



Lunch & Dinner *Presented By*



Easy
Entertaining
Preserving Local Flavor Since 2006

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

Order Notice

Most menu items are available with 72 hours notice but dates are subject to availability.

Order Minimums

These packages are based on a minimum of 25 guests.

Staffing

Off-site events will require the addition of staff and service costs to your food costs. Chef and service fees will be added to your proposal based on your menu and headcount. We find that staffing generally adds \$25-\$50/guest depending on your menu selections and style of service.

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.

Rentals, tents & more

Easy Entertaining is happy to assist you in much more than simply catering. We can assist you with china rentals, linen rentals, furniture rentals, tent quotes, valet services and so much more.

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 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.

Do you offer complementary tastings?

We unfortunately aren't able to offer tastings outside of Wedding catering. If you'd like to try our food before committing to a serviced event you are welcome to order some a la carte items to try at home and sample our work.

Signature Packages /

All packages are based on a 25 guest minimum. Packages include biodegradable palm leaf plates and linen-like wrapped cutlery.

Pasta Dinner

Burst Tomato Pasta (vegan)

short cut pasta in a burst tomato and garlic pan sauce

Antipasto Salad (v, GF)

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

Focaccia (vegan)

freshly baked

\$24/guest

upgrade to Chicken & Kale Pesto Pasta + \$3/guest

Summer BBQ

Ginger-Molasses Brisket (GF, DF)

grass-fed, pulled

Molasses Braised Chicken (GF, DF)

slow braised chicken with molasses & spices - pulled

Accompaniments

freshly baked rolls and creamy coleslaw

Mac 'n Cheese (v)

short cut pasta in our signature cream sauce

Beach House Salad (v, GF)

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

Picnic Potato Salad

classic creamy potato salad

\$39/guest



Build Your Own

| | |
|---|------------|
| Choose one protein, one salad, and two sides | \$38/guest |
| Choose one protein, one salad, and three sides | \$40/guest |
| Choose two proteins, one salad, and two sides | \$43/guest |
| Choose two proteins, one salad, and three sides | \$45/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

Choose Your Protein(s)

Pesto Grilled Chicken (GF, DF)
Herb Grilled Chicken (GF, DF)
Chicken Piccata
Chicken Marsala
Caprese Chicken Breast (GF)
Garlic & Herb Pork Tenderloin (GF, DF)
Green Goddess Pork Loin (GF)
Seared White Fish (GF, DF)
Burst Tomato White Fish (GF, DF)

Vegan/Vegetarian Mains

Vegan Mac 'n Cheese
Cauliflower Steaks (vegan, GF)
Whole Roasted Cauliflower (vegan, GF)
Quinoa Meatballs (vegan)
Baked Eggplant (v)

Protein Upgrades (+\$5/pp)

Miso Glazed Salmon (GF, DF)
Baked Salmon
Parmesan Crusted Halibut
Ginger-Molasses Brisket (GF, DF)
Herby Brisket (GF, DF)
Steak Tips (GF, DF)

Choose Your Salad

Citrus Salad (v, GF, DF)
Summer Salad (v, GF)
Berry-Balsamic Salad (v, GF)

Beach House Salad (v, GF)
Caesar Salad (v)
Mediterranean Salad (v, GF)

Choose Your Sides

Whipped Potatoes (v, GF)
Roasted Petit Potatoes (vegan, GF)
Grilled Asparagus (vegan, GF)
Grilled Vegetables (vegan, GF)
Carrots with Gremolata (vegan, GF)
Za'atar Roasted Cauliflower (vegan, GF)
Corn on the Cobb
Green Bean Salad (vegan, GF)

Vegetable Succotash (v, GF)
Composed Vegetable Salad (v, GF)
Cous Cous + Halloumi Salad
Composed Quinoa Salad (v, GF)
Composed Farro Salad (v)
Caprese Quinoa Salad (v, GF)
Wild Rice Salad (v, GF)
Burst Tomato Pasta (vegan)

Mac 'n Cheese (v)
Burst Tomato Mac 'n Cheese (v)
Pistachio Pesto Spaghetti (v)
Pesto Pasta (v, nut free)
Baked Ziti (v)
Summer Corn + Chicken Pasta
Baked Beans (vegan, GF)



a la carte Entrees + Sides

Add to your package from our
a la carte selections!

Perfect Poultry

HERB GRILLED CHICKEN BREAST (GF/DF)

herb brined all-natural chicken breast - grilled

\$150 per half pan (12 - 6 oz. chicken breasts)

PESTO GRILLED CHICKEN (GF)

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

\$150 per half pan (12 - 6 oz. chicken breasts)

PEACH & GOAT CHEESE CHICKEN BREAST (GF)

grilled all-natural chicken breast topped with peach mustard, goat cheese and balsamic

\$150 per half pan (12 - 6 oz. chicken breasts)

JERK CHICKEN BREAST (GF/DF)

grilled all-natural chicken breast with our house spice blend and fresh lime

\$150 per half pan (12 - 6 oz. chicken breasts)

LEMON-CAPER CHICKEN (GF/DF)

grilled all-natural chicken breast with house-made lemon-caper relish

\$150 per half pan (12 - 6 oz. chicken breasts)

DIJON CHICKEN BREAST (GF/DF)

all-natural chicken breast with mustard glaze and white wine au jus

\$150 per half pan (12 - 6 oz. chicken breasts)

HERB ROASTED CHICKEN (GF/DF)

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

\$150 per half pan (16 pieces)

CAPRESE CHICKEN BREAST (GF)

all-natural chicken breast with tomatoes, basil, mozzarella and balsamic glaze

\$150 per half pan (12 - 6 oz. chicken breasts)

COCONUT GRILLED CHICKEN (GF/DF)

all-natural chicken breast marinated with coconut milk, lime and spices - grilled

\$150 per half pan (12 - 6 oz. chicken breasts)

HERB GRILLED CHICKEN BREAST (GF/DF)

herb brined all-natural chicken breast - grilled

\$150 per half pan (12 - 3 oz. chicken breasts)

FRIED CHICKEN BREAST

all-natural 3 oz. chicken breast - fried

\$150 per half pan (12 - 3 oz. chicken breasts)

NASHVILLE HOT FRIED CHICKEN BREAST

all-natural 3 oz. chicken breast - fried - spiced bacon fat mop

\$150 per half pan (12 - 3 oz. chicken breasts)

CHICKEN MARSALA

seared, thinly sliced chicken breast - mushroom & marsala wine sauce

\$150 per half pan (16 - 4 oz. pieces)

CHICKEN PICCATA

breaded & seared chicken breast in a lemon-butter caper sauce

\$150 per half pan (16 - 4 oz. pieces)

COFFEE BRAISED CHICKEN (GF/DF)

slow braised chicken with coffee & spices - pulled

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

MOLASSES BRAISED CHICKEN (GF/DF)

slow braised chicken with molasses & spices - pulled

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

TURKEY BREAST (GF)

all-natural turkey breast - herb rub or brown sugar chipotle glaze

\$195 per half pan (4 lb., serves 10-12 guests)

TURKEY THIGH (GF)

all-natural turkey thigh - herb rub or brown sugar chipotle glaze

\$150 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

\$175 per half pan (12 - 6 oz. filets)

BURST TOMATO WHITE FISH (GF/DF)

sustainably sourced cod or haddock with burst tomatoes, garlic and garden basil

\$175 per half pan (12 - 6 oz. filets)

NICOISE WHITE FISH (GF/DF)

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

\$175 per half pan (12 - 6 oz. filets)

PROSCIUTTO WRAPPED WHITE FISH (GF/DF)

cod or haddock (based on availability) wrapped in prosciutto & baked

\$175 per half pan (12 - 6 oz. filets)

FISH EN PAPILLOTE (GF)

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

\$175 per half pan (12 - 6 oz. filets)

Seafood, cont.

BLUEBERRY BBQ SALMON (GF/DF)

sustainably sourced salmon with our signature blueberry BBQ sauce

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

MISO GLAZED SALMON (GF/DF)

sustainably sourced salmon with a house-made miso glaze

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

DUKKAH SPICED SALMON (GF/DF)

sustainably sourced salmon with dukkah seasoning and a pickled vegetable medley topper

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

BAKED 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)

SEARED SCALLOPS w/PESTO (GF)

seared sea scallops with house-made pistachio pesto

\$310 per half pan (serves 10-12 guests)

BROWN BUTTER SEARED SCALLOPS (GF)

sea scallops seared in brown butter with herbs, lemon & garlic

\$310 per half pan (serves 10-12 guests)

BAKED STUFFED SHRIMP

jumbo shrimp with a buttery stuffing, baked

\$175 per half pan (24 stuffed shrimp per pan)

Pork

PULLED PORK (GF/DF)

all-natural pork shoulder, dry rubbed and smoked in-house - pulled

\$145 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

\$145 per half pan (4 lb., serves 10-12 guests)

GARLIC & HERB PORK TENDERLOIN (GF/DF)

all-natural tenderloin - roasted garlic & herb rub - roasted & sliced

\$145 per half pan (4 lb., serves 10-12 guests)

DUXELLE STUFFED PORK LOIN (GF/DF)

all-natural loin - mushroom duxelle - roasted & sliced

\$145 per half pan (4 lb., serves 10-12 guests)

CORNBREAD STUFFED PORK LOIN (GF/DF)

all-natural loin - peach-cornbread stuffing - roasted & sliced

\$145 per half pan (4 lb., serves 10-12 guests)

Pork, cont.

CHIMICHURRI PORK LOIN (GF/DF)

roasted & sliced pork loin topped with house-made chimichurri

\$145 per half pan (4 lb., serves 10-12 guests)

GREEN GODDESS PORK LOIN (GF)

roasted & sliced pork loin topped with creamy house-made herb sauce

\$145 per half pan (4 lb., serves 10-12 guests)

CRISPY PORK CUTLETS (DF)

crispy panko crusted all-natural pork chops with house-made pesto

\$145 per half pan (16 - 4 oz. cutlets)

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)

Beef

BEEF TENDERLOIN (GF/DF)

sustainably sourced beef, roasted to medium rare - sliced

\$390 per half pan (4 lb., serves 10-12 guests)

STEAK TIPS (GF/DF)

grilled grass-fed tips - onion, garlic & herb marinade

\$249 per half pan (4 lb., serves 10-12 guests)

HERB ROAST BEEF (GF/DF)

grass-fed - roasted to medium rare

\$249 per half pan (4 lb., serves 10-12 guests)

HERB GRILLED SIRLOIN FLANK (GF/DF)

grass-fed - grilled to medium rare

\$249 per half pan (4 lb., serves 10-12 guests)

HERB GRILLED FLAT IRON (GF/DF)

grass-fed - grilled to medium rare

\$195 per half pan (4 lb., serves 10-12 guests)

GRILLED TRI-TIP (GF/DF)

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

\$195 per half pan (4 lb., serves 10-12 guests)

BRAISED SHORT RIBS (GF/DF)

sustainably sourced short ribs braised with tomato, red wine & herbs - pulled off the bone

\$195 per half pan (4 lb., serves 10-12 guests)

Beef, cont.

BLUEBERRY BBQ SHORT RIBS (DF)

sustainably sourced short ribs, boneless, with house-made blueberry BBQ sauce

\$195 per half pan (4 lb., serves 10-12 guests)

GINGER-MOLASSES BRISKET (GF/DF)

grass-fed - pulled or sliced

\$195 per half pan (4 lb., serves 10-12 guests)

HERB BRISKET (GF/DF)

grass-fed - pulled or sliced

\$195 per half pan (4 lb., serves 10-12 guests)

Vegan/Vegetarian

CAULIFLOWER STEAKS (VEGAN, GF)

spiced cauliflower steaks with tahini, parsley, pecans and pomegranate molasses

\$99 per half pan (serves 8 guests as an entree)

WHOLE ROASTED CAULIFLOWER (VEGAN, GF)

whole cauliflower head - tomato rub - roasted & served with pesto

\$89 per half pan (serves 8 as an entree)

QUINOA MEATBALLS (VEGAN)

house-made jumbo herby quinoa meatballs with crushed tomato sauce

\$59 per dozen

BAKED EGGPLANT (v, GF)

baked with roasted garlic crushed tomato sauce & mozzarella cheese

\$99 per half pan (serves 8-10)

Pastas

BAKED ZITI (v)

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

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

BAKED ZITI & MEATBALLS

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheeses and all-beef meatballs

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

BURST TOMATO PASTA (v)

short cut pasta in a burst tomato and garlic pan sauce

\$109 per half pan (serves 8 as an entree)

BURST TOMATO PASTA WITH CHICKEN (v)

short cut pasta in a burst tomato and garlic pan sauce with diced chicken breast

\$109 per half pan (serves 8 as an entree)

PESTO PASTA (v)

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

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

PESTO PASTA WITH CHICKEN

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

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

LEMON-BUTTER SPAGHETTI

spaghetti in a lemon butter sauce with arugula and crispy prosciutto

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

PISTACHIO PESTO SPAGHETTI

spaghetti with house-made pistachio pesto, fresh peas, arugula and a touch of lemon

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

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)

BURST TOMATO MAC 'N CHEESE (v)

short cut pasta in our signature cream sauce with burst cherry tomatoes

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

GRILLED VEGETABLE ZITI (vegan)

ziti with grilled zucchini, crushed tomato sauce and pesto

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

PASTA "ALLA NORMA"

short cut pasta with roasted eggplant and crushed tomato sauce, ricotta salata and herbs

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

ARTICHOKE & LEMON PASTA (VEGAN)

spaghetti in a grilled artichoke and roasted garlic sauce with fresh lemon juice

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

Pastas, cont.

SUMMER CORN & SHRIMP PASTA

short cut pasta in a creamy corn béchamel sauce with poached shrimp

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

SUMMER CORN & CHICKEN PASTA

short cut pasta in a creamy corn béchamel sauce with diced chicken breast

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

ORECCHIETTE WITH CLAMS

orecchiette pasta with herb butter, fresh lemon and chopped clams, topped with a buttery crumb

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

Salads

CITRUS SALAD (v, GF, DF)

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

\$79 per full pan (serves 12-18 guests)

MEDITERRANEAN SALAD (v, GF)

mesclun greens and arugula with pickled figs, crispy artichokes, preserved lemons, shaved parmesan and citrus vinaigrette

\$79 per full pan (serves 12-18 guests)

BERRY-BALSAMIC SALAD (v, GF)

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

\$79 per full pan (serves 12-18 guests)

PROSCIUTTO & MELON SALAD (GF, DF)

mesclun and arugula with canteloupe, prosciutto, fresh cucumbers and lemon-herb vinaigrette

\$79 per full pan (serves 12-18 guests)

SUMMER CORN SALAD (v)

little gem lettuces with pickled peaches, cornbread croutons, manchego cheese, pork belly lardons and charred corn vinaigrette

\$79 per full pan (serves 12-18 guests)

SUMMER SALAD (v, GF)

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

\$79 per full pan (serves 12-18 guests)

BERRY-BALSAMIC SALAD (v, GF)

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

\$79 per full pan (serves 12-18 guests)

BEACH HOUSE SALAD (v, GF)

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

\$79 per full pan (serves 12-18 guests)

GREEK SALAD (v, GF)

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

\$79 per full pan (serves 12-18 guests)

COBB SALAD (GF)

mesclun greens with blue cheese, fresh tomatoes, chopped hard boiled eggs, chopped all-natural bacon and green goddess dressing

\$79 per full pan (serves 12-18 guests)

ANTIPASTO SALAD (v, GF)

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

\$79 per full pan (serves 12-18 guests)

CAESAR SALAD (v,)

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

\$79 per full pan (serves 12-18 guests)

PEACH & HALLOUMI SALAD (v, GF)

mesclun greens and arugula with fresh peaches, grilled halloumi cheese, pickled onions and white wine vinaigrette

\$79 per full pan (serves 12-18 guests)

GREEK SALAD (v, GF)

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

\$79 per full pan (serves 12-18 guests)

Hot Sides

POMME PUREE (v, GF)

with cream and butter

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

WHIPPED POTATOES (v, GF)

skin-on with cream and butter

\$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)

GRILLED ASPARAGUS (vegan, GF)

with lemon and crushed red pepper

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

GRILLED VEGETABLES (vegan, GF)

zucchini, eggplant and bell peppers with garden herbs and balsamic reduction

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

CAULIFLOWER RICE (vegan, GF)

riced cauliflower with herbs and lemon

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

GRILLED EGGPLANT WITH MUHAMARRA (vegan)

grilled eggplant with a house-made spicy red pepper sauce
(made with almonds and breadcrumb)

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

CORN ON THE COBB (vegan, GF)

Summer corn with herbs & butter

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

Z'ATAR ROASTED CAULIFLOWER (vegan, GF)

spiced cauliflower with tahini, lemon & garlic

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

VEGETABLE SUCCOTASH (v, GF)

tomato, white bean and zucchini succotash with pomegranate molasses

\$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)

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 QUINOA SALAD (v, GF)

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

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

CAPRESE QUINOA SALAD (v, GF)

quinoa with tomatoes, petit mozzarella, garden basil and balsamic reduction

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

TRADITIONAL CAPRESE SALAD (v, GF)

tomatoes, petit mozzarella, garden basil and balsamic reduction

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

COMPOSED FARRO SALAD

farro with grilled chicken breast, fresh corn and roasted garlic

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

COMPOSED BULGUR WHEAT SALAD

bulgur wheat with chopped grilled chicken, arugula, shaved brussels sprouts and kale pesto

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

COUS COUS + HALLOUMI SALAD (v)

cous cous with grilled asparagus and zucchini, arugula, kalamata olives, halloumi cheese, pesto and fresh lemon

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

COMPOSED VEGETABLE SALAD (v, GF)

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

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

GREEK ORZO SALAD (v)

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

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

MASSAGED KALE (v, GF)

shaved kale massaged with lemon and parmesan cheese

\$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)

Chilled Sides, cont.

WILD RICE SALAD (v, GF)

wild rice with feta, mint, basil, pickled radishes, asparagus and white wine vinaigrette

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

ELOTE (v, GF)

fresh corn rubbed with chili oil and grilled, topped with cotija cheese, mayonnaise and fresh lime

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

GREEN BEAN SALAD (vegan, GF)

blanched green beans with red onion, garlic and balsamic

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

Sweet Tooth

Finish on a sweet note

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

12 full sized cookies \$59

24 petit, 2 inch cookies \$39

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 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

\$79 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

HIBISCUS-GINGER BITES

ginger shortbread cookies topped with hibiscus curd

\$89 per 24

BANANA PUDDING

house-made banana pudding with house-made vanilla

cookies and whipped cream

\$89 per 24 petit disposable shooters

\$99 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

\$79 per 24 tartlets | \$99 per 10 single-serve tarts

\$99 per 10 - 4 oz. glass jars

CANNOLI CHIPS

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

\$99