



*Corporate Breakfast &
Lunch Packages
Presented By*



**Easy
Entertaining**
PRESERVING LOCAL FLAVOR SINCE 2006

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Contact Us

Phone: (401) 437-6090 x2

E-mail: info@EasyEntertainingRI.com

Online: www.EasyEntertainingRI.com

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?

The list prices on this menu are for food/beverage only. Bio-degradable paper plates may be added on for an additional \$1.25 per guest. Palm leaf plates may be added on for an additional \$3 per guest.

Are there any additional fees?

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 5% 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.

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.

Order Minimums

There is a 10 guest minimum for all corporate packages.

Pick-up and Delivery Services

We are happy to deliver your order to you. You will be assigned a delivery window based on the start time of your event. Delivery will incur an additional fee based on location. Pick-up is available for most of, but not all of, our menu items.

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.

Linen Rental

If you'd like to rent linens from us for your food table we'd be happy to accommodate. Banquet linens being at \$20 per linen and will incur pick up charges.

Breakfast Packages /

All packages are served on disposable catering trays or tins and include regular New Harvest Coffee with accompaniments. Decaf may be added on as needed. If you'd like a more elegant set-up please inquire with your booking agent.

Add biodegradable paper goods for +\$1.25 per guest | Add disposable palm leaf plates for +\$3 per guest
Individual packaging and labeling available for most packages from +\$3 per guest

Continental

House-baked Pastries

blueberry-lemon muffins, fruit crumble bars and savory cheddar
popovers

Chopped Fruit Duet

melon & seasonal berries

\$11/guest

\$10/guest for pastry only, without fruit

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 (3 links per guest)

Homestyle Breakfast Potatoes

Chopped Fruit Duet

melon & seasonal berries

\$16/guest

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 Sausage (3 per guest)

Chopped Fruit Duet

melon & seasonal berries

\$17.50/guest

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The Healthy Choice

Egg White Frittata (v)

cage-free egg whites with cheddar cheese and garden chives

Chicken-Apple Sausage (3 per guest)

Chopped Fruit Duet

melon & seasonal berries

English Muffins

with butter

\$15/guest

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Bagel Breakfast

NY Artisan Bagels

sesame, everything and plain

Accompaniments

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

\$12/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 Sausage (3 per guest)

Chopped Fruit Duet

melon & seasonal berries

\$15/guest

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Nonna's Strata

Tomato & Pesto Strata (v)

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

Breakfast Sausage (3 links per guest)

Chopped Fruit Duet

may be a combination of melon, grapes & seasonal berries

\$15/guest

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Lunch Combo Packages

SMALL SANDWICH AND SIDE COMBO

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

\$11/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.

\$13/guest

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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

SALADS

Beach House Salad (v, GF)

mesclun greens with fresh tomatoes, cucumbers, corn, crispy
onion strings and green goddess dressing

Summer Salad (v, GF)

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

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

ITALIAN ON FOCACCIA

salami, 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

SLIGHTLY SPICY VEGGIE (v)

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

Premium Sandwiches

incur a +\$2 up-charge per guest

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

THE ITALIAN CIABATTA

sliced prosciutto, salami, roasted broccolini, ricotta cheese
and pecorino on house-made ciabatta bread

ROAST BEEF

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

Lunch Packages

All packages are served on disposable catering trays or tins and bottled water. If you'd like a more elegant set-up please inquire with your booking agent.

Add bio-degradable paper goods for +\$1.25 per guest | Add disposable palm leaf plates for +\$3 per guest
Individual packaging and labeling available from +\$3 per guest

The Bagged Lunch

choose any two **classic** sandwich offerings. 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.

\$15/guest

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

Salad Bar

mesclun greens & baby spinach with...

toppings

tomatoes, cucumbers, zucchini, radishes, toasted sunflower seeds, feta cheese and blue cheese

proteins

grilled all-natural chicken breast - quinoa - white beans

dressing

house-made green goddess dressing (GF) &

balsamic vinaigrette (GF, DF)

includes fresh baked focaccia bread

\$17/guest

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Finger Sandwiches

Choose two styles of finger sandwiches

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

Caesar Salad

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

North Fork Potato Chips & Chocolate Chip Cookies

\$14/guest, choose two styles of sandwiches

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

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Lettuce Cups

Build your own butterhead lettuce cups

Elote Chicken (GF)

chopped grilled chicken breast with an elote-style corn salad topper

Sesame Ground Pork (GF, DF)

savory sesame ground pork with pickled carrots, pickled radishes and a
tamari vinaigrette

\$16/guest

\$21/guest to include grilled tri-tip steak with roasted tomato salad

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booking agent*

Hot Pasta Luncheon

Burst Tomato Pasta (vegan)

short cut pasta in a burst tomato and garlic pan sauce

Antipasto Salad (v)

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

House Focaccia Bread

\$14/guest, vegetarian friendly

\$15/guest to include grilled Italian sausage

\$19.50/guest to include pesto grilled chicken breast

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booking agent*

Gourmet Italian Table

Baked Ziti (v)

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

All-beef Meatballs

in house-made tomato sauce

Caesar Salad (v)

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

House Focaccia Bread

\$15/guest

\$19/guest, swap the meatballs out for pesto grilled chicken breast

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Chicken BBQ

Molasses BBQ Chicken

pulled BBQ chicken with rolls, classic coleslaw and garlic aioli

Mac 'n Cheese (v)

short cut pasta in our signature cream sauce

Beach House Salad (v, GF)

mesclun greens with fresh tomatoes, cucumbers, corn, crispy onion strings
and green goddess dressing

\$18/guest

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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

\$18/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

Veggie + Cheese Calzone (v)

zucchini & arugula with ricotta cheese, cheddar and house-made
pesto

Meatball Calzone

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

Summer Salad (v)

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

\$14/guest

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

Mediterranean Luncheon

Mediterranean Pulled Chicken or Pork

your choice of all-natural chicken or pork 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

\$17/guest

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

Composed Salad Bar

Caesar Salad (v)

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

Beach House Salad (v, GF)

mesclun greens with fresh tomatoes, cucumbers, corn, crispy onion strings and green goddess dressing

Composed Quinoa Salad (v, GF)

quinoa with tomatoes, corn, cucumbers, pesto (nut free) and arugula

Composed Farro Salad (DF)

farro with grilled chicken breast, fresh corn and roasted garlic

\$15/guest

add grilled chicken breast to top salads with for +\$3/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 Orzo Soup (DF)

Chocolate Chip Cookies

freshly baked

\$19/guest

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

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

This package includes styling (the rental of Easy Entertaining's soup terrines and service ware and will incur a pick up fee for said items).

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Add something sweet! /

ASSORTED PETIT COOKIE PLATTER

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

SM Platter \$59 (12 of each cookies, 36 pieces total)

LG Platter \$89 (24 of each cookies, 72 pieces total)

ASSORTED COOKIE PLATTER

full sized cookies - chocolate chip cookies - lemon sugar cookies - chocolate mint cookies - 24 of each type

72 pieces \$139

CHOCOLATE CHIP COOKIES

freshly baked

24 full sized cookies \$59

24 petit, 2 inch cookies \$49

BROWNIE COOKIES (GF/DF)

freshly baked

24 petit, 2 inch cookies \$72

VEGAN FUNFETTI COOKIES

freshly baked

\$72 per 24

VEGAN CITRUS SHORTBREAD COOKIES

freshly baked

\$72 per 24

LEMON SANDWICH COOKIES

cream cheese frosting sandwiched between two lemon sugar cookies

\$79 per 24

WHOOPIE PIES

marshmallow frosting sandwiched between two chocolate cake rounds

\$79 per 24

BROWNIES

fresh baked

\$60 per 24

TURTLE BROWNIES

our classic brownies with a pecan-caramel topping

\$60 per 24

TAHINI BLONDIES

freshly baked blondies with a twist

\$79 per 24

DOUBLE CHOCOLATE CAKE

chocolate cake with dark chocolate buttercream

\$55 per 7 inch cake

\$72 per 24 cake bites

VANILLA BERRY CAKE

vanilla cake with seasonal berry jam and vanilla Swiss

meringue buttercream

\$55 per 7 inch cake

\$72 per 24 cake bites

CARROT CAKE

house-made carrot cake with classic cream cheese frosting

\$55 per 7 inch cake

\$72 per 24 cake bites

LEMON MERINGUE CAKE

freshly baked lemon cake with Swiss meringue buttercream and torched meringue

\$55 per 7 inch cake

\$72 per 24 cake bites

HONEY CHAMOMILE CAKE

chamomile infused tea cake with honey mousseline filling and honey Swiss meringue buttercream

\$55 per 7 inch cake

\$72 per 24 cake bites

RED VELVET CAKE

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

\$55 per 7 inch cake

\$72 per 24 cake bites

COCONUT CAKE BITES

house-made coconut cake with cinnamon-anise Swiss meringue buttercream

\$72 per 24 cake bites

ALMOND-PRALINE CREAM PUFFS

house-made cream puff with an almond-praline filling

\$89 per 24 petit cream puffs

LEMON-BLUEBERRY CREAM PUFFS

house-made cream puff with a lemon-blueberry cream filling

\$89 per 24 petit cream puffs

POT DE CRÈME (GF)

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

\$99 per 10 jars

YOGURT PANNA COTTA (GF)

house-made custard with macerated strawberries on top

\$89 per 24 petit disposable shooters

\$99 per 10 - 4 oz. glass jars

COFFEE PANNA COTTA (GF)

house-made coffee custard

\$89 per 24 petit disposable shooters

\$99 per 10 - 4 oz. glass 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
\$89 per 24 petit disposable shooters
\$99 per 10 - 4 oz. glass jars

RASPBERRY CHEESECAKE BARS

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

LEMON "PIE"

house-made lemon curd with graham cracker crumb
\$89 per 24 petit disposable shooters
\$99 per 10 - 4 oz. glass jars

PETIT S'MORES TARTS

dark chocolate and torched meringue in graham cracker tart
shells
\$89 per 24 petit tartlets

PETIT LEMON MERINGUE TARTS

house-made lemon curd and torched meringue in a petit tart
shell
\$89 per 24 petit tartlets

HIBISCUS-GINGER BITES

ginger shortbread cookies topped with hibiscus curd
\$89 per 24

COCONUT CREAM TARTS OR JARS

house-made coconut custard in a sweet pastry shell with rum-
spiked whipped cream
\$89 per 24 tartlets
\$99 per 10 - 4 oz. glass jars

CANNOLI CHIPS

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

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

Delivery

Based on location. Quoted prices are for weekday
deliveries between 7:30a - 5:00p

PROVIDENCE, EAST PROVIDENCE, CRANSTON, NORTH PROVIDENCE
\$15

PAWTUCKET, CENTRAL FALLS, JOHNSTON
\$20

LINCOLN, BARRINGTON, SMITHFIELD
\$25

WARWICK, WEST WARWICK, WARREN, CUMBERLAND
\$30

SCITUATE, WOONSOCKET, NORTH SMITHFIELD, EAST GREENWICH, BRISTOL
\$35

COVENTRY, GLOCESTER, FOSTER, EXETER
\$40

NORTH KINGSTOWN, WEST GREENWICH BURRILLVILLE
\$45

WAKEFIELD, TIVERTON, PORTSTMOUTH, NARRAGANSETT, JAMESTOWN, SOUTH
KINGSTOWN, RICHMOND, LITTLE COMPTON, NEWPORT, MIDDLETOWN, HOPKINTON,
CHARLESTOWN, WESTERLY
\$60

Inquire with your booking agent for out of state locations.