese.

Lobster Mac & Cheese
Short cut pasta in our signature cream sauce with lobster meat.

Creamy Mushroom & Sun-Dried Tomato Pasta (V)
Short-cut pasta in a creamy sun-dried tomato sauce with roasted mushrooms.

Vegan Alfredo
Short cut pasta in a vegan Alfredo-style white sauce (contains nuts).

Roasted Petite Potatoes (Vegan, GF)

Acorn Squash Agrodolce (V, GF, DF)
Roasted acorn squash with a sweet and sour agrodolce sauce, dried cranberries and toasted pepitas.

Citrus Haricots Verts (Vegan, GF)
Haricots verts with house-made citrus glaze.

Herby Roasted Winter Vegetables (Vegan, GF)

Breakfast, Entrées & Sides

À la carte favorites for a holiday breakfast or dinner. Check pickup availability when you order.

BREAKFAST

French Toast Casserole — **$80**
A baked, casserole-style take on a breakfast classic. 12 pieces per bake.

Brioche Cinnamon Buns — **$55**
The most amazingly soft and fluffy cinnamon buns with house-made cream cheese frosting. 12 per order, ready to bake.

Cheddar & Chive Quiche — **$70**
Cage-free eggs with cheddar cheese and chives in a house-made pastry crust. 12 pieces per quiche.

Sausage, Egg & Cheese Calzone — **$40**
Sweet Italian sausage, caramelized onions, fennel-infused hot honey, mozzarella and cage-free eggs.

Cheddar & Chive Frittata — **$70**
Cage-free eggs with cheddar cheese and garden chives. 12 pieces per frittata.

ENTRÉES

Parmesan-Crusted Halibut — **$305**
Sustainably sourced halibut roasted with a parmesan, garlic and herb rub. Twelve 6-ounce portions.

Beef Tenderloin — **$410**
Sustainably sourced beef, roasted to medium rare and sliced, served with pomegranate bordelaise. 4 lb.

Grilled Tri-Tip — **$270**
Tender, grilled tri-tip steak with house-made salsa verde. 4 lb.

Baked Stuffed Shrimp — **$210**
Jumbo shrimp with a buttery stuffing, baked. 24 pieces.

SIDES & BREAD

Cheddar & Chive Whipped Potatoes — **$95**
Skin-on with cream, butter, chives and cheddar cheese.

Lobster Mac & Cheese — **$180**
Short cut pasta in our signature cream sauce with lobster meat.

Mushroom & Sun-Dried Tomato Pasta — **$105**
Short-cut pasta in a creamy sun-dried tomato sauce with roasted mushrooms.

Vegan Alfredo — **$105**
Short cut pasta in a vegan Alfredo-style white sauce (contains nuts).

Antipasto Salad — **$95**
Mesclun greens with marinated artichokes, fresh tomatoes, pickled onions, shaved parmesan and tomato vinaigrette.

Acorn Squash Agrodolce — **$95**
Roasted acorn squash with a sweet and sour agrodolce sauce, dried cranberries and toasted pepitas.

Citrus Haricots Verts — **$95**
Haricots verts with house-made citrus glaze.

Sweet Potato Buns — **$15**
Freshly baked, 6 per order.

Party Bites & Platters

Mix and match appetizers, sliders and sharing platters for your holiday get-together.

COCKTAIL BITES

Fig & Goat Cheese Phyllo Cups **$50**
House-made fig jam and goat cheese baked inside a flaky phyllo dough cup. 24 pieces.

Scallops Wrapped in Bacon **$50**
Balsamic and bourbon reduction, 24 pieces.

Cheesy Arancini **$50**
Roasted red pepper and tomato sauce, 24 pieces.

Cranberry Pinot Noir Meatballs **$25**
All-beef cocktail meatballs in cranberry and red wine glaze, 12 pieces.

Franks in a Blanket **$50**
Everything bagel seasoning and creamy Dijon sauce, 24 pieces.

Lemon Panko Crab Cakes **$50**
Lemon aioli, 24 pieces.

Short Rib Popovers **$145**
Savory popovers with braised short ribs and garlic aioli for dipping.

Vegetarian Antipasto Skewers **$160**

Prosciutto & Apple Bites **$145**
Fresh apple, manchego cheese and prosciutto stuffed inside house-made pâte à choux with a hint of sage. 48 pieces.

SHARING PLATTERS & SLIDERS

Homemade Chip Platter **$95**
Celery salt and dill potato chips, everything sweet potato chips and caramelized onion dip.

Pretzel Bites **$85**
Salted pretzel nuggets with house-made cheese dip and apple mostarda.

Ham Sliders
Build your own with sliced honey ham, 24 potato rolls, house-made cheddar aioli and honey mustard.

Shrimp Cocktail Platter **$105**
Poached shrimp with traditional cocktail sauce and creamy rémoulade. 2 lb. shrimp.

Seafood Platter **$210**
House-made pickled shrimp alongside pimiento-crab dip, cornichon relish and cocktail sauce with celery and crackers.

Tri-Tip Platter **$230**
Build your own with roasted, thinly sliced beef, 24 potato rolls, horseradish-blue cheese spread and chipotle aioli.

Meats & Cheeses **$130**
Rosemary-infused manchego, Bucheron goat cheese, sliced coppa and salame alongside apricot jam, pickled vegetables, crackers and petit toasts.

Pork Tenderloin Platter **$145**
Build your own with roasted, thinly sliced pork tenderloin, 24 potato rolls, horseradish-blue cheese spread and chipotle aioli.

Beef Tenderloin Platter **$315**
Build your own with roasted, thinly sliced beef tenderloin, 24 potato rolls, horseradish-blue cheese spread and chipotle aioli.

Holiday Desserts

Add a dessert to share or a platter of bite-sized sweets.

TO SHARE

Classic Tiramisu — **$60**
Freshly baked ladyfingers soaked in coffee, layered with mascarpone cream and dusted with cocoa powder. Serves 8–10.

Ginger Cake — **$50**
Spiced ginger cake with white chocolate ganache, candied ginger and dried cranberries. Serves 8–10.

BITE-SIZED SWEETS

Tiramisu Shooters — **$85**
Coffee-soaked cake layered with mascarpone cream and dusted with cocoa powder. 24 pieces.

Ginger Cake Bites — **$85**
Spiced ginger cake bites with white chocolate ganache, candied ginger and dried cranberries. 24 pieces.

Eggnog Macarons — **$85**
Baked in-house, 24 pieces.

Chocolate Cream Pie Tartlets — **$85**
Chocolate tart shell filled with house-made chocolate cream, whipped cream and cocoa nibs. 24 pieces.

Vegan Pear Trifle Shooter — **$85**

Date Tartlets
Flaky phyllo dough tartlet shells filled with house-made date caramel. 24 pieces.

Planning on short notice?

Call 401-437-6090 to check pickup or delivery availability.
Please share any allergies or dietary needs when you order.

Pickup & Delivery FAQ



How do I order?

Call 401-437-6090 to place your order and choose pickup or delivery.

Where do I pick up?

Pick up at Easy Entertaining, 472 Smith Street, Providence, RI. Confirm your pickup time when you place your order.

Can I have my order delivered?

Call to confirm delivery availability and details for your address and preferred date.

Do I need to reheat anything?

All items are provided cold with reheating instructions. Some items can be enjoyed at room temperature. Follow the instructions included with your order.

How many guests does a dinner package serve?

Each build-your-own dinner package serves four. Appetizers, entrées, sides and desserts are also available à la carte.

What if a guest has a food allergy?

Tell us about any allergies or dietary needs when ordering so we can review your selections.