



Party with the Pros PLATED PACKAGES



Easy
Entertaining
Preserving Local Flavor Since 2006

(401) 437-6090 | www.EasyEntertainingRI.com | info@EasyEntertainingRI.com

Contact Us

Phone: (401) 437-6090 x2

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

What's included in my full service quote?

We always include staff to execute your event over a four hour period, including set up and break down with three hours allotted for that. We are always able to accommodate extra time with an additional fee. China, flatware, glassware and linen napkins are included. Anything required to cook offsite or execute the menu that has been quoted will be included in your proposal.

Is gratuity included?

A minimum 10% gratuity is included on all serviced events. Additional gratuity is left to the clients discretion for exceptional service.

Are bar services included?

Bar packages can be added on and are linked on our website for you to review. Our bar packages include professional bartenders, glassware, ice, garnish, non-alcoholic beverages and set up.

How many staff members will be on-site?

Staffing is dependent on many factors, some of them being menu, timing and style of services.

Can you coordinate additional rentals for me?

We are happy to coordinate your tent, tables, chairs, restroom trailers, etc. directly. If you need suggestions for security companies, bands, lighting or furniture rentals just ask! We have a long list of vendors we'd gladly recommend.

What if I need to accommodate an allergy/dietary restriction?

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. We recommend choosing the menu you love and we can guide you on allergens from there.

Can I provide my own alcohol for you to serve?

We do not currently offer that service. Our inclusive packages offer a more cohesive experience where we there is a bar that never runs out of items, is properly stocked and our staff is familiar and able to work well with the product. If you opt to provide your own alcohol and work with another company to serve it we are still happy to provide your food catering services, just please note that we cannot serve or clear alcohol at your event. You would want to ensure that there are additional bartenders to clear glasses, tray pass or provide wine with dinner. That same team should also be able to rent your glassware and provide ice or anything else the bar may need.

Event Minimums

All pricing is based on a minimum of 25 guests.

Are there any additional fees?

Prices do not include 7% RI sales tax, 1% RI food and beverage tax or our 10% administrative fee.

How do I reserve my date?

Dates are held via a non-refundable date reservation fee. This fee is not a deposit, but a fee to cover us closing your date to other events and/or couples. They are non-refundable but transferable to another service or date up to one year from the intended use date.

Where can I read your reviews?

Our past couples have left us reviews on [Wedding Wire](https://www.weddingwire.com/easy-entertaining-ri). Additionally, you can find reviews on Google by searching "Easy Entertaining Inc"

Pricing

Platinum Package

COCKTAIL HOUR

choose three selections to build a grazing table
and

choose three premium passed appetizers
from the following pages

SALAD COURSE

choose one offering

ENTREE

choose two options from either tier
tier three options excluded, inquire about per guest up-charge

DESSERT

includes cake cutting service (cake sourced by client) and coffee service

from \$139/guest

Entree upgrades are available.

Pricing does not include gratuity, 8% administrative fee, RI sales tax or food & beverage tax. Bar packages may be added on.

Gold Package

COCKTAIL HOUR

choose three selections to build a grazing
table
or

choose three classic passed appetizers
from the following pages

SALAD COURSE

choose one offering

ENTREE

choose two options from tier one

DESSERT

includes cake cutting service (cake sourced by client)
and coffee service

from \$109/guest

Entree upgrades are available

Pricing does not include gratuity, 8% administrative fee, RI
sales tax or food & beverage tax. Bar packages may be
added on.

Classic Package

SALAD COURSE

choose one offering

ENTREE

choose one offering from tier one

DESSERT

includes cake cutting service (cake sourced by client)
and coffee service

from \$99/guest

Entree upgrades are available

Pricing does not include gratuity, 8% administrative fee, RI
sales tax or food & beverage tax. Bar packages may be
added on.

Dinner Offerings

Salad Choices

CITRUS SALAD (v, GF, DF)

mesclun greens, fresh orange, quinoa,
radishes, red onion, citrus vinaigrette

Spring/Summer Season

AUTUMN SQUASH SALAD (vegan, GF)

mesclun greens, arugula, roasted squash,
pomegranate seeds, pepitas, pesto vinaigrette

Fall/Winter Season

SUMMER SALAD (v, GF)

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

Spring/Summer Season

CRANBERRY ALMOND SALAD (v, GF, DF)

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

Fall/Winter Season

CAESAR SALAD (v,)

romaine, shaved parmesan, croutons, house-
made Caesar dressing

Tier One Entrees

TOMATO-BASIL CHICKEN (GF)

grilled chicken breast, burst tomatoes,
parmesan risotto, fresh basil

PEACH CHICKEN (GF)

peach jam, goat cheese, twice baked potato,
fresh corn puree

FIG + BLUE CHEESE CHICKEN (GF)

fig jam, blue cheese, twice baked potato, fresh
corn puree

BURST TOMATO COD

crispy mashed potato cake, burst tomatoes,
broccoli

NICOISE STYLE WHITE FISH (GF, DF)

tomato-olive relish, ultra crispy roasted
potatoes, house romesco sauce

MISO SALMON (GF, DF)

crispy rice cake, braised cabbage, ginger-soy
sauce

SMOKED PORK LOIN

ultra crispy roasted potatoes, carrot puree,
house-made chimichurri

ROASTED PORK LOIN

crispy mashed potato cake, broccoli, house-
made bacon-tomato jam

GINGER-MOLASSES BRISKET

crispy mashed potato cake, fresh corn puree

HERB GRILLED FLANK STEAK

(GF, DF)

grass-fed sirloin flank, ultra crispy roasted
potatoes, butternut puree, demi-glace

ROAST BEEF (GF)

grass-fed beef, blue cheese + onion mashed
potatoes, broccoli, tomato gastrique

FRESH TROFIE PASTA (v)

fresh trofie pasta, house-made pesto, arugula,
fresh corn, garden basil

EGGPLANT CAPONATA (v, GF)

polenta cakes, house-made pesto

MEDITERRANEAN EGGPLANT (v)

spiced Japanese eggplant, herby cous cous,
house-made yogurt sauce, chickpeas

Tier Two Entrees

BLUEBERRY BBQ SHORT RIBS (GF)
cheddar + chive mashed potatoes, asparagus

PARMESAN CRUSTED HALIBUT (GF)
celery root puree, prosciutto wrapped
asparagus

BROWN BUTTER SEARED
SCALLOPS
over parmesan risotto with tomato gastrique
or
over tomato + white bean succotash with
tomato gastrique
or
over asiago polenta with garden basil +
popped corn

Tier Three Entrees

BEEF TENDERLOIN (+\$MKT)
beer braise, duchess potatoes, roasted
brussels, pancetta

CHIMICHURRI BEEF TENDERLOIN
(+\$MKT)
carrot puree, potato pave, house-made
chimichurri

A Sweet Ending

CONSIDER ADDING A PLATED DESSERT

S'MORES TART (+\$15/guest)

a graham cracker tart shell filled with dark chocolate crèmeux and topped with torched meringue

LEMON MERINGUE TART (+\$15/guest)

a graham cracker tart shell filled with house-made lemon curd and topped with torched meringue

COCONUT CREAM TART (+\$15/guest)

a sweet tart shell filled with coconut cream and topped with rum-spiked whipped cream

Grazing Tables

Included Offerings

CLASSIC CHEESE PLATTER (v, GF)

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

ACCOMPANIMENTS

the perfect addition to any cheese or charcuterie platter - includes grapes, kalamata olives, honey brittle and crostini
can be made GF with GF toast points

MEATS + CHEESES

petit mozzarella, smoked cheddar cheese, sliced pepperoni, sliced salame and artisanal crackers

CRUDITE PLATTER (v, GF)

fresh carrots, celery, cucumbers, tomatoes and radishes with house-made green goddess dip

HOMEMADE CHIP PLATTER (v, GF)

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

ASSORTED SANDWICH BITES

turkey bites with tomato jam - pesto-zucchini bites (v) - BLT bites - 1-2 bites per slider

make these GF for +\$2/person

BRUSCHETTA (v)

build your own - garlic crostini - mushroom pate - eggplant caponata - house-made pesto - tomato salad

PRETZEL BITES (v)

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

SNACKING PLATTER (v)

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

HAM SLIDERS

sliced honey ham on house-made potato rolls with honey mustard and creamy pesto (*nut free*) on the side

BUFFALO CHICKEN DIP

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

VEGGIE-PASTO PLATTER (v)

green olives - kalamata olives - eggplant caponata - herb marinated petit mozzarella - fontina cheese - crostini - house-made focaccia bread

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 (nut free)

Spinach + Tomato (v)

ricotta cheese - chopped spinach - cherry tomatoes - mozzarella cheese - pesto (nut free)

BBQ Chicken

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

Buffalo Chicken

chopped chicken - buffalo sauce - Great Hill blue cheese crumbles - mozzarella cheese - green goddess drizzle

Chicken + Mushroom

chopped chicken - roasted mushrooms - sun-dried tomatoes - chopped spinach - house-made cheese sauce

ITALIAN CALZONES

ham - salami - banana peppers - mozzarella cheese

VEGETARIAN CALZONES (v)

zucchini - ricotta cheese - house pesto (nut free) - arugula - mozzarella

BUFFALO CHICKEN CALZONES

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

MEATBALL CALZONE PLATTER

all-beef meatballs with crushed tomato sauce and mozzarella cheese

SHORT RIB POPOVERS

savory popovers with braised short ribs and garlic aioli for dipping

SAVORY TOMATO POPOVERS (v)

savory popovers with tomato jam and basil aioli for dipping

SPINACH POPOVER (v)

savory popovers with chopped spinach and lemon aioli for dipping

ANTI PASTI SKEWER

salami, green olives, marinated artichokes and petit mozzarella

CAPRESE SKEWER (GF)

cherry tomatoes, petit mozzarella and garden basil with balsamic

ZUCCHINI TARTLETS (v)

savory tartlets with zucchini, tomatoes, ricotta cheese and house-made pesto (nut free)

MEZZE PLATTER (v)

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

PORK TENDERLOIN SLIDERS

build your own - roasted and thinly sliced pork tenderloin with potato rolls, house-made honey mustard and creamy pesto (nut free)

make the rolls GF for +\$2/person

TRI-TIP SLIDERS

build your own - roasted and thinly sliced beef with potato rolls, horseradish-mayo and house-made honey mustard

make the rolls GF for +\$2/person

Classic hors d'Oeuvres

Vegetarian

SPANAKOPITA

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

CLASSIC CAPRESE SKEWER (GF)

fresh mozzarella - tomato - basil

DEEP DISH PIZZA BITE (GF)

gluten free biscuit dough - crushed tomato - artisanal cheeses

EGGPLANT PARMESAN BITE (GF)

breaded eggplant - house tomato sauce - artisanal cheeses - baked

GENERAL TSO'S CAULIFLOWER (GF/DF)

fried cauliflower florets - house-made sauce

VEGETABLE EGG ROLL (DF)

with mango duck sauce

BUFFALO CAULIFLOWER (vegan, GF, contains nuts)

with house-made vegan ranch



CHICKPEA SOCCA (vegan, GF)

with romesco and crispy chickpeas

CRISPY HALLOUMI BITE (GF)

seared halloumi cheese with a pickled peach and fresh basil - skewered

ARANCINI (GF)

cheesy risotto balls, fried, and served over a roasted red pepper and tomato sauce





from the Sea

SCALLOP WRAPPED IN BACON (GF, DF)
balsamic & bourbon reduction

CRISPY SHRIMP TACO (GF)
chili-lime shrimp with pico de gallo + avocado

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

FRESH CRUDO (GF, DF)
thinly sliced locally landed white fish with fresh citrus, shaved
radish, herbs, olive oil and malden salt - served in a tasting
spoon

LEMON PANKO CRAB CAKE
with lemon aioli

TUNA POKE (GF, DF)
fresh Ahi tuna with tamari and scallions on a crispy riced cake

Poultry

CHICKEN EMPANADA
with house-made chimichurri

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

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

TIKKA CHICKEN SKEWER (GF)
tikka seasoned chicken on a skewer with house-made herb
yogurt sauce

KOREAN FRIED CHICKEN BITE (GF, DF)
crispy popcorn chicken with scallions and sesame

Beef & Pork

BEEF EMPANADA (DF)
with house-made chimichurri

FRANKS IN A BLANKET
everything bagel seasoning - creamy dijon sauce

ARANCINI (GF)
with pepperoni served over a roasted red pepper
& tomato sauce

Premium hors d'Oeuvres

Vegetarian

SWEET POTATO COIN (vegan)

with avocado mousse and house made dukkah spice
contains nuts & seeds

TOMATO SOUP + GRILLED CHEESE

house-made tomato soup with a petit grilled cheese

BURRATA TOAST POINT

burrata with fresh tomatoes and basil

PETIT MUSHROOM TOAST

house-made mushroom pate + seared shiitake mushrooms
on a petit toast

MAC 'N CHEESE FRITTER

with house-made cheese sauce

TERIYAKI MUSHROOM BITE (vegan, GF)

seared teriyaki mushrooms on a crispy rice cake



Poultry

COCONUT CHICKEN SKEWER (GF, DF)

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 WAFFLE

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

from the Sea

SEARED TUNA CRISP (DF)

wonton chip - pepper seared tuna - charred onion aioli

SHRIMP GRIT CAKE

crispy grit cake with spicy chipotle shrimp

LOBSTER SALAD BITE

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

CAKES 'N CHOWDER

house-made NE style clam chowder with a petit clam cake
chowder itself is made GF, can be served without clam cake for a GF offering.

LOBSTER BISQUE

served with a house-made lobster fritter

Beef & Pork

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 - petit sesame bun

BEEF TERIYAKI SKEWER (GF/DF)

Japanese aioli

BEEF TARTARE (GF, DF)

grass-fed beef - house-made potato chip

PETIT PULLED PORK POTATO SKIN (GF)

cheddar - scallions - sour cream - pulled pork

ANTIPASTI SKEWER (GF)

olive - artichoke - salami - petit mozzarella

LAMB DUMPLING

with house-made curry yogurt sauce

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



Build Your Own Petit Dessert Bar

Choose three selections

Choose four selections

Petit Chocolate Chip Cookies

Petit Lemon Sugar Cookies

Petit Chocolate Mint Cookies (vegan, GF)

Petit Brownie Cookies (GF/DF)

Petit Funfetti Cookies (vegan, GF)

Brownies

Turtle Brownies

our classic brownies with a pecan-caramel topping

Lemon Sandwich Cookies

cream cheese frosting sandwiched between two lemon sugar cookies

Raspberry Cheesecake Bars

white chocolate-raspberry cheesecake over a dark chocolate cookie crust

Petit Lemon Bars (vegan, GF)

a vegan and gluten free spin on classic lemon bars

White Chocolate Panna Cotta (GF)

house-made white chocolate custard with whipped cream and caramelized white chocolate - served in a petit shot glass

Ricotta Cheesecake Shooters (GF)

house-made ricotta cheesecake filling with cornmeal crumb - served in a petit shot glass

Lemon-Blueberry Cake Shooters (vegan, GF)

vegan lemon cake layered with blueberry jam and coconut buttercream frosting - served in a petit shot glass

Almond Praline Cream Puffs

topped with torched meringue

Lemon-Blueberry Cream Puffs

cream puffs with lemon-blueberry filling

Lemon Meringue Tartlets

house-made lemon curd and torched meringue in a petit tart shell

S'mores Tartlets

dark chocolate and torched meringue in a graham cracker tart shell

Vanilla Berry Cake Bites

vanilla cake with seasonal berry Swiss meringue buttercream

Carrot Cake Bites

with classic cream cheese frosting

Lemon Meringue Cake Bites

freshly baked lemon cake with lemon Swiss meringue buttercream and torched meringue

Earl Grey Tea Cake Bites

earl grey infused tea cake with cardamom spiced buttercream

Red Velvet Cake Bites

with house-made cream cheese frosting

Double Chocolate Cake Bites

chocolate cake with dark chocolate buttercream

Coconut Cake Bites

house-made coconut cake with citrus Swiss meringue buttercream



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. Includes vanilla ice cream from Wright's Dairy Farm.

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: chocolate chips, whipped cream, lemon curd, a seasonal fruit jam and maple syrup

HOUSE-MADE S'MORES

inquire with your booking agent about serving this as a station or passing them to your guests

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

CANNOLI CHIP BAR

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

LIVE-ACTION CANNOLI BAR

treat your guests to dinner and show with made-to-order cannolis where they can even customize their treat to their liking!

Available Fillings

classic ricotta + chocolate

Available Toppings

chocolate chips, pistachios and sprinkles

CREME BRULEE BAR

individually served creme brûlée, torched and topped to order right in front of your guests

Available Toppings

fresh whipped cream

raspberries

blackberries

strawberries

cocoa nibs



Classic Beer & Wine Open 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

Non-Alcoholic

Sparkling & Still Water

50+ guests	1 hour	2 hours	3 hours	4 hours	5 hours
Plasticware	\$19	\$20	\$21	\$23	\$26
Glassware	\$21	\$22	\$23	\$25	\$28



CLASSIC STRAWBERRY SHORTCAKE BAR

Build Your Own

house-made shortcake biscuits + macerated berries

Assorted Whipped Cream

classic, chocolate and lemon

GOURMET STRAWBERRY SHORTCAKE BAR

Build Your Own

house-made shortcake biscuits

macerated berries

fresh berries

house-made strawberry jam

Assorted Whipped Creams + Toppings

classic whipped cream

chocolate whipped cream

lemon whipped cream

toasted almonds

balsamic reduction

fresh basil

Classic Full Open 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

50+ guests	1 hour	2 hours	3 hours	4 hours	5 hours
Plasticware	\$24	\$25	\$27	\$29	\$32
Glassware	\$26	\$27	\$29	\$31	\$34

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