



*Breakfast & Brunch
Presented By*



Easy
Entertaining
Preserving Local Flavor Since 2006

Contact Us

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Online: www.EasyEntertainingRI.com

Office Hours

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

Offices & Venue

166 Valley St BLD 10

Providence RI, 02909

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's included?

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. If our platters and service ware are not scraped clear of food debris and packed in the provided totes a \$200 cleaning fee will be charged to the card on file.

How is my event confirmed?

Once you have chosen your menu, a contract and itemized invoice will be e-mailed to you. To reserve your services, 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.

Are there any additional fees?

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 5% administrative fee. 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 on based on location, time of event and day of the week.

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. Order Notice Most menu items are available with 72 hours notice.

Order Minimums

These packages are based on a minimum of 25 guests.

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. A pick up window will be assigned to you for the next business day. We do not offer pick ups on the weekends.

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 50 guests. If you choose to add an attendant to your Grazing Table, your administrative fee will adjust to 8%.

Bar Services

We are happy to coordinate off-site bar services for you. We do not provide bartending services for clients that choose to provide their own alcohol.

Build Your Own Brunch

One Egg, One Salad, One Side	\$29/guest
One Egg, One Salad, Two Sides	\$34/guest
One Egg, One Salad, Three Sides	\$38/guest
One Egg, One Salad, One Side, One Protein	\$37/guest
One Egg, One Salad, Two Sides, One Protein	\$41/guest
One Egg, One Salad, Three Sides, One Protein	\$44/guest

All packages include freshly baked petit croissants. Upgrade to an assortment of petit pastries baked in-house for +\$1/guest. Pricing is based on a 25 guest minimum. Hosting less than 25 guests? We have options for more intimate groups starting at 10 guests. Inquire with a booking agent for pricing and details

Egg Offerings

Vegetarian Polenta Egg Bake
Polenta Egg Bake with Bacon
Vegetarian Frittata (whole egg or egg white)
Meat Lover's Frittata (whole egg or egg white)
Vegetarian Quiche

Meat Lover's Quiche
Eggs in Purgatory (v, GF)
Breakfast Enchiladas (GF)
Egg & Cheese Breakfast Sandwiches (v)
Tomato & Pesto Strata (v)

Salad Offerings

Citrus Salad
Caesar Salad
Asparagus Salad

Greek Salad
Beach House Salad
Summer Salad

Sides & Carbs

Latke Style Hash Browns
Roasted Petit Potatoes
Homestyle Breakfast Potatoes
Chia Seed Pudding (individual)

Baked Oatmeal
French Toast Bake
Pancakes with Syrup and Butter
Waffles with Syrup and Butter

Breakfast Proteins

Applewood Bacon (assumes 3 per guest)
Candied Bacon (assumes 3 per guest)
Chicken Breakfast Sausage (assumes 3 per guest)
Pork Breakfast Sausage (assumes 3 per guest)
Traditional Chicken Salad

Sonoma Chicken Salad
Egg Salad
Tuna Salad
White Fish Salad



Breakfast & Brunch Packages /

All packages are served on disposable catering trays or tins and include disposable, bio-degradable paper goods for your guests. Pricing is based on a 25 guest minimum. If you'd like a more elegant set-up please inquire with your booking agent.

Upgrade to disposable palm leaf plates for +\$3 per guest
Individual packaging and labeling available from +\$2 per guest

Classic Brunch

Vegetarian Quiche

vegetarian quiche with assorted seasonal veggies and artisanal cheeses in a house-made pastry crust

Citrus Salad (v, GF, DF)

mesclun greens with citrus segments, fresh radish, quinoa, pickled onions and citrus vinaigrette

Composed Farro Salad

farro with fresh corn, roasted garlic and diced chicken breast

Chopped Fruit Duet (vegan, GF)

melon & seasonal berries

Petit Croissants

freshly baked

\$30/guest

Gourmet Brunch

Meat Lover's Frittata

cage free eggs with applewood bacon and cheddar cheese

Asparagus Salad

arugula with asparagus, shaved parmesan and house-made lemon vinaigrette

Latke Style Hashbrowns

shredded potato patties

Applewood Bacon

assumes 3 slices per guest

Assorted Pastries

blueberry lemon muffins, savory popovers, fruit & nut butter oat bars

\$34/guest

the Lovely Luncheon

Sonoma Chicken Salad

diced chicken breast with celery, dried fruit and spices

Berry-Balsamic Salad (v, GF)

mesclun greens with strawberries, goat cheese, almonds, pickled onions and honey-balsamic vinaigrette

Pesto Pasta (v)

short cut pasta with house-made pesto, fresh corn and arugula

Tomato and Pesto Strata (v)

a savory style bread & egg casserole with fresh tomatoes and house-made pesto

Chopped Fruit Duet (vegan, GF)

melon & seasonal berries

Petit Croissants

freshly baked

\$34/guest

Southern Love

Katie Fried Chicken

all-natural chicken, fried

Waffles (v)

buttermilk waffles made in-house

French Toast Casserole (v)

day old bread baked in a sweetened cinnamon custard

Homestyle Breakfast Potatoes (vegan, GF)

roasted potatoes with onion, bell peppers & seasoning

Citrus Salad (v, GF, DF)

mesclun greens with citrus segments, fresh radish, quinoa, pickled onions and citrus vinaigrette

Assorted Pastries

blueberry lemon muffins, savory popovers, fruit & nut butter oat bars

\$34/guest



Need a little more?

Add to your package from our
a la carte selections!

ASSORTED PASTRY PLATTER (v)

blueberry lemon muffins - fruit & nut butter granola bars -
savory cheddar popovers
12 pieces \$59

NY ARTISAN BAGELS (v)

assorted between plain, sesame and everything - 12 per
platter
\$59

CREAM CHEESE

plain or chive - sold by the quart to serve 10-15
\$12.50/quart

BAGEL ACCOMPANIMENTS (GF)

plain cream cheese - sliced red onion, cucumber & tomato -
fresh lox - capers - serves 12
\$49

VEGETARIAN QUICHE

cage-free eggs with artisanal cheese & seasonal vegetables
in a house-made pastry crust
\$49 per full quiche, 12 pieces
\$79 for 12 individually baked quiches

MEAT LOVER'S QUICHE

cage-free eggs with artisanal cheeses, caramelized onions &
applewood bacon in a house-made pastry crust
\$59 per full quiche, 12 pieces
\$79 for 12 individually baked quiches

VEGETARIAN FRITTATA (GF)

cage free eggs with cheddar cheese and garden chives. 12
pieces per frittata - available with whole eggs or egg whites
\$49

MEAT LOVER'S FRITTATA (GF)

cage free eggs with applewood bacon and cheddar
cheese. 12 pieces per frittata - available with whole eggs or
egg whites
\$49

POLENTA-EGG BAKE (v, GF)

polenta, cage free eggs, cheddar cheese & seasonal
vegetables - baked frittata style. 12 pieces per bake
vegetarian \$49
with bacon \$55

TOMATO & PESTO STRATA (v)

a savory style bread & egg casserole with fresh tomatoes
and house-made pesto - 12 pieces per bake
\$49

EGGS IN PURGATORY (v, GF)

cage-free eggs poached in house-made crushed tomato
sauce - topped with parmesan
\$69, serves 6 (assuming 2 eggs per person)

BREAKFAST ENCHILADAS (GF)

a breakfast twist on enchiladas with cage-free eggs,
potatoes, chorizo and house-made enchilada sauce
\$89, 24 enchiladas per pan

BAKED OATMEAL (v, GF)

rolled oats - light brown sugar - almonds - dried fruit - 12
pieces per bake
\$49

FRENCH TOAST BAKE (v)

as delightful as it sounds - 12 pieces per bake
\$49

PANCAKES (v)

made in-house, includes butter and syrup
\$59, 24 per order

WAFFLES (v)

thick and fluffy - made in-house - includes butter and syrup
\$59, 12 per order

EGG SANDWICHES (v)

house-made English muffins - cage-free eggs - cheddar
cheese
\$49 per 6 sandwiches

CHIA SEED PUDDING (VEGAN, GF)

house-made chia seed pudding with seasonal fruit.
individually packaged
\$45 per 6 pieces (made with nut milk, can be made without on
request)

ENGLISH MUFFINS (VEGAN)

freshly baked. sold by the dozen
\$14/dozen

CHOPPED FRUIT DUET (VEGAN, GF)

may be a combination of melon, grapes and seasonal berries
\$69 per half pan (serves 24-30 guests)

HOMESTYLE BREAKFAST POTATOES (VEGAN, GF)

roasted potatoes with onion, bell peppers & seasoning
\$59 per half pan (serves 24-30 guests)

LATKE HASH BROWNS (v, DF)

shredded potatoes patties
\$59 per half pan (24 pieces per pan)

Beverages



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 | \$34

Grapefruit | \$34

Cranberry | \$33

Apple Juice | \$25

ORGANIC ICED TEAS

Tropical Mango Passionfruit - Wild-berry Hibiscus - 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