



*Easy Entertaining x Hilton Hotels  
Social Occasions*



Easy  
Entertaining  
PRESERVING LOCAL FLAVOR SINCE 2006

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# Brunch & Classic Grazing Tables

## 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 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 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

Most menu items are available with 1 week's notice but dates are subject to availability.

## Order Minimums

Our grazing table packages have a 50 guest minimum.

## 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 site to tend to your display that service starts at \$300 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 you 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 will adjust to 8%.

# Grazing Tables

The perfect kick off to your celebration or eye-catching fare for an evening cocktail party!

Choose 3 selections from the included section	\$21/guest
Choose 4 selections from the included section	\$24/guest
Choose 5 selections from the included section	\$26/guest
Choose 6 selections from the included section	\$28/guest
Choose 7 selections from the included section	\$31/guest
Choose 8 selections from the included section	\$34/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.*

## Included Offerings

### CLASSIC CHEESE PLATTER (v, GF)

cheddar - Monterey Jack - Pepper Jack - fresh grapes - artisanal crackers

### ACCOMPANIMENTS

the perfect addition to any cheese or charcuterie platter - includes grapes, kalamata olives, honey brittle and crostini  
*\*can be made GF with GF toast points\**

### MEATS + CHEESES

camembert & smoked cheddar with finocchiona sausage, sliced coppa and crackers

### CRUDITE PLATTER (v, GF)

fresh carrots, celery, cucumbers, tomatoes and radishes with house-made green goddess dip

### HOMEMADE CHIP PLATTER (v, GF)

ranch seasoned potato chips - salt 'n vinegar seasoned sweet potato chips - caramelized onion dip

### ASSORTED SANDWICH BITES

ham bites with pimiento cheese - pesto-zucchini bites (v) - prosciutto bites with arugula and pesto - 1-2 bites per slider  
**make these GF for +\$2/person**

### BRUSCHETTA (v)

build your own - garlic crostini - mushroom pate - eggplant caponata - house-made pesto - tomato salad

### PRETZEL BITES (v)

salted pretzel nuggets with house-made pimiento cheese dip and honey mustard

### SNACKING PLATTER (v)

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

### HAM SLIDERS

sliced honey ham on house-made potato rolls with honey mustard and creamy pesto (*nut free*) on the side

### BUFFALO CHICKEN DIP

house-made buffalo chicken dip with celery, carrots & grilled flatbreads for dipping

### GRILLED FLATBREADS

*Choose one style. Choosing more than one style counts as more than one selection*

#### Classic (v)

burst tomatoes - artisanal cheeses - garden herbs

#### White Pesto (v)

ricotta cheese - arugula - mozzarella cheese - house-made pesto (nut free)

#### Spinach + Tomato (v)

ricotta cheese - chopped spinach - cherry tomatoes - mozzarella cheese - pesto (nut free)

#### BBQ Chicken

tangy Carolina BBQ sauce - all-natural chicken - caramelized onions - arugula - artisanal cheese blend

#### Buffalo Chicken

chopped chicken - buffalo sauce - Great Hill blue cheese crumbles - mozzarella cheese - green goddess drizzle

#### Chicken + Mushroom

chopped chicken - roasted mushrooms - sun-dried tomatoes - chopped spinach - house-made cheese sauce

### ITALIAN CALZONES

ham - salami - banana peppers - mozzarella cheese

### VEGETARIAN CALZONES (v)

zucchini - ricotta cheese - house pesto (nut free) - arugula - mozzarella

### BUFFALO CHICKEN CALZONES

house-made buffalo sauce - shredded chicken - cheddar cheese - served with house-made ranch for dipping

### MEATBALL CALZONE PLATTER

all-beef meatballs with crushed tomato sauce and mozzarella cheese

### VEGGIE-PASTO PLATTER (v)

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



### **SHORT RIB POPOVERS**

savory popovers with braised short ribs and garlic aioli for dipping

### **SAVORY TOMATO POPOVERS (v)**

savory popovers with tomato jam and basil aioli for dipping

### **SPINACH POPOVER (v)**

savory popovers with chopped spinach and lemon aioli for dipping

### **ANTI PASTI SKEWER**

salami, green olives, marinated artichokes and petit mozzarella

### **CAPRESE SKEWER (GF)**

cherry tomatoes, petit mozzarella and garden basil with balsamic

### **ZUCCHINI TARTLETS (v)**

savory tartlets with zucchini, tomatoes, ricotta cheese and house-made pesto (nut free)

### **MEZZE PLATTER (v)**

fresh carrots and cucumber - grilled flatbread strips - kalamata olives - feta cheese - stuffed grape leaves - classic hummus - house-made yogurt sauce

### **PORK TENDERLOIN PLATTER**

roasted and thinly sliced pork tenderloin - 24 house-made slider rolls - honey mustard - horseradish mayo

*make the rolls GF for +\$2/person*

### **TRI-TIP PLATTER**

roasted and thinly sliced beef - 24 house-made slider rolls - honey mustard - horseradish mayo

*make the rolls GF for +\$2/person*

## *Upgrades*

+\$8 per person, per item

### **SHRIMP COCKTAIL PLATTER (GF)**

poached shrimp - traditional cocktail sauce - creamy remoulade

### **ARTISANAL CHEESE PLATTER (v)**

four styles or gourmet, artisanal cheeses - pickled vegetables - fig jam - crackers & crostini

### **BEEF TENDERLOIN PLATTER**

roasted and thinly sliced pork tenderloin - 24 house-made slider rolls - honey mustard - horseradish mayo

*make these GF for +\$2/person*

### **MIXED CHARCUTERIE PLATTER**

Grana Padano cheese - sliced prosciutto, coppa and salame - house-made pork rilette - pickled vegetables - house-made mustard and kale pesto - crostini

## *Included Desserts*

### **S'MORES TARTLETS**

dark chocolate and torched meringue in graham cracker tart shells

### **LEMON MERINGUE TARTLETS**

house-made lemon curd and torched meringue in a petit tart shell

### **RASPBERRY CHEESECAKE BARS**

white chocolate-raspberry cheesecake, dark chocolate crust

### **YOGURT PANNA COTTA (GF)**

house-made custard with macerated strawberries on top - in a petit shot glass

### **COFFEE PANNA COTTA (GF)**

house-made coffee infused custard custard - in a petit shot glass

### **CHOCOLATE CAKE BITES**

chocolate cake with dark chocolate buttercream

### **VANILLA BERRY CAKE**

#### **BITES**

vanilla cake with seasonal berry buttercream

### **RED VELVET CAKE BITES**

with cream cheese frosting

### **CANNOLI CHIPS**

house-made cannoli chips with a sweetened ricotta-mascarpone dip

### **HONEY CHAMOMILE CAKE BITES**

tea infused cake with honey buttercream

### **TURTLE BROWNIES**

freshly baked brownies with caramel-pecan topper

### **BROWNIES**

freshly baked

### **LEMON-BLUEBERRY CREAM PUFFS**

cream puffs with lemon-blueberry cream filling

### **HIBISCUS-GINGER BITES**

ginger shortbread cookies topped with hibiscus curd

# Brunch Grazing Tables /

Choose 4 selections  
Choose 5 selections  
Choose 6 selections  
Choose 7 selections

\$25/guest  
\$28/guest  
\$30/guest  
\$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.*

## Inclusions

### BAGELS (v)

assorted NY artisan bagels - plain, sesame and everything - with plain and herb cream cheese

### BAGEL ACCOMPANIMENTS

sliced lox, fresh tomatoes, sliced cucumbers, fresh red onion, capers

### PETIT HOUSE-MADE

#### PASTRIES (v)

coffee cake muffins, savory cheddar popovers, fruit crumble bars (*nut free, contain sunflower seeds*)

### PETIT BUTTER CROISSANTS (v)

freshly baked

### PETIT CHOCOLATE

#### CROISSANTS (v)

freshly baked

### ASSORTED SANDWICH

#### BITES

ham bites with pimiento cheese - pesto-zucchini bites (v) - prosciutto bites with arugula and pesto - 1-2 bites per slider

### HAM SLIDERS

sliced honey ham on house-made potato rolls with house-made mustard and creamy pesto (*nut free*) on the side

### PORK TENDERLOIN

#### PLATTER

roasted and thinly sliced pork tenderloin - 24 house-made slider rolls - honey mustard - horseradish mayo

### TRI-TIP PLATTER

roasted and thinly sliced beef - 24 house-made slider rolls - honey mustard - horseradish mayo

### BRUSCHETTA PLATTER (v)

build your own - garlic crostini - mushroom pate - eggplant caponata - house-made pesto - tomato salad

### VEGGIE-PASTO PLATTER (v)

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

### MEATS + CHEESES

camembert & smoked cheddar with finocchiona sausage, sliced coppa and crackers

### CHICKEN SALAD SLIDERS

house-made traditional chicken salad on freshly baked focaccia bread

### CHOPPED FRUIT DUET

#### (vegan, GF)

melon & berries

### BREAKFAST CALZONES

*Choose one style. Choosing more than one style counts as more than one selection*

#### Vegetarian (v)

house-made pesto, mozzarella cheese, zucchini, mushrooms, bell peppers

#### Breakfast Sausage

sweet Italian sausage, caramelized onions, fennel, hot honey, mozzarella cheese, cage-free eggs

### EGG SALAD FINGER

#### SANDWICHES (v)

house-made egg salad in a traditional finger sandwich roll

### CHICKEN SALAD FINGER SANDWICHES

house-made chicken salad in a traditional finger sandwich roll

### HAM FINGER SANDWICHES

sliced ham and cheddar cheese in a traditional finger sandwich roll

### TURKEY FINGER

#### SANDWICHES

sliced turkey and cheddar cheese in a traditional finger sandwich roll

### ROAST BEEF FINGER

#### SANDWICHES

roast beef and swiss cheese in a traditional finger sandwich roll

### TUNA SALAD FINGER

#### SANDWICHES

house-made tuna salad in a traditional finger sandwich roll

### BERRY SKEWERS

blueberries, strawberries, blackberries

### SHORT RIB POPOVERS

savory popovers with braised short ribs and garlic aioli for dipping

### SAVORY TOMATO

#### POPOVERS (v)

savory popovers with tomato jam and basil aioli for dipping

### SPINACH POPOVER (v)

savory popovers with chopped spinach and lemon aioli for dipping

### SPICY DEVILED EGGS

deviled eggs made in-house with hot sauce and a touch of horseradish

**SAVORY CHEESE PUFFS**

house-baked pate a choux with artisanal cheeses, herbs and pancetta

**SAVORY PALMIER**

puff pastry, pancetta, manchego cheese

**ANTI PASTI SKEWERS (GF)**

salami, green olives, artichoke heart, marinated mozzarella

**ZUCCHINI TARTLETS (v)**

savory tartlets with zucchini, tomatoes, ricotta cheese and house-made pesto (nut free)

**CHEDDAR & CHIVE QUICHE**

(v)

cage-free eggs with cheddar cheese and chives in a house-made pastry crust

**MEAT LOVER'S QUICHE**

cage-free eggs with artisanal cheeses, caramelized onions & applewood bacon in a house-made pastry crust

*Upgrades*

+\$5 per person, per item

**SHRIMP COCKTAIL PLATTER (GF)**

poached shrimp - traditional cocktail sauce - creamy remoulade

**ARTISANAL CHEESE PLATTER (v)**

four styles or gourmet, artisanal cheeses - pickled vegetables - fig jam - crackers & crostini

**MIXED CHARCUTERIE PLATTER**

Grana Padano cheese - sliced prosciutto, coppa and salame - house-made pork rillette - pickled vegetables - house-made mustard and kale pesto - crostini

*Included Desserts***ASSORTED PETIT COOKIES**

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

**S'MORES TARTLETS**

dark chocolate and torched meringue in graham cracker tart shells

**LEMON MERINGUE TARTLETS**

house-made lemon curd and torched meringue in a petit tart shell

**RASPBERRY CHEESECAKE BARS**

white chocolate-raspberry cheesecake, dark chocolate crust

**YOGURT PANNA COTTA (GF)**

house-made custard with macerated strawberries on top - in a petit shot glass

**COFFEE PANNA COTTA (GF)**

house-made coffee infused custard custard - in a petit shot glass

**CHOCOLATE CAKE BITES**

chocolate cake with dark chocolate buttercream

**VANILLA BERRY CAKE BITES**

vanilla cake with seasonal berry buttercream

**RED VELVET CAKE BITES**

with cream cheese frosting

**CANNOLI CHIPS**

house-made cannoli chips with a sweetened ricotta-mascarpone dip

**HONEY CHAMOMILE CAKE BITES**

tea infused cake with honey buttercream

**TURTLE BROWNIES**

freshly baked brownies with caramel-pecan topper

**BROWNIES**

freshly baked

**LEMON-BLUEBERRY CREAM PUFFS**

cream puffs with lemon-blueberry cream filling

**HIBISCUS-GINGER BITES**

ginger shortbread cookies topped with hibiscus curd

# Breakfast & Brunch Buffets

All packages are delivered and styled on Easy Entertaining's platters, chaffing dishes and service ware. Pricing includes biodegradable palm leaf plates and linen-like cutlery wraps. Pricing is based on a 25 guest minimum.

## Classic Brunch

Cheddar + Chive Quiche (v)

cage-free eggs with cheddar cheese and chives in a house-made pastry crust

Citrus Salad (v, GF, DF)

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

Composed Vegetable Salad (v, GF)

grilled asparagus, zucchini and bell peppers, fresh radishes and tomatoes, green goddess dressing, sunflower seeds

Chopped Fruit Duet (vegan, GF)

melon & seasonal berries

Petit Croissants

freshly baked

\$27/guest

## Gourmet Brunch

Cheddar + Chive Frittata (v, GF)

cage free eggs with cheddar cheese and garden chives

Berry Balsamic Salad (v, GF)

mesclun greens with strawberries, goat cheese, almonds, pickled onions and honey-balsamic vinaigrette

Latke Style Hashbrowns

shredded potato patties

Applewood Bacon

assumes 3 slices per guest

Assorted Petit Pastries

coffee cake muffins, savory popovers, fruit & nut butter oat bars  
\*made with seeds\*

\$31/guest

## Southern Love

Katie Fried Chicken

all-natural chicken, fried

Waffles (v)

beige style waffles

Cheddar + Chive Frittata (v, GF)

cage free eggs with cheddar cheese and garden chives

Homestyle Breakfast Potatoes (vegan, GF)

roasted potatoes with onion, bell peppers & seasoning

Berry Balsamic Salad (v, GF)

mesclun greens with strawberries, goat cheese, almonds, pickled onions and honey-balsamic vinaigrette

Assorted Petit Pastries

coffee cake muffins, savory popovers, fruit & nut butter oat bars  
\*made with seeds\*

\$33/guest



# Build Your Own Brunch

Choose one egg, one salad, one side	\$32/guest
Choose one egg, one salad, two sides	\$38/guest
Choose one egg, one salad, three sides	\$42/guest
Choose one egg, one salad, one side, one protein	\$41/guest
Choose one egg, one salad, two sides, one protein	\$44/guest
Choose one egg, one salad, three sides, one protein	\$46/guest

All packages are delivered and styled on Easy Entertaining's platters, chaffing dishes and service ware and include freshly baked petit croissants. Upgrade to an assortment of petit pastries baked in-house for +\$2/guest. Pricing is based on a 25 guest minimum. Hosting less than 25 guests? We have options for more intimate groups starting at 10 guests. Inquire with a booking agent for pricing and details

## Egg Offerings

Vegetarian Polenta Egg Bake	Meat Lover's Quiche
Polenta Egg Bake with Bacon	Eggs in Purgatory (v, GF)
Cheddar + Chive Frittata (v, GF) (whole egg or egg white)	Breakfast Enchiladas (GF)
Meat Lover's Frittata (GF) (whole egg or egg white)	Egg & Cheese Breakfast Sandwiches (v)
Cheddar + Chive Quiche (v)	Tofu Scramble (vegan, GF)

## Salad Offerings

Citrus Salad (v, GF, DF)	Greek Salad (v, GF)
Caesar Salad (v)	Beach House Salad (v, GF)
Berry-Balsamic Salad (v, GF)	Summer Salad (v, GF)

## Sides & Carbs

Latke Style Hash Browns	Baked Oatmeal (v, GF)
Roasted Petit Potatoes	French Toast Bake (v)
Homestyle Breakfast Potatoes	Pancakes with Syrup and Butter
Chia Seed Pudding (individual)	Assorted Bagels with Cream Cheese
Yogurt Parfait (individual)	Chopped Fruit Duet

## Breakfast Proteins

Applewood Bacon (assumes 3 per guest)	Egg Salad
Pork Breakfast Sausage (assumes 3 per guest)	Tuna Salad
Traditional Chicken Salad	White Fish Salad (+\$MKT)





# Need a little more?

Order a la carte or add on to your package from these selections!

## ASSORTED PETIT PASTRY PLATTER (v)

coffee cake muffins, savory cheddar popovers and fruit crumble bars (*nut free*)  
\$69, 36 petit pieces

## NY ARTISAN BAGELS (v)

assorted between plain, sesame and everything - includes plain cream cheese and lemon-herb cream cheese  
\$99, 24 bagels per platter

## BAGEL ACCOMPANIMENTS (GF)

sliced red onion, cucumber & tomato - fresh lox - capers - serves 24  
\$130

## CHEDDAR & CHIVE QUICHE (v)

cage-free eggs with cheddar cheese and chives in a house-made pastry crust  
\$69 per full quiche, 12 pieces  
\$99 for 30 individually baked quiches, 3 inch

## MEAT LOVER'S QUICHE

cage-free eggs with artisanal cheeses, caramelized onions & applewood bacon in a house-made pastry crust  
\$69 per full quiche, 12 pieces  
\$105 for 30 individually baked quiches, 3 inch

## CHEDDAR & CHIVE FRITTATA (v, GF)

cage free eggs with cheddar cheese and garden chives. 12 pieces per frittata - available with whole eggs or egg whites  
\$59

## MEAT LOVER'S FRITTATA (GF)

cage free eggs with applewood bacon and cheddar cheese. 12 pieces per frittata - available with whole eggs or egg whites  
\$59

## POLENTA-EGG BAKE (v, GF)

polenta, cage free eggs, cheddar cheese & seasonal vegetables - baked frittata style. 12 pieces per bake  
vegetarian \$59  
with bacon \$65

## TOMATO & PESTO STRATA (v)

a savory style bread & egg casserole with fresh tomatoes and house-made pesto - 12 pieces per bake  
\$59

## EGGS IN PURGATORY (v, GF)

cage-free eggs poached in house-made crushed tomato sauce - topped with parmesan  
\$69, serves 6 (assuming 2 eggs per person)

## BREAKFAST ENCHILADAS (GF)

a breakfast twist on enchiladas with cage-free eggs, potatoes, chorizo and house-made enchilada sauce  
\$99, 24 enchiladas per pan

## TOFU SCRAMBLE (vegan, GF)

silken tofu, scrambled egg style  
\$69 per half pan, serves 10-12 guests

## BAKED OATMEAL (v, GF)

rolled oats - light brown sugar - almonds - dried fruit - 12 pieces per bake  
\$59

## FRENCH TOAST BAKE (v)

a baked, casserole style take on a breakfast classic - 12 pieces per bake  
\$59

## PANCAKES (v)

made in-house, includes butter and syrup  
\$69, 24 per order

## WAFFLES (v)

thick and fluffy - made in-house - includes butter and syrup  
\$69, 12 per order

## ENGLISH MUFFINS (v)

freshly baked in-house  
\$15, 12 per order

## APPLEWOOD BACON (GF, DF)

\$59, 24 pieces per order

## BREAKFAST SAUSAGE (GF, DF)

\$59, 24 breakfast links per order

## EGG SANDWICHES (v)

house-made English muffins - cage-free eggs - cheddar cheese  
\$49 per 6 sandwiches

## CHIA SEED PUDDING (vegan, GF)

house-made chia seed pudding with seasonal fruit. individually packaged  
\$39 per 6 pieces (made with nut milk, can be made without on request)

## YOGURT PARFAIT (v, GF)

plain yogurt with house-made (GF) granola *\*contains seeds\**  
\$39 per 6 pieces

## ENGLISH MUFFINS (VEGAN)

freshly baked. sold by the dozen  
\$15/dozen

**CHOPPED FRUIT DUET (VEGAN, GF)**

chopped melon + seasonal berries  
\$79 per half pan (serves 24-30 guests)

**HOMESTYLE BREAKFAST POTATOES (VEGAN, GF)**

roasted potatoes with onion, bell peppers & seasoning  
\$59 per half pan (serves 24-30 guests)

**LATKE STYLE HASH BROWNS (v, DF)**

shredded potatoes patties  
\$59 per half pan (24 pieces per pan)

**BREAKFAST CALZONES**

45-50 slices per platter - served room temperature - choose  
1 style per platter

*Vegetarian (v)*

house-made pesto, mozzarella cheese, zucchini, mushrooms,  
bell peppers

*Breakfast Sausage*

sweet Italian sausage, caramelized onions, fennel, hot honey,  
mozzarella cheese, cage-free eggs

\$99

# Traditional Buffets /

All packages include our freshly baked focaccia bread, disposable palm leaf plates, & cutlery. Pricing is based on a 25 guest minimum. Hosting less than 25 guests? We have options for more intimate groups starting at 10 guests. Inquire with a booking agent for pricing and details

## *Pasta Dinner*

Pesto Pasta (v)

short-cut pasta with house-made pesto (nut free), corn and arugula

Antipasto Salad (v, GF)

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

Focaccia (vegan)

freshly baked

\$24/guest

upgrade to Pesto Pasta with Chicken + \$3/guest

## *Summer BBQ*

Ginger-Molasses Brisket (GF, DF)

grass-fed, pulled

Molasses Braised Chicken (GF, DF)

slow braised chicken with molasses & spices - pulled

Accompaniments

freshly baked rolls and creamy coleslaw

Mac 'n Cheese (v)

short cut pasta in our signature cream sauce

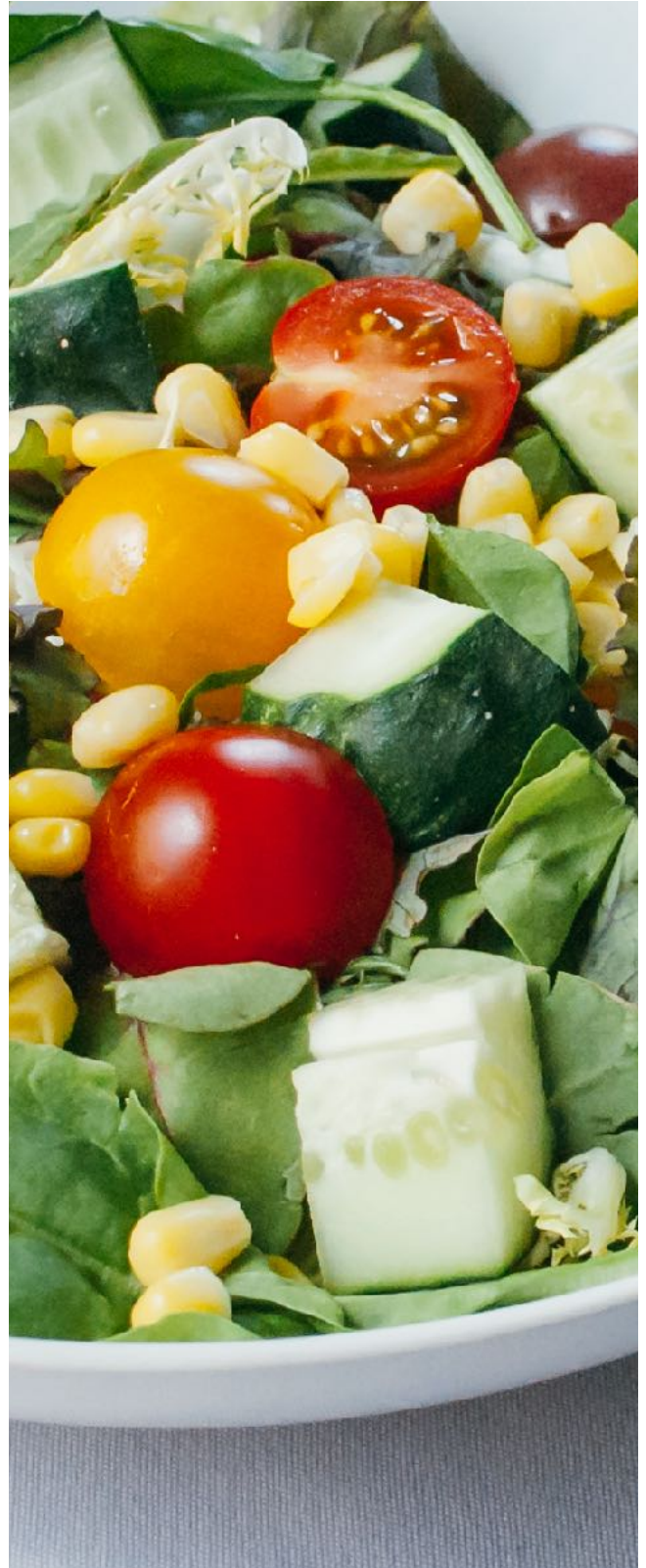
Beach House Salad (v, GF)

mesclun greens, tomatoes, cucumbers, corn, crispy GF onion strings and house-made green goddess dressing

Picnic Potato Salad

classic creamy potato salad

\$37/guest



# *Build Your Own*

Packages are delivered and styled with Easy Entertaining's platters, chaffing dishes and service ware.

Choose one protein, one salad, and two sides	\$37/guest
Choose one protein, one salad, and three sides	\$38/guest
Choose two proteins, one salad, and two sides	\$41/guest
Choose two proteins, one salad, and three sides	\$44/guest

All packages include our freshly baked focaccia bread, biodegradable plates, & cutlery.

Pricing is based on a 25 guest minimum. Hosting less than 25 guests? We have options for more intimate groups starting at 10 guests. Inquire with a booking agent for pricing and details

## *Included Proteins*

Pesto Grilled Chicken (GF)	Green Goddess Pork Loin (GF)
Herb Grilled Chicken (GF, DF)	Pulled Pork (GF, DF)
Chicken Piccata	Seared White Fish (GF, DF)
Chicken Marsala	Burst Tomato White Fish (GF, DF)
Peach + Goat Cheese Chicken (GF)	Baked Salmon
Lemon Caper Chicken (GF, DF)	Blueberry BBQ Salmon (DF)
Caprese Chicken Breast (GF)	Herb Grilled Flat Iron (GF, DF)
Garlic & Herb Pork Tenderloin (GF, DF)	

## *Protein Upgrades (+\$5/pp)*

Grilled Tri-Tip (GF, DF)	Miso Glazed Salmon (GF, DF)
Steak Tips (GF, DF)	Parmesan Crusted Halibut
Braised Short Ribs (GF, DF)	Brown Butter Scallops (GF)

## *Salad Options*

Citrus Salad (v, GF, DF)	Beach House Salad (v, GF)
Summer Salad (v, GF)	Caesar Salad (v)
Berry-Balsamic Salad (v, GF)	Mediterranean Salad (v, GF)

## *Side Options*

### *Pasta*

- Baked Ziti (v)
- Baked Ziti with Meatballs
- Mushrooms & Sun-dried Tomato Pasta (v)
- Butter-Miso "Cacio Pepe" (v)
- Burst Tomato Pasta (vegan)
- Classic Pesto Pasta (v)
- Pistachio Pesto Pasta (v)
- Mac 'n Cheese (v)
- Burst Tomato Mac 'n Cheese (v)
- Creamy Leek Pasta (vegan)

### *Veggies*

- Grilled Asparagus (vegan, GF)
- Grilled Vegetables (vegan, GF)
- Composed Vegetable Salad (v, GF)
- Corn on the Cobb (v, GF)
- Vegetable Succotash (vegan, GF)
- Z'atar Roasted Cauliflower (vegan, GF)
- Traditional Caprese Salad (v, GF)

### *Potatoes & Starches*

- Classic Whipped Potatoes (v, GF)
- Cheddar & Chive Whipped Potatoes (v, GF)
- Whipped Potatoes & Cauliflower (v, GF)
- Roasted Petit Potatoes (vegan, GF)
- Baked Beans (vegan, GF)
- Composed Quinoa Salad (v, GF)



# *a la carte Entrees + Sides*

Add to your package from our  
a la carte selections!

## *Perfect Poultry*

### **HERB GRILLED CHICKEN BREAST (GF/DF)**

herb brined all-natural chicken breast - grilled  
\$160 per half pan (12 - 6 oz. chicken breasts)

### **PEACH & GOAT CHEESE CHICKEN BREAST (GF)**

grilled all-natural chicken breast topped with peach mustard,  
goat cheese and balsamic  
\$160 per half pan (12 - 6 oz. chicken breasts)

### **LEMON-CAPER CHICKEN (GF/DF)**

grilled all-natural chicken breast with house-made lemon-  
caper relish  
\$160 per half pan (12 - 6 oz. chicken breasts)

### **JERK CHICKEN BREAST (GF/DF)**

grilled all-natural chicken breast with our house spice blend  
and fresh lime  
\$160 per half pan (12 - 6 oz. chicken breasts)

### **PESTO GRILLED CHICKEN (GF)**

grilled all-natural chicken breast with house-made pesto (*nut  
free*)  
\$160 per half pan (12 - 6 oz. chicken breasts)

### **CHICKEN MARSALA**

seared, thinly sliced chicken breast - mushroom & marsala  
wine sauce  
\$160 per half pan (16 - 4 oz. pieces)

### **CHICKEN PICCATA**

breaded & seared chicken breast in a lemon-butter caper  
sauce  
\$160 per half pan (16 - 4 oz. pieces)

### **DIJON CHICKEN BREAST (GF/DF)**

all-natural chicken breast with mustard glaze and white wine  
au jus  
\$160 per half pan (12 - 6 oz. chicken breasts)

### **CAPRESE CHICKEN BREAST (GF)**

all-natural chicken breast with tomatoes, basil, mozzarella  
and balsamic glaze  
\$160 per half pan (12 - 6 oz. chicken breasts)

### **COCONUT GRILLED CHICKEN (GF/DF)**

all-natural chicken breast marinated with coconut milk, lime  
and spices - grilled  
\$160 per half pan (12 - 6 oz. chicken breasts)

### **HERB ROASTED CHICKEN (GF/DF)**

brined & roasted all-natural chicken - whole chicken cut into  
8 pieces

\$160 per half pan (16 pieces)

### **FRIED CHICKEN BREAST**

all-natural 3 oz. chicken breast - fried  
\$160 per half pan (12 - 3 oz. chicken breasts)

### **NASHVILLE HOT FRIED CHICKEN BREAST**

all-natural 3 oz. chicken breast - fried - spiced bacon fat  
mop  
\$160 per half pan (12 - 3 oz. chicken breasts)

### **COFFEE BRAISED CHICKEN (GF/DF)**

slow braised chicken with coffee & spices - pulled  
\$160 per half pan (4 lb., serves 10-12 guests)

### **MOLASSES BRAISED CHICKEN (GF/DF)**

slow braised chicken with molasses & spices - pulled  
\$160 per half pan (4 lb., serves 10-12 guests)

### **MEDITERRANEAN BRAISED CHICKEN (GF/DF)**

chicken braised with white wine, oregano, garlic and lemon -  
pulled  
\$160 per half pan (4 lb., serves 10-12 guests)

### **PULLED SMOKED CHICKEN (GF/DF)**

chicken thighs smoked in-house and pulled  
\$160 per half pan (4 lb., serves 10-12 guests)

### **TURKEY BREAST (GF)**

all-natural turkey breast - herb rub or brown sugar chipotle  
glaze  
\$160 per half pan (4 lb., serves 10-12 guests)

### **TURKEY THIGH (GF)**

all-natural turkey thigh - herb rub or brown sugar chipotle  
glaze  
\$160 per half pan (4 lb., serves 10-12 guests)

## Seafood

### SEARED SCALLOPS w/PESTO (GF)

seared sea scallops with house-made pistachio pesto  
\$249 per half pan (serves 10-12 guests)

### BROWN BUTTER SEARED SCALLOPS (GF)

sea scallops seared in brown butter with herbs, lemon & garlic  
\$249 per half pan (serves 10-12 guests)

### PARMESAN CRUSTED HALIBUT

sustainably sourced halibut - parmesan, garlic & herb crumb topper  
\$249 per half pan (12 - 6 oz. filets)

### SEARED WHITE FISH (GF/DF)

sustainably sourced cod or haddock - lemon caper relish  
\$189 per half pan (12 - 6 oz. filets)

### BURST TOMATO WHITE FISH (GF/DF)

sustainably sourced cod or haddock with burst tomatoes, garlic and garden basil  
\$189 per half pan (12 - 6oz. filets)

### PROSCIUTTO WRAPPED WHITE FISH (GF/DF)

cod or haddock (based on availability) wrapped in prosciutto & baked  
\$189 per half pan (12 - 6 oz. filets)

### NICOISE WHITE FISH (GF/DF)

sustainably sourced cod or haddock - nicoise inspired tomato-olive relish  
\$189 per half pan (12 - 6oz. filets)

### FISH EN PAPILOTE (GF)

locally sourced white fish - steamed in paper with lemon & herbs  
\$189 per half pan (12 - 6 oz. filets)

### BLUEBERRY BBQ SALMON (GF/DF)

sustainably sourced salmon with our signature blueberry BBQ sauce  
\$189 per half pan (12 - 6oz. filets)

### BAKED SALMON

sustainably sourced salmon - topped with mustard and a parsley-butter breadcrumb - baked  
\$249 per half pan (12 - 6oz. filets)

### POACHED SALMON (GF/DF)

poached lemon & thyme salmon - sustainably sourced  
\$249 per half pan (12 - 6oz. filets)

### MISO GLAZED SALMON (GF/DF)

sustainably sourced salmon with a house-made miso glaze  
\$249 per half pan (12 - 6oz. filets)

### DUKKAH SPICED SALMON (GF/DF)

sustainably sourced salmon with dukkah seasoning and a pickled vegetable medley topper  
\$249 per half pan (12 - 6oz. filets)

### BAKED STUFFED SHRIMP

jumbo shrimp with a buttery stuffing, baked  
\$189 per half pan (24 stuffed shrimp per pan)

## Pork

### CHIMICHURRI PORK LOIN (GF/DF)

roasted & sliced pork loin topped with house-made chimichurri  
\$150 per half pan (4 lb., serves 10-12 guests)

### GREEN GODDESS PORK LOIN (GF)

roasted & sliced pork loin topped with creamy house-made herb sauce  
\$150 per half pan (4 lb., serves 10-12 guests)

### DUXELLE STUFFED PORK LOIN (GF/DF)

all-natural loin - mushroom duxelle - roasted & sliced  
\$150 per half pan (4 lb., serves 10-12 guests)

### GARLIC & HERB PORK TENDERLOIN (GF/DF)

all-natural tenderloin - roasted garlic & herb rub - roasted & sliced  
\$190 per half pan (4 lb., serves 10-12 guests)

### CORNBREAD STUFFED PORK LOIN (GF/DF)

all-natural loin - peach-cornbread stuffing - roasted & sliced  
\$150 per half pan (4 lb., serves 10-12 guests)

### MEDITERRANEAN PULLED PORK (GF/DF)

all-natural pork braised with white wine, oregano, onion + lemon - pulled  
\$150 per half pan (4 lb., serves 10-12 guests)

### CRISPY PORK CUTLETS (DF)

crispy panko crusted all-natural pork chops with house-made pesto  
\$190 per half pan (16 - 4 oz. cutlets)

### PULLED PORK (GF/DF)

all-natural pork shoulder, dry rubbed and smoked in-house - pulled  
\$150 per half pan (4 lb., serves 10-12 guests)

## *Beef*

### **BEEF TENDERLOIN (GF/DF)**

sustainably sourced beef, roasted to medium rare - sliced  
\$390 per half pan (4 lb., serves 10-12 guests)

### **STEAK TIPS (GF/DF)**

grilled grass-fed tips - onion, garlic & herb marinade  
\$249 per half pan (4 lb., serves 10-12 guests)

### **GRILLED TRI-TIP (GF/DF)**

tender, grilled tri-tip steak with house-made salsa verde  
\$195 per half pan (4 lb., serves 10-12 guests)

### **HERB GRILLED SIRLOIN FLANK (GF/DF)**

grass-fed - grilled to medium rare  
\$249 per half pan (4 lb., serves 10-12 guests)

### **HERB GRILLED FLAT IRON (GF/DF)**

sustainably sourced - grilled to medium rare  
\$195 per half pan (4 lb., serves 10-12 guests)

### **BRAISED SHORT RIBS (GF/DF)**

sustainably sourced short ribs braised with tomato, red wine & herbs - pulled off the bone  
\$195 per half pan (4 lb., serves 10-12 guests)

### **BLUEBERRY BBQ SHORT RIBS (DF)**

sustainably sourced short ribs, boneless, with house-made blueberry BBQ sauce  
\$195 per half pan (4 lb., serves 10-12 guests)

### **GINGER-MOLASSES BRISKET (GF/DF)**

grass-fed - pulled or sliced  
\$195 per half pan (4 lb., serves 10-12 guests)

### **HERB BRISKET (GF/DF)**

grass-fed - pulled or sliced  
\$195 per half pan (4 lb., serves 10-12 guests)

## *Lamb*

### **COCOA-ESPRESSO LAMB TENDERLOIN (GF/DF)**

house rub  
\$395 per half pan (4 lb., serves 10-12 guests)

### **LAMB BURGERS**

house-made lamb burgers with tangy feta-yogurt spread, comes with your choices of pita or brioche buns  
\$230 per half pan (12- 6 oz. burgers per pan)

### **LAMB KEBABS**

herby garlic lamb kebabs with tangy feta yogurt spread and pita bread  
\$245 per half pan (4 lb., serves 10-12 guests)

## *Vegan/Vegetarian*

### **CAULIFLOWER STEAKS (VEGAN, GF)**

spiced cauliflower steaks with tahini, parsley, pecans and pomegranate molasses  
\$99 per half pan (serves 8 guests as an entree)

### **WHOLE ROASTED CAULIFLOWER (VEGAN, GF)**

whole cauliflower head - tomato rub - roasted & served with pesto  
\$89 per half pan (serves 8 as an entree)

### **QUINOA MEATBALLS (VEGAN)**

house-made jumbo herby quinoa meatballs with crushed tomato sauce  
\$59 per dozen

### **CARAMELIZED CABBAGE (v, GF)**

wedges of cabbage, seasoned with herbs and spices and seared  
\$99 per half pan (serves 8-10)

# Pastas

## **BAKED ZITI (v)**

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheese  
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

## **BAKED ZITI & MEATBALLS**

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheeses and all-beef meatballs  
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

## **BURST TOMATO PASTA (vegan)**

short cut pasta in a burst tomato and garlic pan sauce  
\$109 per half pan (serves 8 as an entree)

## **BURST TOMATO PASTA WITH CHICKEN (DF)**

short cut pasta in a burst tomato and garlic pan sauce with diced chicken breast  
\$109 per half pan (serves 8 as an entree)

## **PESTO PASTA (v)**

short-cut pasta with house-made pesto (nut free), corn and arugula  
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

## **PESTO PASTA WITH CHICKEN**

short-cut pasta with house-made pesto (nut free), corn, arugula and diced chicken breast  
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

## **LEMON-BUTTER SPAGHETTI**

spaghetti in a lemon butter sauce with arugula and crispy prosciutto  
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

## **PISTACHIO PESTO PASTA (v)**

short cut pasta house-made pistachio pesto, fresh peas, arugula and a touch of lemon  
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

## **WHITE PESTO PASTA (v)**

short cut pasta with a white ricotta and spinach pesto and burst cherry tomatoes  
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

## **MAC 'N CHEESE (v)**

short cut pasta in our signature cream sauce  
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

## **LOBSTER MAC 'N CHEESE**

short cut pasta in our signature cream sauce with lobster meat  
\$175 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

## **BURST TOMATO MAC 'N CHEESE (v)**

short cut pasta in our signature cream sauce with burst cherry tomatoes  
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

## **GRILLED VEGETABLE ZITI (vegan)**

ziti with grilled zucchini, crushed tomato sauce and pesto  
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

## **PASTA "ALLA NORMA" (v)**

short cut pasta with roasted eggplant and crushed tomato sauce, ricotta salata and herbs  
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

## **ARTICHOKE & LEMON PASTA (VEGAN)**

spaghetti in a grilled artichoke and roasted garlic sauce with fresh lemon juice  
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

## **SUMMER CORN & SHRIMP PASTA**

short cut pasta in a creamy corn béchamel sauce with poached shrimp  
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

## **SUMMER CORN & CHICKEN PASTA**

short cut pasta in a creamy corn béchamel sauce with diced chicken breast  
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

## **ORECCHIETTE WITH CLAMS**

orecchiette pasta with herb butter, fresh lemon and chopped clams, topped with a buttery crumb  
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

## **MUSHROOM & SUNDRIED TOMATO PASTA (v)**

short cut pasta with roasted mushrooms in a creamy sun-dried tomato sauce  
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

## **CARAMELIZED SHALLOT & MUSHROOM PASTA (v)**

short cut pasta in a savory caramelized shallot pan sauce with roasted mushrooms  
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

## **BUTTER-MISO "CACIO E PEPE" (v)**

short cut pasta in a creamy butter-miso pan sauce with freshly cracked black pepper  
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)



## *Salads*

### **CITRUS SALAD (v, GF, DF)**

mesclun greens with fresh orange segments, quinoa, radishes, pickled onion and citrus vinaigrette  
\$79 per full pan (serves 12-18 guests)

### **MEDITERRANEAN SALAD (v, GF)**

mesclun greens and arugula with pickled figs, crispy artichokes, preserved lemons, shaved parmesan and citrus vinaigrette  
\$79 per full pan (serves 12-18 guests)

### **BERRY-BALSAMIC SALAD (v, GF)**

mesclun greens with strawberries, goat cheese, almonds, pickled onions and honey-balsamic vinaigrette  
\$79 per full pan (serves 12-18 guests)

### **PROSCIUTTO & MELON SALAD (GF, DF)**

mesclun and arugula with canteloupe, prosciutto, fresh cucumbers and lemon-herb vinaigrette  
\$79 per full pan (serves 12-18 guests)

### **SUMMER CORN SALAD**

little gem lettuces with pickled peaches, cornbread croutons, manchego cheese, pork belly lardons and charred corn vinaigrette  
\$79 per full pan (serves 12-18 guests)

### **SUMMER SALAD (v, GF)**

mesclun greens with asparagus, quinoa, goat cheese, fresh tomatoes and lemon-herb vinaigrette  
\$79 per full pan (serves 12-18 guests)

### **BERRY-BALSAMIC SALAD (v, GF)**

mesclun greens with strawberries, goat cheese, almonds, pickled onions and honey-balsamic vinaigrette  
\$79 per full pan (serves 12-18 guests)

### **BEACH HOUSE SALAD (v, GF)**

mesclun greens, tomatoes, cucumbers, corn, crispy GF onion strings and house-made green goddess dressing  
\$79 per full pan (serves 12-18 guests)

### **GREEK SALAD (v, GF)**

chopped romaine - mesclun greens - kalamata olives - banana peppers - red onion - feta - chickpeas - red wine vinaigrette  
\$79 per full pan (serves 12-18 guests)

### **COBB SALAD (GF)**

mesclun greens with blue cheese, fresh tomatoes, chopped hard boiled eggs, chopped all-natural bacon and green goddess dressing  
\$79 per full pan (serves 12-18 guests)

### **ANTIPASTO SALAD (v, GF)**

mesclun greens with marinated artichokes, fresh tomatoes, pickled onions, shaved parmesan and honey-balsamic vinaigrette  
\$79 per full pan (serves 12-18 guests)

### **CAESAR SALAD (v)**

romaine lettuce with shaved parmesan, house-made croutons and classic Caesar dressing  
\$79 per full pan (serves 12-18 guests)

### **PEACH & HALLOUMI SALAD (v, GF)**

mesclun greens and arugula with fresh peaches, grilled halloumi cheese, pickled onions and white wine vinaigrette  
\$79 per full pan (serves 12-18 guests)

## Hot Sides

### **POMME PUREE (v, GF)**

with cream and butter  
\$89 per half pan (serves 24-30 guests)

### **WHIPPED POTATOES (v, GF)**

skin-on with cream and butter  
\$89 per half pan (serves 24-30 guests)

### **CHEDDAR + CHIVE WHIPPED POTATOES (v, GF)**

skin-on with cream, butter, chives and cheddar cheese  
\$89 per half pan (serves 24-30 guests)

### **WHIPPED POTATOES & CAULIFLOWER (v, GF)**

with cream and butter  
\$89 per half pan (serves 24-30 guests)

### **ROASTED PETIT POTATOES (vegan, GF)**

roasted mini potatoes with fresh herbs and lemon  
\$89 per half pan (serves 24-30 guests)

### **GRILLED ASPARAGUS (vegan, GF)**

with lemon and crushed red pepper  
\$89 per half pan (serves 24-30 guests)

### **GRILLED VEGETABLES (vegan, GF)**

zucchini, eggplant and bell peppers with garden herbs and balsamic reduction  
\$89 per half pan (serves 24-30 guests)

### **CAULIFLOWER RICE (vegan, GF)**

riced cauliflower with herbs and lemon  
\$89 per half pan (serves 24-30 guests)

### **GRILLED EGGPLANT WITH MUHAMARRA (vegan)**

grilled eggplant with a house-made spicy red pepper sauce (*made with almonds and breadcrumb*)  
\$89 per half pan (serves 24-30 guests)

### **CORN ON THE COBB (vegan, GF)**

Summer corn with herbs & butter  
\$89 per half pan (18-24 half sized corn on the cobb pieces)

### **Z'ATAR ROASTED CAULIFLOWER (vegan, GF)**

spiced cauliflower with tahini, lemon & garlic  
\$89 per half pan (serves 24-30 guests)

### **VEGETABLE SUCCOTASH (v, GF)**

tomato, white bean and zucchini succotash with pomegranate molasses  
\$89 per half pan (serves 24-30 guests)

### **CARROTS WITH GREMOLATA (vegan, GF)**

roasted carrots with herby sunflower seed gremolata  
\$89 per half pan (serves 24-30 guests)

### **CITRUS HARICOT VERTE (vegan, GF)**

haricot verte with house-made citrus glaze  
\$89 per half pan (serves 24-30 guests)

### **FENNEL HARICOT VERTE (vegan, GF)**

haricot verte with shaved fennel and garlic  
\$89 per half pan (serves 24-30 guests)

### **BAKED BEANS (vegan, GF)**

sweet 'n tangy - made in-house  
\$89 per half pan (serves 24-30 guests)

## *Chilled Sides*

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

classic creamy potato salad  
\$69 per half pan (serves 24-30 guests)

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

classic creamy pasta salad  
\$69 per half pan (serves 24-30 guests)

### **CLASSIC COLESLAW (v, GF)**

creamy shaved vegetable coleslaw  
\$69 per half pan (serves 24-30 guests)

### **GREEK ORZO SALAD (v)**

orzo pasta with tomatoes, cucumbers, kalamata olives, feta cheese and red wine vinaigrette  
\$69 per half pan (serves 24-30 guests)

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

quinoa with tomatoes, corn, cucumbers, pesto (nut free) and arugula  
\$99 per half pan (serves 24-30 guests)

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

quinoa with tomatoes, petit mozzarella, garden basil and balsamic reduction  
\$99 per half pan (serves 24-30 guests)

### **TRADITIONAL CAPRESE SALAD (v, GF)**

tomatoes, petit mozzarella, garden basil and balsamic reduction  
\$99 per half pan (serves 24-30 guests)

### **COMPOSED FARRO SALAD (DF)**

farro with grilled chicken breast, fresh corn and roasted garlic  
\$99 per half pan (serves 24-30 guests)

### **COUS COUS + HALLOUMI SALAD (v)**

cous cous with grilled asparagus and zucchini, arugula, kalamata olives, halloumi cheese, pesto (nut free) and fresh lemon  
\$99 per half pan (serves 24-30 guests)

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

grilled asparagus, zucchini and bell peppers, fresh radishes and tomatoes, green goddess dressing, sunflower seeds  
\$79 per half pan (serves 24-30 guests)

### **SOY CUCUMBER SALAD (vegan, GF)**

fresh cucumbers with scallions, cilantro and soy-ginger dressing  
\$79 per half pan (serves 24-30 guests)

### **WILD RICE SALAD (v, GF)**

wild rice with feta, mint, basil, pickled radishes, asparagus and white wine vinaigrette  
\$99 per half pan (serves 24-30 guests)

### **ELOTE CORN SALAD (v, GF)**

grilled corn with cilantro, jalapeno, cotija cheese and a creamy lime dressing  
\$99 per half pan (serves 24-30 guests)

### **BALSAMIC GREEN BEANS (vegan, GF)**

blanched green beans with red onion, garlic and balsamic  
\$79 per half pan (serves 24-30 guests)

# *Sweet Tooth*

Finish on a sweet note

## *Cakes & Cake Bites*

### **VANILLA BERRY CAKE**

vanilla cake with seasonal berry jam and vanilla Swiss meringue buttercream  
\$59 per 7 inch cake  
\$79 per 24 cake bites

### **CARROT CAKE**

house-made carrot cake with classic cream cheese frosting  
\$59 per 7 inch cake  
\$79 per 24 cake bites

### **LEMON MERINGUE CAKE**

freshly baked lemon cake with Swiss meringue buttercream and torched meringue  
\$59 per 7 inch cake  
\$79 per 24 cake bites

### **HONEY CHAMOMILE CAKE**

chamomile infused tea cake with honey mousseline filling and honey Swiss meringue buttercream  
\$59 per 7 inch cake  
\$79 per 24 cake bites

### **RED VELVET CAKE**

freshly baked red velvet cake with house-made cream cheese frosting  
\$59 per 7 inch cake  
\$79 per 24 cake bites

### **DOUBLE CHOCOLATE CAKE**

chocolate cake with dark chocolate buttercream  
\$59 per 7 inch cake  
\$79 per 24 cake bites

### **COCONUT CAKE BITES**

house-made coconut cake with cinnamon-anise Swiss meringue buttercream  
\$79 per 24 cake bites

## *Dessert Jars*

### **STRAWBERRY SHORTCAKE JARS**

vanilla cake layered with macerated strawberries and fresh 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 in a sweet pastry shell with rum-spiked 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 - lemon sugar cookies - chocolate mint cookies  
SM Platter \$69 (12 of each cookies, 36 pieces total)  
LG Platter \$99 (24 of each cookies, 72 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

### **VEGAN FUNFETTI COOKIES**

freshly baked  
\$59 per 24 petit, 2 inch cookies

### **VEGAN CITRUS SHORTBREAD COOKIES**

freshly baked  
\$59 per 24 petit, 2 inch cookies

### **LEMON SANDWICH COOKIES**

cream cheese frosting sandwiched between two lemon sugar cookies  
\$59 per 24

### **WHOOPIE PIES**

marshmallow frosting sandwiched between two chocolate cake rounds  
\$59 per 24

### **BROWNIES**

fresh baked  
\$79 per 24

### **TURTLE BROWNIES**

our classic brownies with a pecan-caramel topping  
\$79 per 24

### **CHAI BLONDIES**

freshly baked blondies with a twist  
\$79 per 24

### **RASPBERRY CHEESECAKE BARS**

white chocolate-raspberry cheesecake, dark chocolate crust  
\$79 per 24 pieces

### **YOGURT PANNA COTTA (GF)**

house-made custard with macerated strawberries on top  
\$79 per 24 petit disposable shooters

### **YOGURT PANNA COTTA (GF)**

house-made custard with macerated strawberries on top  
\$79 per 24 petit disposable shooters

### **PETIT S'MORES TARTS**

dark chocolate and torched meringue in graham cracker tart shells  
\$79 per 24 petit tartlets

### **PETIT LEMON MERINGUE TARTS**

house-made lemon curd and torched meringue in a petit tart shell  
\$79 per 24 petit tartlets

### **HIBISCUS-GINGER BITES**

ginger shortbread cookies topped with hibiscus curd  
\$79 per 24

### **LEMON-BLUEBERRY CREAM PUFFS**

cream puffs with lemon-blueberry cream filling  
\$79 per 24 tartlets

### **CANNOLI CHIPS**

house-made cannoli chips with a sweetened mascarpone-ricotta dip, chocolate chips and sprinkles  
\$99