



Easy
Entertaining
PRESERVING LOCAL FLAVOR SINCE 2006

EASTER

(401) 437-6090 | EASYENTERTAININGRI.COM

FAQs + ORDERING INFORMATION

HOW DO I ORDER?

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

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. Additionally, payment in full is due upon receipt of your invoice.

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.

ARE THERE ADDITIONAL FEES?

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 7% administrative fee. A minimum 7% gratuity will be added to all delivery and pick up orders. Additional gratuity is left to the client's discretion for exceptional service. These are added on and will be noted on your itemized invoice.

ORDER DEADLINE

All orders must be placed by 12:00 noon on Tuesday March 31st

ORDER MINIMUMS

There is a \$250 Food & Beverage minimum for all orders placed if ordering a la carte.

PICK UP

Picks ups will be scheduled for Saturday April 4th between 10:00a-12:00p from our headquarters in Providence located at 472 Smith Street. Delivery may be available on a first come, first serve basis on request and will incur additional delivery charges based on location.

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

ITEMS IN PACKAGES ARE ALL SERVED IN DISPOSABLE CONTAINERS WITH REHEATING INSTRUCTIONS PROVIDED. ALL PACKAGES SERVE 4 GUESTS.

Choose one protein, one salad, and two sides	\$140
Choose one protein, one salad, and three sides	\$155
Choose two proteins, one salad, and two sides	\$190
Choose two proteins, one salad, and three sides	\$210

CHOOSE YOUR BREAD

Freshly Baked Focaccia

Freshly Baked Veggie Buns

CHOOSE A SALAD

Citrus Salad (vegan, GF)

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

Garden Salad (v, GF)

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

Nicoise Salad (v, GF, DF)

romaine lettuce and arugula with chopped hard boiled eggs, cherry tomatoes, haricot verte, sliced radishes, kalmata olives, marbled potatoes and sherry wine vinaigrette

CHOOSE YOUR PROTEINS

Burst Tomato White Fish (GF, DF)

sustainably sourced white fish with a burst tomato compote and fried garlic

Grilled Pesto & Tomato Pork Loin (GF)

all-natural pork loin rubbed with pesto and grilled, served with more pesto and burst cherry tomatoes

Roasted Garlic & Parsley Salmon (GF, DF)

seared sustainably sourced salmon filets with a roasted garlic, lemon and parsley rub

Maple Glazed Ham (GF, DF)

sliced, with house-made glaze

CHOOSE YOUR SIDES

Cheddar & Chive Whipped Potatoes (v, GF)

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

Roasted Petit Potatoes (vegan, GF)

with lemon and herbs

Citrus Haricot Verte (vegan, GF)

French Style Green Beans with house-made citrus glaze

Roasted Broccoli (v, GF)

with roasted garlic and a white wine infused shallot butter

Grilled Asparagus (vegan, GF)

with lemon and crushed red pepper

Sugar Snap Peas & Mushrooms (vegan, GF)

with a touch of mint and white wine

Creamy Pistachio Pesto Pasta (v)

house-made pistachio pesto, a touch of cream, peas, grilled zucchini and shaved parmesan

Pink Vodka Rigatoni (v)

house-made sauce

Vegan Alfredo

creamy alfredo-style white sauce **(contains nuts)*

BRUNCH PACKAGES

ITEMS IN PACKAGES ARE ALL SERVED IN DISPOSABLE CONTAINERS WITH REHEATING INSTRUCTIONS PROVIDED. ALL PACKAGES SERVE 4 GUESTS.

Choose one egg, one salad, and one side	\$105
Choose one egg, one salad, and two sides	\$125
Choose one egg, one salad, and three sides	\$135
Choose one egg, one protein, one salad, and one side	\$170
Choose one egg, one protein one salad, and two sides	\$190
Choose one egg, one protein, one salad, and three sides	\$200

CHOOSE YOUR BREAD

Freshly Baked Focaccia

Freshly Baked Veggie Buns

CHOOSE A SALAD

Citrus Salad (vegan, GF)

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

Garden Salad (v, GF)

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

Nicoise Salad (v, GF, DF)

romaine lettuce and arugula with chopped hard boiled eggs, cherry tomatoes, haricot verte, sliced radishes, kalmata olives, marbled potatoes and sherry wine vinaigrette

EGG INCLUSIONS

Meat Lover's Quiche

cage-free eggs, bacon and cheddar cheese baked in a flaky pastry crust

Cheddar + Chive Quiche (v)

cage-free eggs, cheddar cheese and chives baked in a flaky pastry crust

Meat Lover's Frittata (GF)

cage-free eggs, bacon and cheddar cheese, baked

Cheddar + Chive Frittata (v, GF)

cage-free eggs, cheddar cheese and chive, baked

PROTEIN INCLUSIONS (Depending on Package)

Pork Breakfast Sausage (GF, DF)

assumed 3 links per guest

Applewood Bacon (GF, DF)

assumes 3 slices per guest

Maple Glazed Ham (GF, DF)

sliced, with house-made glaze

SIDE INCLUSIONS

Chopped Fruit (vegan, GF)

melon and berries

Assorted Pastries

savory cheddar popovers, coffee cake muffins and fruit crumble bars

Homestyle Breakfast Potatoes (vegan, GF)

roasted with bell peppers, onions and seasoning

Latke Style Hash Browns (v, DF)

crispy shredded potato patties

Ricotta Pancakes (v)

freshly made

Artichoke & Lemon Pasta (vegan)

short cut pasta in a creamy artichoke sauce with garlic and a touch of lemon

Creamy Pistachio Pesto Pasta (v)

house-made pistachio pesto, a touch of cream, peas, grilled zucchini and shaved parmesan

Cous Cous & Halloumi Salad (v)

cous cous based salad with asparagus, grilled zucchini, seared halloumi cheese, arugula, kalamata olives, house-made pesto and lemon

Greek Chickpea Salad (v, GF)

chickpea based salad with tomatoes, cucumbers, feta cheese, banana peppers, kalamata olives and a lemon-yogurt dressing

SWEET ADDITIONS

ITEMS IN PACKAGES ARE ALL SERVED IN DISPOSABLE CONTAINERS WITH REHEATING INSTRUCTIONS PROVIDED.

Brioche Cinnamon Buns

the most amazingly soft and fluffy cinnamon buns with house-made cream cheese frosting

\$58, one dozen

Strawberry Shortcake Jars

4 oz. glass jars layered with house-made shortcake, fresh whipped cream and macerated berries

\$48/5 jars

Lemon Blondies (vegan, GF)

freshly baked with lemon glaze

\$36, one dozen

Raspberry White Chocolate Cream Puffs

freshly baked

\$36, one dozen

A LA CARTE

BULK UP YOUR PACKAGE FOR LEFTOVERS OR A HUNGRY CROWD. ITEMS IN PACKAGES ARE ALL SERVED IN DISPOSABLE CONTAINERS WITH REHEATING INSTRUCTIONS PROVIDED.

Roasted Garlic & Parsley Salmon (GF, DF)

seared sustainably sourced salmon filets with a roasted garlic, lemon and parsley rub

\$120, (6) 6 oz. filets

Maple Glazed Ham (GF, DF)

sliced, with house-made glaze

\$65, 2 lb. per order

Cheddar & Chive Whipped Potatoes (v, GF)

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

\$21/quart, serves 4-6 guests

Roasted Petit Potatoes (vegan, GF)

with lemon and herbs

\$21/quart, serves 4-6 guests

Citrus Haricot Verte (vegan, GF)

French style green beans with house-made citrus glaze

\$21/quart, serves 4-6 guests

Roasted Broccolini (v, GF)

with roasted garlic and a white wine infused shallow butter

\$21/quart, serves 4-6 guests

Grilled Asparagus (vegan, GF)

with crushed red pepper and lemon

\$21/quart, serves 4-6 guests

Sugar Snap Peas & Mushrooms (vegan, GF)

crimini mushrooms and stringless sugar snap peas with a touch of mint and white wine

\$21/quart, serves 4-6 guests

Creamy Pistachio Pesto (v)

short cut pasta with house-made pistachio pesto, a touch of cream, peas, grilled zucchini and shaved parmesan

\$21/quart, serves 4-6 guests

Vegan Alfredo

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

\$21/quart, serves 4-6 guests

Pink Vodka Rigatoni (v)

short cut pasta with house-made sauce

\$21/quart, serves 4-6 guests

Meat Lover's Quiche

cage-free eggs, bacon and cheddar cheese baked in a flaky pastry crust

\$69, serves 12

Cheddar & Chive Quiche (v)

cage-free eggs, chives and cheddar cheese baked in a flaky pastry crust

\$69, serves 12

Meat Lover's Frittata (GF)

cage-free eggs, bacon and cheddar cheese, baked

\$64, serves 12

Cheddar & Chive Frittata (v, GF)

cage-free eggs, chives and cheddar cheese, baked

\$59, serves 12

Assorted Petit Pastries (v)

savory cheddar popovers, coffee cake muffins and fruit crumble bars

\$27, one dozen pieces

Pork Breakfast Sausage (GF, DF)

12 links per order

\$29

Applewood Bacon (GF, DF)

12 slices per order

\$29

Homestyle Breakfast Potatoes (vegan, GF)

roasted with bell peppers, onions and seasoning

\$21/quart, serves 4-6 guests

Chopped Fruit (vegan, GF)

melon and berries

\$21/quart, serves 4-6 guests

Ricotta Pancakes (v)

freshly made in house

\$36, one dozen pieces

Artichoke & Lemon Pasta (vegan)

short cut pasta in a creamy artichoke sauce with garlic and a touch of lemon

\$21/quart, serves 4-6 guests

Cous Cous & Halloumi Salad

cous cous based salad with asparagus, grilled zucchini, seared halloumi cheese, arugula, kalamata olives, house-made pesto and lemon

\$21/quart, serves 4-6 guests