



*Corporate Breakfast &  
Lunch Packages  
Presented By*



Easy  
Entertaining  
Preserving Local Flavor Since 2006

(401) 437-6090 | [EasyEntertainingRI.com](http://EasyEntertainingRI.com) | [info@EasyEntertainingRI.com](mailto:info@EasyEntertainingRI.com)

## Contact Us

Phone: (401) 437-6090 x2

E-mail: [info@EasyEntertainingRI.com](mailto:info@EasyEntertainingRI.com)

Online: [www.EasyEntertainingRI.com](http://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 all corporate packages.

### 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

10-24 guests \$11/guest

25-50 guests \$10/guest

50+ guests inquire for pricing

## *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

10-24 guests \$14/guest

25-50 guests \$13/guest

50+ guests inquire for pricing

## *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

10-24 guests \$17/guest

25-50 guests \$16/guest

50+ guests inquire for pricing

## *The Healthy Choice*

Egg White Frittata (v)

cage-free egg whites with seasonal vegetables

Chicken-Apple Sausage (3 per guest)

Chopped Fruit Duet

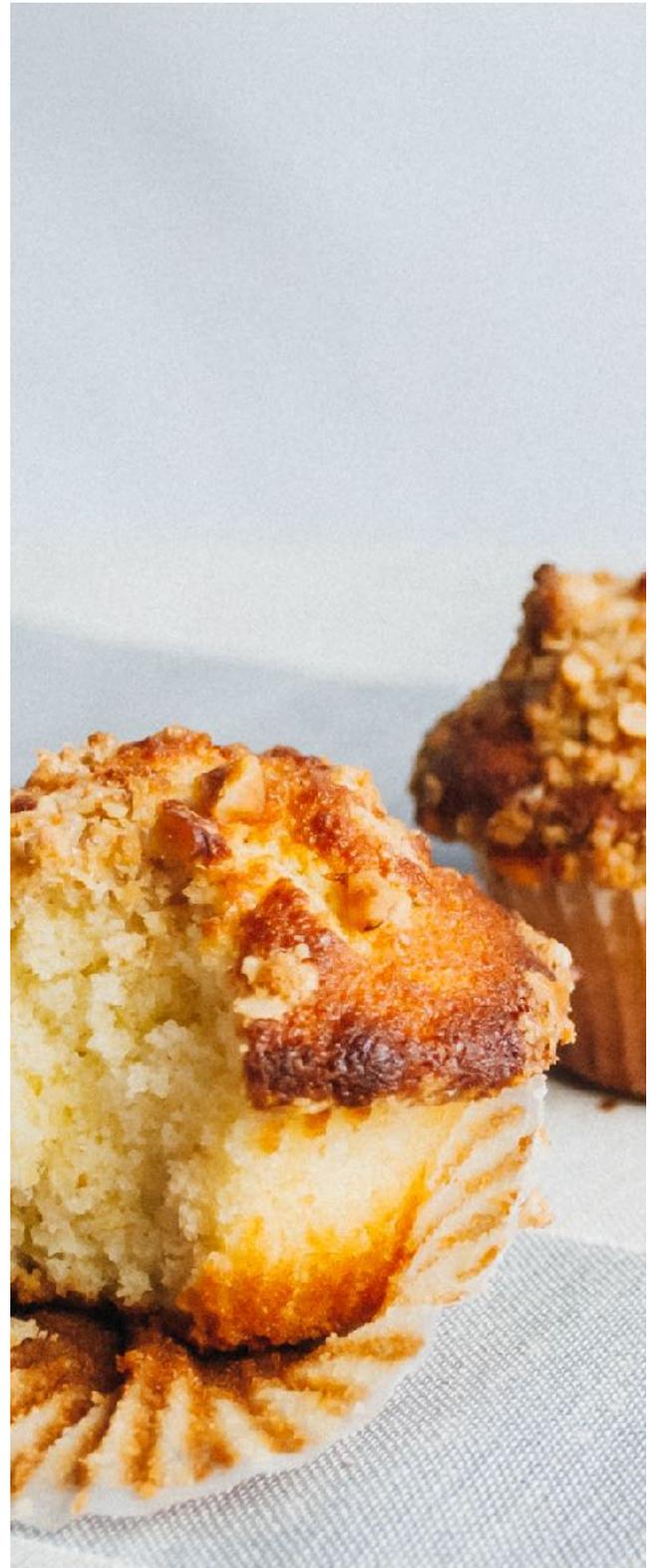
melon & seasonal berries

English Muffins

10-24 guests \$14/guest

25-50 guests \$13/guest

50+ guests inquire for pricing





## *Bagel Breakfast*

NY Artisan Bagels

sesame, everything and plain

Accompaniments

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

10-24 guests \$10/guest

25-50 guests \$9/guest

50+ guests inquire for pricing

## *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

10-24 guests \$14/guest

25-50 guests \$13/guest

50+ guests inquire for pricing

## *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

10-24 guests \$12/guest

25-50 guests \$11/guest

50+ guests inquire for pricing

# 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  
10-24 guests \$15/guest  
25-50 guests \$14/guest  
51+ guests inquire for pricing

### LARGE SANDWICH AND SIDE COMBO

choose any (3) **classic** sandwiches and (2) sides. Includes bottled water and a chocolate chip cookie for each guest  
10-24 guests \$17/guest  
25-50 guests \$16/guest  
51+ guests inquire for pricing

## 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.

10-24 guests \$12/guest

25-50 guests \$11/guest

51+ guests inquire for pricing

## *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.

10-24 guests \$18/guest

25-50 guests \$17/guest

51+ guests inquire for pricing

## *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.

10-24 guests \$15/guest

25-50 guests \$14/guest

51+ guests inquire for pricing

## *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

10-24 guests \$18/guest

25-50 guests \$17/guest

51+ guests inquire for pricing





## *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

10-24 guests \$14/guest

25-50 guests \$13/guest

51+ guests inquire for pricing

*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

10-24 guests \$14/guest

25-50 guests \$13/guest

51+ guests inquire for pricing

*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

10-24 guests \$19/guest

25-50 guests \$18/guest

51+ guests inquire for pricing

## *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

10-24 guests \$15/guest

25-50 guests \$14/guest

51+ guests inquire for pricing

## *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

10-24 guests \$11/guest

25-50 guests \$10/guest

51+ guests inquire for pricing

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

10-24 guests \$19/guest

25-50 guests \$18/guest

51+ guests inquire for pricing

## *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

10-24 guests \$16/guest

25-50 guests \$15/guest

51+ guests inquire for pricing

*add grilled chicken breast for + \$2/guest*



# Add something sweet!

## **ASSORTED COOKIE PLATTER**

2 inch petit cookies - chocolate chip cookies - lemon sugar cookies - chocolate mint cookies

SM Platter \$49 (12 of each cookies, 36 pieces total)

LG Platter \$108 (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

\$72 per 24

## **BROWNIES**

fresh baked

\$60 per 24

## **TAHINI BLONDIES**

classic blondies with a savory twist

\$60 per 24

## **DOUBLE CHOCOLATE CAKE**

chocolate cake with dark chocolate buttercream

\$39 per 7 inch cake

\$72 per 24 cake bites

## **LEMON MERINGUE CAKE**

lemon cake with lemon buttercream and torched meringue

\$39 per 7 inch cake

\$72 per 24 cake bites

## **HONEY CHAMOMILE CAKE**

chamomile-vanilla cake with honey buttercream

\$39 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

\$39 per 7 inch cake

\$72 per 24 cake bites

## **ALMOND-PRALINE CREAM PUFFS**

house-made cream puff with an almond-praline filling

\$74 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 10 - 4 oz. glass jars

## **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

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

\$TBD per 10 - 4 oz. glass jars

## **S'MORES TARTS OR JARS**

graham cracker tart shell with dark chocolate cremieux and torched meringue

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

\$TBD per 10 - 4 oz. glass jars

## **CANNOLI CHIPS**

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

\$79

# *Beverages*



## **BOTTLED WATER**

\$2

## **YACHT CLUB SODAS**

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

\$2.5

## **NEW HARVEST COFFEE**

regular or decaf - includes disposable cups, sugars, stirrers &  
non-dairy creamers

\$29/gallon

## **TEA**

16 tea bags and hot water with disposable cups, sugars,  
stirrers & non-dairy creamers

\$29/gallon

## **JUICE**

Orange - Apple - Cranberry - Grapefruit - per 1 L. carafe -  
serves 5

\$7/carafe

## **ORGANIC ICED TEAS**

Tropical Mango Passionfruit - Wild-berry Hibiscus -  
unsweetened - (16) 8 oz. servings

\$16

## **LEMONADE**

Natalies Classic or Strawberry Lemonade - 8 oz. single serving  
bottles

\$3 (12 pc. minimum)

# *Delivery*

Based on location. If your delivery requires a pick up  
you will be charged an additional fee.  
Warm delivery incurs an additional surcharge

PROVIDENCE, EAST PROVIDENCE, CRANSTON, NORTH PROVIDENCE

\$15

PAWTUCKET, CENTRAL FALLS, JOHNSTON

\$20

LINCOLN, BARRINGTON, SMITHFIELD

\$25

WARWICK, WEST WARWICK, WARREN, CUMBERLAND

\$30

SCITUATE, WOONSOCKET, NORTH SMITHFIELD, EAST GREENWICH, BRISTOL

\$35

COVENTRY, GLOCESTER, FOSTER, EXETER

\$40

NORTH KINGSTOWN, WEST GREENWICH BURRELLVILLE

\$45

WAKEFIELD, TIVERTON, PORTSTMOUTH, NARRAGANSETT, JAMESTOWN, SOUTH  
KINGSTOWN, RICHMOND, LITTLE COMPTON, NEWPORT, MIDDLETOWN, HOPKINTON,  
CHARLESTOWN, WESTERLY

\$60

*Inquire with your booking agent for out of state locations.*