



Grazing Tables
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

What is a Grazing Table?

A grazing table is an artful display of snacks perfect for hosting social events. Items are served room temperature and are designed for light snacking over the course of a 1.5-2 hour event.

What does it include?

These packages include a styled display on our selection of platters, greenery to dress the table, a linen for the food table and bio-degradable palm leaf plates with disposable cutlery and cocktail napkins. **Please note** you are not responsible for washing any of our items, however we do require you to clear them of food debris and pack them in totes we will leave behind for us to pick up.

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 relay the ingredients in your menu items to you.

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.

Order Notice

Most menu items are available with 1 week's notice but dates are subject to availability.

Order Minimums

Our grazing table packages have a 50 guest minimum.

Delivery Services

These packages are only available for delivery. 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. Additionally, these packages incur a pick up fee for our team to come back and retrieve our items from the staged display.

Bar Services

We are happy to coordinate bar services for you which can include beer and wine or beer, wine and liquor as well as a licensed bartender. We do not provide bartenders for clients that choose to provide their own alcohol.

Staffing

These packages include labor to stage your items on a styled display, but we do not leave service personnel behind once set up is complete. If you'd like an attendant to remain on site to tend to your display that service starts at \$300 per staff member for 2 hours of active event time. Additional time may be added on by the hour for \$100/hour. Staff members will help clear plates and keep your display refreshed. They may not serve alcohol of any kind, heat food, or serve food that you are providing. We recommend 1 staff member for every 30 guests. If you choose to add an attendant to your Grazing Table, your administrative fee will adjust to 8%.

Grazing Tables

The perfect kick off to your celebration or eye-catching fare for an evening cocktail party!

Choose four selections from the included section
Choose five selections from the included section
Choose seven selections from the included section
Choose eight selections from the included section

\$19/guest
\$23/guest
\$32/guest
\$34/guest

Included Offerings

MEATS + CHEESES

camembert & smoked cheddar with finocchiona sausage, sliced coppa and crackers

ACCOMPANIMENTS

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

CLASSIC CHEESE PLATTER (v, GF)

cheddar - Monterey Jack - Pepper Jack - fresh grapes

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 - BBQ seasoned sweet potato chips - caramelized onion dip

ASSORTED SANDWICH BITES

prosciutto-pesto bites - turkey & tomato jam bites - BLT bites

BRUSCHETTA

build your own - garlic crostini - tomato jam - burrata cheese - house-made pesto - chicken pate

PRETZEL BITES (v)

pretzel nuggets with our house-made pimiento cheese dip & peach mustard

GRILLED FLATBREADS

Choose one style. Choosing more than one style counts as more than one selection

Classic (v)

house-made crushed tomato sauce - artisanal cheeses - garden herbs

White Pesto (v)

ricotta cheese - arugula - mozzarella cheese - house-made kale pesto

BBQ Chicken

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

SNACKING PLATTER (v)

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

BUFFALO CHICKEN DIP

house-made buffalo chicken dip served with fresh carrots, celery and grilled flatbread strips

MEZZE PLATTER (v)

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

ITALIAN CALZONES

ham - salami - banana peppers - mozzarella cheese

VEGETARIAN CALZONES (v)

zucchini & arugula with ricotta cheese, cheddar and house-made pesto

BUFFALO CHICKEN CALZONES

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

ANTIPASTI SKEWERS

salami - green olives - artichoke heart - marinated petit mozzarella

CAPRESE SKEWERS

cherry tomatoes - petit mozzarella - garden basil - balsamic

ZUCCHINI TARTLETS (v)

petit tart shells with zucchini, tomatoes, ricotta cheese & pesto

SAVORY TOMATO JAM POPOVERS (v)

savory popovers with tomato jam & cheddar cheese

SHORT RIB POPOVERS

savory popovers with braised short ribs and garlic aioli

SAVORY PANNA COTTA (GF)

savory goat cheese & herb panna cotta with dried figs

SPANAKOPITA

spinach and feta stuffed phyllo dough with house-made yogurt sauce

SAVORY PATE A CHOUX BITES

savory puffs with pancetta, herbs and artisanal cheeses

SAVORY PALMIER

puff pastry, pancetta, manchego cheese

Upgrades

+\$8 per person, per item

ARTISANAL CHEESE PLATTER (v)

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

SHRIMP COCKTAIL PLATTER (GF)

poached shrimp - traditional cocktail sauce - creamy
remoulade

BEEF TENDERLOIN PLATTER

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

LAMB TENDERLOIN PLATTER

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

MIXED CHARCUTERIE PLATTER

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