



# *Easy Entertaining x Hilton Hotels Corporate Occasions*



Easy  
Entertaining  
Preserving Local Flavor Since 2006

(401) 437-6090 | [EasyEntertainingRI.com/homewood-suites](http://EasyEntertainingRI.com/homewood-suites)

## *Contact Us*

Phone: (401) 437-6090 x2

Online: [www.EasyEntertainingRI.com/homewood-suites](http://www.EasyEntertainingRI.com/homewood-suites)

## *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?**

Package prices include the food and/or beverage noted, the rental of Easy Entertaining's platters and service ware and a linen rental for the food table. Additionally, disposable, bio-degradable palm leaf plates, cutlery and napkins are included.

### **Are there any additional fees?**

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 6% administrative fee. Additionally, a minimum 5% gratuity will be added for all delivery services. Additional 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 and dates are subject to availability by Easy Entertaining.

### **Order Minimums**

There is a 10 guest minimum for all corporate packages

### **Pick-up and Delivery Services**

Delivery times will be assigned based on the start time of your event. Pick up of our service ware will occur on the next business day unless otherwise arranged prior to delivery.

### **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.



# Breakfast Packages /

All packages are delivered and styled on Easy Entertaining's platters with real service ware. Breakfast packages include regular New Harvest Coffee with accompaniments. Decaf coffee and tea may be added on as needed.

## *Continental*

House-baked Petit Pastries

cinnamon sugar muffins, fruit crumble bars and savory cheddar  
popovers

*\*all pastries are nut free. fruit crumble bars contain sunflower seeds*

Chopped Fruit Duet

melon & seasonal berries

Hard Boiled Eggs

cage-free eggs, sliced in half

pastry only | \$20/guest

pastry and fruit | \$21/guest

pastry, fruit and eggs | \$22/guest

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*

## *EE's Signature Spread*

Scrambled Cage-free Eggs (2 per guest)

Breakfast Sausage or Applewood Bacon

Homestyle Breakfast Potatoes

Chopped Fruit Duet

melon & seasonal berries

\$24/guest with sausage

\$25/guest with bacon

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*

## *Gourmet Breakfast*

Cheddar & Chive Frittata (v, GF)

cage-free eggs with cheddar cheese and garden chives

French Toast Bake

day-old bread baked in a sweetened custard, served with maple syrup  
and butter

Chicken-Apple Breakfast Sausage or Applewood Bacon

Chopped Fruit Duet

melon & seasonal berries

\$26/guest with sausage

\$27/guest with bacon

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*





### ***The Healthy Choice***

Egg White Frittata (v)

cage-free egg whites with cheddar cheese and garden chives

Chicken-Apple Breakfast Sausage (3 per guest)

Chopped Fruit Duet

melon & seasonal berries

English Muffins

with butter

\$24/guest

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*

### ***Bagel Breakfast***

NY Artisan Bagels

sesame, everything and plain

Accompaniments

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

\$22/guest

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*

### ***Mamma's Breakfast***

French Toast Bake

day-old bread baked in a sweetened custard, served with maple syrup  
and butter

Chicken-Apple Breakfast Sausage (3 per guest)

Chopped Fruit Duet

melon & seasonal berries

\$25/guest

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*

### ***Nonna's Strata***

Tomato & Pesto Strata (v)

a savory style bread & egg casserole with fresh tomatoes and house-  
made pesto

Breakfast Sausage or Applewood Bacon

Chopped Fruit Duet

may be a combination of melon, grapes & seasonal berries

\$23/guest with sausage

\$24/guest with bacon

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*



## *Egg White Wraps*

Vegetarian Egg White Wraps

egg whites scrambled with bell peppers, zucchini and cheddar cheese

Egg White Wraps with Chicken Sausage

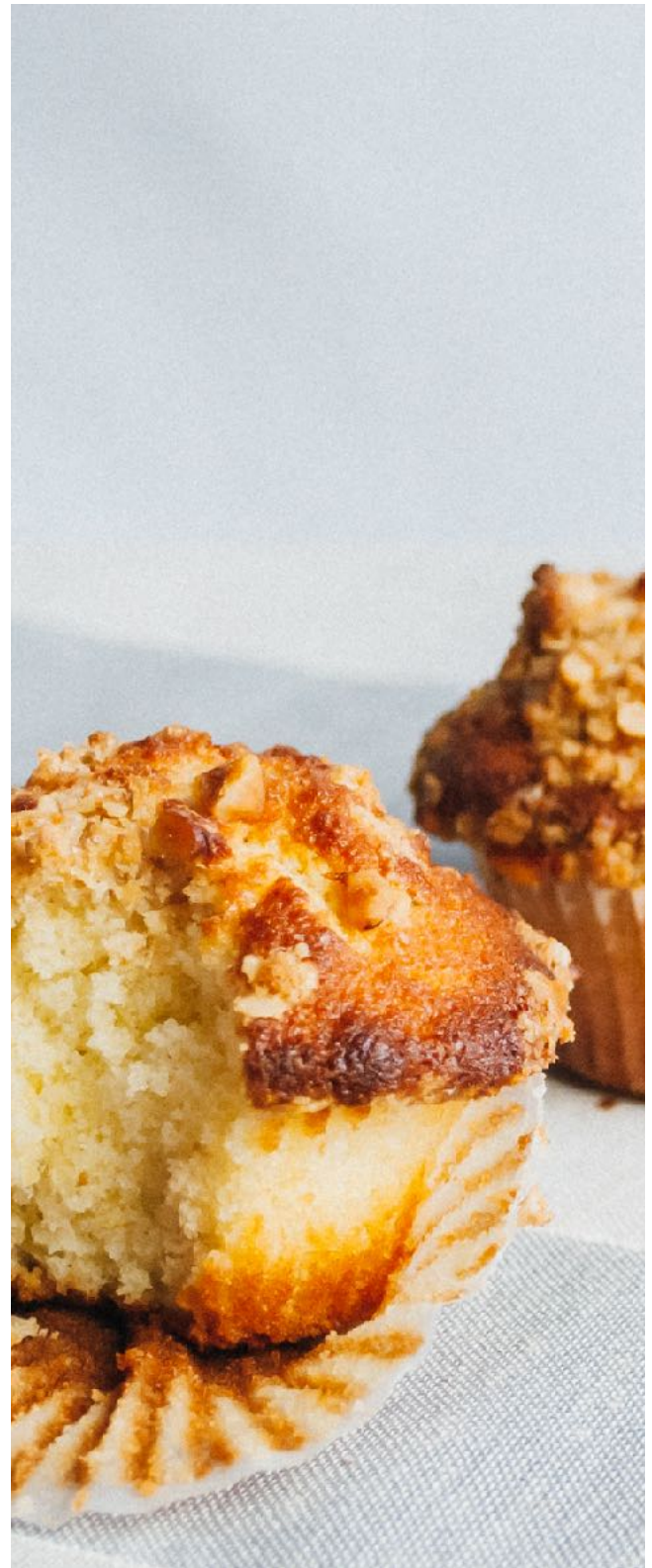
egg whites scrambled with chicken-apple sausage and cheddar  
cheese

Chopped Fruit Duet

melon & seasonal berries

\$25/guest

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booking agent*



### *Lunch Combo Packages*

#### **SMALL SANDWICH AND SIDE COMBO**

choose any (2) **classic** sandwiches and (1) side.

\$22/guest

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*

#### **LARGE SANDWICH AND SIDE COMBO**

choose any (3) **classic** sandwiches and (2) sides.

\$24/guest

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*

### *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

#### **CHICKEN PESTO ON FOCACCIA**

sliced chicken breast with arugula, creamy pesto and sliced tomatoes on house focaccia

#### **VEGETARIAN CAESAR WRAP (v)**

romaine lettuce with shaved parmesan and classic Caesar dressing in a wrap

#### **HAM & CHEDDAR**

sliced ham, cheddar cheese, mesclun greens, "everything but the bagel" spread, house focaccia

#### **VEGETARIAN ITALIAN ON FOCACCIA**

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

#### **ROAST BEEF**

sliced roast beef, horseradish aioli and arugula on house-made ciabatta bread

#### **SLIGHTLY SPICY VEGGIE (v)**

roasted broccolini, arugula, ricotta cheese and pecorino on house-made ciabatta bread with a moderate Calabrian chili spread

#### **WINTER VEGGIE SANDWICHE (v)**

roasted butternut squash, fresh mozzarella and arugula with maple aioli on house-made ciabatta bread

#### **SMOKEY CHICKEN + BACON SANDWICHE**

sliced chicken breast with applewood smoked bacon, arugula, smoked cheddar cheese and tomato aioli on house-made focaccia bread

#### **SHAWARMA CHICKEN WRAP**

seasoned chicken with house-made yogurt sauce, shaved cucumbers, beet hummus, cherry tomatoes, mesclun greens and romaine lettuce in a wrap

#### **VEGETARIAN MEZZE WRAP (v)**

house-made yogurt sauce, shaved cucumbers, beet hummus, cherry tomatoes, mesclun greens and romaine lettuce in a wrap

#### **THE CITRUS TURKEY**

sliced turkey breast with arugula, herbed cheese spread and citrus aioli on house bread

#### **GOURMET TURKEY ON FOCACCIA**

sliced turkey breast, smoked cheddar, bacon, garlic aioli and mesclun greens on house focaccia bread

#### **TUNA SALAD SANDWICH**

house-made tuna salad on freshly baked bread with arugula and house-made pickles

### *Premium Sandwiches*

incur a +\$2.50 up-charge per guest

#### **ITALIAN ON FOCACCIA**

salami, fresh mozzarella, arugula, garden basil and red pepper aioli on house focaccia bread

#### **THE PREMIUM ITALIAN**

sliced prosciutto, salami, roasted broccolini, ricotta cheese, pecorino and a moderate Calabrian chili spread on house-made ciabatta bread

Ask your  
booking agent  
about gluten  
free swaps!

## *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

### **PICNIC POTATO SALAD (v)**

roasted potatoes - traditional creamy dressing

### **PICNIC PASTA SALAD (v)**

al dente pasta - traditional creamy dressing

### **NORTH FORK POTATO CHIPS**

crispy salted chips straight from New York

### **CHOPPED FRUIT**

melon and berries

### **COMPOSED QUINOA SALAD (v, GF)**

quinoa with baby kale, roasted squash and house-made pesto (nut free)

### **COMPOSED FARRO SALAD (v)**

farro with roasted cauliflower, sun-dried tomatoes, feta cheese and roasted garlic vinaigrette

### **SALADS**

Cranberry-Almond Salad (v, GF, DF)

mesclun greens with fresh apples, dried cranberries, toasted almonds and honey-balsamic vinaigrette

Harvest Salad (v, GF)

mesclun greens, baby kale and shaved brussels sprouts with dried cranberries, blue cheese, toasted pepitas and pumpkin vinaigrette

Caesar Salad (v)

romaine with shaved parmesan, house-made croutons and a traditional creamy Caesar dressing

Antipasto Salad (v, GF)

mesclun greens with marinated artichokes, fresh tomatoes, pickled onions, shaved parmesan and honey-balsamic vinaigrette

Greek Salad (v, GF)

chopped romaine - mesclun greens - kalamata olives - banana peppers - red onion - feta - chickpeas - red wine vinaigrette

# Lunch Packages /

All packages are delivered and styled on Easy Entertaining's platters with real service ware. Need a coffee refresh with your lunch order? No problem, simply inquire with your booking agent!

## *The Bagged Lunch*

choose any two of the following sandwiches...

- Vegetarian Italian on Focaccia
- Slightly Spicy Veggie (v)
- Ham & Cheddar
- Chicken Pesto on Focaccia
- Classic Turkey (DF)
- Veggie Baguette (vegan)
- Vegetarian Caesar Wrap

Bagged 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 bag noting it's contents.

\$14/guest

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*

## *Salad or Grain Bowls*

individually packaged salads and grain bowls, sold by the each with a **5 piece minimum per type**

*Kale Caesar Salad (v) \$13*

baby kale and shaved brussels sprouts with shaved parmesan, croutons and house-made Caesar dressing

*Autumn Squash Salad (v, GF) \$13*

mesclun greens and arugula with roasted delicata squash, pomegranate seeds, toasted pepitas and pesto vinaigrette

*Harvest Salad (v, GF) \$13*

mesclun greens, baby kale and shaved brussels sprouts with dried cranberries, blue cheese, toasted pepitas and pumpkin vinaigrette

*Composed Quinoa Salad (v, GF) \$13*

quinoa with baby kale, roasted squash and house-made pesto

*Broccoli Quinoa Salad (v, GF, DF) \$13*

quinoa with roasted broccoli, fresh apples, sunflower seeds and honey-dijon vinaigrette

add grilled chicken to any salad or bowl +\$6/bowl

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*







## *Salad Bar*

mesclun greens & baby spinach with...

### *toppings*

radishes, tomatoes, cucumbers, roasted squash, toasted sunflower seeds feta cheese, dried cranberries

### *proteins*

grilled all-natural chicken breast - quinoa - white beans

### *dressing*

apple cider vinaigrette (vegan, GF) &

pumpkin vinaigrette (vegan, GF)

includes fresh baked focaccia bread

\$26/guest

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## *Composed Salad Bar*

Kale Caesar Salad (v)

baby kale and shaved brussels sprouts with shaved parmesan, croutons and house-made Caesar dressing

Harvest Salad (v, GF)

mesclun greens, baby kale and shaved brussels sprouts with dried cranberries, blue cheese, toasted pepitas and pumpkin vinaigrette

Autumn Squash Salad (v, GF)

mesclun greens and arugula with roasted delicata squash, pomegranate seeds, toasted pepitas and pesto vinaigrette

Composed Farro Salad (DF)

farro with grilled chicken breast, roasted butternut squash and roasted garlic vinaigrette

\$24/guest

add grilled chicken breast to top salads with for +\$3/guest

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## *Grain Bowls*

*a build your own experience*

### *Bases*

herbed quinoa, chickpeas, cracked bulgur wheat

### *Proteins*

grilled chicken breast, pulled - roasted salmon, flaked

### *Veggies*

brussels sprouts, pickled onions, roasted acorn squash, roasted butternut squash, dried cranberries

### *Dressings*

pumpkin vinaigrette (vegan, GF) and sherry vinaigrette (vegan, GF)

\$28/guest

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## *Hot Pasta Luncheon*

Pesto Pasta (v)

short-cut pasta with house-made pesto (nut free), burst cherry tomatoes and wilted spinach

Antipasto Salad (v, GF)

mesclun greens with marinated artichokes, fresh tomatoes, pickled onions, shaved parmesan and honey-balsamic vinaigrette

Focaccia Bread (vegan)

freshly baked

\$22/guest

Add Rosemary Mustard Chicken Breast +\$4/guest

Add Grilled Italian Sausage +\$5/guest

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*

## *Classic Italian Table*

Baked Ziti (v)

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheese

All-beef Meatballs

in house-made tomato sauce

Classic Caesar Salad (v)

chopped romaine lettuce with shaved parmesan, house croutons and classic Caesar dressing

House Focaccia Bread

\$26/guest

\$28/guest, swap the meatballs out for rosemary mustard grilled chicken

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*

## *Gourmet Italian Table*

Rosemary Mustard Chicken Breast (GF)

all-natural chicken breast with rosemary infused dijon mustard and balsamic reduction

Composed Quinoa Salad (v, GF)

quinoa with baby kale, roasted squash and house-made pesto

Acorn Squash Agrodolce (v, GF)

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

Antipasto Salad (v, GF)

mesclun greens with artichoke hearts, tomatoes, pickles onions, shaved parmesan and honey-balsamic vinaigrette

Veggie-pasto Bites (v)

green olives, kalamata olives, eggplant caponata, herb marinated petit mozzarella, grana padano cheese, crostini and house-made focaccia bread

\$28/guest

\$30/guest, swap the chicken out for sun-dried tomato pork loin

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*







## ***Build Your Own Burrito Bowls***

over a base of steamed rice

### Accompaniments

seasoned beans, grilled bell peppers and onions, Monterey Jack cheese, sour cream, pickled jalapeños, tomato salsa, roasted butternut squash and limes

### Protein

grilled chopped chicken breast

\$28/guest

add house-made guacamole for +\$3/person

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*

## ***Fajita Bar***

### Fajita Style Chicken

all-natural chicken cooked with seasonings and bell peppers

### Accompaniments

flour tortillas, sour cream, cheddar cheese, tortilla chips and guacamole for guests to assemble their own fajitas

\$27/guest

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*

## ***Calzone Bar***

Choose two styles of calzones

### Buffalo Chicken

pulled buffalo chicken with mozzarella cheese and house-made "ranch" on the side

### Italian Calzone

ham, salami, banana peppers and mozzarella cheese

### Vegetarian Calzone (v)

roasted butternut squash - arugula - ricotta cheese - mozzarella cheese

### Meatball Calzone

all-beef meatballs with house-made tomato sauce and mozzarella cheese

### Greek Salad (v, GF)

chopped romaine - mesclun greens - kalamata olives - banana peppers - red onion - feta - chickpeas - red wine vinaigrette

\$24/guest

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*



## *Tomato Soup & Grilled Cheese Bar*

Focaccia Grilled Cheese (v)

freshly baked focaccia bread grilled cheeses

Includes your choice of one style of soup. . .

Tomato Soup (vegan, GF), Chicken Tortilla Soup (GF, DF), Chicken Noodle Soup (DF), Butternut Pork Chili (GF, DF), Winter Vegetable Soup (vegan, GF)

Chocolate Chip Cookies

freshly baked

\$24/guest

add additional styles of soups for +\$29/gallon

add a traditional Caesar salad for +\$2/guest

## *Finger Sandwiches*

Choose two styles of finger sandwiches

Chicken Salad, Turkey and Cheddar, Ham & Cheddar, Egg Salad, Roast Beef or Tuna Salad

Classic Caesar Salad

chopped romaine lettuce with shaved parmesan, house croutons and classic Caesar dressing

North Fork Potato Chips & Chocolate Chip Cookies

\$22/guest, choose two styles of sandwiches

Add a third style of sandwiches for +\$2/guest

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*

## *Mediterranean Luncheon*

Mediterranean Pulled Chicken

all-natural chicken braised with white wine, garlic, lemon and herbs

Greek Salad (v, GF)

chopped romaine - mesclun greens - kalamata olives - banana peppers - red onion - feta - chickpeas - red wine vinaigrette

Greek Orzo (v)

orzo pasta with tomatoes, cucumbers, kalamata olives, feta cheese and red wine vinaigrette

Mezze Bites (v)

grilled flatbread strips, fresh feta cheese, carrots, cucumbers, kalamata olives, hummus and yogurt sauce

Tabbouli (v, DF)

cracked bulgur wheat with tomatoes, cucumbers, parsley and lemon

\$28/guest

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# *Afternoon Snacks* /

## **HUMMUS CUPS**

house-made garlic hummus with fresh carrots, cucumbers and cherry tomatoes

\$45 per 12 cups

## **FRUIT CUPS**

blueberries and strawberries

\$45 per 12 cups

## **PRETZEL CUPS**

salted pretzel nuggets with house-made pimiento cheese or honey mustard

\$45 per 12 cups

## **HOUSE-MADE CHIPS (vegan, GF)**

house-made salt 'n vinegar potato chips in petit brown bags

\$45 per 12 cups

## **PETIT CHOCOLATE CHIP COOKIES**

freshly baked

\$45 per 12 bags (2 cookies per bag)

*ask your booking agent about a sticker on your bag with your company's logo or a custom message!*

# *Add something sweet!*

## *Cakes & Cake Bites*

### **VANILLA CRANBERRY CAKE**

vanilla cake with cranberry jam and vanilla Swiss meringue buttercream

\$59 per 6 inch cake

\$79 per 24 cake bites

### **CARROT CAKE**

house-made carrot cake with classic cream cheese frosting

\$59 per 6 inch cake

\$79 per 24 cake bites

### **LEMON MERINGUE CAKE**

freshly baked lemon cake with lemon Swiss meringue buttercream and torched meringue

\$59 per 6 inch cake

\$79 per 24 cake bites

### **SALTED CARAMEL SPICE CAKE**

spice cake with salted caramel buttercream

\$59 per 6 inch cake

\$79 per 24 cake bites

### **RED VELVET CAKE**

freshly baked red velvet cake with house-made cream cheese frosting

\$59 per 6 inch cake

\$79 per 24 cake bites

### **DOUBLE CHOCOLATE CAKE**

chocolate cake with dark chocolate buttercream

\$59 per 6 inch cake

\$79 per 24 cake bites

## *Dessert Jars*

### **PUMPKIN BUTTERSCOTCH PUDDING JARS**

with whipped cream

\$99 per 10 - 4 oz. glass jars

### **RICOTTA CHEESECAKE (GF)**

house-made ricotta cheesecake over a cornmeal crumb

\$99 per 10 - 4 oz. glass jars

### **LEMON "PIE"**

house-made lemon curd with graham cracker crumb

\$99 per 10 - 4 oz. glass jars

### **COCONUT CREAM PIE JARS**

house-made coconut custard with rum-spiked whipped cream and pastry crust crumbles

\$99 per 10 - 4 oz. glass jars

### **CARAMEL APPLE SPICE CAKE JARS**

house-made spice cake layered with caramel, macerated apples and whipped cream

\$99 per 10 - 4 oz. glass jars

### **POT DE CRÈME (GF)**

dark chocolate or white chocolate - served in 4 oz. glass jars

\$99 per 10 jars



## *Dessert Bites*

### **ASSORTED PETIT COOKIE PLATTER**

2 inch petit cookies - chocolate chip cookies - oatmeal cookies - molasses cookies

SM Platter \$69 (8 of each cookie, 24 pieces total)

LG Platter \$99 (16 of each cookie, 48 pieces total)

### **ASSORTED COOKIES (*Gluten Free and Vegan Friendly*)**

2 inch petit cookies - chocolate brownie cookies (GF, DF) -

snickerdoodles (vegan, GF) - red velvet cookies (vegan, GF)

SM Platter \$69 (8 of each cookie, 24 pieces total)

LG Platter \$99 (16 of each cookie, 48 pieces total)

### **CHOCOLATE CHIP COOKIES**

freshly baked

12 full sized cookies \$59

24 petit, 2 inch cookies \$59

### **BROWNIE COOKIES (GF/DF)**

freshly baked

24 petit, 2 inch cookies \$74

### **MOLASSES SANDWICH COOKIES**

cream cheese frosting sandwiched between two molasses cookies

\$59 per 24

### **OATMEAL SANDWICH COOKIES**

cream cheese frosting sandwiched between two oatmeal cookies

\$59 per 24

### **BROWNIES**

fresh baked

\$79 per 24

### **TURTLE BROWNIES**

our classic brownies with a pecan-caramel topping

\$79 per 24

### **TOFFEE BLONDIES**

freshly baked blondies with a twist

\$79 per 24

### **CHAI CHEESECAKE BARS**

chai spiced cheesecake with a mango swirl over a graham cracker crust

\$89 per 24 pieces

### **WHITE CHOCOLATE PANNA COTTA (GF)**

house-made white chocolate custard with whipped cream and caramelized white chocolate - served in a petit shot glass

\$79 per 24 petit disposable shooters

### **RICOTTA CHEESECAKE SHOOTERS (GF)**

house-made ricotta cheesecake filling with cornmeal crumb

\$79 per 24 petit disposable shooters

### **SALTED CARAMEL KAHLUA TARTLETS**

Kahlua white chocolate ganache with salted caramel and a chocolate hazelnut crunch in a petit tart shell

\$89 per 24 petit tartlets

### **ALMOND PRALINE CREAM PUFFS**

topped with torched meringue

\$79 per 24

### **CANNOLI CHIPS**

plain cannoli chips and cinnamon sugar cannoli chips with a ricotta-mascarpone dip mixed with sprinkles and chocolate chips

\$99

### **PUMPKIN BUTTERSCOTCH SHOOTERS**

house-made pumpkin butterscotch pudding with whipped cream and cinnamon - served in a petit shot glass

\$89 per 24 petit disposable shooters

### **GRAPEFRUIT TARTLETS**

house-made grapefruit curd in a petit tart shell with a mirror glaze, poppyseeds and crumbled almond lace cookies

\$79 per 24

### **STICKY TOFFEE PUDDING BITES**

house-made date cake bites with sticky toffee sauce

\$79 per 24

# *Beverages*

## **NEW HARVEST COFFEE**

regular or decaf - includes disposable cups, sugars, stirrers & non-dairy creamers  
\$35/gallon

## **TEA**

16 tea bags and hot water with disposable cups, sugars, stirrers & non-dairy creamers  
\$24/gallon

## **JUICE**

per gallon to serve 16 guests  
Orange | \$34  
Grapefruit | \$34  
Cranberry | \$33  
Apple Juice | \$25

## **ORGANIC ICED TEAS**

Tropical Mango Passionfruit - Wild-berry Hibiscus - unsweetened - per gallon to serve 16 guests  
\$24

## **HOUSE-MADE LEMONADE**

Classic lemonade - per gallon to serve 16 guests  
\$16

## **BOTTLED WATER**

\$2

## **YACHT CLUB SODAS**

Cola - Diet Cola - Root Beer - Orange - Ginger Ale - Seltzer - Peach Seltzer  
\$2