



Grazing Tables
Presented By



Easy
Entertaining
Preserving Local Flavor Since 2006

Contact Us

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Office Hours

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

Offices & Venue

166 Valley St BLD 10

Providence RI, 02909

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 side 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 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%.

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 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.

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.

Grazing Tables

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

Choose four selections from the included section

\$19/guest

Choose five selections from the included section

\$23/guest

Choose seven selections from the included section

\$31/guest

Choose eight selections from the included section

\$34/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

MEATS + CHEESES

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

ACCOMPANIMENTS

the perfect addition to any cheese or charcuterie platter - includes grapes, kalamata olives, honey brittle and crostini

CLASSIC CHEESE PLATTER (v, GF)

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

CRUDITE PLATTER (v, GF)

fresh carrots, celery, cucumbers, tomatoes and radishes with house-made creamy pesto (*nut free*)

HOMEMADE CHIP PLATTER (v, GF)

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

ASSORTED SANDWICH BITES

pimiento & turkey bites - apple-fennel ham bites - prosciutto & pesto bites

BRUSCHETTA

build your own - garlic crostini - apple-fennel jam - fig jam - eggplant caponata - herby smashed beans

PRETZEL BITES (v)

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

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

BBQ Chicken

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

SNACKING PLATTER (v)

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

BUFFALO CHICKEN DIP

house-made buffalo chicken dip served with fresh carrots, celery and grilled flatbread strips

MEZZE PLATTER (v)

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

ITALIAN CALZONES

ham - salami - banana peppers - mozzarella cheese

VEGETARIAN CALZONES (v)

butternut squash & arugula with ricotta cheese, cheddar and house-made pesto (*nut free*)

BUFFALO CHICKEN CALZONES

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

ANTIPASTI SKEWERS

salami - green olives - artichoke heart - marinated petit mozzarella

APPLE & CHEDDAR TARTLETS (v)

savory tartlets with apple butter and cheddar cheese

SWEET POTATO POPOVERS (v)

savory popovers with sweet potato jam and cheddar cheese

SHORT RIB POPOVERS

savory popovers with braised short ribs

SPANAKOPITA

spinach & feta stuffed phyllo dough with house-made yogurt sauce

ANTI PASTI SKEWER

salami, green olives, marinated artichokes and petit mozzarella

SAVORY PATE A CHOUX BITES

savory puffs with pancetta, herbs and artisanal cheeses

SAVORY PALMIER

puff pastry, pancetta, manchego cheese

Upgrades

+\$8 per person, per item

ARTISANAL CHEESE PLATTER (v)

four styles or gourmet, artisanal cheeses - pickled vegetables
- apple-fennel jam - crackers & crostini

SHRIMP COCKTAIL PLATTER (GF)

poached shrimp - traditional cocktail sauce - creamy
remoulade

BEEF TENDERLOIN PLATTER

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

LAMB TENDERLOIN PLATTER

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

MIXED CHARCUTERIE PLATTER

Grana Padano cheese - sliced prosciutto, coppa and
salame - house-made pork rilette - pickled vegetables -
house-made mustard and kale pesto - crostini

Included Desserts

PETIT CHOCOLATE CHIP COOKIES

freshly baked

PETIT MOLASSES COOKIES

freshly baked

PETIT SPICED OATMEAL COOKIES

freshly baked

CHOCOLATE BROWNIE COOKIES (GF, DF)

freshly baked

STICKY TOFFEE PUDDING CAKE BITES

freshly baked date cake with sticky caramel sauce

VANILLA CRANBERRY CAKE BITES

vanilla cake and vanilla buttercream with sugared cranberries

LEMON MERINGUE CAKE BITES

lemon cake with lemon curd and torched meringue

CHOCOLATE CAKE BITES

chocolate cake with dark chocolate buttercream

SPICE CAKE BITES

Autumn spice cake bites with salted caramel buttercream

CHAI BLONDIES

freshly baked

BROWNIES

freshly baked

TURTLE BROWNIES

house-made brownies with a caramel-pecan topper

MOLASSES SANDWICH COOKIES

cream cheese buttercream sandwiched between two molasses cookies

OATMEAL SANDWICH COOKIES

cream cheese buttercream sandwiched between two oatmeal cookies

CRANBERRY-ORANGE CHEESECAKE BARS

cranberry-orange cheesecake over dark chocolate crust

PUMPKIN BUTTERSCOTCH PUDDING SHOOTERS

house-made pudding in a petit disposable shot glass with a petit spoon

BANANA PUDDING SHOOTERS

house-made banana pudding with house-made vanilla cookies and whipped cream - in a disposable shot glass with a petit spoon

CHOCOLATE ORANGE TARTLETS

house-made chocolate-orange cremeux

ALMOND-PRALINE CREAM PUFFS

house-made cream puff with an almond-praline filling

WHITE CHOCOLATE PANNA COTTA SHOOTERS (GF)

white chocolate panna cotta in a disposable shot glass with a petit spoon

CRANBERRY-ORANGE TARTLETS

house-made cranberry orange curd