



*Lunch & Dinner
Presented By*



**Easy
Entertaining**
PRESERVING LOCAL FLAVOR SINCE 2006

Contact Us

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Office Hours

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

Offices & Venue

166 Valley St BLD 10

Providence RI, 02909

What is a Drop and Style?

A drop and style is a styled delivery that includes the rental of Easy Entertaining's decor and service ware, seasonal greenery, a linen for your food table and bio-degradable palm leaf plates and disposable cutlery.

What's included?

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. If our platters and service ware are not scraped clear of food debris and packed in the provided totes a \$200 cleaning fee will be charged to the card on file.

How is my event confirmed?

Once you have chosen your menu, a contract and itemized invoice will be e-mailed to you. To reserve your services, 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.

Are there any additional fees?

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 6% administrative fee. Gratuity is left to the client's discretion for exceptional service. These are added on and will be noted on your itemized invoice. Delivery & pick-up fees will be added on based on location, time of event and day of the week.

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. Order Notice Most menu items are available with 72 hours notice.

Order Minimums

These packages are based on a minimum of 25 guests.

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. A pick up window will be assigned to you for the next business day. We do not offer pick ups on the weekends.

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 50 guests. If you choose to add an attendant to your Grazing Table, your administrative fee will adjust to 8%.

Bar Services

We are happy to coordinate off-site bar services for you. We do not provide bartending services for clients that choose to provide their own alcohol.

Signature Packages

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

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 seasonal greens pesto (nut free) and preserved tomatoes

Antipasto Salad (v, GF)

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

Focaccia (vegan)

freshly baked

\$22/guest

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

Harvest Buffet

Fig & Blue Cheese Chicken Breast (GF)

grilled all-natural chicken breast topped with fig jam and blue cheese

Classic Whipped Potatoes (v, GF)

skin-on with cream and butter

Creamy Leek Pasta (vegan)

short cut pasta in a vegan leek sauce with fresh lemon

Broccoli and Brussels Agrodolce (v, GF, DF)

roasted broccoli and brussels sprouts with dried cranberries and a sweet and sour agrodolce sauce

Focaccia Bread (vegan)

freshly baked

Cranberry Almond Salad (v, GF, DF)

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

\$35/guest

Classic Dinner

Grilled Tri-Tip (GF, DF)

tender, grilled tri-tip steak with house-made salsa verde

Roasted Petit Potatoes (vegan, GF)

with lemon and herbs

Roasted Acorn Squash (v, GF)

roasted squash with house-made vanilla butter and spices

Mushroom and Sun-Dried Tomato Pasta (v)

short cut pasta in a sun-dried tomato cream sauce with roasted mushrooms

Cranberry Almond Salad (v, GF, DF)

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

\$38/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	\$35/guest
Choose one protein, one salad, and three sides	\$36/guest
Choose two proteins, one salad, and two sides	\$40/guest
Choose two proteins, one salad, and three sides	\$42/guest

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

Included Proteins

Rosemary Mustard Chicken Breast (GF, DF)
Pesto Grilled Chicken Breast (GF, nut free)
Mediterranean Pulled Chicken (GF, DF)
Cider Glazed Chicken Breast (GF, DF)
Apple & Goat Cheese Chicken Breast (GF)
Chicken Marsala
Duxelle Stuffed Pork Loin (GF, DF)

Ginger-Molasses Brisket (GF, DF)
Grilled Pork Loin with Chermoula (GF, DF)
Sun-dried Tomato Pork Loin (GF, DF)
Sicilian White Fish (GF, DF)
Nicoise White Fish (GF, DF)
Miso Salmon (GF, DF)
Brown Sugar Salmon (GF, DF)

Protein Upgrades (+\$5/guest)

Braised Short Ribs (GF, DF)
Grilled Tri Tip Steak (GF, DF)
Herb Grilled Roast Beef (GF, DF)
Parmesan Crusted Halibut

Brown Butter Scallops (GF)
Pomegranate Seared Scallops (GF, DF)
Beef Tenderloin Available for +\$MKT

Salad Options

Harvest Salad (v, GF)
Cranberry-Almond Salad (v, GF, DF)
Caesar Salad (v)
Kale Caesar Salad (v)

Greek Salad (v, GF)
Beet Salad (v, GF)
Parmesan Brussels Sprouts Salad (GF)
Autumn Salad (GF)

Side Options

Pasta

Lemon-Butter Spaghetti
Baked Ziti (v)
Baked Ziti with Meatballs
Mushroom & Sun-dried Tomato Pasta
Pumpkin & Roasted Garlic Pasta (vegan)
Pumpkin & Pancetta Pasta
Mac 'n Cheese
Duck Ragù
Creamy Leek Pasta (vegan)
Pesto Pasta (v)

Veggies

Mashed Sweets and Squash (v, GF)
Roasted Winter Vegetables (vegan, GF)
Creamed Greens (v)
Citrus Haricot Verte (v, GF)
Sautéed Winter Greens (vegan, GF)
Carrots with Gremolata (vegan, GF)
Broccoli & Brussels Agrodolce (v, GF, DF)

Potatoes & Starches

Classic Whipped Potatoes (v, GF)
Cheddar & Chive Whipped Potatoes (v, GF)
Whipped Potatoes & Cauliflower (v, GF)
Roasted Petit Potatoes (vegan, GF)
Beet & Farro Salad (v, DF)
Composed Farro Salad (v, DF)

a la carte Entrees + Sides

Add to your package from our
a la carte selections!

Perfect Poultry

PESTO GRILLED CHICKEN (GF)

grilled all-natural chicken breast with house-made seasonal greens pesto (*nut free*)

\$160 per half pan (12 - 6 oz. chicken breasts)

FIG & BLUE CHEESE CHICKEN BREAST (GF)

grilled all-natural chicken breast topped with fig jam and blue cheese

\$160 per half pan (12 - 6 oz. chicken breasts)

CIDER GLAZED CHICKEN BREAST (GF/DF)

grilled all-natural chicken breast with our house made apple cider & herb glaze

\$160 per half pan (12 - 6 oz. chicken breasts)

APPLE & GOAT CHEESE CHICKEN (GF)

grilled all-natural chicken breast topped with apple chutney and fresh goat cheese

\$160 per half pan (12 - 6 oz. chicken breasts)

ROSEMARY MUSTARD CHICKEN BREAST (GF/DF)

all-natural chicken breast with rosemary, dijon mustard and balsamic glaze

\$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)

CHICKEN SAUSAGE MEATLOAF (GF)

house-made, sausage spiced chicken meatloaf, sliced

\$160 per half pan (4 lb., serves 10-12 guests)

HERB GRILLED CHICKEN BREAST (GF/DF)

herb brined all-natural chicken breast - grilled

\$160 per half pan (12 - 3 oz. chicken breasts)

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)

MEDITERRANEAN BRAISED CHICKEN (GF/DF)

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

\$160 per half pan (4 lb. serves 10-12 guests)

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)

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)

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)

STUFFED TURKEY BREAST (GF/DF)

all-natural turkey breast stuffed with house-made mushroom-cranberry stuffing, sliced

\$160 per half pan (4 lb., serves 10-12 guests)

Seafood

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)

SICILIAN WHITE FISH (GF/DF)

sustainably sourced cod or haddock with a Sicilian inspired orange & fig relish

\$189 per half pan (12 - 6oz. filets)

NICOISE WHITE FISH (GF/DF)

sustainably sourced cod or haddock - nicoise inspired tomato-olive relish

\$189 per half pan (12 - 6 oz. 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)

FISH EN PAPILOTE (GF)

locally sourced white fish - steamed in paper with lemon & herbs

\$189 per half pan (12 - 6 oz. filets)

MISO GLAZED SALMON (GF/DF)

sustainably sourced salmon with a house-made miso glaze

\$249 per half pan (12 - 6oz. filets)

BROWN SUGAR BAKED SALMON (GF/DF)

sustainably sourced salmon with a brown sugar & dijon mustard rub, baked

\$249 per half pan (12 - 6oz. filets)

TRADITIONAL 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)

POMEGRANATE SEARED SCALLOPS (GF)

seared sea scallops with citrus & pomegranate

\$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)

Pork

WINTER BBQ 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)

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)

CIDER BRAISED PORK (GF/DF)

all-natural pork braised with cider, spiced and fresh apple, pulled

\$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)

DUXELLE STUFFED PORK LOIN (GF/DF)

all-natural loin - mushroom duxelle - roasted & sliced

\$150 per half pan (4 lb., serves 10-12 guests)

PORK LOIN WITH CHERMOULA (GF/DF)

roasted & sliced pork loin topped with house-made chermoula

\$150 per half pan (4 lb., serves 10-12 guests)

SUN-DRIED TOMATO PORK LOIN (GF)

roasted & sliced pork loin topped with sun-dried tomatoes and herbs

\$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
\$210 per half pan (4 lb., serves 10-12 guests)

GRILLED TRI-TIP (GF/DF)

tender, grilled tri-tip steak with house-made salsa verde
\$210 per half pan (4 lb., serves 10-12 guests)

HERB GRILLED SIRLOIN FLANK (GF/DF)

grass-fed - grilled to medium rare
\$210 per half pan (4 lb., serves 10-12 guests)

HERB GRILLED FLAT IRON (GF/DF)

grass-fed - grilled to medium rare
\$250 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
\$210 per half pan (4 lb., serves 10-12 guests)

“POT ROAST” STYLE SHORT RIBS (DF)

sustainably sourced short ribs braised with warm and savory
spices - pulled off the bone
\$210 per half pan (4 lb., serves 10-12 guests)

GINGER-MOLASSES BRISKET (GF/DF)

grass-fed - pulled or sliced
\$210 per half pan (4 lb., serves 10-12 guests)

“POT ROAST” STYLE BRISKET (DF)

sustainably sourced brisket braised with warm and savory
spices, pulled
\$210 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
\$225 per half pan (12- 6 oz. burgers per pan)

Vegan/Vegetarian

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
\$89 (30) meatballs per pan

CARAMELIZED CABBAGE (v, GF)

seared wedges of savoy cabbage with tomato, fresh herbs
and spices
\$89 per half pan (serves 8-10)

VEGAN MAC 'N CHEESE (DF)

short cut pasta in a creamy cashew “cheese” sauce -
contains nuts
\$89 per half pan (serves 12-14 as an entree, serves 24-30 as a
side)

ARTICHOKE & LEMON PASTA (VEGAN)

spaghetti in a grilled artichoke and roasted garlic sauce
with fresh lemon juice
\$99 per half pan (serves 12-14 as an entree, serves 24-30 as a
side)

PUMPKIN & ROASTED GARLIC (VEGAN)

short cut pasta in a creamy roasted garlic pumpkin sauce,
contains soy
\$99 per half pan (serves 12-14 as an entree, serves 24-30 as a
side)

CREAMY LEEK PASTA (VEGAN)

short cut pasta in a vegan leek sauce with fresh lemon
\$99 per half pan (serves 12-14 as an entree, serves 24-30 as a
side)

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)

SAUSAGE & BROCCOLI RABE PASTA (DF)

short cut pasta with ground sausage and broccoli rabe in house-made tomato sauce

\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

DUCK RAGU (DF)

our house-made, savory ragu sauce with duck over fettuccine pasta

\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PORK RAGU (DF)

just like Nonna used to make - a savory ground sausage ragu sauce tossed with short cut pasta

\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PESTO PASTA (v)

short-cut pasta with house-made seasonal greens pesto (nut free) and preserved tomatoes

\$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 seasonal greens pesto (nut free), preserved tomatoes and ground chicken

\$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)

MUSHROOM AND SUN-DRIED TOMATO

PASTA (v)

short cut pasta in a creamy sun-dried tomato sauce with roasted mushrooms

\$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

\$180 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PUMPKIN AND PANCETTA PASTA

short cut pasta in a roasted garlic pumpkin sauce with crispy pancetta

\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

Salads

CRANBERRY ALMOND SALAD (v, GF, DF)

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

\$79, serves 18-20 guests

AUTUMN SALAD (GF, DF)

mesclun greens and spinach with dried figs, crispy pancetta, fresh apples, pickled onions and apple cider vinaigrette

\$79, serves 18-20 guests

KALE CAESAR SALAD (v)

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

\$79, serves 18-20 guests

CLASSIC CAESAR SALAD (v)

romaine lettuce with croutons, parmesan cheese and classic Caesar dressing

\$79, serves 18-20 guests

AUTUMN SQUASH SALAD (v, GF)

mesclun greens and arugula with roasted delicata squash, pomegranate seeds, toasted pepitas and pesto vinaigrette (nut free)

\$79, serves 18-20 guests

BEET SALAD (v, GF)

mesclun greens with roasted beets, feta cheese, pickled onions and honey-balsamic vinaigrette

\$79, serves 18-20 guests

HARVEST SALAD (v, GF)

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

\$79, serves 18-20 guests

COBB SALAD (GF)

mesclun greens with blue cheese, tomatoes, chopped bacon, chopped hard boiled eggs and house-made green goddess dressing

\$79, serves 18-20 guests

ANTIPASTO SALAD (v, GF)

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

\$79, serves 18-20 guests

GREEK SALAD (v, GF)

mesclun greens and romaine with feta cheese, kalamata olives, banana peppers, red onion, chickpeas and red wine vinaigrette

\$79, serves 18-20 guests

PARMESAN BRUSSELS SPROUTS SALAD (v, GF)

shaved brussels sprouts and arugula with parmesan cheese and a lemon-parmesan dressing

\$79, serves 18-20 guests

Hot Sides

POMME PUREE (v, GF)

with cream and butter
\$99 per half pan (serves 24-30 guests)

CLASSIC WHIPPED POTATOES (v, GF)

skin-on with cream and butter
\$99 per half pan (serves 24-30 guests)

CHEDDAR & CHIVE WHIPPED POTATOES (v, GF)

skin-on with cream, butter, cheddar cheese and chives
\$99 per half pan (serves 24-30 guests)

WHIPPED POTATOES & CAULIFLOWER (v, GF)

with cream and butter
\$99 per half pan (serves 24-30 guests)

ROASTED PETIT POTATOES (vegan, GF)

roasted mini potatoes with fresh herbs and lemon
\$99 per half pan (serves 24-30 guests)

MASHED SWEETS 'N SQUASH (v, GF)

mashed sweet potatoes and butternut squash with butter, brown sugar and a touch of nutmeg
\$99 per half pan (serves 24-30 guests)

BRUSSELS AND PANCETTA (GF/DF)

shaved brussels sprouts sautéed with onion, garlic and crispy pancetta
\$99 per half pan (serves 24-30 guests)

WINTER GREENS (vegan, GF)

hearty winter greens sautéed with crushed red pepper and garlic
\$99 per half pan (serves 24-30 guests)

BROCCOLI AND BRUSSELS AGRODOLCE (v, GF, DF)

roasted broccoli and brussels sprouts with dried cranberries and a sweet and sour agrodolce sauce
\$99 per half pan (serves 24-30 guests)

WILD RICE (vegan)

wild rice with mushrooms, winter greens and savory elements
\$99 per half pan (serves 24-30 guests)

ACORN SQUASH AGRODOLCE (v, GF, DF)

roasted acorn squash with a sweet and sour agrodolce sauce, dried cranberries and toasted pepitas (contains honey, otherwise vegan)
\$99 per half pan (serves 24-30 guests)

ROASTED ACORN SQUASH (v, GF)

roasted squash with house-made vanilla butter and spices
\$99 per half pan (serves 24-30 guests)

CARROTS WITH GREMOLATA (vegan, GF)

roasted carrots with herby sunflower seed gremolata
\$99 per half pan (serves 24-30 guests)

CITRUS HARICOT VERTE (vegan, GF)

haricot verte with house-made citrus glaze
\$99 per half pan (serves 24-30 guests)

BAKED BEANS (vegan, GF)

sweet 'n tangy - made in-house
\$99 per half pan (serves 24-30 guests)

MASSAGED KALE (v, GF)

kale massaged with preserved lemon dressing and tossed with shaved parmesan
\$99 per half pan (serves 24-30 guests)

ROASTED BEETS WITH CHERMOULA (vegan, GF)

roasted beets tossed in a savory herb sauce
\$99 per half pan (serves 24-30 guests)

CITRUS HARICOT VERTE (vegan, GF)

haricot verte with house-made citrus glaze
\$99 per half pan (serves 24-30 guests)

BAKED BEANS (vegan, GF)

sweet 'n tangy - made in-house
\$99 per half pan (serves 24-30 guests)

CREAMED GREENS (v)

spinach and kale with a touch of cream, parmesan cheese, cheddar cheese and a seasoned breadcrumb topper
\$99 per half pan (serves 24-30 guests)

VEGETABLE SUCCOTASH (vegan, GF)

white beans with cherry tomatoes, roasted butternut squash, pomegranate seeds and pomegranate molasses
\$99 per half pan (serves 24-30 guests)

Z'ATAR ROASTED CAULIFLOWER (vegan, GF)

roasted cauliflower with z'atar spice, tahini and fresh lemon
\$99 per half pan (serves 24-30 guests)

ROASTED WINTER VEGETABLES (vegan, GF)

parsnips, carrots and sweet potatoes
\$99 per half pan (serves 24-30 guests)

Chilled Sides

PICNIC POTATO SALAD (v, GF)

classic creamy potato salad

\$99 per half pan (serves 24-30 guests)

PICNIC PASTA SALAD (v)

classic creamy pasta salad

\$99 per half pan (serves 24-30 guests)

CLASSIC COLESLAW (v)

creamy shaved vegetable coleslaw

\$99 per half pan (serves 24-30 guests)

COMPOSED FARRO SALAD (v, GF)

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

\$99 per half pan (serves 24-30 guests)

COMPOSED BULGUR WHEAT SALAD (DF)

cracked bulgur wheat with arugula, shaved brussels sprouts, grilled chicken and house pesto (nut free)

\$99 per half pan (serves 24-30 guests)

COMPOSED QUINOA SALAD (v, GF)

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

\$99 per half pan (serves 24-30 guests)

BEEF & FARRO SALAD (v, DF)

farro with roasted beets and a maple-dijon vinaigrette

\$99 per half pan (serves 24-30 guests)

BUTTERNUT & FARRO SALAD (DF)

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

\$99 per half pan (serves 24-30 guests)

SOY CUCUMBER SALAD (vegan, GF)

fresh cucumbers with scallions, cilantro and soy-ginger dressing

\$99 per half pan (serves 24-30 guests)

Sweet Tooth

Finish on a sweet note

Cakes & 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

CARROT CAKE

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

SALTED CARAMEL SPICE CAKE

spiced vanilla cake with salted caramel buttercream
\$59 per 7 inch cake
\$79 per 24 cake bites

CHOCOLATE LOVER'S CAKE

chocolate cake with house-made decadent chocolate frosting
\$59 per 7 inch cake
\$79 per 24 cake bites

VANILLA CRANBERRY CAKE

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

Dessert Bites

ASSORTED PETIT COOKIE PLATTER

2 inch petit cookies - chocolate chip cookies - molasses cookies - spiced oatmeal cookies
SM Platter \$69 (12 of each cookie, 36 pieces total)
LG Platter \$99 (24 of each cookie, 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

VEGAN CITRUS SHORTBREAD COOKIES

freshly baked
\$59 per 24

MOLASSES SANDWICH COOKIES

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

OATMEAL SANDWICH COOKIES

cream cheese frosting sandwiched between two spiced oatmeal cookies
\$59 per 24

BROWNIES

freshly baked
\$79 per 24

TURTLE BROWNIES

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

CHAI BLONDIES

house-baked chai spiced blondies
\$79 per 24

PUMPKIN BUTTERSCOTCH PUDDING (GF)

served in petit disposable shot glasses
\$79 per 24

CRANBERRY TARTLET

house-made cranberry curd in a sweet petit tart shell
\$79 per 24

CHOCOLATE ORANGE TARTLETS

orange infused chocolate in a sweet petit tart shell
\$79 per 24

ALMOND PRALINE CREAM PUFFS

freshly baked cream puffs with an almond-praline filling and torched meringue
\$79 per 24

WHITE CHOCOLATE PANNA COTTA (GF)

served in petit disposable shot glasses
\$79 per 24

CRANBERRY ORANGE CHEESECAKE BARS

house-made cheesecake bars with a chocolate crust
\$79 per 24

CANNOLI CHIPS

house-made cannoli chips with a sweetened ricotta-mascarpone dip
\$99

Dessert Jars

all served in 4 oz. glass jars

DARK CHOCOLATE POT DE CREME (GF)

house-made dark chocolate custard

\$99, 10 jars

WHITE CHOCOLATE POT DE CREME (GF)

house-made white chocolate custard

\$99, 10 jars

CARAMEL APPLE SPICE CAKE JARS

spiced vanilla cake layered with cinnamon apples,
whipped cream and house-made caramel

\$99, 10 jars

RICOTTA CHEESECAKE JARS (GF)

house-made ricotta cheesecake over a cornmeal crumb

\$99, 10 jars

COCONUT CREAM PIE JARS

house-made coconut custard over a shortbread crumb
and topped with rum-spiked whipped cream

\$99, 10 jars

LEMON PIE JARS

house-made lemon curd over a graham cracker crumb

\$99, 10 jars