



*Platters
Presented By*



Easy
Entertaining

Preserving Local Flavor Since 2006

Contact Us

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E-mail: info@EasyEntertainingRI.com

Online: www.EasyEntertainingRI.com

Office Hours

Monday - Friday: 10:00a -4:00p

Offices & Venue

166 Valley St BLD 10

Providence RI, 02909

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.

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

Bites & Noshes

Served in compostable palm leaf boxes

CLASSIC CHEESE PLATTER (v, GF)

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

SM Platter \$69 (3 lb. of cheese)

LG Platter \$109 (6 lb. of cheese)

ARTISANAL CHEESE PLATTER (v)

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

\$159

CHARCUTERIE PLATTER

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

\$159

ACCOMPANIMENTS

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

\$59

CLASSIC CRUDITE PLATTER (v, GF)

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

SM Platter \$39 (serves 10-15)

LG Platter \$59 (serves 20-30)

SHRIMP COCKTAIL PLATTER (GF)

poached shrimp - traditional cocktail sauce - creamy remoulade

SM Platter \$85 (60 poached shrimp, ~2 lb.)

LG Platter \$149 (120 poached shrimp, ~4 lb.)

TENDERLOIN PLATTER

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

\$169

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

\$139

HOMEMADE CHIP PLATTER (v, GF)

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

\$79

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

\$130

add on 16 Lobster Salad Bites +\$80

BRUSCHETTA PLATTER

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

\$89

MEZZE PLATTER (v)

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

\$99

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

\$99

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

\$145

VEGETARIAN CALZONE PLATTER (v)

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

\$79

BUFFALO CHICKEN CALZONE PLATTER

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

\$79

ITALIAN CALZONE PLATTER

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

slices per platter

\$79

SNACKING PLATTER (v)

fresh carrots and celery - Monterey Jack cheese - grilled

flatbread strips - artisanal crackers - classic hummus and

house-made pimiento cheese dip

\$79

BUFFALO CHICKEN DIP

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

for dipping

\$79

PRETZEL BITES (v)

salted pretzel nuggets with house-made pimiento cheese dip

and cranberry mustard

\$79

APPLE & CHEDDAR TARTLETS (v)

savory tartlets with apple butter and cheddar cheese, 48

pieces per platter

\$130

SWEET POTATO POPOVERS (v)

savory popovers with sweet potato jam and cheddar

cheese, 48 pieces per platter

\$130

SHORT RIB POPOVERS

savory popovers with braised short ribs, 48 pieces per platter

\$130

SPANAKOPITA

spinach & feta stuffed phyllo dough with house-made yogurt

sauce, 48 pieces per platter

\$130

ANTI PASTI SKEWER

salami, green olives, marinated artichokes and petit

mozzarella, 48 skewers per platter

\$130

Sandwiches & Sliders /

CHICKEN SALAD SLIDERS

house-made classic chicken salad on freshly baked focaccia bread

\$140, 24 pieces

\$189, 48 pieces

EGG SALAD FINGER SANDWICHES (v)

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

\$109

CHICKEN SALAD FINGER SANDWICHES

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

\$109

HAM FINGER SANDWICHES

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

\$109

TURKEY FINGER SANDWICHES

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

\$109

ROAST BEEF FINGER SANDWICHES

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

\$129

TUNA SALAD FINGER SANDWICHES

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

\$119

VEGGIE BAGUETTES (vegan)

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

\$150

VEGETARIAN CAESAR WRAPS (v)

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

\$150

CHICKEN CAESAR WRAPS

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

\$150

ROAST BEEF SANDWICHES

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

\$120

ITALIAN ON FOCACCIA

salami, mozzarella, arugula, fresh basil and roasted red pepper aioli on house focaccia bread - 24 half sandwiches per platter \$120

HAM & CHEDDAR SANDWICHES

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

\$120

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

\$120

Sweet Tooth

Cookies, cakes, tarts & more

ASSORTED COOKIE PLATTER

2 inch petit cookies - chocolate chip cookies - oatmeal cookies - spiced molasses cookies
SM Platter \$69 (12 of each cookies, 36 pieces total)
LG Platter \$129 (24 of each cookies, 72 pieces total)

BROWNIE COOKIES (GF/DF)

freshly baked
\$72 per 24

VEGAN FUNFETTI COOKIES

freshly baked
\$72 per 24

VEGAN CITRUS SHORTBREAD COOKIES

freshly baked
\$72 per 24

MOLASSES SANDWICH COOKIES

cream cheese frosting sandwiched between two spiced molasses cookies
\$79 per 24

OAMEAL SANDWICH COOKIES

cream cheese frosting sandwiched between two oatmeal cookies
\$79 per 24

BROWNIES

fresh baked
\$79 per 24

TURTLE BROWNIES

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

CHAI BLONDIES

freshly baked blondies with a twist
\$79 per 24

DOUBLE CHOCOLATE CAKE

chocolate cake with dark chocolate buttercream
\$59 per 7 inch cake
\$79 per 24 cake bites

VANILLA CRANBERRY CAKE

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

CARROT CAKE

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

SALTED CARAMEL SPICE CAKE

Autumn spice cake with salted caramel buttercream
\$59 per 7 inch cake
\$79 per 24 cake bites

ALMOND-PRALINE CREAM PUFFS

house-made cream puff with an almond-praline filling
\$79 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 seasonal fruit topper
\$79 per 24 petit disposable shooters
\$99 per 10 - 4 oz. glass jars

COFFEE PANNA COTTA (GF)

house-made coffee custard
\$79 per 24 petit disposable shooters
\$99 per 10 - 4 oz. glass jars

CARAMEL APPLE SPICE CAKE JARS

house-made spice cake layered with fresh caramel, whipped cream and apples
\$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

CRANBERRY-ORANGE CHEESECAKE BARS

orange-cranberry cheesecake over dark chocolate crust
\$79 per 24 pieces

PUMPKIN BUTTERSCOTCH PUDDING

house-made pumpkin butterscotch pudding
\$79 per 24 petit disposable shooters
\$99 per 10 - 4 oz. glass jars

CRANBERRY-ORANGE TARTS

house-made cranberry orange curd
\$79 per 24 petit tartlets
\$99 per 10 single-serve tarts

CHOCOLATE-ORANGE TARTS

house-made chocolate-orange cremeux
\$74 per 24 tartlets
\$79 per 10 single-serve tarts

BANANA PUDDING

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

\$79 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