



*Grazing Tables*  
*Presented By*



**Easy  
Entertaining**  
PRESERVING LOCAL FLAVOR SINCE 2006

## Contact Us

Phone: (401) 437-6090 x2

E-mail: [info@EasyEntertainingRI.com](mailto:info@EasyEntertainingRI.com)

Online: [www.EasyEntertainingRI.com](http://www.EasyEntertainingRI.com)

## Office Hours

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

## Offices & Venue

166 Valley St BLD 10

Providence RI, 02909

### What is a Grazing Table?

A grazing table is an artful display of snacks perfect for hosting social events. Items are served room temperature and are designed for light snacking over the course of a 1.5-2 hour event.

### 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 6% administrative fee. A minimum 5% 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 10%. 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

Most menu items are available with 1 week's notice but dates are subject to availability.

### Order Minimums

Our 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 site to tend to your display that service starts at \$300 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 you 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%.

# Grazing Tables

The perfect kick off to your celebration or eye-catching fare for an evening cocktail party!

Choose 3 selections from the included section	\$19/guest
Choose 4 selections from the included section	\$22/guest
Choose 5 selections from the included section	\$24/guest
Choose 6 selections from the included section	\$26/guest
Choose 7 selections from the included section	\$29/guest
Choose 8 selections from the included section	\$32/guest

Pricing listed above is quoted with a 50 guest minimum. Grazing tables can also be accommodated for more intimate groups of 25-49, but will incur a +\$7 up-charge per guest.

## Included Offerings

### CLASSIC CHEESE PLATTER (v, GF)

cheddar - Monterey Jack - Pepper Jack - fresh grapes - artisanal crackers

### ACCOMPANIMENTS

the perfect addition to any cheese or charcuterie platter - includes grapes, kalamata olives, honey brittle and crostini  
*\*can be made GF with GF toast points\**

### MEATS + CHEESES

camembert & smoked cheddar with finocchiona sausage, sliced coppa and crackers

### CRUDITE PLATTER (v, GF)

fresh carrots, celery, cucumbers, tomatoes and radishes with house-made green goddess dip

### HOMEMADE CHIP PLATTER (v, GF)

ranch seasoned potato chips - salt 'n vinegar seasoned sweet potato chips - caramelized onion dip

### ASSORTED SANDWICH BITES

ham bites with pimiento cheese - pesto-zucchini bites (v) - prosciutto bites with arugula and pesto - 1-2 bites per slider  
**make these GF for +\$2/person**

### BRUSCHETTA (v)

build your own - garlic crostini - mushroom pate - eggplant caponata - house-made pesto - tomato salad

### PRETZEL BITES (v)

salted pretzel nuggets with house-made pimiento cheese dip and honey mustard

### SNACKING PLATTER (v)

fresh carrots and celery - Monterey Jack cheese - grilled flatbread strips - artisanal crackers - classic hummus and house-made pimiento cheese dip

### HAM SLIDERS

sliced honey ham on house-made potato rolls with honey mustard and creamy pesto (*nut free*) on the side

### BUFFALO CHICKEN DIP

house-made buffalo chicken dip with celery, carrots & grilled flatbreads for dipping

### GRILLED FLATBREADS

Choose one style. Choosing more than one style counts as more than one selection

#### Classic (v)

burst tomatoes - artisanal cheeses - garden herbs

#### White Pesto (v)

ricotta cheese - arugula - mozzarella cheese - house-made pesto (nut free)

#### Spinach + Tomato (v)

ricotta cheese - chopped spinach - cherry tomatoes - mozzarella cheese - pesto (nut free)

#### BBQ Chicken

tangy Carolina BBQ sauce - all-natural chicken - caramelized onions - arugula - artisanal cheese blend

#### Buffalo Chicken

chopped chicken - buffalo sauce - Great Hill blue cheese crumbles - mozzarella cheese - green goddess drizzle

#### Chicken + Mushroom

chopped chicken - roasted mushrooms - sun-dried tomatoes - chopped spinach - house-made cheese sauce

### ITALIAN CALZONES

ham - salami - banana peppers - mozzarella cheese

### VEGETARIAN CALZONES (v)

zucchini - ricotta cheese - house pesto (nut free) - arugula - mozzarella

### BUFFALO CHICKEN CALZONES

house-made buffalo sauce - shredded chicken - cheddar cheese - served with house-made ranch for dipping

### MEATBALL CALZONE PLATTER

all-beef meatballs with crushed tomato sauce and mozzarella cheese

### VEGGIE-PASTO PLATTER (v)

green olives - kalamata olives - eggplant caponata - herb marinated petit mozzarella - grana padano cheese - crostini - house-made focaccia bread



### **SHORT RIB POPOVERS**

savory popovers with braised short ribs and garlic aioli for dipping

### **SAVORY TOMATO POPOVERS (v)**

savory popovers with tomato jam and basil aioli for dipping

### **SPINACH POPOVER (v)**

savory popovers with chopped spinach and lemon aioli for dipping

### **ANTI PASTI SKEWER**

salami, green olives, marinated artichokes and petit mozzarella

### **CAPRESE SKEWER (GF)**

cherry tomatoes, petit mozzarella and garden basil with balsamic

### **ZUCCHINI TARTLETS (v)**

savory tartlets with zucchini, tomatoes, ricotta cheese and house-made pesto (nut free)

### **MEZZE PLATTER (v)**

fresh carrots and cucumber - grilled flatbread strips - kalamata olives - feta cheese - stuffed grape leaves - classic hummus - house-made yogurt sauce

### **PORK TENDERLOIN PLATTER**

roasted and thinly sliced pork tenderloin - 24 house-made slider rolls - honey mustard - horseradish mayo

***make the rolls GF for +\$2/person***

### **TRI-TIP PLATTER**

roasted and thinly sliced beef - 24 house-made slider rolls - honey mustard - horseradish mayo

***make the rolls GF for +\$2/person***

## *Upgrades*

+\$8 per person, per item

### **SHRIMP COCKTAIL PLATTER (GF)**

poached shrimp - traditional cocktail sauce - creamy remoulade

### **ARTISANAL CHEESE PLATTER (v)**

four styles or gourmet, artisanal cheeses - pickled vegetables - tomato jam - crackers & toast points

### **BEEF TENDERLOIN PLATTER**

roasted and thinly sliced pork tenderloin - 24 house-made slider rolls - honey mustard - horseradish mayo

***make these GF for +\$2/person***

### **MIXED CHARCUTERIE PLATTER**

grana padano cheese - sliced prosciutto, coppa and salame - house-made pork rilette - pickled vegetables - spicy brown mustard - pesto - crostini

## *Included Desserts*

### **S'MORES TARTLETS**

dark chocolate and torched meringue in graham cracker tart shells

### **LEMON MERINGUE TARTLETS**

house-made lemon curd and torched meringue in a petit tart shell

### **RASPBERRY CHEESECAKE BARS**

white chocolate-raspberry cheesecake, dark chocolate crust

### **YOGURT PANNA COTTA (GF)**

house-made custard with macerated strawberries on top - in a petit shot glass

### **COFFEE PANNA COTTA (GF)**

house-made coffee infused custard - in a petit shot glass

### **CHOCOLATE CAKE BITES**

chocolate cake with dark chocolate buttercream

### **VANILLA BERRY CAKE BITES**

vanilla cake with seasonal berry buttercream

### **RED VELVET CAKE BITES**

with cream cheese frosting

### **CANNOLI CHIPS**

house-made cannoli chips with a sweetened ricotta-mascarpone dip

### **HONEY CHAMOMILE CAKE BITES**

tea infused cake with honey buttercream

### **TURTLE BROWNIES**

freshly baked brownies with caramel-pecan topper

### **BROWNIES**

freshly baked

### **LEMON-BLUEBERRY CREAM PUFFS**

cream puffs with lemon-blueberry cream filling

### **HIBISCUS-GINGER BITES**

ginger shortbread cookies topped with hibiscus curd