



*Platters  
Presented By*



Easy  
Entertaining

Preserving Local Flavor Since 2006

## *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: 10:00a -4:00p

## *Offices & Venue*

166 Valley St BLD 10

Providence RI, 02909

## **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.

## **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

# Platters

SERVED IN COMPOSTABLE PALM LEAF BOXES

## CLASSIC CHEESE PLATTER (v, GF)

cheddar - Monterey Jack - Pepper Jack - fresh grapes  
SM Platter \$69 (3 lb. of cheese)  
LG Platter \$99 (6 lb. of cheese)

## ARTISANAL CHEESE PLATTER (v)

four styles or gourmet, artisanal cheeses - pickled vegetables  
- tomato jam - crackers & crostini  
\$159

## CHARCUTERIE PLATTER

Grana Padano cheese - sliced prosciutto, coppa and salame - house-made pork rilette - pickled vegetables - house-made mustard and tomato jam - crostini  
\$159

## ACCOMPANIMENTS

the perfect addition to any cheese or charcuterie platter - includes grapes, kalamata olives, a seasonal mostarda or savory jam and crostini  
\$45

## CLASSIC CRUDITE PLATTER (v, GF)

fresh carrots, celery, cucumbers, tomatoes and radishes with house-made green goddess dip  
SM Platter \$39 (serves 10-15)  
LG Platter \$59 (serves 20-30)

## SHRIMP COCKTAIL PLATTER (GF)

poached shrimp - traditional cocktail sauce - creamy remoulade  
SM Platter \$79 (60 poached shrimp, ~2 lb.)  
LG Platter \$149 (120 poached shrimp, ~4 lb.)

## TENDERLOIN PLATTER

roasted and thinly sliced pork tenderloin - 24 house-made slider rolls - house mustard - horseradish mayo  
\$169  
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  
\$69

## ASSORTED SANDWICH BITES

16 petit sandwich bites - prosciutto-pesto bites - turkey & tomato jam bites - BLT bites - 1-2 bites per slider - 48 pieces total  
\$150  
add on 16 Lobster Salad Bites +\$80

## BRUSCHETTA PLATTER

build your own - garlic crostini - tomato jam - burrata cheese - house-made pesto - chicken pate  
\$89

## MEZZE PLATTER (v)

fresh carrots and cucumber - grilled flatbread strips - kalamata olives - feta cheese - classic hummus - house-made yogurt sauce  
\$99

## 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  
\$99

## VEGETARIAN CALZONE PLATTER (v)

zucchini & arugula with ricotta cheese, cheddar and house-made pesto - 45-50 slices per platter  
\$69

## BUFFALO CHICKEN CALZONE PLATTER

house-made buffalo sauce - shredded chicken - cheddar cheese - served with house-made ranch for dipping - 45-50 slices per platter  
\$69

## ITALIAN CALZONE PLATTER

ham - salami - banana peppers - mozzarella cheese - 45-50 slices per platter  
\$69

## SNACKING PLATTER (v)

fresh carrots and celery - Monterey Jack cheese - grilled flatbread strips - artisanal crackers - classic hummus and house-made pimiento cheese dip  
\$79

## BUFFALO CHICKEN DIP

house-made buffalo chicken dip with celery, carrots & grilled flatbread for dipping  
\$69

## PRETZEL BITES

salted pretzel nuggets with house-made pimiento cheese dip and peach mustard  
\$79