



Easy
Entertaining

PRESERVING LOCAL FLAVOR SINCE 2006

PICK UP + DELIVERY
FOR THE HOLIDAYS

(401) 437-6090 | EASYENTERTAININGRI.COM

FAQs + ORDERING INFORMATION

HOW DO I ORDER?

You can order over the phone or online. Just contact us with the information presented below or use the link for online ordering.

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.

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 or disposable catering tins if the item requires reheating.

HOW IS MY ORDER CONFIRMED?

If you are ordering online, your order will be confirmed once an Easy Entertaining team member accepts it. Upon acceptance, the order will be charged in full to the card entered at the time of ordering. You will receive separate e-mail notifications for each step: when your order is received and when your order has been confirmed/accepted.

If you are ordering over the phone, an Easy Entertaining team member will assist you and e-mail you your invoice separately. Upon confirmation of the order, payment in full is required and can be made online via the link with which you will access your invoice.

ARE THERE ADDITIONAL FEES?

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 7% administrative fee. These are added on and will be noted on your itemized invoice. Gratuity is left to the client's discretion. Delivery fees will be added on based on location.

CAN YOU ACCOMMODATE ALLERGIES / DIETARY RESTRICTIONS?

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.

IMPORTANT INFORMATION, PLEASE READ

PICK UP + DELIVERY SERVICES

The items listed on this menu, with the exception of the "A la Carte Breakfast Offerings", are available for pick up and delivery all month through December 23rd. Please read the following information RE pick up times, delivery offerings and order lead times.

ORDER LEAD TIME

Please allow three days, or 72 hours, notice when placing orders. Orders placed with less notice may not be accepted and will not be charged. Please call our offices at the number below if you are in more immediate need of services.

Any orders for pick up on December 23rd are requested by 12:00 noon on December 18th.

PICK UP OFFERINGS

Pick ups will take place from our headquarters at 472 Smith St in Providence RI. Pick ups are available during the following windows...

Monday: 12:00p-3:00p
Tuesday - Friday: 9:00a-3:00p
Saturday: 9:00a-12:00p
Sunday: N/A

*Please arrive within 30 minutes of your selected pick up time. Ex: If you select 1:00p, we will expect you between 1:00p-1:30p, but we ask that you don't arrive earlier without calling to confirm the order will be ready early.

PICK SLOTS

Delivery will be offered on a first come, first serve basis. When you're ordering, you'll order for specific day and time. We will do our best to accommodate your request. In the event we can't accommodate your delivery order, a member of our team will offer you a different time and confirm that with you before accepting the order. Delivery charges will be added to the invoice once it's accepted and vary based on location and day of the week.

CONTACT

Phone: (401) 437-6090 x2
E-mail: info@EasyEntertainingRI.com
Online: www.EasyEntertainingRI.com

OFFICE HOURS

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

DINNER PACKAGES

CURATE YOUR OWN SPREAD WITH THE OFFERINGS BELOW, ALL BUILD FOR 4 GUESTS. ORDER MULTIPLE PACKAGES TO SERVE ADDITIONAL FOLKS.

Choose one protein, one salad and two sides	\$175
Choose one protein, one salad and three sides	\$185
Choose two proteins, one salad and two sides	\$260
Choose two proteins, one salad and three sides	\$270

All packages include our freshly baked focaccia bread.

PROTEINS

PARMESAN CRUSTED HALIBUT (GF)

sustainably sourced halibut roasted with a parmesan, garlic and herb rub

HERB GRILLED SIRLOIN (GF, DF)

grass-fed - grilled to medium rare and served with au poivre sauce

GRILLED TRI-TIP (GF, DF)

tender, grilled tri-tip steak with house-made salsa verde

PORK LOIN WITH APPLE MOSTARDA (GF, DF)

roasted and sliced, served with house-made apple mostarda

SALADS

WINTER GARDEN SALAD (v, GF)

mesclun greens and romaine with shaved fennel, shaved radishes, parmesan cheese and lemon vinaigrette

ANTIPASTO SALAD (v, GF)

mesclun greens with marinated artichokes, fresh tomatoes, pickled onions, shaved parmesan and tomato vinaigrette

SIDES

CHEDDAR + CHIVE WHIPPED POTATOES

skin-on with cream, butter, chives and cheddar cheese

LOBSTER MAC 'N CHEESE

short cut pasta in our signature cream sauce with lobster meat

MUSHROOM + SUN-DRIED TOMATO PASTA

short-cut pasta in a creamy sun-dried tomato sauce with roasted mushrooms

VEGAN ALFREDO

short cut pasta in a vegan alfredo-style white sauce **(contains nuts)*

ACORN SQUASH AGRODOLCE (v, GF, DF)

roasted acorn squash with a sweet and sour agrodolce sauce, dried cranberries and toasted pepitas

CITRUS HARICOT VERTE (vegan, GF)

haricot verte with house-made citrus glaze

A LA CARTE OFFERINGS

ALL ITEMS SOLD BY THE PLATTER OR PAN FOR PICK UP OR DELIVERY.
REHEATING INSTRUCTIONS PROVIDED WHEN NECESSARY FOR YOU TO
SERVE ON YOUR OWN ACCORD.

BREAKFAST OFFERINGS

ONLY AVAILABLE FOR PICK UP DECEMBER 23RD BETWEEN 12:00P AND 5:00P

FRENCH TOAST CASSEROLE (v)

a baked, casserole style take on a breakfast classic
- 12 pieces per bake
\$69

CHEDDAR + CHIVE QUICHE (v)

cage-free eggs with cheddar cheese and chives
in a house-made pastry crust, 12 pieces per
quiche
\$69

CHEDDAR + CHIVE FRITTATA (v, GF)

cage free eggs with cheddar cheese and garden
chives. 12 pieces per frittata
\$69

BRIOCHE CINNAMON BUNS (v)

the most amazingly soft and fluffy cinnamon buns
with house-made cream cheese frosting. 12 per
order, ready to bake
\$48

SAUSAGE, EGG + CHEESE CALZONE

sweet Italian sausage, caramelized onions, fennel
infused hot honey, mozzarella cheese, cage-free
eggs
\$34

ENTREES + SIDES

PARMESAN CRUSTED HALIBUT (GF)

sustainably sourced halibut roasted with a
parmesan, garlic and herb rub
\$289, (12) 6 oz. pieces

BEEF TENDERLOIN (GF, DF)

sustainably sourced beef, roasted to medium rare
and sliced, served with pomegranate bordelaise
\$389, 4 lb.

GRILLED TRI-TIP (GF, DF)

tender, grilled tri-tip steak with house-made salsa
verde
\$259, 4 lb.

BAKED STUFFED SHRIMP

jumbo shrimp with a buttery stuffing, baked
\$199, 24 pieces

CHEDDAR + CHIVE WHIPPED POTATOES

skin-on with cream, butter, chives and cheddar
cheese
\$89

LOBSTER MAC 'N CHEESE

short cut pasta in our signature cream sauce with
lobster meat
\$169

MUSHROOM + SUN-DRIED TOMATO PASTA

short-cut pasta in a creamy sun-dried tomato
sauce with roasted mushrooms
\$99

VEGAN ALFREDO

short cut pasta in a vegan alfredo-style white
sauce **(contains nuts)*
\$99

ANTIPASTO SALAD (v, GF)

mesclun greens with marinated artichokes, fresh
tomatoes, pickled onions, shaved parmesan and
tomato vinaigrette
\$89

ACORN SQUASH AGRODOLCE (v, GF, DF)

roasted acorn squash with a sweet and sour
agrodolce sauce, dried cranberries and toasted
pepitas
\$89

CITRUS HARICOT VERTE (vegan, GF)

haricot verte with house-made citrus glaze
\$89

SWEET POTATO BUNS

freshly baked
\$12, 6 buns

PLATTERS AND APPETIZERS

HOMEMADE CHIP PLATTER (v, GF)

celery salt + dill seasoned potato chips -
everything salted sweet potato chips - creamy
tomato dip
\$89

PRETZEL BITES (v)

salted pretzel nuggets with house-made cheese
dip and apple mostarda
\$79

FIG + GOAT CHEESE PHYLLO CUP (v)

house-made fig jam and goat cheese baked
inside a flaky phyllo dough cup
\$48, 24 pieces

SCALLOPS WRAPPED IN BACON (GF, DF)

with balsamic & bourbon reduction
\$48, 24 pieces

CHEESY ARANCINI (v, GF)

with roasted red pepper + tomato sauce
\$48, 24 pieces

CRANBERRY PINOT NOIR MEATBALL

all-beef cocktail meatball in our signature
cranberry + red wine glaze
\$24, 12 pieces

FRANKS IN A BLANKET

everything bagel seasoning - creamy dijon sauce
\$48, 24 pieces

LEMON PANKO CRAB CAKES (GF)

with lemon aioli
\$48, 24 pieces

SHORT RIB POPOVERS

savory popovers with braised short ribs and garlic
aioli for dipping
\$48, 24 pieces

HAM SLIDERS

build your own - sliced honey ham with 24 potato
rolls, house-made cheddar aioli and honey
mustard
\$139

PROSCIUTTO + APPLE BITE

fresh apple, manchego cheese and prosciutto
stuffed inside house-made pate a choux with a
hint a sage
\$140, 48 pieces

SHRIMP COCKTAIL PLATTER (GF)

poached shrimp - traditional cocktail sauce -
creamy remoulade
\$99, 2 lb. shrimp

SEAFOOD PLATTER

house-made pickled shrimp alongside pimiento-
crab dip, cornichon relish and cocktail sauce with
celery, crackers and bagel chips
\$199

TRI-TIP SLIDERS

build your own - roasted and thinly sliced beef
with 24 potato rolls, horseradish-blue cheese
spread and chipotle aioli
\$220

MEATS + CHEESES

rosemary infused manchego, Bucheron goat
cheese, sliced coppa and salame alongside
apricot jam, pickled vegetables, crackers + petit
toasts
\$115

BEEF TENDERLOIN SLIDERS

build your own - roasted and thinly sliced beef
tenderloin with 24 potato rolls, horseradish-blue
cheese spread and chipotle aioli
\$299

DESSERTS

LOOKING FOR SOMETHING SWEET? ADD IT ON!

HOLIDAY SPECIALS

CLASSIC TIRAMISU

freshly baked lady fingers soaked in coffee,
layered with mascarpone cream and dusted with
cocoa powder
\$55, serves 8-10

GINGER CAKE

spiced ginger cake with white chocolate ganache,
candied ginger and dried cranberries
\$48, serves 8-10

TIRAMISU SHOOTERS

coffee-soaked cake layered with mascarpone
cream and dusted with cocoa powder
\$79, 24 pieces

GINGER CAKE BITES

spiced ginger cake bites with white chocolate
ganache, candied ginger and dried cranberries
\$79, 24 pieces

EGGNOG MACARONS

freshly baked in-house
\$79, 24 pieces

CHOCOLATE CREAM PIE TARTLETS

chocolate tart shell filled with house-made
chocolate cream, whipped cream and cocoa nibs
\$79, 24 pieces

DATE TARTLETS (vegan)

flaky phyllo dough tartlet shells filled with house-
made date caramel
\$79, 24 pieces