



*Easy Entertaining x Homewood Suites  
Catering Partner Menus*



Easy  
Entertaining  
Preserving Local Flavor Since 2006

(401) 437-6090 | [EasyEntertainingRI.com](http://EasyEntertainingRI.com) | [info@EasyEntertainingRI.com](mailto:info@EasyEntertainingRI.com)

## *Contact Us*

Phone: (401) 437-6090 x2

E-mail: [info@EasyEntertainingRI.com](mailto:info@EasyEntertainingRI.com)

Online: [www.EasyEntertainingRI.com](http://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 the breakfast and lunch packages on the following pages.

### **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 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

## *Continental*

House-baked Pastries

spiced carrot muffins, fruit crumble bars and savory cheddar popovers

Chopped Fruit Duet

melon & seasonal berries

\$13/guest

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

## *EE's Signature Spread*

Scrambled Cage-free Eggs (2 per guest)

Breakfast Sausage (3 links per guest)

Homestyle Breakfast Potatoes

Chopped Fruit Duet

melon & seasonal berries

\$18/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

\$19/guest

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

## *The Healthy Choice*

Egg White Frittata (v)

cage-free egg whites with cheddar cheese and garden chives

Chicken-Apple Sausage (3 per guest)

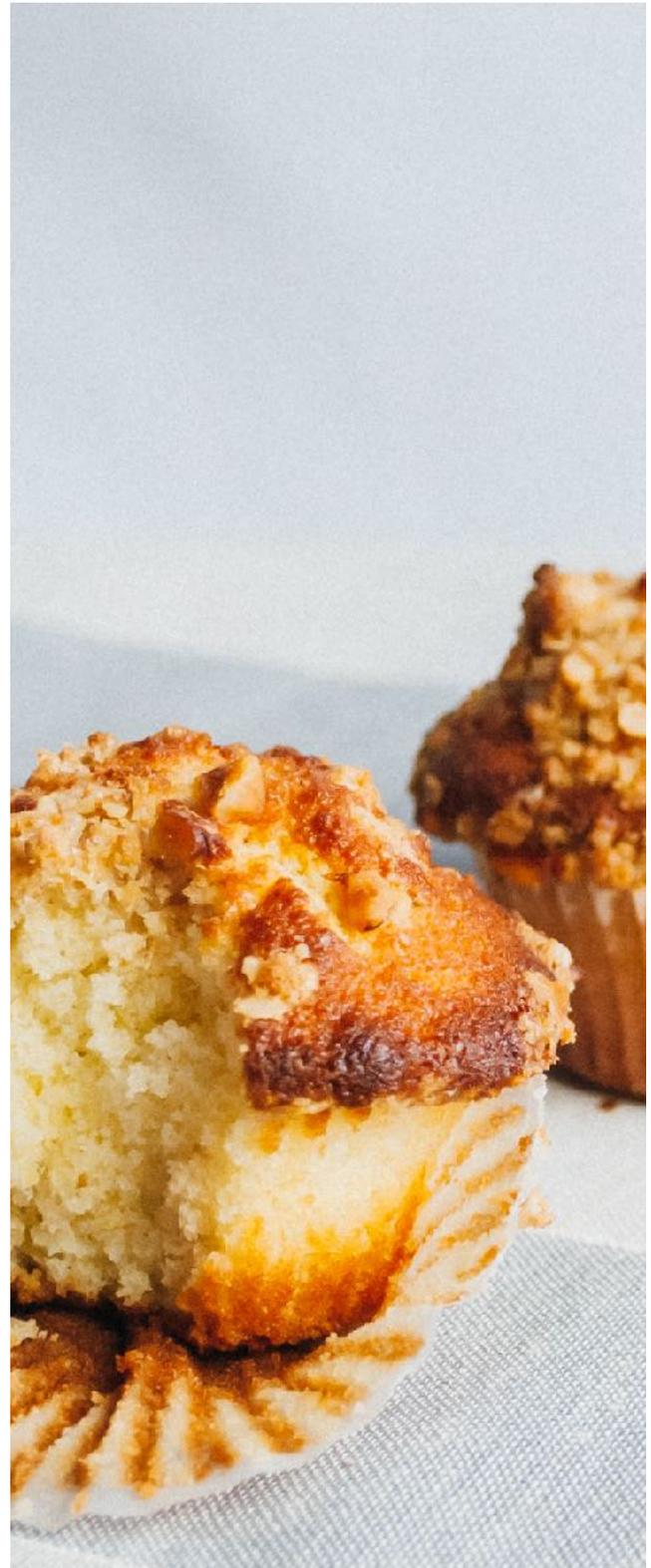
Chopped Fruit Duet

melon & seasonal berries

English Muffins

\$17/guest

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





## *Bagel Breakfast*

NY Artisan Bagels

sesame, everything and plain

Accompaniments

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

\$13/guest

## *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

\$17/guest

## *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

# Luncheons

WORKPLACE WONDERS & LUNCHEON CLASSICS

## Lunch Combo Packages

### SMALL SANDWICH AND SIDE COMBO

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

\$13/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.

\$15/guest

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

## 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

### TRADITIONAL POTATO SALAD (v)

roasted local 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

Cranberry-Almond Salad (v, GF)

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

Autumn Squash Salad (v, GF)

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

Caesar Salad (v)

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

Harvest Salad (v, GF)

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

### 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 a ciabatta roll 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

### TURKEY ON FOCACCIA

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

### CHICKEN PESTO ON FOCACCIA

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

### THE ITALIAN CIABATTA

sliced prosciutto, salami, roasted broccolini, ricotta cheese and pecorino on a ciabatta roll

### ROAST BEEF

sliced roast beef, horseradish aioli and arugula on a ciabatta roll

# 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 and a chocolate chip cookie.  
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*

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

*proteins*

grilled all-natural chicken breast - quinoa - white beans

*dressing*

house-made pumpkin vinaigrette and apple cider vinaigrette

includes fresh baked focaccia bread

\$20/guest

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

## *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

\$16/guest, choose two styles of sandwiches

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

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





## *Hot Pasta Luncheon*

Sausage & Broccoli Rabe Pasta (DF)

short cut pasta with sweet Italian sausage, broccoli rabe and crushed tomato sauce

Kale Caesar Salad (v)

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

House Focaccia Bread

\$16/guest

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

## *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

Autumn Squash Salad (v, GF)

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

\$20/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), Butternut-Pork Chili (GF, DF), Winter Vegetable Soup (vegan, GF), Chicken Orzo Soup (DF)

Chocolate Chip Cookies

freshly baked

\$16/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).*

*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

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

Greek Orzo

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

Mezze

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

Tabbouli

cracked bulgur wheat with tomatoes, cucumbers, parsley and lemon

\$20/guest

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

## *Composed Salad Bar*

Kale Caesar Salad (v)

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

Harvest Salad (v, GF)

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

Autumn Squash Salad (v, GF)

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

Composed Farro Salad with Chicken

farro with roasted butternut squash, grilled chicken and roasted garlic

\$18/guest

add grilled chicken breast to top salads with for +\$2/guest

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

## *Fajita Bar*

Fajita Style Chicken

all-natural chicken cooked with seasonings and bell peppers

Accompaniments

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

\$20/guest

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



# *Ala Carte Platters*

*platters serve serve 10-30 guests*

## **Can I have my order delivered?**

Delivery is available for an additional charge based on location, date and time of day for orders that meet a food & beverage minimum of \$250.

## **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 prices on this menu are for food items only, picked up or delivered in bio-degradable palm leaf platters.

## **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 inform you on the ingredients in your chosen menu. We are unable to modify menu items from our pick up/delivery offerings

## **Order Notice**

Most menu items are available with 72 hours notice.

## **Order Minimums**

There is a \$250 Food & Beverage minimum for all orders placed.

## **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, date and time of day. If you are ordering for pick up, a pick up time or window will be assigned to you based on availability.

## SERVED IN COMPOSTABLE PALM LEAF BOXES

### **CLASSIC CHEESE PLATTER (v, GF)**

cheddar - Monterey Jack - Pepper Jack - fresh grapes - artisanal crackers  
SM Platter \$71 (3 lb. of cheese)  
LG Platter \$111 (6 lb. of cheese)

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

four styles or gourmet, artisanal cheeses - pickled vegetables - apple-fennel jam - crackers & crostini  
\$161

### **CHARCUTERIE PLATTER**

Grana Padano cheese - sliced prosciutto, coppa and salame - house-made pork rilette - pickled vegetables - house-made mustard and kale pesto - crostini  
\$161

### **ACCOMPANIMENTS**

the perfect addition to any cheese or charcuterie platter - includes grapes, kalamata olives, honey brittle and crostini  
\$61

### **CLASSIC CRUDITE PLATTER (v, GF)**

fresh carrots, celery, cucumbers, tomatoes and radishes with house-made creamy pesto (*nut free*)  
SM Platter \$41 (serves 10-15)  
LG Platter \$61 (serves 20-30)

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

poached shrimp - traditional cocktail sauce - creamy remoulade  
SM Platter \$87 (60 poached shrimp, ~2 lb.)  
LG Platter \$151 (120 poached shrimp, ~4 lb.)

### **TENDERLOIN PLATTER**

roasted and thinly sliced pork tenderloin - 24 house-made slider rolls - house mustard - horseradish mayo  
\$171  
upgrade to all-natural lamb tenderloin for +\$56 per platter  
upgrade to grass-fed beef tenderloin for +\$130 per platter

### **HAM SLIDERS**

roasted and sliced honey ham with potato rolls, house mustard and creamy pesto (*nut free*) - build your own slider  
\$141

### **HOMEMADE CHIP PLATTER (v, GF)**

ranch seasoned potato chips - salt 'n vinegar seasoned sweet potato chips - caramelized onion dip  
\$81

### **ASSORTED SANDWICH BITES**

16 petit sandwich bites - pimiento & turkey bites - apple-fennel ham bites - prosciutto & pesto bites - 1-2 bites per slider - 48 pieces total  
\$132  
add on 16 Lobster Salad Bites +\$80

### **BRUSCHETTA PLATTER**

build your own - garlic crostini - apple-fennel jam - fig jam - eggplant caponata - herby smashed beans  
\$91

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

fresh carrots and cucumber - grilled flatbread strips - kalamata olives - feta cheese - stuffed grape leaves - classic hummus - house-made yogurt sauce  
\$101

### **GRILLED FLATBREADS**

bite size squares - 60-80 pieces per platter - served room temperature - choose 1 style per platter

#### *Classic (v)*

burst tomatoes - artisanal cheeses - garden herbs

#### *White Pesto (v)*

ricotta cheese - arugula - mozzarella cheese - house-made pesto

#### *BBQ Chicken*

tangy Carolina BBQ sauce - all-natural chicken - caramelized onions - arugula - artisanal cheese blend  
\$101

### **BREAKFAST GRILLED FLATBREADS**

bite size squares - 60-80 pieces 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

#### *Scrambled Egg*

house-made cheese sauce, scrambled eggs, applewood bacon, mozzarella cheese  
\$147

### **VEGETARIAN CALZONE PLATTER (v)**

butternut squash & arugula with ricotta cheese, cheddar and house-made pesto (*nut free*) - 45-50 slices per platter  
\$81

### **BUFFALO CHICKEN CALZONE PLATTER**

house-made buffalo sauce - shredded chicken - cheddar cheese - served with house-made ranch for dipping - 45-50 slices per platter  
\$81

### **ITALIAN CALZONE PLATTER**

ham - salami - banana peppers - mozzarella cheese - 45-50

slices per platter

\$81

### **SNACKING PLATTER (v)**

fresh carrots and celery - Monterey Jack cheese - grilled

flatbread strips - artisanal crackers - classic hummus and

house-made pimiento cheese dip

\$81

### **BUFFALO CHICKEN DIP**

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

for dipping

\$81

### **PRETZEL BITES (v)**

salted pretzel nuggets with house-made pimiento cheese dip

and cranberry mustard

\$81

### **APPLE & CHEDDAR TARTLETS (v)**

savory tartlets with apple butter and cheddar cheese, 48

pieces per platter

\$132

### **SWEET POTATO POPOVERS (v)**

savory popovers with sweet potato jam and cheddar

cheese, 48 pieces per platter

\$132

### **SHORT RIB POPOVERS**

savory popovers with braised short ribs, 48 pieces per platter

\$132

### **SPANAKOPITA**

spinach & feta stuffed phyllo dough with house-made yogurt

sauce, 48 pieces per platter

\$132

### **ANTI PASTI SKEWER**

salami, green olives, marinated artichokes and petit

mozzarella, 48 skewers per platter

\$132

# *Sandwich & Slider Platters*

## **CHICKEN SALAD SLIDERS**

house-made classic chicken salad on freshly baked focaccia bread

\$142, 24 pieces

\$191, 48 pieces

## **EGG SALAD FINGER SANDWICHES (v)**

house-made egg salad in a traditional finger sandwich roll, 24 per platter

\$111

## **CHICKEN SALAD FINGER SANDWICHES**

house-made chicken salad in a traditional finger sandwich roll, 24 per platter

\$111

## **HAM FINGER SANDWICHES**

sliced ham and cheddar cheese in a traditional finger sandwich roll, 24 per platter

\$111

## **TURKEY FINGER SANDWICHES**

sliced turkey and cheddar cheese in a traditional finger sandwich roll, 24 per platter

\$111

## **ROAST BEEF FINGER SANDWICHES**

roast beef and swiss cheese in a traditional finger sandwich roll, 24 per platter

\$132

## **TUNA SALAD FINGER SANDWICHES**

house-made tuna salad in a traditional finger sandwich roll, 24 per platter

\$122

## **VEGGIE BAGUETTES (vegan)**

grilled eggplant, bell peppers and zucchini with arugula and chermoula on a baguette - 30 half sandwiches per platter

\$152

## **VEGETARIAN CAESAR WRAPS (v)**

romaine lettuce, shaved parmesan and Caesar dressing in a wrap - 30 half sandwiches per platter

\$152

## **CHICKEN CAESAR WRAPS**

romaine lettuce, grilled chicken breast, shaved parmesan and Caesar dressing in a wrap - 30 half sandwiches per platter

\$152

## **ROAST BEEF SANDWICHES**

sliced roast beef, horseradish aioli and arugula on house-made ciabatta bread - 24 half sandwiches per platter

\$122

## **ITALIAN ON FOCACCIA**

salami, mozzarella, arugula, fresh basil and roasted red pepper aioli on house focaccia bread - 24 half sandwiches per platter

\$122

## **HAM & CHEDDAR SANDWICHES**

sliced ham, cheddar cheese, "everything but the bagel" spread and mesclun greens on house focaccia bread - 24 half sandwiches per platter

\$122

## **CHICKEN PESTO SANDWICHES (Nut Free)**

grilled chicken breast, sliced, with fresh tomatoes, pesto, arugula and mayonnaise on house focaccia bread - 24 half sandwiches per platter

\$122

# 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 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 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

Pricing is based on a 50 guest minimum. If you're hosting 25-49 guests it will incur a + \$9 up-charge per guest

- Choose four selections from the included section
- Choose five selections from the included section
- Choose seven selections from the included section
- Choose eight selections from the included section

\$21/guest  
\$25/guest  
\$33/guest  
\$36/guest

## Included Offerings

### MEATS + CHEESES

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

### ACCOMPANIMENTS

the perfect addition to any cheese or charcuterie platter - includes grapes, kalamata olives, honey brittle and crostini

### CLASSIC CHEESE PLATTER (v, GF)

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

### CRUDITE PLATTER (v, GF)

fresh carrots, celery, cucumbers, tomatoes and radishes with house-made creamy pesto (*nut free*)

### HOMEMADE CHIP PLATTER (v, GF)

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

### ASSORTED SANDWICH BITES

pimiento & turkey bites - apple-fennel ham bites - prosciutto & pesto bites

### BRUSCHETTA

build your own - garlic crostini - apple-fennel jam - fig jam - eggplant caponata - herby smashed beans

### PRETZEL BITES (v)

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

### 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

#### *BBQ Chicken*

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

### SNACKING PLATTER (v)

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

### BUFFALO CHICKEN DIP

house-made buffalo chicken dip served with fresh carrots, celery and grilled flatbread strips

### MEZZE PLATTER (v)

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

### ITALIAN CALZONES

ham - salami - banana peppers - mozzarella cheese

### VEGETARIAN CALZONES (v)

butternut squash & arugula with ricotta cheese, cheddar and house-made pesto (*nut free*)

### BUFFALO CHICKEN CALZONES

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

### ANTIPASTI SKEWERS

salami - green olives - artichoke heart - marinated petit mozzarella

### APPLE & CHEDDAR TARTLETS (v)

savory tartlets with apple butter and cheddar cheese

### SWEET POTATO POPOVERS (v)

savory popovers with sweet potato jam and cheddar cheese

### SHORT RIB POPOVERS

savory popovers with braised short ribs

### SPANAKOPITA

spinach & feta stuffed phyllo dough with house-made yogurt sauce

### ANTI PASTI SKEWER

salami, green olives, marinated artichokes and petit mozzarella

### SAVORY PATE A CHOUX BITES

savory puffs with pancetta, herbs and artisanal cheeses

### SAVORY PALMIER

puff pastry, pancetta, manchego cheese

## *Upgrades*

+\$8 per person, per item

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

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

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

poached shrimp - traditional cocktail sauce - creamy  
remoulade

### **BEEF TENDERLOIN PLATTER**

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

### **LAMB TENDERLOIN PLATTER**

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

### **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*

### **PETIT CHOCOLATE CHIP COOKIES**

freshly baked

### **PETIT MOLASSES COOKIES**

freshly baked

### **PETIT SPICED OATMEAL COOKIES**

freshly baked

### **CHOCOLATE BROWNIE COOKIES (GF, DF)**

freshly baked

### **STICKY TOFFEE PUDDING CAKE BITES**

freshly baked date cake with sticky caramel sauce

### **VANILLA CRANBERRY CAKE BITES**

vanilla cake and vanilla buttercream with sugared cranberries

### **LEMON MERINGUE CAKE BITES**

lemon cake with lemon curd and torched meringue

### **CHOCOLATE CAKE BITES**

chocolate cake with dark chocolate buttercream

### **SPICE CAKE BITES**

Autumn spice cake bites with salted caramel buttercream

### **CHAI BLONDIES**

freshly baked

### **BROWNIES**

freshly baked

### **TURTLE BROWNIES**

house-made brownies with a caramel-pecan topper

### **MOLASSES SANDWICH COOKIES**

cream cheese buttercream sandwiched between two molasses cookies

### **OATMEAL SANDWICH COOKIES**

cream cheese buttercream sandwiched between two oatmeal cookies

### **CRANBERRY-ORANGE CHEESECAKE BARS**

cranberry-orange cheesecake over dark chocolate crust

### **PUMPKIN BUTTERSCOTCH PUDDING SHOOTERS**

house-made pudding in a petit disposable shot glass with a petit spoon

### **BANANA PUDDING SHOOTERS**

house-made banana pudding with house-made vanilla cookies and whipped cream - in a disposable shot glass with a petit spoon

### **CHOCOLATE ORANGE TARTLETS**

house-made chocolate-orange cremeux

### **ALMOND-PRALINE CREAM PUFFS**

house-made cream puff with an almond-praline filling

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

white chocolate panna cotta in a disposable shot glass with a petit spoon

### **CRANBERRY-ORANGE TARTLETS**

house-made cranberry orange curd

# Brunch Grazing Tables

Choose four selections

\$26/guest

Choose five selections

\$28/guest

Choose six selections

\$30/guest

Choose seven selections

\$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 +\$9 up-charge per guest.

## *Savory Inclusions*

### **PETIT HOUSE-MADE PASTRIES (v)**

spiced carrot muffins, savory cheddar popovers, fruit crumble bars (*nut free*)

### **PETIT BUTTER CROISSANTS (v)**

freshly baked

### **PETIT CHOCOLATE CROISSANTS (v)**

freshly baked

### **VEGETARIAN QUICHE (v)**

3 in. individually baked quiches with cage-free eggs, artisanal cheeses and chives

### **MEAT LOVER'S QUICHE**

3 in. individually baked quiches with cage-free eggs, artisanal cheeses, caramelized onions and applewood bacon

### **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

### **ASSORTED SANDWICH BITES**

pimiento & turkey bites - apple-fennel ham bites - prosciutto & pesto bites - 1-2 bites per slider

### **HAM SLIDERS**

build your own - sliced honey ham with potato rolls, house-made mustard and creamy pesto (*nut free*)

### **CHICKEN SALAD SLIDERS**

house-made traditional chicken salad on freshly baked focaccia bread

### **CHOPPED FRUIT DUET (vegan, GF)**

melon & berries

### **BERRY SKEWERS**

blueberries, strawberries, blackberries

### **SAVORY PATE A CHOUX BITES**

savory puffs with pancetta, herbs and artisanal cheeses

### **SAVORY PALMIER**

puff pastry, pancetta, manchego cheese

### **ANTI PASTI SKEWERS (GF)**

salami, green olives, artichoke heart, marinated mozzarella

### **BREAKFAST FLATBREADS**

*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

#### *Scrambled Egg*

house-made cheese sauce, scrambled eggs, applewood bacon, mozzarella cheese

### **COMPOSED BULGUR WHEAT SALAD**

cracked bulgur wheat with grilled chicken breast, arugula, shaved brussels sprouts and tossed with winter greens pesto (*nut free*)

### **COMPOSED FARRO SALAD**

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

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

quinoa with roasted squash, baby kale and winter greens pesto (*nut free*)

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

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

### **CRANBERRY-ALMOND SALAD (v, GF, DF)**

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

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

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

### **APPLEWOOD BACON**

nitrate free bacon slices

**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

*Included Desserts***PETIT CHOCOLATE CHIP COOKIES**

freshly baked

**PETIT MOLASSES COOKIES**

freshly baked

**PETIT SPICED OATMEAL COOKIES**

freshly baked

**CHOCOLATE BROWNIE COOKIES (GF, DF)**

freshly baked

**STICKY TOFFEE PUDDING CAKE BITES**

freshly baked date cake with sticky caramel sauce

**VANILLA CRANBERRY CAKE BITES**

vanilla cake and vanilla buttercream with sugared cranberries

**LEMON MERINGUE CAKE BITES**

lemon cake with lemon curd and torched meringue

**CHOCOLATE CAKE BITES**

chocolate cake with dark chocolate buttercream

**SPICE CAKE BITES**

Autumn spice cake bites with salted caramel buttercream

**CHAI BLONDIES**

freshly baked

**BROWNIES**

freshly baked

**TURTLE BROWNIES**

house-made brownies with a caramel-pecan topper

**MOLASSES SANDWICH COOKIES**

cream cheese buttercream sandwiched between two molasses cookies

**OATMEAL SANDWICH COOKIES**

cream cheese buttercream sandwiched between two oatmeal cookies

**CRANBERRY-ORANGE CHEESECAKE BARS**

orange-cranberry cheesecake over dark chocolate crust

**PUMPKIN BUTTERSCOTCH PUDDING SHOOTERS**

house-made pudding in a petit disposable shot glass with a petit spoon

**BANANA PUDDING SHOOTERS**

house-made banana pudding with house-made vanilla cookies and whipped cream - in a disposable shot glass with a petit spoon

**CHOCOLATE ORANGE TARTLETS**

house-made chocolate-orange cremeux

**ALMOND-PRALINE CREAM PUFFS**

house-made cream puff with an almond-praline filling

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

white chocolate panna cotta in a disposable shot glass with a petit spoon

**CRANBERRY-ORANGE TARTLETS**

house-made cranberry orange curd

# *Ala Carte Desserts*

## **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, date and time of day. If you are ordering for pick up, a pick up time or window will be assigned to you based on availability.

### **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, date and time of day for orders that meet a food & beverage minimum of \$250.

### **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 prices on this menu are for food items only, picked up or delivered in bio-degradable palm leaf platters.

### **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 inform you on the ingredients in your chosen menu. We are unable to modify menu items from our pick up/delivery offerings.

### **Order Notice**

Most menu items are available with 72 hours notice.

### **Order Minimums**

There is a \$250 Food & Beverage minimum for all orders placed.

# Sweet Tooth

COOKIES, CAKES, TARTS & MORE

## ASSORTED COOKIE PLATTER

2 inch petit cookies - chocolate chip cookies - oatmeal cookies - spiced molasses cookies  
SM Platter \$71 (12 of each cookies, 36 pieces total)  
LG Platter \$131 (24 of each cookies, 72 pieces total)

## BROWNIE COOKIES (GF/DF)

freshly baked  
\$74 per 24

## VEGAN FUNFETTI COOKIES

freshly baked  
\$74 per 24

## VEGAN CITRUS SHORTBREAD COOKIES

freshly baked  
\$74 per 24

## MOLASSES SANDWICH COOKIES

cream cheese frosting sandwiched between two spiced molasses cookies  
\$81 per 24

## OAMEAL SANDWICH COOKIES

cream cheese frosting sandwiched between two oatmeal cookies  
\$81 per 24

## BROWNIES

fresh baked  
\$81 per 24

## TURTLE BROWNIES

our classic brownies with a pecan-caramel topping  
\$81 per 24

## CHAI BLONDIES

freshly baked blondies with a twist  
\$81 per 24

## DOUBLE CHOCOLATE CAKE

chocolate cake with dark chocolate buttercream  
\$61 per 7 inch cake  
\$81 per 24 cake bites

## VANILLA CRANBERRY CAKE

vanilla cake layers filled with cranberry jam and frosted with vanilla buttercream  
\$61 per 7 inch cake  
\$81 per 24 cake bites

## CARROT CAKE

house-made carrot cake with classic cream cheese frosting  
\$61 per 7 inch cake  
\$81 per 24 cake bites

## SALTED CARAMEL SPICE CAKE

Autumn spice cake with salted caramel buttercream  
\$61 per 7 inch cake  
\$81 per 24 cake bites

## ALMOND-PRALINE CREAM PUFFS

house-made cream puff with an almond-praline filling  
\$81 per 24 petit cream puffs

## POT DE CRÈME (GF)

dark chocolate or white chocolate - served in 4 oz. glass jars  
\$101 per 10 jars

## YOGURT PANNA COTTA (GF)

house-made custard with seasonal fruit topper  
\$81 per 24 petit disposable shooters  
\$101 per 10 - 4 oz. glass jars

## COFFEE PANNA COTTA (GF)

house-made coffee custard  
\$81 per 24 petit disposable shooters  
\$101 per 10 - 4 oz. glass jars

## CARAMEL APPLE SPICE CAKE JARS

house-made spice cake layered with fresh caramel, whipped cream and apples  
\$101 per 10 - 4 oz. glass jars

## RICOTTA CHEESECAKE (GF)

house-made ricotta cheesecake over a cornmeal crumb  
\$81 per 24 petit disposable shooters  
\$101 per 10 - 4 oz. glass jars

## CRANBERRY-ORANGE CHEESECAKE BARS

cranberry-orange cheesecake over dark chocolate crust  
\$81 per 24 pieces

## PUMPKIN BUTTERSCOTCH PUDDING

house-made pumpkin butterscotch pudding  
\$81 per 24 petit disposable shooters  
\$101 per 10 - 4 oz. glass jars

## CRANBERRY-ORANGE TARTS

house-made cranberry orange curd  
\$81 per 24 petit tartlets  
\$101 per 10 single-serve tarts

## CHOCOLATE-ORANGE TARTS

house-made chocolate-orange cremeux  
\$76 per 24 tartlets  
\$81 per 10 single-serve tarts

### **BANANA PUDDING**

house-made banana pudding with house-made vanilla cookies and whipped cream

\$81 per 24 petit disposable shooters

\$101 per 10 - 4 oz. glass jars

### **COCONUT CREAM TARTS OR JARS**

house-made coconut custard in a sweet pastry shell with rum-spiked whipped cream

\$81 per 24 tartlets | \$99 per 10 single-serve tarts

\$101 per 10 - 4 oz. glass jars

### **CANNOLI CHIPS**

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

\$101

# *Bar Packages*



# *Beer & Wine Packages*

## *CLASSIC BEER & WINE*

### *Beer*

Bud Light | Stella Artois | Sam Adams Boston Lager | Sam Adams Seasonal | White Claw  
Hard Seltzer (GF)

### *Wine*

Sean Minor Chardonnay | Allan Scott Sauvignon Blanc  
Le Grande Pinot Noir | Scotto Cabernet | Aimee Roquesante Rosé

### *Non-Alcoholic*

Sparkling & Still Water

35+ guests	1 hour	2 hours	3 hours	4 hours	5 hours
Plasticware	\$21	\$22	\$23	\$25	\$28
Glassware	\$23	\$24	\$25	\$27	\$30

# *PLATINUM BEER AND WINE*

## *Beer\**

Bud Light | Stella Artois | Sam Adams Boston Lager | Sam Adams Seasonal  
| Dogfish Head 60 Minute IPA

## *Wine\**

Sonoma Cutrer Chardonnay | Duckhorn Sauvignon Blanc | Sensi Prosecco  
Browne Cabernet | Patz & Hall Pinot Noir

## *Non-Alcoholic*

Sparkling & Still Water

35+ guests	1 hour	2 hours	3 hours	4 hours	5 hours
Plasticware	\$29	\$30	\$31	\$33	\$36
Glassware	\$31	\$32	\$33	\$35	\$38

\*We offer many lateral alternatives to these beer and wine offerings. if you're interested in swapping a beer or wine please inquire with your booring agent.

# *Full Bar Packages*

## *CLASSIC FULL BAR*

### *Beer*

Bud Light | Stella Artois | Sam Adams Boston Lager | Sam Adams Seasonal | White Claw Hard Seltzer (GF)

### *Wine*

Sean Minor Chardonnay | Allan Scott Sauvignon Blanc  
Le Grande Pinot Noir | Scotto Cabernet | Aimee Roquesante Rosé

### *Spirits*

Titos Vodka  
Bombay Gin  
Jack Daniels  
Dewars White Label Scotch  
Bacardi Silver Rum  
Captain Morgan Spiced Rum  
Cleveland Bourbon  
Hornito's Tequila  
Southern Comfort  
Amaretto  
Malibu Rum  
Stoli Raspberry Vodka  
Peachtree Schnapps  
Deep Eddy Cranberry Vodka  
Sweet & Dry Vermouth

### *Mixers, Garnish and non-alcoholic*

Coca-Cola (Regular & Diet)  
Asst. Polar Seltzer  
Ginger Ale  
Bottled Water  
Tonic Water/Club Soda  
Sour Mix  
Cranberry, Orange, Pineapple & Grapefruit Juices

35+ guests	1 hour	2 hours	3 hours	4 hours	5 hours
Plasticware	\$23	\$24	\$25	\$27	\$31
Glassware	\$25	\$26	\$27	\$29	\$33

**Please Note:** Bartenders tending to full liquor bars can not serve shots of any kind.

# *PLATINUM FULL BAR*

## *Beer\**

Bud Light | Stella Artois | Sam Adams Boston Lager | Sam Adams Seasonal | White Claw  
Hard Seltzer (GF)

## *Wine\**

Sonoma Cutrer Chardonnay | Duckhorn Sauvignon Blanc | Sensi Prosecco  
Browne Cabernet | Patz & Hall Pinot Noir

## *Spirits*

Grey Goose Vodka  
Bombay Sapphire Gin  
Hendricks Gin  
Johnny Walker Black Label Scotch  
Glen Morangie Single Malt Scotch  
Makers Mark  
Knob Creek Bourbon  
Captain Morgan Spice Rum  
Mt. Gay Rum  
Patron Tequila  
Goslings Black Seal Rum

## *Mixers, Garnish and non-alcoholic*

Coca-Cola (Regular & Diet)  
Tonic (Regular & Diet)  
Club Soda  
Ginger Ale  
Ginger Beer  
Sparkling & Still Water  
Olives and Brine  
Cranberry, Orange and Pineapple Juice

35+ guests	1 hour	2 hours	3 hours	4 hours	5 hours
Plasticware	\$31	\$32	\$33	\$35	\$39
Glassware	\$33	\$34	\$35	\$37	\$41

**Please Note:** Bartenders tending to full liquor bars can not serve shots of any kind.

\*We offer many lateral alternatives to these beer and wine offerings. if you're interested in swapping a beer or wine please inquire with your boozing agent.

### *Consumption Based Bars*

We are happy to offer consumption based bar offerings. There is no guest minimum and the cost includes insurance, one bartender, set-up, disposable glassware, ice & full bar offerings for up to 5 hours. There is a \$500 set-up fee and pricing for beverages are as follows: \$3 soft drinks, \$6 beers, \$7 wine, and \$9 mixed drinks. Clients will be billed after the event for the amount open on their tab. A credit card is required to be kept on file for this service.

### *Cash Bars*

Prices for cash bar set-ups begin at \$500 and include set-up, liability insurance and a bartender. Please inquire with your booking agent for more details.

### *Taleside Service*

We'd be happy to offer table side wine service during your dinner or reception. This incurs a \$300 charge for an additional bartender. One bartender is required for every 35-50 guests.