



Easy Entertaining x Homewood Suites Catering Partner Menus



Easy
Entertaining
Preserving Local Flavor Since 2006

(401) 437-6090 | EasyEntertainingRI.com | info@EasyEntertainingRI.com

Contact Us

Phone: (401) 437-6090 x2

E-mail: info@EasyEntertainingRI.com

Online: www.EasyEntertainingRI.com

Office Hours

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

Offices & Venue

166 Valley St BLD 10

Providence RI, 02909

How do I order?

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

Can I have my order delivered?

Delivery is available for an additional charge based on location.

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.

What do the listed prices include?

The list prices on this menu are for food/beverage only. Bio-degradable paper plates may be added on for an additional \$1.25 per guest. Palm leaf plates may be added on for an additional \$3 per guest.

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 accommodate you as best we can.

Order Notice & Availability

Most menu items are available with 1 weeks notice. Please note that these offerings are only available on weekdays.

Order Minimums

There is a 10 guest minimum for the breakfast and lunch packages on the following pages.

Pick-up and 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. Pick-up is available for most of, but not all of, our menu items.

Individual Packaging

Most packages are able to be individually packaged. Please inquire with your booking agent. Individual packaging surcharges begin at \$3/guest depending on packaging needs.

Linen Rental

If you'd like to rent linens from us for your food table we'd be happy to accommodate. Banquet linens being at \$20 per linen and will incur pick up charges.

Breakfast Packages /

All packages are served on disposable catering trays or tins and include regular New Harvest Coffee with accompaniments. Decaf may be added on as needed. If you'd like a more elegant set-up please inquire with your booking agent.

Add bio-degradable paper goods for +\$1.25 per guest | Add disposable palm leaf plates for +\$3 per guest
Individual packaging and labeling available from +\$3 per guest

Continental

House-baked Pastries

blueberry lemon muffins, fruit & nut butter granola bars and savory
cheddar popovers

Chopped Fruit Duet

melon & seasonal berries

\$12/guest

EE's Signature Spread

Scrambled Cage-free Eggs (2 per guest)

Breakfast Sausage (3 links per guest)

Homestyle Breakfast Potatoes

Chopped Fruit Duet

melon & seasonal berries

\$15/guest

Gourmet Breakfast

Vegetarian Frittata (v, GF)

cage-free eggs - seasonal vegetables - cheddar

French Toast Bake

day-old bread baked in a sweetened custard, served with maple syrup
and butter

Chicken-Apple Sausage (3 per guest)

Chopped Fruit Duet

melon & seasonal berries

\$18/guest

The Healthy Choice

Egg White Frittata (v)

cage-free egg whites with seasonal vegetables

Chicken-Apple Sausage (3 per guest)

Chopped Fruit Duet

melon & seasonal berries

English Muffins

\$15/guest





Bagel Breakfast

NY Artisan Bagels

sesame, everything and plain

Accompaniments

cream cheese, fresh cucumbers, sliced onion and tomatoes, capers,
sliced lox

\$11/guest

Mamma's Breakfast

French Toast Bake

day-old bread baked in a sweetened custard, served with maple syrup
and butter

Chicken-Apple Sausage (3 per guest)

Chopped Fruit Duet

melon & seasonal berries

\$15/guest

Nonna's Strata

Tomato & Pesto Strata (v)

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

Breakfast Sausage (3 links per guest)

Chopped Fruit Duet

may be a combination of melon, grapes & seasonal berries

\$13/guest

Luncheons

WORKPLACE WONDERS & LUNCHEON CLASSICS

Lunch Combo Packages

SMALL SANDWICH AND SIDE COMBO

choose any (2) **classic** sandwiches and (1) side. Includes bottled water and a chocolate chip cookie for each guest

\$16/guest

LARGE SANDWICH AND SIDE COMBO

choose any (3) **classic** sandwiches and (2) sides. Includes bottled water and a chocolate chip cookie for each guest

\$18/guest

Salads and Sides

the following may be ordered as part of the Sandwich and Side Combo

SEASONAL PASTA SALAD (vegan)

al dente pasta - vinaigrette based dressing

TRADITIONAL POTATO SALAD (v)

roasted local potatoes - traditional creamy dressing

PICNIC PASTA SALAD (v)

al dente pasta - traditional creamy dressing

GREEK ORZO (v)

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

NORTH FORK POTATO CHIPS

crispy salted chips straight from New York

CHOPPED FRUIT

may be a combination of melon, grapes and seasonal berries

SALADS

Beach House Salad (v, GF)

mesclun greens with fresh tomatoes, cucumbers, corn, crispy onion strings and house-made buttermilk dressing

Summer Salad (v, GF)

mesclun greens with asparagus, quinoa, goat cheese, fresh tomatoes and lemon-herb vinaigrette

Caesar Salad (v)

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

Citrus Salad (v, GF, DF)

mesclun greens with fresh orange segments, quinoa, radishes, pickled onion and citrus vinaigrette

Classic Sandwiches

may be ordered as part of the SMLG Sandwich & Side Combo

CLASSIC TURKEY

sliced turkey breast with mesclun greens and aioli on house bread

SONOMA CHICKEN SALAD (DF)

house chicken salad with celery, red onion, chopped nuts, dried fruit and spices with mesclun greens in a wrap

CHICKEN CAESAR WRAP

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

VEGETARIAN CAESAR WRAP (v)

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

HAM & SWISS

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

ITALIAN ON FOCACCIA

salami, 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

SLIGHTLY SPICY VEGGIE (v)

roasted broccolini, arugula, ricotta cheese and pecorino on a ciabatta roll with a moderate Calabrian chili spread

Premium Sandwiches

incur a +\$2 up-charge per guest

THE SPRING TURKEY

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

TURKEY ON FOCACCIA

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

CHICKEN PESTO ON FOCACCIA

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

THE ITALIAN CIABATTA

sliced prosciutto, salami, roasted broccolini, ricotta cheese and pecorino on a ciabatta roll

ROAST BEEF

sliced roast beef, horseradish aioli and arugula on a ciabatta roll

Lunch Packages

All packages are served on disposable catering trays or tins and bottled water. If you'd like a more elegant set-up please inquire with your booking agent.

Add bio-degradable paper goods for +\$1.25 per guest | Add disposable palm leaf plates for +\$3 per guest
Individual packaging and labeling available from +\$3 per guest

The Bagged Lunch

choose any two classic sandwich offerings. Bagged lunches include a bag of North Fork potato chips and a chocolate chip cookie. Packaged individually with a menu sticker on each bag noting it's contents.

\$13/guest

The Sandwich Box

choose any two classic sandwich offerings. 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.

\$19/guest

The Salad Box

our Summer salad with mesclun greens, asparagus, goat cheese, quinoa, tomatoes and lemon herb vinaigrette served with a chocolate chip cookie and bottled water. Packaged individually with a menu sticker on the box noting its contents.

\$16/guest

Salad Bar

mesclun greens & baby spinach with...

toppings

fresh tomato, cucumbers, zucchini, fresh radishes, toasted sunflower seeds, feta cheese, blue cheese

proteins

grilled all-natural chicken breast - quinoa - white beans

dressing

house-made green goddess & honey balsamic

includes fresh baked focaccia bread

\$19/guest

Finger Sandwiches

Choose two styles of finger sandwiches

Chicken Salad, Turkey and Cheddar, Ham & Swiss, Egg Salad, Roast Beef or Tuna Salad

Caesar Salad

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

North Fork Potato Chips & Chocolate Chip Cookies

\$15/guest

add a third style of finger sandwich for +\$2/guest





Hot Pasta Luncheon

Burst Tomato Pasta (vegan)

short cut pasta in a burst tomato and garlic pan sauce

Anti Pasto Salad (v, GF, DF)

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

House Focaccia Bread

\$15/guest

add grilled chicken to your pasta for + \$2/guest

Chicken BBQ

Molasses BBQ Chicken

pulled BBQ chicken with rolls, classic coleslaw and garlic aioli

Mac 'n Cheese (v)

short cut pasta in our signature cream sauce

Beach House Salad (v, GF)

mesclun greens with fresh tomatoes, cucumbers, corn, crispy onion strings and house-made buttermilk dressing

\$20/guest

Calzone Bar

Choose two calzones

Buffalo Chicken, Italian, Veggie & Cheese or Meatball

Summer Salad

mesclun greens with asparagus, quinoa, goat cheese, fresh tomatoes and lemon-herb vinaigrette

House-made "Ranch" for dipping

our take on a classic calzone dip

\$16/guest

Tomato Soup & Grilled Cheese

Focaccia Grilled Cheese (v)

freshly baked focaccia bread grilled cheeses

Tomato & Herb Soup (vegan, GF)

made in-house

Chocolate Chip Cookies

freshly baked

\$12/guest

add our classic Caesar salad for + \$2 per guest

Composed Salad Bar

Beach House Salad

mesclun greens with fresh tomatoes, cucumbers, corn, crispy onion strings and house-made buttermilk dressing

Caesar Salad

romaine lettuce with croutons, shaved parmesan and classic Caesar dressing

Composed Quinoa Salad

quinoa with tomatoes, corn, cucumbers, pesto and arugula

Composed Farro + Chicken Salad

farro with grilled chicken breast, fresh corn and roasted garlic

\$17/guest

add grilled chicken breast for + \$2/guest

Mediterranean Luncheon

Mediterranean Pulled Chicken or Pork

your choice of all-natural chicken or pork braised with white wine, garlic,
lemon and herbs

Greek Salad

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

Greek Orzo

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

Mezze

grilled flatbread strips, fresh feta cheese, carrots, cucumbers, kalamata
olives, hummus and yogurt sauce

Tabbouli

cracked bulgur wheat with tomatoes, cucumbers, parsley and lemon

\$20/guest



Ala Carte Platters

platters serve serve 10-30 guests

Can I have my order delivered?

Delivery is available for an additional charge based on location, date and time of day for orders that meet a food & beverage minimum of \$250.

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.

What do the listed prices include?

The prices on this menu are for food items only, picked up or delivered in bio-degradable palm leaf platters.

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 inform you on 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

There is a \$250 Food & Beverage minimum for all orders placed.

Pick-up and 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 pick up, a pick up time or window will be assigned to you based on availability.

SERVED IN COMPOSTABLE PALM LEAF BOXES

CLASSIC CHEESE PLATTER (v, GF)

cheddar - Monterey Jack - Pepper Jack - fresh grapes
SM Platter \$74 (3 lb. of cheese)
LG Platter \$104 (6 lb. of cheese)

ARTISANAL CHEESE PLATTER (v)

four styles or gourmet, artisanal cheeses - pickled vegetables
- tomato jam - crackers & crostini
\$164

CHARCUTERIE PLATTER

Grana Padano cheese - sliced prosciutto, coppa and
salame - house-made pork rilette - pickled vegetables -
house-made mustard and tomato jam - crostini
\$164

ACCOMPANIMENTS

the perfect addition to any cheese or charcuterie platter -
includes grapes, kalamata olives, a seasonal mostarda or
savory jam and crostini
\$50

CLASSIC CRUDITE PLATTER (v, GF)

fresh carrots, celery, cucumbers, tomatoes and radishes with
house-made green goddess dip
SM Platter \$44 (serves 10-15)
LG Platter \$64 (serves 20-30)

SHRIMP COCKTAIL PLATTER (GF)

poached shrimp - traditional cocktail sauce - creamy
remoulade
SM Platter \$84 (60 poached shrimp, ~2 lb.)
LG Platter \$154 (120 poached shrimp, ~4 lb.)

TENDERLOIN PLATTER

roasted and thinly sliced pork tenderloin - 24 house-made
slider rolls - house mustard - horseradish mayo
\$174
upgrade to all-natural lamb tenderloin for +\$56 per platter
upgrade to grass-fed beef tenderloin for +\$130 per platter

HOMEMADE CHIP PLATTER (v, GF)

ranch seasoned potato chips - BBQ seasoned sweet
potato chips - caramelized onion dip
\$74

ASSORTED SANDWICH BITES

16 petit sandwich bites - prosciutto-pesto bites - turkey &
tomato jam bites - BLT bites - 1-2 bites per slider - 48 pieces
total
\$155
add on 16 Lobster Salad Bites +\$85

BRUSCHETTA PLATTER

build your own - garlic crostini - tomato jam - burrata cheese
- house-made pesto - chicken pate
\$94

MEZZE PLATTER (v)

fresh carrots and cucumber - grilled flatbread strips -
kalamata olives - feta cheese - classic hummus - house-made
yogurt sauce
\$104

GRILLED FLATBREADS

bite size squares - 60-80 pieces per platter - served room
temperature - choose 1 style per platter

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
\$104

VEGETARIAN CALZONE PLATTER (v)

zucchini & arugula with ricotta cheese, cheddar and house-
made pesto - 45-50 slices per platter
\$74

BUFFALO CHICKEN CALZONE PLATTER

house-made buffalo sauce - shredded chicken - cheddar
cheese - served with house-made ranch for dipping - 45-50
slices per platter
\$74

ITALIAN CALZONE PLATTER

ham - salami - banana peppers - mozzarella cheese - 45-50
slices per platter
\$74

SNACKING PLATTER (v)

fresh carrots and celery - Monterey Jack cheese - grilled
flatbread strips - artisanal crackers - classic hummus and
house-made pimiento cheese dip
\$84

BUFFALO CHICKEN DIP

house-made buffalo chicken dip with celery, carrots & grilled
flatbread for dipping
\$74

PRETZEL BITES

salted pretzel nuggets with house-made pimiento cheese dip
and peach mustard
\$84

Brunch & Classic Grazing Tables

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.

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.

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

Pricing is based on a 50 guest minimum. If you're hosting 25-49 guests it will incur a + \$9 up-charge per guest

Choose four selections from the included section
Choose five selections from the included section
Choose seven selections from the included section
Choose eight selections from the included section

\$19/guest
\$23/guest
\$32/guest
\$34/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, house-made honey brittle and crostini

CLASSIC CHEESE PLATTER (v, GF)

cheddar - Monterey Jack - Pepper Jack - fresh grapes

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 - BBQ seasoned sweet potato chips - caramelized onion dip

ASSORTED SANDWICH BITES

prosciutto-pesto bites - turkey & tomato jam bites - BLT bites

BRUSCHETTA

build your own - garlic crostini - tomato jam - burrata cheese - house-made pesto - chicken pate

PRETZEL BITES (v)

pretzel nuggets with our house-made pimiento cheese dip & peach mustard

GRILLED FLATBREADS

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

Classic (v)

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

White Pesto (v)

ricotta cheese - arugula - mozzarella cheese - house-made kale 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 - classic hummus - house-made yogurt sauce

ITALIAN CALZONES

ham - salami - banana peppers - mozzarella cheese

VEGETARIAN CALZONES (v)

zucchini & arugula with ricotta cheese, cheddar and house-made pesto

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

CAPRESE SKEWERS

cherry tomatoes - petit mozzarella - garden basil - balsamic

ZUCCHINI TARTLETS (v)

petit tart shells with zucchini, tomatoes, ricotta cheese & pesto

SAVORY TOMATO JAM POPOVERS (v)

savory popovers with tomato jam & cheddar cheese

SHORT RIB POPOVERS

savory popovers with braised short ribs and garlic aioli

SAVORY PANNA COTTA (GF)

savory goat cheese & herb panna cotta with dried figs

SPANAKOPITA

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

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

Brunch Grazing Tables

Choose four selections
Choose five selections
Choose six selections
Choose seven selections

\$18/guest
\$21/guest
\$25/guest
\$29/guest

*Pricing is based on a 50 guest minimum. If you're hosting
25-49 guests it will incur a +\$9 up-charge per guest*

HOUSE-MADE PASTRIES (v)

blueberry-lemon muffins, savory cheddar popovers, fruit & nut
butter granola bars

PETIT BUTTER CROISSANTS (v)

freshly baked

PETIT CHOCOLATE CROISSANTS (v)

freshly baked

VEGETARIAN QUICHE (v)

3 in. individually baked quiches with cage-free eggs, artisanal
cheeses and seasonal vegetables

MEAT LOVER'S QUICHE

3 in. individually baked quiches with cage-free eggs, artisanal
cheeses, caramelized onions and applewood bacon

BAGELS (v)

assorted NY artisan bagels - plain, sesame and everything -
with plain and herb cream cheese

BAGEL ACCOMPANIMENTS

sliced lox, fresh tomatoes, sliced cucumbers, fresh red onion,
capers

ASSORTED SANDWICH BITES

BLT bites, pesto & prosciutto bites, turkey bites - 1-2 bites per
slider

HAM SLIDERS

build your own - sliced honey ham with potato rolls, house-
made mustard and herby green goddess sauce

CHICKEN SALAD SLIDERS

house-made traditional chicken salad on freshly baked
focaccia bread

BREAKFAST FLATBREADS

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

Vegetarian (v)

house-made pesto, mozzarella cheese, zucchini, mushrooms,
bell peppers

Breakfast Sausage

sweet Italian sausage, caramelized onions, fennel, hot honey,
mozzarella cheese, cage-free eggs

Scrambled Egg

house-made cheese sauce, scrambled eggs, applewood
bacon, mozzarella cheese

BERRY SKEWERS

blueberries, strawberries, blackberries

SAVORY PATE A CHOUX BITES

savory puffs with pancetta, herbs and artisanal cheeses

SAVORY PALMIER

puff pastry, pancetta, manchego cheese

ANTI PASTI SKEWERS (GF)

salami, green olives, artichoke heart, marinated mozzarella

CAPRESE QUINOA SALAD (v, GF)

quinoa with fresh tomatoes, petit mozzarella, garden basil
and balsamic

COMPOSED FARRO SALAD (DF)

farro with grilled chicken breast, fresh corn and roasted garlic

CAESAR SALAD (v)

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

CITRUS SALAD (v, GF, DF)

mesclun greens with fresh citrus, radishes, pickled onions,
quinoa and citrus vinaigrette

SUMMER SALAD (v, GF)

mesclun greens with asparagus, quinoa, goat cheese, fresh
tomatoes and lemon-herb vinaigrette

BEACH HOUSE SALAD (v, GF)

mesclun greens with fresh tomatoes, cucumbers, corn, crispy
onion strings and house-made buttermilk dressing

ASPARAGUS SALAD (v, GF)

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

CHOPPED FRUIT DUET (vegan, GF)

melon & berries

GREEK ORZO (v)

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

COMPOSED VEGETABLE SALAD (v, GF)

grilled asparagus, zucchini, bell peppers, fresh radishes and
tomatoes, green goddess dressing, sunflower seeds

Ala Carte Desserts

How do I order?

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

Can I have my order delivered?

Delivery is available for an additional charge based on location, date and time of day for orders that meet a food & beverage minimum of \$250.

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.

What do the listed prices include?

The prices on this menu are for food items only, picked up or delivered in bio-degradable palm leaf platters.

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 inform you on 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

There is a \$250 Food & Beverage minimum for all orders placed.

Pick-up and 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 pick up, a pick up time or window will be assigned to you based on availability.

Sweet Tooth

COOKIES, CAKES, TARTS & MORE

ASSORTED COOKIE PLATTER

2 inch petit cookies - chocolate chip cookies - lemon sugar cookies - chocolate mint cookies
SM Platter \$64 (12 of each cookies, 36 pieces total)
LG Platter \$94 (24 of each cookies, 72 pieces total)

BROWNIE COOKIES (GF/DF)

freshly baked
\$77 per 24

VEGAN FUNFETTI COOKIES

freshly baked
\$77 per 24

VEGAN CITRUS SHORTBREAD COOKIES

freshly baked
\$77 per 24

LEMON SANDWICH COOKIES

cream cheese buttercream sandwiched between two lemon sugar cookies
\$84 per 24

BROWNIES

fresh baked
\$65 per 24

TURTLE BROWNIES

our house-made brownies topped with salted caramel sauce and pecans
\$65 per 24

TAHINI BLONDIES

classic blondies with a savory twist
\$70 per 24

DOUBLE CHOCOLATE CAKE

chocolate cake with dark chocolate buttercream
\$60 per 7 inch cake
\$77 per 24 cake bites

LEMON MERINGUE CAKE

lemon cake with lemon buttercream and torched meringue
\$60 per 7 inch cake
\$77 per 24 cake bites

HONEY CHAMOMILE CAKE

chamomile-vanilla cake with honey buttercream
\$60 per 7 inch cake
\$77 per 24 cake bites

VANILLA BERRY CAKE

a classic vanilla cake with a berry jam filling and seasonal berry buttercream
\$60 per 7 inch cake
\$77 per 24 cake bites

ALMOND-PRALINE CREAM PUFFS

house-made cream puff with an almond-praline filling
\$84 per 24 petit cream puffs

POT DE CRÈME (GF)

dark chocolate or white chocolate - served in 4 oz. glass jars
\$84 per 10 jars

YOGURT PANNA COTTA (GF)

house-made custard with seasonal fruit topper
\$79 per 24 petit disposable shooters
\$84 per 10 - 4 oz. glass jars

COFFEE PANNA COTTA (GF)

house-made coffee custard
\$79 per 24 petit disposable shooters
\$84 per 10 - 4 oz. glass jars

STRAWBERRY SHORTCAKE JARS (GF)

house-made shortcake layered with whipped pastry cream and strawberry jam
\$84 per 10 - 4 oz. glass jars

RICOTTA CHEESECAKE (GF)

house-made ricotta cheesecake over a cornmeal crumb
\$84 per 10 - 4 oz. glass jars

RASPBERRY CHEESECAKE BARS

raspberry white chocolate cheesecake bars with a dark chocolate crust
\$84 per 24 pieces

LEMON SHOOTERS OR JARS

buttered graham cracker crumb, house-made lemon curd
\$79 per 24 petit disposable shooters
\$84 per 10 - 4 oz. glass jars

LEMON MERINGUE TARTS

house lemon curd in a sweet pastry shell with torched meringue
\$79 per 24 tartlets | \$79 per 10 single-serve tarts

COCONUT CREAM TARTS OR JARS

house-made coconut custard in a sweet pastry shell with rum-spiked whipped cream
\$79 per 24 tartlets | \$79 per 10 single-serve tarts
\$84 per 10 - 4 oz. glass jars

BANANA PUDDING JARS

house-made banana pudding, fresh whipped cream and house-made vanilla cookies
\$84 per 10 - 4 oz. glass jars

S'MORES TARTS OR JARS

graham cracker tart shell with dark chocolate cremieux and torched meringue

\$79 per 24 tartlets | \$79 per 10 single-serve tarts

\$84 per 10 - 4 oz. glass jars

CANNOLI CHIPS

house-made cannoli chips with a sweetened mascarpone-ricotta dip, chocolate chips and sprinkles

\$104

Bar Packages



Beer & Wine Packages

CLASSIC BEER & WINE

Beer

Bud Light | Stella Artois | Sam Adams Boston Lager | Sam Adams Seasonal | White Claw
Hard Seltzer (GF)

Wine

Sean Minor Chardonnay | Allan Scott Sauvignon Blanc
Le Grande Pinot Noir | Scotto Cabernet | Aimee Roquesante Rosé

Non-Alcoholic

Sparkling & Still Water

35+ guests	1 hour	2 hours	3 hours	4 hours	5 hours
Plasticware	\$21	\$22	\$23	\$25	\$28
Glassware	\$23	\$24	\$25	\$27	\$30

PLATINUM BEER AND WINE

*Beer**

Bud Light | Stella Artois | Sam Adams Boston Lager | Sam Adams Seasonal
| Dogfish Head 60 Minute IPA

*Wine**

Sonoma Cutrer Chardonnay | Duckhorn Sauvignon Blanc | Sensi Prosecco
Browne Cabernet | Patz & Hall Pinot Noir

Non-Alcoholic

Sparkling & Still Water

35+ guests	1 hour	2 hours	3 hours	4 hours	5 hours
Plasticware	\$29	\$30	\$31	\$33	\$36
Glassware	\$31	\$32	\$33	\$35	\$38

*We offer many lateral alternatives to these beer and wine offerings. if you're interested in swapping a beer or wine please inquire with your booing agent.

Full Bar Packages

CLASSIC FULL BAR

Beer

Bud Light | Stella Artois | Sam Adams Boston Lager | Sam Adams Seasonal | White Claw Hard Seltzer (GF)

Wine

Sean Minor Chardonnay | Allan Scott Sauvignon Blanc
Le Grande Pinot Noir | Scotto Cabernet | Aimee Roquesante Rosé

Spirits

Titos Vodka
Bombay Gin
Jack Daniels
Dewars White Label Scotch
Bacardi Silver Rum
Captain Morgan Spiced Rum
Cleveland Bourbon
Hornito's Tequila
Southern Comfort
Amaretto
Malibu Rum
Stoli Raspberry Vodka
Peachtree Schnapps
Deep Eddy Cranberry Vodka
Sweet & Dry Vermouth

Mixers, Garnish and non-alcoholic

Coca-Cola (Regular & Diet)
Asst. Polar Seltzer
Ginger Ale
Bottled Water
Tonic Water/Club Soda
Sour Mix
Cranberry, Orange, Pineapple & Grapefruit Juices

35+ guests	1 hour	2 hours	3 hours	4 hours	5 hours
Plasticware	\$23	\$24	\$25	\$27	\$31
Glassware	\$25	\$26	\$27	\$29	\$33

Please Note: Bartenders tending to full liquor bars can not serve shots of any kind.

PLATINUM FULL BAR

*Beer**

Bud Light | Stella Artois | Sam Adams Boston Lager | Sam Adams Seasonal | White Claw
Hard Seltzer (GF)

*Wine**

Sonoma Cutrer Chardonnay | Duckhorn Sauvignon Blanc | Sensi Prosecco
Browne Cabernet | Patz & Hall Pinot Noir

Spirits

Grey Goose Vodka
Bombay Sapphire Gin
Hendricks Gin
Johnny Walker Black Label Scotch
Glen Morangie Single Malt Scotch
Makers Mark
Knob Creek Bourbon
Captain Morgan Spice Rum
Mt. Gay Rum
Patron Tequila
Goslings Black Seal Rum

Mixers, Garnish and non-alcoholic

Coca-Cola (Regular & Diet)
Tonic (Regular & Diet)
Club Soda
Ginger Ale
Ginger Beer
Sparkling & Still Water
Olives and Brine
Cranberry, Orange and Pineapple Juice

35+ guests	1 hour	2 hours	3 hours	4 hours	5 hours
Plasticware	\$31	\$32	\$33	\$35	\$39
Glassware	\$33	\$34	\$35	\$37	\$41

Please Note: Bartenders tending to full liquor bars can not serve shots of any kind.

*We offer many lateral alternatives to these beer and wine offerings. if you're interested in swapping a beer or wine please inquire with your booing agent.

Consumption Based Bars

We are happy to offer consumption based bar offerings. There is no guest minimum and the cost includes insurance, one bartender, set-up, disposable glassware, ice & full bar offerings for up to 5 hours. There is a \$500 set-up fee and pricing for beverages are as follows: \$3 soft drinks, \$6 beers, \$7 wine, and \$9 mixed drinks. Clients will be billed after the event for the amount open on their tab. A credit card is required to be kept on file for this service.

Cash Bars

Prices for cash bar set-ups begin at \$500 and include set-up, liability insurance and a bartender. Please inquire with your booking agent for more details.

Taleside Service

We'd be happy to offer table side wine service during your dinner or reception. This incurs a \$300 charge for an additional bartender. One bartender is required for every 35-50 guests.