



Party with the Pros COCKTAIL MENU



Easy
Entertaining
Preserving Local Flavor Since 2006

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Classic hors d'Oeuvres

SPRING + SUMMER

Vegetarian

SPANAKOPITA

spinach + feta stuffed phyllo dough - house-made yogurt sauce

MAC 'N CHEESE FRITTERS

with garlic aioli

CLASSIC CAPRESE SKEWERS (GF)

fresh mozzarella - tomato - basil

DEEP DISH PIZZA BITES (GF)

gluten free biscuit dough - crushed tomato - artisanal cheeses

EGGPLANT PARMESAN BITES (GF)

shaved eggplant - crushed tomato - artisanal cheeses - layered and baked

GENERAL TSO'S CAULIFLOWER (GF/DF)

fried cauliflower florets - house-made sauce

VEGETABLE EGG ROLL (GF/DF)

with mango duck sauce

VEGETABLE PAKORA (vegan)

with mango duck sauce

BUFFALO CAULIFLOWER (vegan)

with house-made vegan ranch



BBQ CHICKPEA MEATBALLS (vegan)

made in-house

ROASTED TOMATO BRUSCHETTA

garlic crostini, caramelized onions, blue cheese + roasted tomatoes

POLENTA BITE (GF)

with blue cheese, roasted grapes and fried basil

CORN FRITTERS (GF/DF)

with southwest aioli

CHICKPEA SOCCA (GF)

with romesco and crispy chickpeas





from the Sea

SCALLOP WRAPPED IN BACON
skewered

SHRIMP TOSTADA (GF)
chili-lime shrimp

SMOKED SALMON PUFF
house-made pate a choux with whipped chive cream cheese
and smoked salmon

CEVICHE
white fish with citrus, bell pepper and red onion

Poultry

CHICKEN EMPANADAS
with house-made chimichurri

BUFFALO CHICKEN BITES
crispy chicken - blue cheese or house-made buttermilk ranch

CHICKEN PARMESAN LOLLIPOPS
crispy chicken - crushed tomato - parmesan cheese - basil

Beef & Pork

BEEF EMPANADAS (DF)
with house-made chimichurri

FRANKS IN A BLANKET
everything bagel seasoning + mustard glaze

ARANCINI (GF)
with pepperoni, mozzarella and basil

SAVORY PALMIER
puff pastry dough with bacon & house-made fruit preserves

STUFFED DATES (GF)
chorizo stuffed dates wrapped in bacon

PROSCIUTTO WRAPPED FRUIT (GF)
seasonal fruit wrapped in prosciutto with balsamic reduction

Premium hors d'Oeuvres

SPRING + SUMMER

Vegetarian

TOMATO SOUP + GRILLED CHEESE

house-made tomato soup with a petit grilled cheese

BURRATA TOAST POINT

burrata with fresh tomatoes and basil

SAVORY POPOVER

savory popovers with Summer corn and tomatoes

SAVORY CHEESECAKE (GF)

savory blue cheese cheesecake with honeycomb brittle

SAVORY LEMON ARTICHOKE CHEESECAKE (GF)

crispy artichoke leaf



Poultry

COCONUT CHICKEN SKEWERS (GF)

house-made mango sauce

DUCK CHIP (GF/DF)

house-made potato chip - smoked duck - maple aioli

NASHVILLE HOT FRIED CHICKEN BITE

crispy chicken - spicy bacon fat mop - pickles

CHICKEN 'N WAFFLES

with hot maple butter

GENERAL TSO'S CHICKEN BITE (GF/DF)

crispy chicken - house-made sauce

THAI POPCORN CHICKEN (GF/DF)

crispy chicken - house-made sauce - fried basil

JERK CHICKEN (GF)

charred plantain chip

from the Sea

LEMON PANKO CRAB CAKE

with lemon aioli

SEARED TUNA CRISP

wonton chip - pepper seared tuna - charred onion aioli

SHRIMP GRIT CAKE (GF)

crispy grit cake with spicy chipotle shrimp

LOBSTER SALAD BITES

lemon zest lobster salad in an edible cucumber cup (GF) or a savory pate a choux bun

LOBSTER SKEWER (GF)

butter poached lobster tail with lemon-herb drizzle

SHRIMP SPRING ROLLS (GF/DF)

fresh shrimp spring rolls with house-made peanut sauce

CRAB SALAD BITE (GF/DF)

house-made crab salad in an edible cucumber cup

SALMON MOUSSE

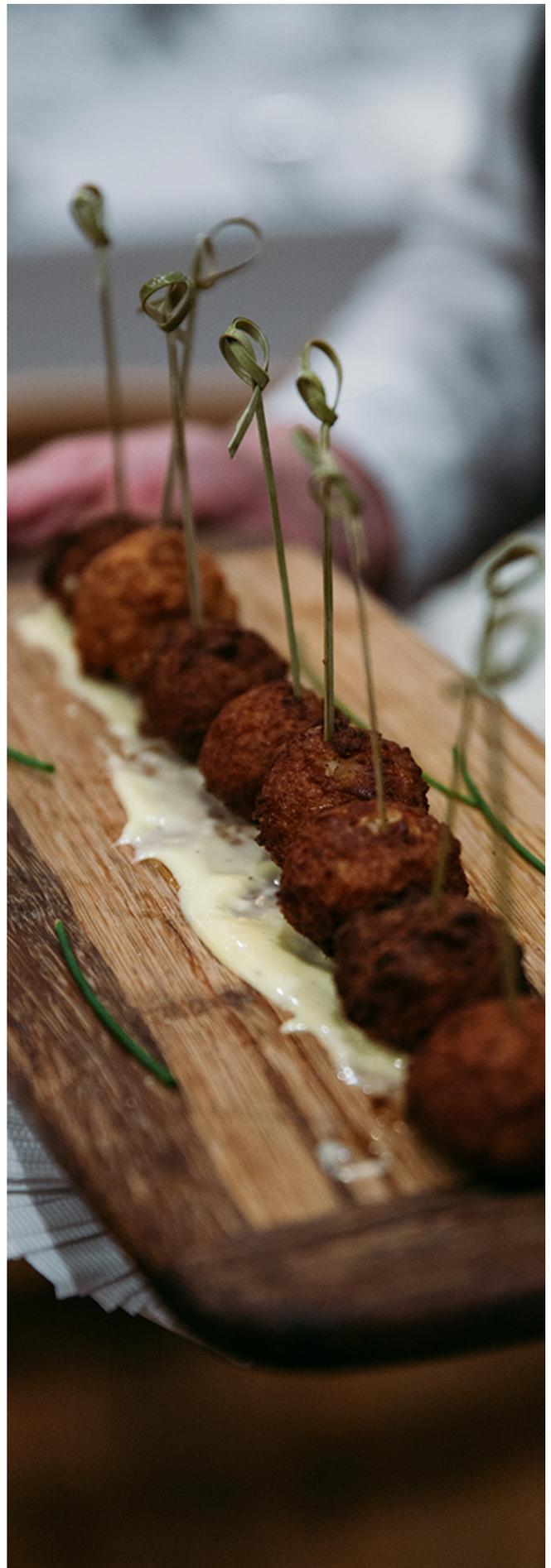
served on a house-made chip with fresh dill

CAKES 'N CHOWDER

house-made NE style clam chowder with a petit clam cake

LOBSTER BISQUE

served with a house-made lobster fritter



Beef & Pork

SHORT RIB POPOVER

savory popover stuffed with pulled short ribs - garlic aioli

MEAT 'N TATERS (GF/DF)

house-made potato chip - shaved beef - garlic aioli

HOUSE-MADE PETIT BURGER SLIDER

grass-fed beef - applewood bacon - tomato jam - house bun

BEEF TERIYAKI SKEWER (GF/DF)

Japanese aioli

PANCETTA + MANCHEGO PALMIER

puff pastry with pancetta and manchego cheese

PANCETTA + FONTINA CHEESE PUFF

savory cheese puff

BEEF TARTARE (DF)

grass-fed beef - house-made potato chip

PETIT PULLED PORK POTATO SKINS (GF)

fingerling potatoes - cheddar - scallions - sour cream - pulled pork

ANTIPASTI SKEWER (GF)

olive - artichoke - salami - petit mozzarella



Tasting Tables

PETIT VEGETABLE TABLE

petit carrots, Persian cucumbers, French breakfast radishes, broccollette, fresh tomatoes and haricot verte with house-made green goddess dip and classic hummus

REGIONAL CHEESE TABLE

four styles of regionally sourced artisanal cheeses - red onion jam - spicy brown mustard - pickled - crackers & crostini

CRISP BAR

salted potato and sweet potato chips - BBQ seasoned sweet potato chips - ranch seasoned potato chips - caramelized onion dip and creamy pesto

GRILLED CHEESE BAR

three styles of petit grilled cheese on house-made focaccia bread

Four Cheese with cheddar, Swiss, goat cheese and mozzarella

Grown Up Grilled Cheese with cheddar, Swiss, onion ja and roasted mushrooms

Bacon Grilled Cheese with cheddar, tomato jam + applewood bacon

PRETZEL BAR

salted pretzels, garlic and herb pretzels and everything seasoned pretzels with salted pretzel nuggets, honey mustard, pimienta cheese, everything bagel dip and caramelized onion dip



Dinner Stations

RAW BAR

includes mignonette, cocktail sauce & lemons - shellfish must be added on by the piece

oysters
littlenecks
shrimp cocktail

make it gourmet

add calamari salad shooters
add mini stuffies
add split lobster tails
add lobster salad sliders

CAKES 'N CHOWDER

our signature New England clam chowder (GF) made with native clams, homemade clam cakes and signature tartar sauce

make it gourmet

add mini stuffies
split lobster tails
add cones of fish 'n chips

MEZZE BAR

fresh carrots and cucumbers, grilled flatbread, feta, marinated olives, roasted garlic hummus and house-made yogurt sauce

make it gourmet

add house-made tabouli (vegan)
add pakora (vegan, GF)
add grilled vegetables kebabs
add yogurt marinated grilled chicken kebabs
add yogurt marinated grilled beef kebabs

A TASTE OF NASHVILLE

a taste of the south to include house-made fried chicken and Nashville hot fruit chicken, house-made slider rolls, mac 'n cheese, sweet potato salad, pickles and house-made hot sauce





CARVING STATION

assorted proteins carved to order - includes house-made buns and (2) seasonal sauces

Classic Proteins

Herb Roasted Turkey Breast
 Chipotle-Orange Glazed Turkey Breast
 Mediterranean Braised Pork
 House Smoked Pulled Pork
 Duxelle Stuffed Pork Loin
 Brown Sugar Salmon
 Seasonal Side of fish with Pesto

Premium Proteins

Garlic + Herb Pork Tenderloin
 Sun-dried Tomato Pork Loin
 Grilled Pork Loin with Chermoula
 Brown Sugar & Mustard Ham
 Herb Brisket
 Ginger-Molasses Brisket
 Miso Glazed Salmon
 Grass-fed Flat Iron
 Grass-fed Sirloin

Platinum Proteins

Grass-fed Beef Tenderloin
 Lamb Tenderloin

TRADITIONAL ANTI PASTI

two gourmet, artisanal cheeses - Finocchiona sausage - Soppresata - Prosciutto la Quercia - house-made chicken pate - two styles of marinated vegetables - house-made jam - pickles - olives - grilled toast points with pesto - crispy polenta cakes - cheddar and cracked pepper pastry straws - focaccia bread

MAC 'N CHEESE BAR

our signature creamy mac 'n cheese with the following toppers: bacon, scallions, hot sauce, crushed red pepper, breadcrumbs, roasted vegetables, pesto and pimiento cheese
 option to add pulled pork or crispy chicken bites

GERMAN BEER HALL

traditional New York made bratwurst, chicken & apple sausage and NYC style all-beef hot dogs with sauerkraut, brown mustard, dijon mustard, red pepper relish, pretzel logs and pain de mie buns

SLIDER BAR

includes fixings: garlic aioli, (2) styles of pickles, Carolina BBQ sauce and one seasonal sauce. Sliders are assembled and presented on small palm leaf plates for guests to top as they see fit

choose from...

- Grass-fed Beef Slider
- Fried Chicken Sliders
- Hot Fried Chicken Slider
- Pulled Pork
- Blueberry BBQ Chopped Chicken
- Lobster Salad

TAPAS STYLE SMALL PLATES

assorted small plates plated on disposable palm leaf plates.

- Beef Slider
- Dan Dan Noodles
- Braised Short Ribs (GF)
- Calamari Salad (GF/DF)
- Petit Stuffies
- Fish + Chips
- Shrimp + Grits (GF)
- Burst Tomato Risotto (v)
- Lobster Ravioli
- Steak Frites (GF)

TACO BAR

set up includes house-made hot sauce, sour cream, fresh limes and cilantro. choose an assortment of tacos from the options listed below to be added on based on your headcount.

Carnitas Taco

pickled radish, peach salsa, cilantro

Tinga Chicken Taco

pickled hot chili + lime crema

Chipotle Short Rib Taco

cilantro-lime slaw

Ground Beef Taco

chipotle beef, cilantro lime slaw

Fish Taco

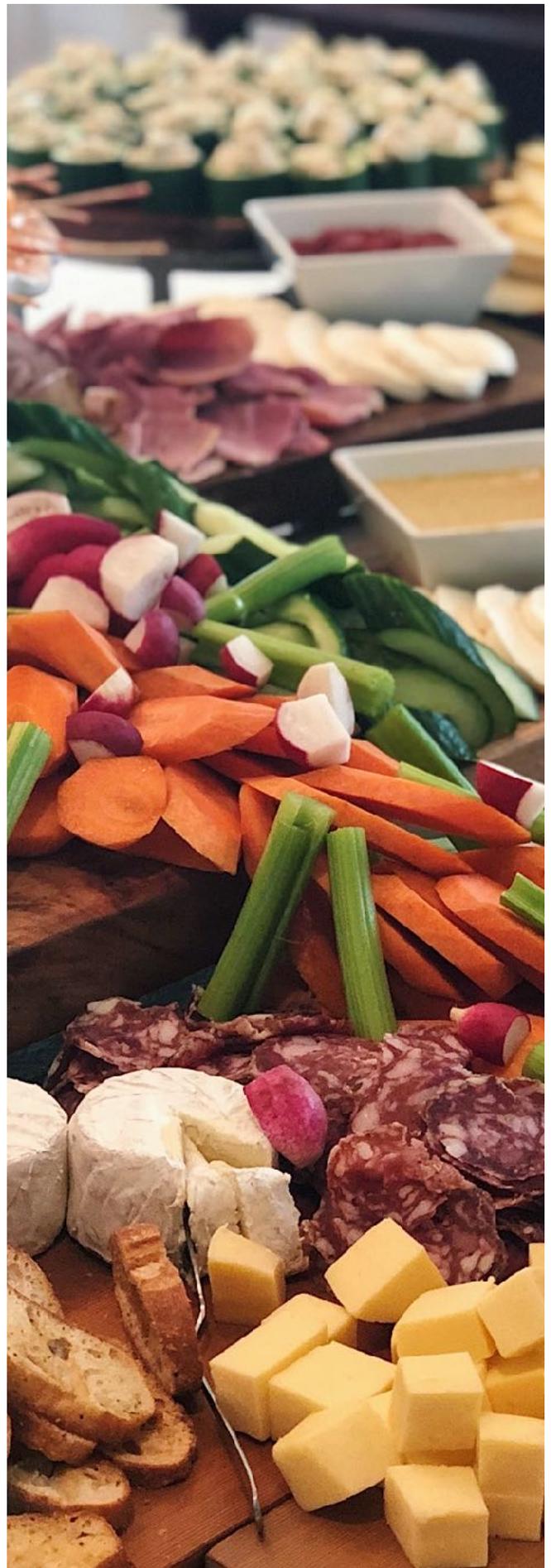
chile-lime fish, watercress, chives, cilantro, pickled radishes

Veggie Taco

grilled zucchini + poblano, lime cabbage, lime crema

Cauliflower Taco (vegan)

spiced cauliflower with vegan crema



TAKE OUT BAR

a display of take out boxes with chopsticks and/or forks

choose from...

- Sesame Soba Noodle Salad (v)
- Mac 'n Cheese (v)
- Mac 'n Cheese with Fried Chicken
- Spicy Dan Dan Noodles
- Mushroom Lo Mein (v)
- General Tso's Chicken (GF)
- General Tso's Cauliflower (v, GF)
- Kung Pao Chicken (GF/DF)
- Edamame (vegan)
- Classic Salmon Poke (GF/DF)
- Spicy Tuna Poke (GF)
- Chicken Poke (GF)
- Shrimp Nime Chow Salad (DF)
- Spicy Eggplant (vegan, GF)
- Veggie Fried Rice (v)
- Ham Fried Rice

DEEP SOUTH STATION

includes the following accompaniments: house-made biscuits, assorted pickled vegetables, Carolina BBQ sauce, hot sauce, roasted garlic aioli, mac 'n cheese and coleslaw.

Proteins to be added on per guest based on your guest count.

- House-made Pulled Pork
- Pulled Brisket
- Chopped Molasses BBQ Chicken
- Fried Chicken
- Nashville Hot Fried Chicken

LIVE-ACTION PASTA BAR

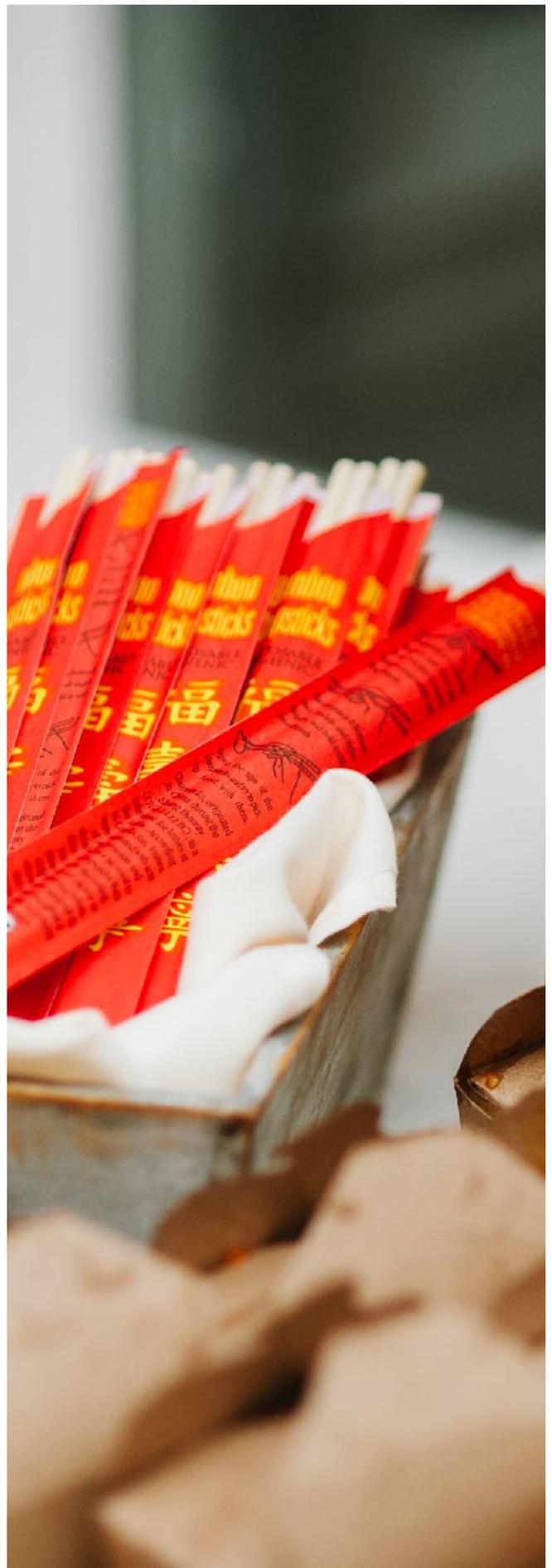
pasta finished to order with guests choice of sauces and fixings

Sauces

crushed tomato sauce, cheese sauce, seasonal pesto, lemon-artichoke sauce

Fixings

crushed red pepper, shaved parmesan, mushrooms, artichokes, grilled chicken, sweet Italian sausage, sun-dried tomatoes





PASTA BAR

a taste of Italy featuring your choice of three styles of pasta alongside house baked focaccia bread and garlic butter

choose from...

- Burst Tomato Pasta (vegan)
- Burst Tomato Pasta with Chicken
- Baked Ziti (v)
- Baked Ziti with Meatballs
- Artichoke and Lemon Pasta
- Pesto Pasta (v)
- Mac 'n Cheese (v)
- Burst Tomato Mac 'n Cheese (v)
- Eggplant Pasta (v)
- Grilled Vegetable Ziti (v)

PAELLA BAR

includes accompaniments: roasted red peppers, red wine vinegar aioli, caper and olive relish and preserved lemon & parsley compote. Paella added on based on guest count

choose from...

- Traditional Paella
- with chicken, sausage, calamari and shrimp
- Seafood Paella
- with white fish, calamari and littleneck clams
- Vegetarian Paella
- with grilled seasonal vegetables
- Meat Lover's Paella
- with chicken and sausage

PETIT SALAD BAR

choose an assortment of petit salads displayed tapas style

- Traditional Caesar Salad (v)
- Citrus Salad (v, GF)
- Composed Farro Salad
- Caprese Quinoa Salad (v, GF)
- Greek Salad
- Composed Quinoa Salad (vegan, GF)
- Composed Vegetable Salad
- Asparagus Salad (v, GF)
- Beach House Salad (v, GF)
- Early Summer Salad (v, GF)
- Cobb Salad (GF)
- Composed Bulgur Wheat Salad (v)
- Berry Balsamic Salad (v, GF)

Dessert Stations

ICE CREAM BAR

build your own sundae with the following: chocolate sauce, maraschino cherries, house-made caramel, whipped cream, cookie crumbles and sprinkles

HOT COCOA BAR

decadent house-made hot chocolate with assorted mix-ins: mini marshmallows, cinnamon sticks, chocolate chips and whipped cream

SWEET PRETZEL BAR

salted + cinnamon sugar pretzels alongside cinnamon sugar pretzel nuggets with chocolate sauce, cream cheese dip, house-made caramel and sprinkles

SWEET WAFFLE STATION

warm waffles with assorted toppers: vanilla glaze, seasonal fruit glaze, chocolate chips, toasted almonds, maple syrup and whipped cream

S'MORES BAR

three styles of s'mores: dark chocolate, milk chocolate and white chocolate on house-made graham cracker with house-made marshmallow.

BUILD YOUR OWN TRIFLE BAR

three styles of freshly baked cake (vanilla, chocolate and chamomile), diced and served alongside brown sugar crumble and house-made pastry cream for guests to assemble their own trifles

STRAWBERRY SHORTCAKE BAR

fresh strawberries with vanilla whipped cream, chocolate whipped cream, lemon whipped cream and house-made shortcake biscuits - build your own

GOURMET STRAWBERRY SHORTCAKE BAR

three styles of strawberries (macerated, fresh and jammed) with three styles of whipped cream (vanilla, lemon and chocolate), alongside honey brittle, toasted almonds, balsamic reduction, fresh basil and house-made shortcake biscuits - build your own

CANNOLI CHIP BAR

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



Build Your Own Petit Dessert Bar

Choose three selections

Choose four selections

ASSORTED COOKIES

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

BROWNIE COOKIES (GF/DF)

freshly baked

LEMON SANDWICH COOKIES

cream cheese buttercream sandwiched between two lemon sugar cookies

BROWNIES

fresh baked

TAHINI BLONDIES

classic blondies with a savory twist

DOUBLE CHOCOLATE CAKE BITES

chocolate cake with dark chocolate buttercream

LEMON MERINGUE CAKE BITES

lemon cake with lemon buttercream and torched meringue

HONEY CHAMOMILE CAKE BITES

chamomile-vanilla cake with honey buttercream

VANILLA BERRY CAKE BITES

a classic vanilla cake with a berry jam filling and seasonal berry buttercream

ALMOND-PRALINE CREAM PUFFS

house-made cream puff with an almond-praline filling
\$79 per 24 petit cream puffs

YOGURT PANNA COTTA SHOOTERS (GF)

house-made custard with seasonal fruit topper

COFFEE PANNA COTTA SHOOTERS (GF)

house-made coffee custard

RICOTTA CHEESECAKE SHOOTERS (GF)

house-made ricotta cheesecake over a cornmeal crumb

RASPBERRY CHEESECAKE BARS

raspberry white chocolate cheesecake bars with a dark chocolate crust

PETIT LEMON MERINGUE TARTS

house lemon curd in a sweet pastry shell with torched meringue

PETIT COCONUT CREAM TARTS

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

PETIT S'MORES TARTS

graham cracker tart shell with dark chocolate cremieux and torched meringue

