



*Lunch & Dinner
Presented By*



Easy
Entertaining
Preserving Local Flavor Since 2006

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, date and time of day.

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 packages on this menu include disposable chaffing dishes and bio-degradable plates and cutlery.

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. Modification options may be limited.

Order Notice

Most menu items are available with 72 hours notice.

Order Minimums

Packages on this menu require a minimum of 25 guests.

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.

Build Your Own

Items in packages are all delivered warm in disposable containers. Inquire with a booking agent about a styled delivery or serviced event.

Choose one protein, one salad, and two sides	\$27/guest
Choose one protein, one salad, and three sides	\$29/guest
Choose two proteins, one salad, and two sides	\$32/guest
Choose two proteins, one salad, and three sides	\$34/guest

All packages include our freshly baked focaccia bread, bio-degradable plates, & cutlery.

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

Choose Your Protein(s)

Dijon Chicken Breast
Peach & Goat Cheese Chicken Breast
Chicken Piccata
Herb Roasted Turkey Breast
Chimichurri Pork Loin
Garlic & Herb Pork Tenderloin
Seared White Fish
Seared White Fish with Burst Tomatoes

Vegan/Vegetarian Mains

Vegan Mac 'n Cheese
Cauliflower Steaks
Whole Roasted Cauliflower
Quinoa Meatballs

Protein Upgrades (+\$4pp)

Prosciutto Wrapped White Fish
Blueberry BBQ Salmon
Miso Glazed Salmon
Baked Salmon
Poached Salmon
Herb Grilled Roast Beef
Ginger-Molasses Brisket
Herb Grilled Flat Iron

Choose Your Salad

Citrus Salad
Caesar Salad
Asparagus Salad

Greek Salad
Beach House Salad
Summer Salad

Choose Your Sides

Roasted Carrots with Gremolata
Vegetable Succotash
Whipped Cauliflower & Potatoes
Whipped Potatoes
Roasted Petit Potatoes
Orange Haricot Verte
Fennel Haricot Verte
Roasted Eggplant with Muhamarra
Grilled Seasonal Vegetables
Composed Vegetable Salad

Za'atar Roasted Cauliflower
Burst Tomato Pasta
Burst Tomato Pasta with Chicken
Baked Ziti
Mac 'n Cheese
Grilled Vegetable Ziti
Mushroom & Sun-dried Tomato Pasta
Lemon Butter Spaghetti



Signature Packages

Items in packages are all delivered warm in disposable containers. Inquire with a booking agent about a styled delivery or serviced event.

All packages are based on a 25 guest minimum and are served on disposable catering trays or tins. Packages include disposable, bio-degradable paper goods for your guests. 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

Pasta Dinner

Burst Tomato Pasta (v)

short cut pasta in a burst tomato and garlic pan sauce

Antipasto Salad (v, GF)

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

Focaccia (vegan)

freshly baked

\$18/guest

upgrade to Chicken & Kale Pesto Pasta + \$1/guest

Summer BBQ

Ginger-Molasses Brisket & Molasses Braised Chicken

served alongside fresh rolls and picnic style coleslaw

Baked Beans (vegan, GF)

tangy & sweet

Mac 'n Cheese (v)

short cut pasta in our signature cream sauce

Beach House Salad (v, GF)

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

\$34/guest

Veggie Lover's Feast

Eggplant Pasta (v)

served alongside fresh rolls and picnic style coleslaw

Roasted Cauliflower Head (vegan, GF)

tomato rub, served with house-made pesto

Antipasto Salad (v, GF)

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

Grilled Summer Vegetables (vegan, GF)

with balsamic reduction and garden herbs

\$25/guest



a la carte Entrees + Sides

Add to your package from our
a la carte selections!

Perfect Poultry

PESTO GRILLED CHICKEN BREAST (GF/DF)

grilled all-natural chicken breast with our house-made seasonal greens pesto (*pesto is nut free*)
\$140 per half pan (12 - 6 oz. chicken breasts)

DIJON GRILLED CHICKEN BREAST (GF)

grilled all-natural chicken breast topped with a dijon mustard glaze
\$140 per half pan (12 - 6 oz. chicken breasts)

PEACH & GOAT CHEESE CHICKEN BREAST (GF)

grilled all-natural chicken breast topped with peach mustard, goat cheese and balsamic glaze
\$140 per half pan (12 - 6 oz. chicken breasts)

JERK CHICKEN BREAST (GF/DF)

grilled all-natural chicken breast with our house spice blend and fresh lime
\$140 per half pan (12 - 6 oz. chicken breasts)

COCONUT GRILLED CHICKEN BREAST (GF/DF)

all-natural chicken breast marinated with coconut milk, lime & spices - grilled
\$140 per half pan (12 - 6 oz. chicken breasts)

HERB ROASTED CHICKEN (GF/DF)

brined & roasted all-natural chicken - whole chicken cut into 8 pieces
\$140 per half pan (16 pieces)

CAPRESE CHICKEN BREAST (GF)

all-natural chicken breast with tomatoes, basil, mozzarella and balsamic glaze
\$140 per half pan (12 - 6 oz. chicken breasts)

PROSCIUTTO WRAPPED CHICKEN BREAST (GF/DF)

grilled all-natural chicken breast topped mozzarella and sage, wrapped in prosciutto and baked
\$140 per half pan (12 - 6 oz. chicken breasts)

HERB GRILLED CHICKEN BREAST (GF/DF)

herb brined all-natural chicken breast - grilled
\$140 per half pan (12 - 3 oz. chicken breasts)

FRIED CHICKEN BREAST

all-natural 3 oz. chicken breast - fried
\$140 per half pan (12 - 3 oz. chicken breasts)

NASHVILLE HOT FRIED CHICKEN BREAST

all-natural 3 oz. chicken breast - fried - spiced bacon fat mop
\$140 per half pan (12 - 3 oz. chicken breasts)

CHICKEN MARSALA

seared, thinly sliced chicken breast - mushroom & marsala wine sauce
\$140 per half pan (16 - 4 oz. pieces)

CHICKEN PICCATA

breaded & seared chicken breast in a lemon-butter caper sauce
\$140 per half pan (16 - 4 oz. pieces)

COFFEE BRAISED CHICKEN (GF/DF)

slow braised chicken with coffee & spices - pulled
\$140 per half pan (4 lb., serves 10-12 guests)

MOLASSES BRAISED CHICKEN (GF/DF)

slow braised chicken with molasses & spices - pulled
\$140 per half pan (4 lb., serves 10-12 guests)

TURKEY BREAST (GF)

all-natural turkey breast - herb rub or brown sugar chipotle glaze
\$140 per half pan (4 lb., serves 10-12 guests)

TURKEY THIGH (GF)

all-natural turkey thigh - herb rub or brown sugar chipotle glaze
\$140 per half pan (4 lb., serves 10-12 guests)

Seafood

PARMESAN CRUSTED HALIBUT

sustainably sourced halibut - parmesan, garlic & herb crumb topper
\$249 per half pan (12 - 6 oz. filets)

SEARED WHITE FISH (GF/DF)

sustainably sourced cod or haddock - lemon caper relish
\$175 per half pan (12 - 6 oz. filets)

BURST TOMATO WHITE FISH (GF/DF)

sustainably sourced cod or haddock with burst tomatoes, garlic and garden basil
\$175 per half pan (12 - 6oz. filets)

NICOISE WHITE FISH (GF/DF)

sustainably sourced cod or haddock - nicoise inspired tomato-olive relish
\$175 per half pan (12 - 6 oz. filets)

PROSCIUTTO WRAPPED WHITE FISH (GF/DF)

cod or haddock (based on availability) wrapped in prosciutto & baked
\$175 per half pan (12 - 6 oz. filets)

FISH EN PAPILOTE (GF)

locally sourced white fish - steamed in paper with lemon & herbs
\$175 per half pan (12 - 6 oz. filets)

Seafood, cont.

BLUEBERRY BBQ SALMON (GF/DF)

sustainably sourced salmon with our signature blueberry BBQ sauce

\$249 per half pan (12 - 6oz. filets)

MISO GLAZED SALMON (GF/DF)

sustainably sourced salmon with a house-made miso glaze

\$249 per half pan (12 - 6oz. filets)

BAKED SALMON

sustainably sourced salmon - topped with mustard and a parsley-butter breadcrumb - baked

\$249 per half pan (12 - 6oz. filets)

POACHED SALMON (GF/DF)

poached lemon & thyme salmon - sustainably sourced

\$249 per half pan (12 - 6oz. filets)

SEARED SCALLOPS (GF/DF)

seared sea scallops over tomato, white bean & zucchini succotash

\$290 per half pan (serves 10-12 guests)

BROWN BUTTER SEARED SCALLOPS (GF)

sea scallops seared in brown butter with herbs, lemon & garlic

\$290 per half pan (serves 10-12 guests)

Pork

PULLED PORK (GF/DF)

all-natural pork shoulder, dry rubbed and smoked in-house - pulled

\$140 per half pan (4 lb., serves 10-12 guests)

MEDITERRANEAN PULLED PORK (GF/DF)

all-natural pork braised with white wine, oregano, onion + lemon - pulled

\$140 per half pan (4 lb., serves 10-12 guests)

GARLIC & HERB PORK TENDERLOIN (GF/DF)

all-natural tenderloin - roasted garlic & herb rub - roasted & sliced

\$140 per half pan (4 lb., serves 10-12 guests)

DUXELLE STUFFED PORK LOIN (GF/DF)

all-natural loin - mushroom duxelle - roasted & sliced

\$140 per half pan (4 lb., serves 10-12 guests)

CHIMICHURRI PORK LOIN (GF/DF)

roasted & sliced pork loin topped with house-made chimichurri

\$140 per half pan (4 lb., serves 10-12 guests)

GREEN GODDESS PORK LOIN (GF)

roasted & sliced pork loin topped with creamy house-made herb sauce

\$140 per half pan (4 lb., serves 10-12 guests)

Pork, cont.

DRY RUBBED PORK CHOPS (GF/DF)

all-natural pork chops - house-made spice rub - roasted

\$135 per half pan (12 - 6 oz. chops per pan, boneless)

\$195 per half pan (6 - 12 oz., bone-in chops per pan)

CRISPY PORK CUTLETS (DF)

crispy panko crusted all-natural pork chops with house-made pesto

\$140 per half pan (16 - 4 oz. cutlets)

Lamb

COCOA-ESPRESSO LAMB TENDERLOIN (GF/DF)

house rub

\$370 per half pan (4 lb., serves 10-12 guests)

HORSERADISH-MUSTARD LAMB RACK (GF/DF)

all-natural lamb - house rub

\$325 per half pan (4 lb., serves 10-12 guests)

LAMB CHOPS (GF/DF)

available with a brown mustard-horseradish rub or house-made chimichurri

\$325 per half pan (32 medallions per pan)

LAMB BURGERS

house-made lamb burgers with tangy feta-yogurt spread, comes with your choices of pita or brioche buns

Beef

BEEF TENDERLOIN (GF/DF)

sustainably sourced beef, roasted to medium rare - sliced

\$350 per half pan (4 lb., serves 10-12 guests)

STEAK TIPS (GF/DF)

grilled grass-fed tips - onion, garlic & herb marinade

\$250 per half pan (4 lb., serves 10-12 guests)

HERB ROAST BEEF (GF/DF)

grass-fed - roasted to medium rare

\$195 per half pan (4 lb., serves 10-12 guests)

HERB GRILLED SIRLOIN FLANK (GF/DF)

grass-fed - grilled to medium rare

\$250 per half pan (4 lb., serves 10-12 guests)

HERB GRILLED FLAT IRON (GF/DF)

grass-fed - grilled to medium rare

\$195 per half pan (4 lb., serves 10-12 guests)

BRAISED SHORT RIBS (GF/DF)

sustainably sourced short ribs braised with tomato, red wine & herbs - pulled off the bone

\$250 per half pan (4 lb., serves 10-12 guests)

Beef, cont.

BBQ SHORT RIBS (DF)

sustainably sourced short ribs, boneless, with house-made blueberry BBQ sauce
\$250 per half pan (4 lb., serves 10-12 guests)

GINGER-MOLASSES BRISKET (GF/DF)

grass-fed - pulled or sliced
\$195 per half pan (4 lb., serves 10-12 guests)

HERB BRISKET (GF/DF)

grass-fed - pulled or sliced
\$195 per half pan (4 lb., serves 10-12 guests)

Vegan/Vegetarian

CAULIFLOWER STEAKS (VEGAN, GF)

spiced cauliflower steaks with tahini, parsley, pecans and pomegranate molasses
\$89 per half pan (serves 8 guests as an entree)

WHOLE ROASTED CAULIFLOWER (VEGAN, GF)

whole cauliflower head - tomato rub - roasted & served with pesto
\$89 per half pan (serves 8 as an entree)

QUINOA MEATBALLS (VEGAN)

house-made jumbo herby quinoa meatballs with crushed tomato sauce
\$59 per dozen

BAKED EGGPLANT (v, GF)

baked with roasted garlic crushed tomato sauce & mozzarella cheese
\$89 per half pan (serves 8-10)

Pastas

PESTO PASTA (v)

short cut pasta in our house-made pesto with fresh corn and arugula
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PESTO PASTA WITH CHICKEN

short cut pasta in our house-made pesto with fresh corn, arugula and diced chicken breast
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

BURST TOMATO PASTA (v)

short cut pasta in a burst tomato and garlic pan sauce
\$99 per half pan (serves 8 as an entree)

BURST TOMATO PASTA WITH CHICKEN (v)

short cut pasta in a burst tomato and garlic pan sauce with diced chicken breast
\$99 per half pan (serves 8 as an entree)

BAKED ZITI (v)

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheese
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

BAKED ZITI & MEATBALLS

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheeses and all-beef meatballs
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

MAC 'N CHEESE (v)

short cut pasta in our signature cream sauce
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

LOBSTER MAC 'N CHEESE

short cut pasta in our signature cream sauce with lobster meat
\$180 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

BURST TOMATO MAC 'N CHEESE (v)

short cut pasta in our signature cream sauce with burst cherry tomatoes
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

GRILLED VEGETABLE ZITI (vegan)

ziti with grilled zucchini, crushed tomato sauce and pesto
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PASTA "ALLA NORMA"

short cut pasta with roasted eggplant and crushed tomato sauce, ricotta salata and herbs
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

ARTICHOKE & LEMON PASTA (VEGAN)

spaghetti in a grilled artichoke and roasted garlic sauce with fresh lemon juice
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

LEMON-BUTTER SPAGHETTI

spaghetti in a lemon butter sauce with arugula and crispy prosciutto
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PESTO SHRIMP PASTA

short cut pasta tossed with house-made pesto, arugula, sun-dried tomatoes and poached shrimp
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

Pastas, cont.

SUMMER CORN & SHRIMP PASTA

short cut pasta in a creamy corn béchamel sauce with poached shrimp
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

SUMMER CORN & CHICKEN PASTA

short cut pasta in a creamy corn béchamel sauce with diced chicken breast
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

ORECCHIETTE WITH CLAMS

orecchiette pasta with herb butter, fresh lemon and chopped clams, topped with a buttery crumb
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

MUSHROOM & SUNDRIED TOMATO PASTA (v)

short cut pasta with roasted mushrooms in a creamy sun-dried tomato sauce
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

Salads

CITRUS SALAD (v, GF, DF)

mesclun greens with fresh orange segments, quinoa, radishes, pickled onion and citrus vinaigrette
\$79 per full pan (serves 12-18 guests)

CAESAR SALAD (v)

romaine lettuce with croutons, shaved parmesan and classic Caesar dressing
\$79 per full pan (serves 12-18 guests)

ASPARAGUS SALAD (v, GF)

arugula with asparagus, shaved parmesan and house-made lemon vinaigrette
\$79 per full pan (serves 12-18 guests)

BEACH HOUSE SALAD (v, GF)

mesclun greens with fresh tomatoes, cucumbers, corn, crispy onion strings and house-made buttermilk dressing
\$79 per full pan (serves 12-18 guests)

SUMMER SALAD (v, GF)

mesclun greens with asparagus, quinoa, goat cheese, fresh tomatoes and lemon-herb vinaigrette
\$79 per full pan (serves 12-18 guests)

BERRY-BALSAMIC SALAD (v, GF)

mesclun greens with strawberries, goat cheese, almonds, pickled onions and honey-balsamic vinaigrette
\$79 per full pan (serves 12-18 guests)

PROSCIUTTO & MELON SALAD (GF, DF)

mesclun and arugula with canteloupe, prosciutto, fresh cucumbers and lemon-herb vinaigrette
\$79 per full pan (serves 12-18 guests)

GREEK SALAD (v, GF)

chopped romaine - mesclun greens - kalamata olives - banana peppers - red onion - feta - chickpeas - red wine vinaigrette
\$79 per full pan (serves 12-18 guests)

COBB SALAD (GF)

mesclun greens with blue cheese, fresh tomatoes, chopped hard boiled eggs, chopped all-natural bacon and green goddess dressing
\$79 per full pan (serves 12-18 guests)

ANTIPASTO SALAD (v, GF)

mesclun greens with marinated artichokes, fresh tomatoes, pickled onions, shaved parmesan and honey-balsamic vinaigrette
\$79 per full pan (serves 12-18 guests)

Hot Sides

POMME PUREE (v, GF)

with cream and butter
\$89 per half pan (serves 24-30 guests)

WHIPPED POTATOES (v, GF)

skin-on with cream and butter
\$89 per half pan (serves 24-30 guests)

WHIPPED POTATOES & CAULIFLOWER (v, GF)

with cream and butter
\$89 per half pan (serves 24-30 guests)

ROASTED PETIT POTATOES (vegan, GF)

roasted mini potatoes with fresh herbs and lemon
\$89 per half pan (serves 24-30 guests)

GRILLED ASPARAGUS (vegan, GF)

with lemon and crushed red pepper
\$89 per half pan (serves 24-30 guests)

GRILLED VEGETABLES (vegan, GF)

with balsamic reduction and garden herbs
\$89 per half pan (serves 24-30 guests)

CAULIFLOWER RICE (vegan, GF)

riced cauliflower with herbs and lemon
\$89 per half pan (serves 24-30 guests)

GRILLED EGGPLANT WITH MUHAMARRA (vegan)

grilled eggplant with a house-made spicy red pepper sauce (made with almonds and breadcrumb)
\$89 per half pan (serves 24-30 guests)

Hot Sides, cont.

CORN ON THE COBB (vegan, GF)

Summer corn with herbs & butter

\$89 per half pan (serves 24-30 guests)

Z'ATAR ROASTED CAULIFLOWER (vegan, GF)

spiced cauliflower with tahini, lemon & garlic

\$89 per half pan (serves 24-30 guests)

VEGETABLE SUCCOTASH (v, GF)

tomato, white bean and zucchini succotash with

pomegranate molasses

\$89 per half pan (serves 24-30 guests)

CARROTS WITH GREMOLATA (vegan, GF)

roasted carrots with herby sunflower seed gremolata

\$89 per half pan (serves 24-30 guests)

FENNEL HARICOT VERTE (vegan, GF)

haricot verte with fennel, lemon, capers and garlic

\$89 per half pan (16 pieces)

CITRUS HARICOT VERTE (vegan, GF)

haricot verte with house-made citrus glaze

\$89 per half pan (16 pieces)

BAKED BEANS (vegan, GF)

sweet 'n tangy - made in-house

\$89 per half pan (serves 24-30 guests)

Chilled Sides

PICNIC POTATO SALAD (v, GF)

classic creamy potato salad

\$89 per half pan (serves 24-30 guests)

PICNIC PASTA SALAD (v)

classic creamy pasta salad

\$89 per half pan (serves 24-30 guests)

CLASSIC COLESLAW (v)

creamy shaved vegetable coleslaw

\$89 per half pan (serves 24-30 guests)

COMPOSED QUINOA SALAD (v, GF)

quinoa with tomatoes, corn, cucumbers, pesto and arugula

\$89 per half pan (serves 24-30 guests)

CAPRESE QUINOA SALAD (v, GF)

quinoa with tomatoes, petit mozzarella, garden basil and

balsamic reduction

\$89 per half pan (serves 24-30 guests)

TRADITIONAL CAPRESE SALAD (v, GF)

tomatoes, petit mozzarella, garden basil and balsamic

reduction

\$89 per half pan (serves 24-30 guests)

COMPOSED FARRO SALAD

farro with grilled chicken breast, fresh corn and roasted garlic

\$89 per half pan (serves 24-30 guests)

COMPOSED BULGUR WHEAT SALAD

bulgur wheat with chopped grilled chicken, arugula, shaved

brussels sprouts and kale pesto

\$89 per half pan (serves 24-30 guests)

COMPOSED COUS COUS SALAD (v)

cous cous with grilled asparagus and zucchini, arugula,

kalamata olives, halloumi cheese, pesto and fresh lemon

\$89 per half pan (serves 24-30 guests)

COMPOSED VEGETABLE SALAD (v, GF)

grilled asparagus, zucchini and bell peppers, fresh radishes

and tomatoes, green goddess dressing, sunflower seeds

\$89 per half pan (serves 24-30 guests)

GREEK ORZO SALAD (v)

orzo pasta with tomatoes, cucumbers, kalamata olives, feta

cheese and red wine vinaigrette

\$89 per half pan (serves 24-30 guests)

MASSAGED KALE (v, GF)

shaved kale massaged with lemon and parmesan cheese

\$89 per half pan (serves 24-30 guests)

SOY CUCUMBER SALAD (vegan, GF)

fresh cucumbers with scallions, cilantro and soy-ginger

dressing

\$89 per half pan (serves 24-30 guests)

Sweet Tooth

FINISH ON A SWEET NOTE

ASSORTED COOKIE PLATTER

2 inch petit cookies - chocolate chip cookies - lemon sugar cookies - chocolate mint cookies
SM Platter \$59 (12 of each cookies, 36 pieces total)
LG Platter \$89 (24 of each cookies, 72 pieces total)

BROWNIE COOKIES (GF/DF)

freshly baked
\$72 per 24

VEGAN FUNFETTI COOKIES

freshly baked
\$72 per 24

VEGAN CITRUS SHORTBREAD COOKIES

freshly baked
\$72 per 24

LEMON SANDWICH COOKIES

cream cheese buttercream sandwiched between two lemon sugar cookies
\$79 per 24

BROWNIES

fresh baked
\$60 per 24

TAHINI BLONDIES

classic blondies with a savory twist
\$65 per 24

DOUBLE CHOCOLATE CAKE

chocolate cake with dark chocolate buttercream
\$55 per 7 inch cake
\$72 per 24 cake bites

LEMON MERINGUE CAKE

lemon cake with lemon buttercream and torched meringue
\$55 per 7 inch cake
\$72 per 24 cake bites

HONEY CHAMOMILE CAKE

chamomile-vanilla cake with honey buttercream
\$55 per 7 inch cake
\$72 per 24 cake bites

VANILLA BERRY CAKE

a classic vanilla cake with a berry jam filling and seasonal berry buttercream
\$55 per 7 inch cake
\$72 per 24 cake bites

ALMOND-PRALINE CREAM PUFFS

house-made cream puff with an almond-praline filling
\$79 per 24 petit cream puffs

POT DE CRÈME (GF)

dark chocolate or white chocolate - served in 4 oz. glass jars
\$79 per 10 jars

YOGURT PANNA COTTA (GF)

house-made custard with seasonal fruit topper
\$74 per 24 petit disposable shooters
\$79 per 10 - 4 oz. glass jars

COFFEE PANNA COTTA (GF)

house-made coffee custard
\$74 per 24 petit disposable shooters
\$79 per 10 - 4 oz. glass jars

STRAWBERRY SHORTCAKE JARS (GF)

house-made shortcake layered with whipped pastry cream and strawberry jam
\$79 per 10 - 4 oz. glass jars

RICOTTA CHEESECAKE (GF)

house-made ricotta cheesecake over a cornmeal crumb
\$79 per 10 - 4 oz. glass jars

RASPBERRY CHEESECAKE BARS

raspberry white chocolate cheesecake bars with a dark chocolate crust
\$79 per 24 pieces

LEMON SHOOTERS OR JARS

buttered graham cracker crumb, house-made lemon curd
\$74 per 24 petit disposable shooters
\$79 per 10 - 4 oz. glass jars

LEMON MERINGUE TARTS

house lemon curd in a sweet pastry shell with torched meringue
\$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
\$74 per 24 tartlets | \$79 per 10 single-serve tarts
\$79 per 10 - 4 oz. glass jars

S'MORES TARTS OR JARS

graham cracker tart shell with dark chocolate cremieux and torched meringue
\$74 per 24 tartlets | \$79 per 10 single-serve tarts
\$79 per 10 - 4 oz. glass jars

CANNOLI CHIPS

house-made cannoli chips with a sweetened mascarpone-ricotta dip, chocolate chips and sprinkles
\$99

Beverages



BOTTLED WATER

\$2

YACHT CLUB SODAS

Cola - Diet Cola - Root Beer - Orange - Ginger Ale - Seltzer -
Peach Seltzer

\$2

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