

Easy Entertaining

PRESERVING LOCAL FLAVOR SINCE 2006

BRUNCH GRAZING TABLES

(401) 437-6090 | EASYENTERTAININGRI.COM

FAQs + ORDERING INFORMATION

WHAT IS A GRAZING TABLE?

A grazing table is an artful display of snacks perfect for hosting social events. Items are served room temperature and are designed for light snacking over the course of a 1.5-2 hour event.

WHAT DOES IT INCLUDE?

These packages include a styled display on our selection of platters, greenery to dress the table, a linen for the food table and bio-degradable palm leaf plates with disposable cutlery and cocktail napkins. ***Please note*** you are not responsible for washing any of our items, however we do require you to clear them of food debris and pack them in totes we will leave behind for us to pick up.

ARE THERE ANY 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 your invoice for classic Drop and Style services. If you add an attendant or bar services to your contract, the gratuity will increase to 12%. Additional gratuity is left to the clients 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 relay the ingredients in your menu items to you.

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.

ORDER NOTICE + MINIMUMS

Most menu items are available with 1 week's notice but dates are subject to availability. Grazing table packages have a 50 guest minimum. Packages are available for groups of 25-49 and will incur a $7 surcharge per guest.

DELIVERY SERVICES

These packages are only available for delivery. 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. Additionally, these packages incur a pick up fee for our team to come back and retrieve our items from the staged display.

BAR SERVICES

We are happy to coordinate bar services for you which can include beer and wine or beer, wine and liquor as well as a licensed bartender. We do not provide bartenders for clients that choose to provide their own alcohol.

STAFFING

These packages include labor to stage your items on a styled display, but we do not leave service personnel behind once set up is complete. If you'd like an attendant to remain on side to tend to your display that service starts at $350 per staff member for 2 hours of active event time. Additional time may be added on by the hour for $100/hour. Staff members will help clear plates and keep your display refreshed. They may not serve alcohol of any kind, heat food, or serve food that your are providing. We recommend 1 staff member for every 30 guests. If you choose to add an attendant to your Grazing Table, your administrative fee & gratuity will adjust to 12%

CONTACT

Phone: (401) 437-6090
Online: www.EasyEntertainingRI.com

OFFICE HOURS

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

BRUNCH GRAZING TABLES

Choose 4 selections	$29/guest
Choose 5 selections	$31/guest
Choose 6 selections	$36/guest
Choose 7 selections	$38/guest

Pricing listed above is quoted with a 50 guest minimum. Grazing tables can also be accommodated for more intimate groups of 25-49, but will incur a +$7 up-charge per guest.

CLASSIC CROWD PLEASERS

NY ARTISAN BAGELS (v)
assorted between plain, sesame and everything - includes plain cream cheese and lemon-herb cream cheese

ASSORTED PETIT PASTRY PLATTER (v)
ginger-pear muffins, orange-thyme popovers, and fig crumble bars

ASSORTED SANDWICH BITES
ham with cheddar aioli - butternut-fig bites - smoked cheddar + chicken bites - 1-2 bites per slider

PETIT CROISSANTS (v)
freshly baked

CLASSIC CRUDITE PLATTER (v, GF)
cucumbers, celery, carrots, cherry tomatoes, radishes, and broccoli with house-made dill-infused ranch and pumpkin hummus *(vegan)*

VEGGIE-PASTO PLATTER (v)
green olives, Kalamata olives, eggplant caponata, marinated artichokes, pickled green peppers, herb marinated petit mozzarella, fontina cheese, crostini and house-made focaccia bread

CHICKEN SALAD FINGER SANDWICHES
house-made chicken salad in a traditional finger sandwich roll

CHEDDAR & CHIVE QUICHE (v)
cage-free eggs with cheddar cheese and chives in a flaky pastry crust

HOMEMADE CHIP PLATTER (v, GF)
celery salt + dill-seasoned potato chips, everything-seasoned sweet potato chips, and caramelized onion dip

MEZZE PLATTER (v)
cucumbers, carrots, grilled flatbread strips, marinated feta cheese, kalamata olives, classic hummus, yogurt sauce and house-made romesco

PRETZEL BITES (v)
salted pretzel nuggets with apple mostarda and pimiento cheese dip

TURKEY FINGER SANDWICHES
sliced turkey and cheddar cheese in a traditional finger sandwich roll

EGG SALAD FINGER SANDWICHES (v)
house-made egg salad in a traditional finger sandwich roll

PETIT BITES AND SKEWERS

VEGETARIAN ANTI-PASTI SKEWERS (v, GF)
cherry tomatoes, green olives, artichoke hearts and petit mozzarella

HARVEST SKEWERS (v, GF)
butternut squash, sage and manchego cheese, skewered and served with fennel-infused hot honey

PROSCIUTTO & APPLE BITES
fresh apple, manchego cheese, and prosciutto stuffed inside house-made pate a choux with a hint of sage

FIG & GOAT CHEESE PHYLLO CUPS (v)
house-made fig jam and goat cheese baked inside a flaky phyllo dough cup

SHORT RIB POPOVERS
savory popovers with braised short ribs and garlic aioli for dipping

APPLE POPOVERS (v)
savory apple butter popovers and cheddar aioli for dipping

SPINACH & ARTICHOKE PHYLLO CUPS (v)
house-made spinach + artichoke dip baked inside a flaky phyllo dough cup

FLATBREADS AND CALZONES

GRILLED FLATBREADS
1 style is 1 selection

Classic (v)
house-made crushed tomato sauce with artisanal cheeses and garden herbs

Spinach + Tomato (v)
house-made, nut-free pesto base with ricotta cheese, chopped spinach, burst cherry tomatoes, and mozzarella

Savory Squash (v)
butternut squash and wilted arugula over a ricotta cheese base - topped with mozzarella and balsamic reduction

BREAKFAST CALZONE
served room temperature - sweet Italian sausage, caramelized onions, fennel infused hot honey, mozzarella cheese, cage-free eggs

UPGRADES, +$5/PERSON PER ITEM

ARTISANAL CHEESE PLATTER (v)
rosemary-infused Manchego cheese, Marco Polo, Moody smoked blue cheese, and Cypress goat cheese with pickled vegetables, fig jam, crackers, and petit toasts

TUNA SALAD FINGER SANDWICHES
house-made tuna salad in a traditional finger sandwich roll

BAGEL ACCOMPANIMENTS (GF)
sliced red onion, cucumber & tomato - fresh lox - capers

TRI TIP SLIDERS
build your own - roasted and thinly sliced beef with potato rolls, horseradish-blue cheese spread and chipotle aioli

MEAT LOVER'S QUICHE
cage-free eggs with cheddar cheese, caramelized onions and applewood bacon in a flaky pastry crust

DESSERT BITES

LOOKING FOR SOMETHING SWEET? ADD IT ON!

ASSORTED PETIT COOKIE PLATTER
2-inch petit cookies - chocolate chip cookies - cardamom-orange sugar cookies - spiced molasses cookies
SM Platter $73 (12 of each cookie, 36 pieces total)
LG Platter $104 (24 of each cookie, 72 pieces total)

CHOCOLATE CHIP COOKIES
freshly baked
12 full-sized cookies $62
24 petit, 2-inch cookies $62

ORANGE CARDAMOM SUGAR COOKIES
freshly baked
12 full-sized cookies $62
24 petit, 2-inch cookies $62

SPICED MOLASSES COOKIES
freshly baked
12 full-sized cookies $62
24 petit, 2-inch cookies $62

MOLASSES SANDWICH COOKIES
cream cheese frosting sandwiched between two spiced molasses cookies
$76 per 24 petit, 2-inch cookies

CHOCOLATE COOKIES (vegan, GF)
freshly baked
12 full sized cookies $62
24 petit, 2-inch cookies $62

RED VELVET COOKIES (vegan, GF)
freshly baked
12 full sized cookies $62
24 petit, 2-inch cookies $62

SNICKERDOODLE COOKIES (vegan, GF)
freshly baked
12 full sized cookies $62
24 petit, 2-inch cookies $62

BROWNIES
fresh baked
$94 per 24

BROWNIE TRIO PLATTER
classic chocolate brownies, cheesecake brownies and toffee blondies
SM Platter $83 (12 of each, 36 pieces total)
LG Platter$115 (24 of each, 72 pieces total)

BROWNIE & BLONDIE PLATTER
classic chocolate brownies and toffee blondies
SM Platter $73 (12 of each, 24 pieces total)
LG Platter$104 (24 of each, 48 pieces total)

TURTLE BROWNIES
our classic brownies with a pecan-caramel topping
$94 per 24

CHEESECAKE BROWNIES
our signature brownies swirled with cheesecake filling
$83 per 24 pieces

TOFFEE BLONDIES
freshly baked blondies with a twist
$94 per 24 pieces

CHAI CHEESECAKE BARS
chai-infused cheesecake swirled with mango puree, with a graham cracker crust
$104 per 24 pieces

ALMOND-PRALINE CREAM PUFFS
cream puffs with an almond-praline filling, topped with torched meringue
$83 per 24 cream puffs

WHITE CHOCOLATE PANNA COTTA (GF)
house-made white chocolate custard with whipped cream and caramelized white chocolate
$83 per 24 petit disposable shooters w/ spoons

PEAR TRIFLE SHOOTER (vegan, GF)
vegan spiced pear cake layered with spiced pear compote and vegan pastry cream
$94 per 24 petit disposable shooters w/spoons

DESSERT BITES, cont.

PUMPKIN BUTTERSCOTCH PUDDING SHOOTER
house-made pudding with whipped cream
$94 per 24 petit disposable shooters w/spoons

PETIT DOT CAKE SHOOTER
Cookies 'n cream cake with cream cheese frosting and non-pareil sprinkles
$94 per 24 petit disposable shooters w/spoons

TIRAMISU SHOOTER
freshly baked ladyfingers soaked in coffee and layered with mascarpone cream - dusted with cocoa powder
$94 per 24 petit disposable shooters w/spoons

CHOCOLATE MOUSSE SHOOTER
chocolate mousse with fresh whipped cream
$94 per 24 petit disposable shooters w/spoons

SPICE CAKE SHOOTER
spice cake with caramel apples and whipped cream
$94 per 24 petit disposable shooters w/spoons

YUZU SHOOTER
pale ale-infused cake layered with yuzu curd
$83 per 24 petit disposable shooters w/spoons

CHOCOLATE PISTACHIO TARTLETS
our take on the Dubai chocolate craze - pistachio crunch filling in a chocolate tart shell with a dark chocolate glaze
$94 per 24 tartlets

SALTED CARAMEL KAHLUA TARTLETS
Kahlua white chocolate ganache with salted caramel and a chocolate hazelnut crunch in a petit tart shell
$83 per 24 petit tartlets