



Easy  
Entertaining  
PRESERVING LOCAL FLAVOR SINCE 2006

# CORPORATE BREAKFAST + LUNCH

(401) 437-6090 | [EASYENTERTAININGRI.COM](http://EASYENTERTAININGRI.COM)

# FAQs + ORDERING INFORMATION

## 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 of the week.

## 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 or disposable catering tins if the item requires reheating. You may add on plates and flatware for from +\$1.75-\$2.75 per guest.

## ARE THERE ADDITIONAL FEES?

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 7% administrative fee. A minimum 7% gratuity will be added to all delivery and pick up orders. Additional 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.

## CAN YOU ACCOMMODATE ALLERGIES / DIETARY RESTRICTIONS?

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. We are unable to modify menu items from our pick up/delivery offerings.

## ORDER NOTICE

Most menu items are available with 72 business hours notice.

## ORDER MINIMUMS

Quoted prices for packages are based on a 25 guest minimum. We can accommodate smaller groups between 10-24 guests; this generally adds \$1-\$2 per person to the listed price. Inquire with your booking agent. We do have a \$250 delivery minimum.

## CONTACT

Phone: (401) 437-6090

Online: [www.EasyEntertainingRI.com](http://www.EasyEntertainingRI.com)

## OFFICE HOURS

Monday - Friday 9:30a-4:00p

# 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. PRICES DO NOT INCLUDE PAPER GOODS BUT THEY MAY BE ADDED.

## CONTINENTAL

House-baked Petit Pastries  
coffee cake muffins, savory cheddar popovers and fruit  
crumble bars (*nut free*)

Chopped Fruit Duet  
melon & berries

Hard Boiled Eggs  
cage-free eggs, sliced in half

pastry only | \$12/guest

pastry and fruit | \$14/guest

pastry, fruit and eggs | \$15/guest

*Pricing based on a 25 guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.*

## EE'S SIGNATURE SPREAD

Scrambled Cage-free Eggs  
assumes 2 per guest

Breakfast Sausage or Applewood Bacon  
assumes 3 pieces per guest

Homestyle Breakfast Potatoes

Chopped Fruit Duet  
melon & berries

\$16/guest with sausage

\$17/guest with bacon

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## GOURMET BREAKFAST

Cheddar & Chive Frittata (v, GF)  
cage-free eggs with cheddar cheese and garden chives

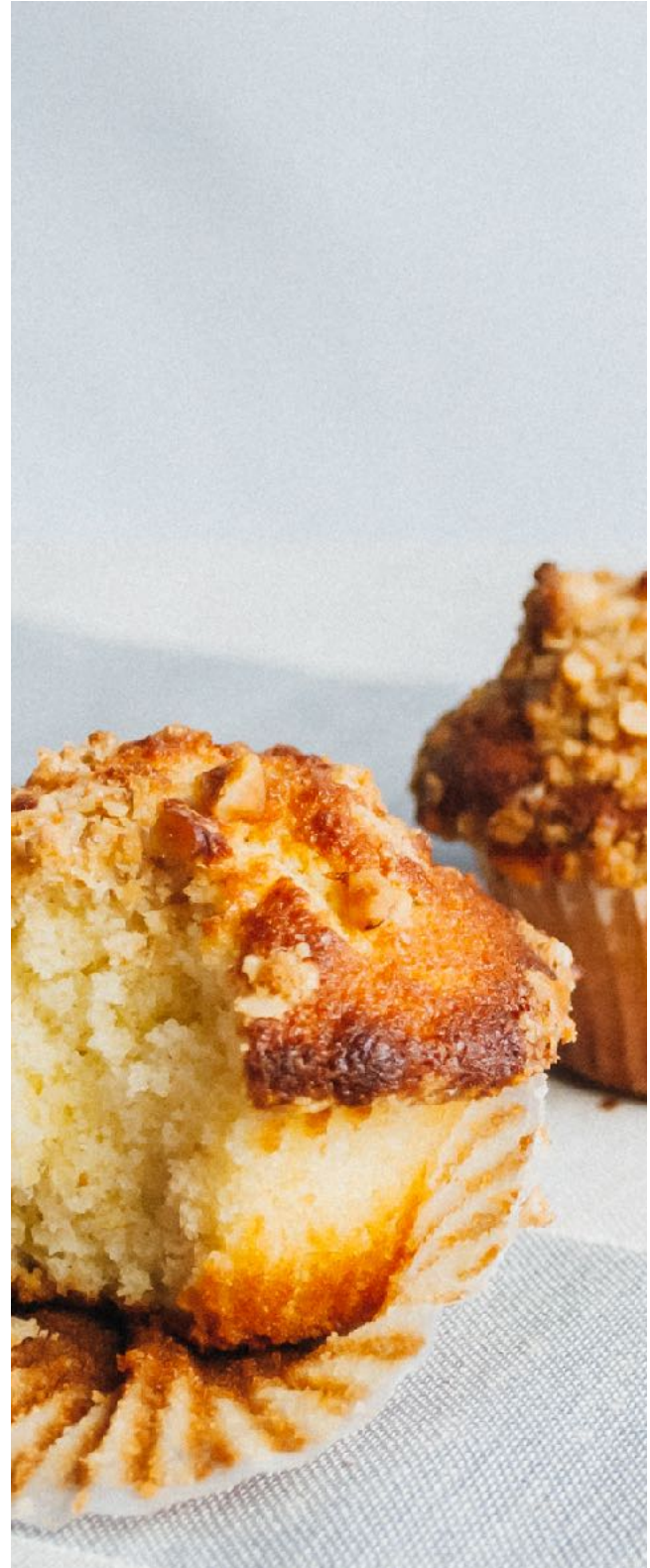
French Toast Bake  
day-old bread baked in a sweetened custard, served with  
maple syrup and butter

Chicken-Apple Breakfast Sausage or Applewood Bacon  
Chopped Fruit Duet

melon & seasonal berries

\$20/guest

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## **CONTINENTAL BOXED BREAKFAST**

INDIVIDUALLY PACKAGED + LABELED

Pastries

our freshly baked coffee cake muffins or house-made fruit  
crumble bars

Chopped Fruit Duet

melon & seasonal berries

Butter + Jam

\$15/guest

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increase by \$1-\$2 per person for groups 10-24 in size.*

## **VEGAN BOXED BREAKFAST**

INDIVIDUALLY PACKAGED + LABELED

Chia Seed Pudding

made in-house and topped with fresh fruit  
*\*(contains almond)*

English Muffin

with a side of jam

Chopped Fruit Duet

melon & seasonal berries

\$17/guest

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increase by \$1-\$2 per person for groups 10-24 in size.*

## **EGG SANDWICHES**

Vegetarian Egg Sandwiches

chive frittata with cheddar cheese + house-made tomato  
jam on a freshly made English muffin

Bacon, Egg + Cheese Sandwiches

plain frittata with bacon and cheddar cheese on a freshly  
made English Muffin

Fruit

sliced orange wedges + chopped fruit duet

\$17/guest

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increase by \$1-\$2 per person for groups 10-24 in size.*

# BUILD YOUR OWN PACKAGE

ITEMS IN PACKAGES ARE ALL DELIVERED WARM IN DISPOSABLE CONTAINERS. INQUIRE WITH A BOOKING AGENT ABOUT A STYLED DELIVERY OR SERVICED EVENT.

Choose one egg + one side	\$15/guest
Choose one egg + two sides	\$16/guest
Choose one egg + three sides	\$17/guest
Choose one egg, one side, one protein	\$19/guest
Choose one egg, two sides, one protein	\$21/guest
Choose one egg, three sides, one protein	\$22/guest
Choose one egg, one side, two proteins	\$24/guest
Choose one egg, two sides, two proteins	\$25/guest
Choose one egg, three sides, two proteins	\$27/guest

## EGG OFFERINGS

Scrambled Eggs  
Cheddar + Chive Frittata (v, GF)  
Tomato + Pesto Strata (v)  
Vegetarian Egg Sandwiches (v)  
Vegetarian Polenta-Egg Bake (GF)  
Tofu Scramble (vegan, GF) +\$2/person

## SIDES + CARBS

Chopped Fruit Duet (vegan, GF)  
Homestyle Breakfast Potatoes (vegan, GF)  
Assorted Pastries (*three seasonal styles*)  
English Muffins (vegan)  
Yogurt Parfaits (*will include 1 parfait per person*)

## BREAKFAST PROTEINS

Applewood Bacon (*assumes 3 per guest*)  
Pork Breakfast Sausage (*assumes 3 per guest*)  
Chicken-Apple Breakfast Sausage (*assumes 3 per guest*)  
Vegan Breakfast Sausage +\$2.5/person

# LUNCHEONS

ITEMS IN PACKAGES ARE ALL DELIVERED WARM IN DISPOSABLE CONTAINERS. INQUIRE WITH A BOOKING AGENT ABOUT A STYLED DELIVERY OR SERVICED EVENT.

## LUNCH COMBOS

### SMALL SANDWICH AND SIDE COMBO

choose any (2) **classic** sandwiches and (1) side.  
\$15/guest

*Pricing based on a 25 guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.*

### LARGE SANDWICH AND SIDE COMBO

choose any (3) **classic** sandwiches and (2) sides.  
\$17/guest

*Pricing based on a 25 guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.*

## CLASSIC SANDWICHES

may be ordered as part of the SM/LG Sandwich & Side Combo

### CLASSIC TURKEY (DF)

sliced turkey breast with mesclun greens and aioli on house bread

### SICILIAN CHICKEN SALAD (DF)

house-made chicken salad with red wine vinegar, crisp celery, almonds, fennel, herbs and a touch of lemon in a wrap

### CHICKEN CAESAR WRAP

grilled chicken breast with romaine lettuce, shaved parmesan and classic Caesar dressing in a wrap

### CHICKEN PESTO ON FOCACCIA

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

### VEGETARIAN CAESAR WRAP (v)

romaine lettuce with shaved parmesan and classic Caesar dressing in a wrap

### HAM & CHEDDAR

sliced ham, cheddar cheese, mesclun greens, "everything but the bagel" spread, house focaccia

### VEGETARIAN ITALIAN ON FOCACCIA

grilled zucchini with 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

### ROAST BEEF

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

### SLIGHTLY SPICY VEGGIE (v)

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

### SMOKEY CHICKEN + BACON SANDWICH

sliced chicken breast with applewood smoked bacon, arugula, smoked cheddar cheese and tomato aioli on house-made focaccia bread

### SHAWARMA CHICKEN WRAP

seasoned chicken with house-made yogurt sauce, shaved cucumbers, classic hummus, cherry tomatoes, mesclun greens and romaine lettuce in a wrap

### VEGETARIAN MEZZE WRAP (v)

house-made yogurt sauce, shaved cucumbers, classic hummus, cherry tomatoes, mesclun greens and romaine lettuce in a wrap

### THE CITRUS TURKEY

sliced turkey breast with arugula, herbed cheese spread and citrus aioli on house bread

### GOURMET TURKEY ON FOCACCIA

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

### TUNA SALAD SANDWICH

house-made tuna salad on freshly baked bread with arugula and house-made pickles

### MUFALETTA

ham, salame, fontina, sliced mozzarella, olive tapenade and creamy pesto on house-made ciabatta bread

# CLASSIC SANDWICHES, CONT.

incur a \$2.50 up-charge per guest

## VEGETARIAN MUFALETTA

grilled eggplant, fontina, sliced mozzarella, olive tapenade and creamy pesto on house-made ciabatta bread

## ITALIAN ON FOCACCIA

salami, fresh mozzarella, arugula, garden basil and red pepper aioli on house focaccia bread

## SALADS + SIDES

the following may be ordered as part of the sandwich/side combo

### SEASONAL PASTA SALAD (vegan)

al dente pasta - vinaigrette based dressing

### PICNIC POTATO SALAD (v)

roasted potatoes - traditional creamy dressing

### PICNIC PASTA SALAD (v)

al dente pasta - traditional creamy dressing

### NORTH FORK POTATO CHIPS

crispy salted chips straight from New York

### CHOPPED FRUIT

melon and berries

### COMPOSED QUINOA SALAD (v, GF)

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

### GREEK ORZO SALAD (v)

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

### GREEK CHICKPEA SALAD (v, GF)

a chickpea based salad with tomatoes, cucumbers, feta cheese, banana peppers and kalamata olives with a lemon-yogurt dressing

## SALADS

### *Citrus Salad (vegan, GF)*

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

### *Beach House Salad (v, GF)*

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

### *Caesar Salad (v)*

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

### *Antipasto Salad (v, GF)*

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

### *Greek Salad (v, GF)*

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

# LUNCH PACKAGES

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## BAGGED LUNCH

choose any two of the following sandwiches...

Vegetarian Italian on Focaccia  
Vegetarian Mezze Wrap  
Chicken Pesto on Focaccia  
Classic Turkey (DF)  
Ham & Cheddar  
Slightly Spicy Veggie (v)  
Shawarma Chicken Wrap  
Vegetarian Mufaletta  
Smokey Chicken + Bacon Sandwich  
Sonoma Chicken Salad Wrap  
Vegetarian Caesar Wrap  
Chicken Caesar Wrap  
Gourmet Turkey on Focaccia  
Veggie Baguette (vegan)  
Roast Beef

Bagged lunches include a bag of North Fork potato chips, a chocolate chip cookie and a bottled water. Packaged individually with a menu sticker on each bag noting it's contents.

\$16/guest

*Pricing based on a 25 guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.*

## SALAD BAR

mesclun greens & baby spinach with...

### **toppings**

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

### **proteins**

grilled all-natural chicken breast - quinoa - white beans

### **dressing**

citrus vinaigrette (vegan, GF) &  
balsamic vinaigrette (vegan, GF)

includes freshly baked focaccia bread

\$16/guest

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## SALAD OR GRAIN BOWLS

individually packaged salads and grain bowls, sold by the each with a **5 piece minimum per type**

### *Cobb Salad (GF) \$14*

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

### *Beach House Salad (v, GF) \$14*

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

### *Mediterranean Salad (v, GF) \$14*

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

### *Greek Orzo Pasta (v) \$14*

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

### *Cous Cous + Halloumi Salad (v) \$16*

cous cous with grilled asparagus and zucchini, arugula, kalamata olives, halloumi cheese, pesto (nut free) and fresh lemon

### *Greek Chickpea Salad (v, GF) \$14*

a chickpea based salad with tomatoes, cucumbers, feta cheese, banana peppers and kalamata olives with a lemon-yogurt dressing

### *Chopped Italian Pasta Salad (DF) \$16*

short cut pasta with chopped romaine, cherry tomatoes, pickled onions, green olives, banana peppers, chopped pepperoni and salami with red wine vinaigrette

**add grilled chicken breast to any salad or bowl +\$6/bowl**

**add a scoop of house-made chicken salad to any salad or bowl +\$7/bowl**

**add a scoop of house-made tuna salad to any salad or bowl +\$9/bowl**

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## MEDITERRANEAN LUNCHEON

Mediterranean Pulled Chicken

all-natural chicken braised with white wine, garlic, lemon and herbs

Greek Salad (v, GF)

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

Greek Orzo (v)

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

Mezze Bites (v)

cucumbers, carrots, grilled flatbread strips, marinated feta cheese, kalamata olives, classic hummus, yogurt sauce and house-made romesco

Tabbouli (v, DF)

cracked bulgur wheat with tomatoes, cucumbers, parsley and lemon

\$16/guest

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## MY BIG FAT GREEK KEBAB

Chicken Kebabs (GF, DF)

brined and grilled herby chicken on a skewer, assumes 2 kebabs per person

House-made Falafel (vegan, GF)

warm spiced chickpea fritters, assumes 3 per person

Classic Greek Salad (v, GF)

romaine lettuce with cherry tomatoes, cucumbers and feta cheese

Sauces + Accompaniments

spicy chermoula, house-made yogurt sauce, a mix of pickled cucumbers + onions, fresh pita bread

Tabbouli (v, DF)

cracked bulgur wheat with tomatoes, cucumbers, parsley and lemon

\$19/guest

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## THE RHODE ISLAND ITALIAN

Chicken Marsala

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

Vegan Alfredo

short cut pasta in a vegan alfredo-style white sauce *\*(contains nuts)*

Grilled Eggplant (vegan, GF)

with herbs

Mediterranean Salad

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

Roasted Garlic Focaccia Bread (v)

house-made focaccia bread with roasted garlic and parmesan cheese

\$19/guest

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## BBQ LUNCHEON

Pulled Molasses Chicken (GF, DF)

slow braised chicken with molasses & spices

Accompaniments

rolls, house-made coleslaw and garlic aioli

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

\$16/guest

## **CALZONE BAR**

Choose two styles of calzones

### **Buffalo Chicken**

pulled buffalo chicken with mozzarella cheese and house-made "ranch" on the side

### **Italian Calzone**

ham, salami, banana peppers and mozzarella cheese

### **Vegetarian Calzone (v)**

zucchini, mushrooms and bell peppers with pesto and mozzarella cheese

### **Meatball Calzone**

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

### **Eggplant Parmesan Calzone**

eggplant with ricotta, mozzarella cheese and house-made tomato sauce

Beach House Salad (v, GF)

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

\$14/guest

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## **HOT PASTA LUNCHEON**

Burst Tomato Pasta (vegan)

short cut pasta in a burst tomato and garlic pan sauce

Antipasto Salad (v, GF)

mesclun greens with artichoke hearts, tomatoes, pickled onions, shaved parmesan and balsamic vinaigrette

Focaccia Bread (vegan)

freshly baked

\$14/guest

Add Pesto Grilled Chicken Breast +\$4/guest

Add Grilled Italian Sausage +\$4/guest

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## **CLASSIC ITALIAN TABLE**

Baked Ziti (v)

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

All-beef Meatballs

in house-made tomato sauce

Classic Caesar Salad (v)

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

House Focaccia Bread

\$15/guest

\$18/guest, swap the meatballs out for pesto grilled chicken

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## GRAIN BOWLS

*a build your own experience*

### **Bases**

herbed quinoa, chickpeas, cracked bulgur wheat

### **Proteins**

grilled chicken breast, pulled - roasted salmon, flaked

### **Veggies**

grilled zucchini, cherry tomatoes, elote style corn salad, pickled onions

### **Dressings**

citrus vinaigrette (vegan, GF)  
green goddess dressing (v, GF)

\$19/guest

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## BUILD YOUR OWN BURRITO BOWL

*over a base of steamed rice*

Accompaniments

seasoned beans, grilled bell peppers and onions, Monterey Jack cheese, sour cream, pickled jalapeños, tomato salsa, grilled zucchini and limes

Protein

grilled chopped chicken thigh

\$18/guest

**add house-made guacamole for +\$3/person**

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## FAJITA BAR

Fajita Style Chicken

all-natural chicken cooked with seasonings, onions and bell peppers

Accompaniments

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

\$15/guest

\$17/guest, swap chicken out for grilled sirloin

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## **GOURMET ITALIAN TABLE**

Pesto Chicken (GF)

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

Caprese Quinoa Salad (v, GF)

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

Balsamic Green Beans (vegan, GF)

blanched green beans with red onion, garlic and balsamic

Antipasto Salad (v, GF)

mesclun greens with artichoke hearts, tomatoes, pickled onions, shaved parmesan and balsamic vinaigrette

Veggie-pasto Bites (v)

green olives, kalamata olives, eggplant caponata, marinated artichokes, pickled green peppers, herb marinated petit mozzarella, fontina cheese, crostini and house-made focaccia bread

\$18/guest

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# AFTERNOON SNACKS

## **HUMMUS CUPS**

classic hummus with fresh carrots, cucumbers and cherry tomatoes

*\$45 per 12 cups*

## **PRETZEL CUPS**

salted pretzel nuggets with house-made honey mustard

*\$45 per 12 cups*

## **HOUSE-MADE CHIPS (vegan, GF)**

house-made salt 'n vinegar potato chips in petit brown bags

*\$45 per 12 cups*

## **PETIT CHOCOLATE CHIP COOKIES**

freshly baked

*\$45 per 12 bags (3 cookies per bag)*

***ask your booking agent about a sticker on your bag with your company's logo or a custom message!***

# ADD SOMETHING SWEET

## DESSERT BITES

### **ASSORTED PETIT COOKIE PLATTER**

2 inch petit cookies - chocolate chip cookies - lemon sugar cookies and marshmallow-funfetti cookies

SM Platter \$69 (12 of each cookies, 36 pieces total)

LG Platter \$99 (24 of each cookies, 72 pieces total)

### **ASSORTED PETIT COOKIE PLATTER (*Allergen Friendly*)**

2 inch petit cookies - chocolate brownie cookies (GF, DF) - lemon sugar cookies (vegan, GF) - funfetti cookies (vegan, GF)

SM Platter \$79 (12 of each cookies, 36 pieces total)

LG Platter \$119 (24 of each cookies, 72 pieces total)

### **CHOCOLATE CHIP COOKIES**

freshly baked

12 full sized cookies \$59

24 petit, 2 inch cookies \$59

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

freshly baked

\$59 per 24 petit, 2 inch cookies

### **LEMON SUGAR COOKIES (vegan, GF)**

freshly baked

\$59 per 24 petit, 2 inch cookies

### **LEMON SANDWICH COOKIES**

cream cheese frosting sandwiched between two lemon sugar cookies

\$59 per 24 petit, 2 inch cookies

### **WHOOPIE PIES**

marshmallow frosting sandwiched between two chocolate cake rounds

\$59 per 24

### **BROWNIES**

fresh baked

\$89 per 24

### **TURTLE BROWNIES**

our classic brownies with a walnut-caramel topping

\$89 per 24

### **RASPBERRY CHEESECAKE BARS**

white chocolate-raspberry cheesecake over a dark chocolate cookie crust

\$89 per 24 pieces

### **BLACKBERRY-ORANGE CHEESECAKE BARS**

orange infused cheesecake with blackberry jam over an herby graham cracker crust

\$89 per 24 pieces

### **PASSIONFRUIT-GUAVA CHEESECAKE BARS (vegan, GF)**

vegan passionfruit cheesecake with guava jam and a GF sunflower seed crust

\$89 per 24 pieces

### **LEMON BLONDIES (vegan, GF)**

vegan/GF lemon infused blondies with a lemon glaze

\$89 per 24 pieces

### **YOGURT PANNA COTTA (GF)**

house-made custard with macerated strawberries on top

\$89 per 24 petit disposable shooters

### **COFFEE PANNA COTTA (GF)**

house-made coffee custard

\$89 per 24 petit disposable shooters

### **LEMON-BLUEBERRY CAKE SHOOTER (vegan, GF)**

vegan lemon cake layered with blueberry jam and coconut buttercream frosting

\$89 per 24 petit disposable shooters

### **PETIT S'MORES TARTS**

dark chocolate and torched meringue in graham cracker tart shells

\$89 per 24 tartlets

### **PETIT COCONUT CREAM TARTLETS**

house-made coconut custard with rum-spiked whipped cream in a petit tart shell

\$89 per 24 tartlets

# DESSERT BITES, cont.

## **PETIT LEMON MERINGUE TARTS**

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

## **HIBISCUS-GINGER BITES**

hibiscus curd in a petit waffle cone with candied  
ginger  
\$89 per 24 cones

## **LEMON-BLUEBERRY CREAM PUFFS**

cream puffs with lemon-blueberry cream filling  
\$89 per 24 cream puffs

## **DARK CHOCOLATE FRANGELICO CREAM PUFFS**

cream puffs with frangelico infused chocolate  
filling  
\$89 per 24 cream puffs

## **ALMOND-PRALINE CREAM PUFFS**

cream puffs with an almond-praline filling,  
topped with torched meringue  
\$89 per 24 cream puffs

## **RASPBERRY WHITE CHOCOLATE CREAM PUFFS**

cream puffs with a white chocolate and  
raspberry pastry cream filling  
\$89 per 24 cream puffs

# BEVERAGES

## **NEW HARVEST COFFEE**

regular or decaf - includes disposable cups, sugars, stirrers & non-dairy creamers  
\$35/gallon

## **ICED NEW HARVEST COFFEE**

regular or decaf - includes disposable cups, sugars, stirrers & non-dairy creamers  
\$35/gallon

## **TEA**

16 tea bags and hot water with disposable cups, sugars, stirrers & non-dairy creamers  
\$24/gallon

## **JUICE**

per gallon to serve 16 guests  
Orange Juice | \$34  
Grapefruit Juice | \$34  
Cranberry Juice | \$33  
Apple Juice | \$25

## **INDIVIDUAL JUICE**

8 oz. Orange Juice | \$36 per 12 bottles  
16 oz. Grapefruit Juice | \$52 per 12 bottles  
12 oz. Apple Juice | \$60 per 12 bottles

## **ORGANIC ICED TEAS**

Peach Black - Hibiscus Berry - Citrus Green Tea - unsweetened - per gallon to serve 16 guests  
\$24

## **HOUSE-MADE LEMONADE**

Classic lemonade - per gallon to serve 16 guests  
\$16

## **BOTTLED WATER**

\$2

## **YACHT CLUB SODAS**

Cola - Diet Cola - Root Beer - Orange - Ginger Ale - Seltzer - Peach Seltzer  
\$2

# DELIVERY FEES

BASED ON LOCATION. QUOTED PRICES ARE FOR WEEKDAY DELIVERIES  
BETWEEN 7:30A - 5:00P

**PROVIDENCE, EAST PROVIDENCE, CRANSTON, NORTH PROVIDENCE**

\$15

**PAWTUCKET, CENTRAL FALLS, JOHNSTON**

\$20

**LINCOLN, BARRINGTON, SMITHFIELD**

\$25

**WARWICK, WEST WARWICK, WARREN, CUMBERLAND**

\$30

**SCITUATE, WOONSOCKET, NORTH SMITHFIELD, EAST GREENWICH, BRISTOL**

\$35

**COVENTRY, GLOCESTER, FOSTER, EXETER**

\$40

**NORTH KINGSTOWN, WEST GREENWICH BARRILLVILLE**

\$45

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

\$60

*Inquire with your booking agent for out of state locations.*