



*Weddings  
Presented By*



Easy  
Entertaining

Preserving Local Flavor Since 2006

## Contact Us

Phone: (401) 437-6090 x2

E-mail: [info@EasyEntertainingRI.com](mailto:info@EasyEntertainingRI.com)

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

## Office Hours

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

## Offices & Venue

166 Valley St BLD 10

Providence RI, 02909

### What's included in my full service wedding 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 linens are included. Anything required to cook offsite or execute the menu that has been quoted will be included in your proposal.

### Is gratuity included?

It is not. We leave gratuity up to the client's discretion for exceptional service. If you're wondering how much to tip, please see [this sheet](#) for our guidance.

### 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 for weddings. Our inclusive packages offer a more cohesive experience where 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 8% administrative fee.

### How do we taste your food?

Couples who have their date secured with Easy Entertaining are entitled to a complimentary tasting for up to 4 people. If you would prefer to taste our food first, and then secure your date, you can join an open tasting (*subject to availability*) for \$125 per person. That fee covers your tasting and does not roll forward to your deposit should you decide to book with us.

### 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](#). Additionally, you can find reviews on Google by searching "Easy Entertaining Inc"

# *Build Your Own*

*Packages start at \$85/guest*

Inclusions: service personnel, china, flatware, glassware, table linens, the quoted menu and anything required to cook said menu off-site. Pricing defaults to buffet style service. Family style service will add ~\$5 per person to the quoted pricing.

## *Choose Your Protein(s)*

Dijon Chicken Breast  
Peach & Goat Cheese Chicken Breast  
Chicken Piccata  
Herb Roasted Turkey Breast  
Chimichurri Pork Loin  
Garlic & Herb Pork Tenderloin  
Seared White Fish  
Seared White Fish with Burst Tomatoes

## *Vegan/Vegetarian Mains*

Vegan Mac 'n Cheese  
Cauliflower Steaks  
Whole Roasted Cauliflower  
Quinoa Meatballs

## *Protein Upgrades (+\$4pp)*

Prosciutto Wrapped White Fish  
Blueberry BBQ Salmon  
Miso Glazed Salmon  
Baked Salmon  
Poached Salmon  
Herb Grilled Roast Beef  
Ginger-Molasses Brisket  
Herb Grilled Flat Iron

## *Choose Your Salad*

Citrus Salad  
Caesar Salad  
Asparagus Salad

Greek Salad  
Beach House Salad  
Summer Salad

## *Choose Your Sides*

Roasted Carrots with Gremolata  
Vegetable Succotash  
Whipped Cauliflower & Potatoes  
Whipped Potatoes  
Roasted Petit Potatoes  
Orange Haricot Verte  
Fennel Haricot Verte  
Roasted Eggplant with Muhamarra  
Grilled Seasonal Vegetables  
Composed Vegetable Salad

Za'atar Roasted Cauliflower  
Burst Tomato Pasta  
Burst Tomato Pasta with Chicken  
Baked Ziti  
Mac 'n Cheese  
Grilled Vegetable Ziti  
Mushroom & Sun-dried Tomato Pasta  
Lemon Butter Spaghetti



# Alternatives to Consider

Anything not included in the offerings listed above may incur surcharges.

## Perfect Poultry

### PESTO GRILLED CHICKEN BREAST (GF/DF)

grilled all-natural chicken breast with our house-made seasonal greens pesto (*pesto is nut free*)

### DIJON GRILLED CHICKEN BREAST (GF)

grilled all-natural chicken breast topped with a dijon mustard glaze

### PEACH & GOAT CHEESE CHICKEN BREAST (GF)

grilled all-natural chicken breast topped with peach mustard, goat cheese and balsamic glaze

### JERK CHICKEN BREAST (GF/DF)

grilled all-natural chicken breast with our house spice blend and fresh lime

### COCONUT GRILLED CHICKEN BREAST (GF/DF)

all-natural chicken breast marinated with coconut milk, lime & spices - grilled

### HERB ROASTED CHICKEN (GF/DF)

brined & roasted all-natural chicken - whole chicken cut into 8 pieces

### CAPRESE CHICKEN BREAST (GF)

all-natural chicken breast with tomatoes, basil, mozzarella and balsamic glaze

### PROSCIUTTO WRAPPED CHICKEN BREAST (GF/DF)

grilled all-natural chicken breast topped mozzarella and sage, wrapped in prosciutto and baked

### HERB GRILLED CHICKEN BREAST (GF/DF)

herb brined all-natural chicken breast - grilled

### FRIED CHICKEN BREAST

all-natural 3 oz. chicken breast - fried

### NASHVILLE HOT FRIED CHICKEN BREAST

all-natural 3 oz. chicken breast - fried - spiced bacon fat mop

### CHICKEN MARSALA

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

### CHICKEN PICCATA

breaded & seared chicken breast in a lemon-butter caper sauce

### COFFEE BRAISED CHICKEN (GF/DF)

slow braised chicken with coffee & spices - pulled

### MOLASSES BRAISED CHICKEN (GF/DF)

slow braised chicken with molasses & spices - pulled  
\$140 per half pan (4 lb., serves 10-12 guests)

### TURKEY BREAST (GF)

all-natural turkey breast - herb rub or brown sugar chipotle glaze  
\$140 per half pan (4 lb., serves 10-12 guests)

### TURKEY THIGH (GF)

all-natural turkey thigh - herb rub or brown sugar chipotle glaze  
\$140 per half pan (4 lb., serves 10-12 guests)

## Seafood

### PARMESAN CRUSTED HALIBUT

sustainably sourced halibut - parmesan, garlic & herb crumb topper

### SEARED WHITE FISH (GF/DF)

sustainably sourced cod or haddock - lemon caper relish

### BURST TOMATO WHITE FISH (GF/DF)

sustainably sourced cod or haddock with burst tomatoes, garlic and garden basil

### NICOISE WHITE FISH (GF/DF)

sustainably sourced cod or haddock - nicoise inspired tomato-olive relish

### PROSCIUTTO WRAPPED WHITE FISH (GF/DF)

cod or haddock (based on availability) wrapped in prosciutto & baked

### FISH EN PAPILOTE (GF)

locally sourced white fish - steamed in paper with lemon & herbs

### BLUEBERRY BBQ SALMON (GF/DF)

sustainably sourced salmon with our signature blueberry BBQ sauce

### MISO GLAZED SALMON (GF/DF)

sustainably sourced salmon with a house-made miso glaze

### BAKED SALMON

sustainably sourced salmon - topped with mustard and a parsley-butter breadcrumb - baked

### POACHED SALMON (GF/DF)

poached lemon & thyme salmon - sustainably sourced

### SEARED SCALLOPS (GF/DF)

seared sea scallops over tomato, white bean & zucchini succotash

### BROWN BUTTER SEARED SCALLOPS (GF)

sea scallops seared in brown butter with herbs, lemon & garlic

## *Pork*

### **PULLED PORK (GF/DF)**

all-natural pork shoulder, dry rubbed and smoked in-house - pulled

### **MEDITERRANEAN PULLED PORK (GF/DF)**

all-natural pork braised with white wine, oregano, onion + lemon - pulled

### **GARLIC & HERB PORK TENDERLOIN (GF/DF)**

all-natural tenderloin - roasted garlic & herb rub - roasted & sliced

### **DUXELLE STUFFED PORK LOIN (GF/DF)**

all-natural loin - mushroom duxelle - roasted & sliced

### **CHIMICHURRI PORK LOIN (GF/DF)**

roasted & sliced pork loin topped with house-made chimichurri

### **GREEN GODDESS PORK LOIN (GF)**

roasted & sliced pork loin topped with creamy house-made herb sauce

### **DRY RUBBED PORK CHOPS (GF/DF)**

all-natural pork chops - house-made spice rub - roasted

### **CRISPY PORK CUTLETS (DF)**

crispy panko crusted all-natural pork chops with house-made

## *Lamb*

### **COCOA-ESPRESSO LAMB TENDERLOIN (GF/DF)**

house rub

### **HORSERADISH-MUSTARD LAMB RACK (GF/DF)**

all-natural lamb - house rub

### **LAMB CHOPS (GF/DF)**

available with a brown mustard-horseradish rub or house-made chimichurri

### **LAMB BURGERS**

house-made lamb burgers with tangy feta-yogurt spread, comes with your choices of pita or brioche buns

## *Beef*

### **BEEF TENDERLOIN (GF/DF)**

sustainably sourced beef, roasted to medium rare - sliced

### **STEAK TIPS (GF/DF)**

grilled grass-fed tips - onion, garlic & herb marinade

### **HERB ROAST BEEF (GF/DF)**

grass-fed - roasted to medium rare

### **HERB GRILLED SIRLOIN FLANK (GF/DF)**

grass-fed - grilled to medium rare

### **HERB GRILLED FLAT IRON (GF/DF)**

grass-fed - grilled to medium rare

### **BRAISED SHORT RIBS (GF/DF)**

sustainably sourced short ribs braised with tomato, red wine & herbs - pulled off the bone

### **BBQ SHORT RIBS (DF)**

sustainably sourced short ribs, boneless, with house-made blueberry BBQ sauce

### **GINGER-MOLASSES BRISKET (GF/DF)**

grass-fed - pulled or sliced

### **HERB BRISKET (GF/DF)**

grass-fed - pulled or sliced

## *Vegan/Vegetarian*

### **CAULIFLOWER STEAKS (VEGAN, GF)**

spiced cauliflower steaks with tahini, parsley, pecans and pomegranate molasses

### **WHOLE ROASTED CAULIFLOWER (VEGAN, GF)**

whole cauliflower head - tomato rub - roasted & served with pesto

### **QUINOA MEATBALLS (VEGAN)**

house-made jumbo herby quinoa meatballs with crushed tomato sauce

### **BAKED EGGPLANT (v, GF)**

baked with roasted garlic crushed tomato sauce & mozzarella cheese

## *Pastas*

### **PESTO PASTA (v)**

short cut pasta in our house-made pesto with fresh corn and arugula

### **PESTO PASTA WITH CHICKEN**

short cut pasta in our house-made pesto with fresh corn, arugula and diced chicken breast

### **BURST TOMATO PASTA (v)**

short cut pasta in a burst tomato and garlic pan sauce

### **BURST TOMATO PASTA WITH CHICKEN (v)**

short cut pasta in a burst tomato and garlic pan sauce with diced chicken breast

### **SUMMER CORN & SHRIMP PASTA**

short cut pasta in a creamy corn béchamel sauce with poached shrimp

### **SUMMER CORN & CHICKEN PASTA**

short cut pasta in a creamy corn béchamel sauce with diced chicken breast

### **ORECCHIETTE WITH CLAMS**

orecchiette pasta with herb butter, fresh lemon and chopped clams, topped with a buttery crumb

### **MUSHROOM & SUNDRIED TOMATO PASTA (v)**

short cut pasta with roasted mushrooms in a creamy sun-dried tomato sauce

### **BAKED ZITI (v)**

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

### **BAKED ZITI & MEATBALLS**

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheeses and all-beef meatballs

### **MAC 'N CHEESE (v)**

short cut pasta in our signature cream sauce

### **LOBSTER MAC 'N CHEESE**

short cut pasta in our signature cream sauce with lobster meat

### **BURST TOMATO MAC 'N CHEESE (v)**

short cut pasta in our signature cream sauce with burst cherry tomatoes

### **GRILLED VEGETABLE ZITI (vegan)**

ziti with grilled zucchini, crushed tomato sauce and pesto

### **PASTA "ALLA NORMA"**

short cut pasta with roasted eggplant and crushed tomato sauce, ricotta salata and herbs

### **ARTICHOKE & LEMON PASTA (VEGAN)**

spaghetti in a grilled artichoke and roasted garlic sauce with fresh lemon juice

### **LEMON-BUTTER SPAGHETTI**

spaghetti in a lemon butter sauce with arugula and crispy prosciutto

### **PESTO SHRIMP PASTA**

short cut pasta tossed with house-made pesto, arugula, sun-dried tomatoes and poached shrimp

## *Salads*

### **CITRUS SALAD (v, GF, DF)**

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

### **CAESAR SALAD (v)**

romaine lettuce with croutons, shaved parmesan and classic Caesar dressing

### **ASPARAGUS SALAD (v, GF)**

arugula with asparagus, shaved parmesan and house-made lemon vinaigrette

### **BEACH HOUSE SALAD (v, GF)**

mesclun greens with fresh tomatoes, cucumbers, corn, crispy onion strings and house-made buttermilk dressing

### **SUMMER SALAD (v, GF)**

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

### **BERRY-BALSAMIC SALAD (v, GF)**

mesclun greens with strawberries, goat cheese, almonds, pickled onions and honey-balsamic vinaigrette

### **PROSCIUTTO & MELON SALAD (GF, DF)**

mesclun and arugula with canteloupe, prosciutto, fresh cucumbers and lemon-herb vinaigrette

### **GREEK SALAD (v, GF)**

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

### **COBB SALAD (GF)**

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

### **ANTIPASTO SALAD (v, GF)**

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

## *Hot Sides*

### **POMME PUREE (v, GF)**

with cream and butter

### **WHIPPED POTATOES (v, GF)**

skin-on with cream and butter

### **WHIPPED POTATOES & CAULIFLOWER (v, GF)**

with cream and butter

### **ROASTED PETIT POTATOES (vegan, GF)**

roasted mini potatoes with fresh herbs and lemon

### **GRILLED ASPARAGUS (vegan, GF)**

with lemon and crushed red pepper

### **GRILLED VEGETABLES (vegan, GF)**

with balsamic reduction and garden herbs

### **CAULIFLOWER RICE (vegan, GF)**

riced cauliflower with herbs and lemon

### **GRILLED EGGPLANT WITH MUHAMARRA (vegan)**

grilled eggplant with a house-made spicy red pepper sauce  
(made with almonds and breadcrumb)

### **CORN ON THE COBB (vegan, GF)**

Summer corn with herbs & butter

### **Z'ATAR ROASTED CAULIFLOWER (vegan, GF)**

spiced cauliflower with tahini, lemon & garlic

### **VEGETABLE SUCCOTASH (v, GF)**

tomato, white bean and zucchini succotash with pomegranate molasses

### **CARROTS WITH GREMOLATA (vegan, GF)**

roasted carrots with herby sunflower seed gremolata

### **FENNEL HARICOT VERTE (vegan, GF)**

haricot verte with fennel, lemon, capers and garlic

### **CITRUS HARICOT VERTE (vegan, GF)**

haricot verte with house-made citrus glaze

### **BAKED BEANS (vegan, GF)**

sweet 'n tangy - made in-house

## *Chilled Sides*

### **PICNIC POTATO SALAD (v, GF)**

classic creamy potato salad

### **PICNIC PASTA SALAD (v)**

classic creamy pasta salad

### **CLASSIC COLESLAW (v)**

creamy shaved vegetable coleslaw

### **COMPOSED QUINOA SALAD (v, GF)**

quinoa with tomatoes, corn, cucumbers, pesto and arugula

### **CAPRESE QUINOA SALAD (v, GF)**

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

### **TRADITIONAL CAPRESE SALAD (v, GF)**

tomatoes, petit mozzarella, garden basil and balsamic reduction

### **COMPOSED FARRO SALAD**

farro with grilled chicken breast, fresh corn and roasted garlic

### **COMPOSED BULGUR WHEAT SALAD**

bulgur wheat with chopped grilled chicken, arugula, shaved brussels sprouts and kale pesto

### **COMPOSED COUS COUS SALAD (v)**

cous cous with grilled asparagus and zucchini, arugula, kalamata olives, halloumi cheese, pesto and fresh lemon

### **COMPOSED VEGETABLE SALAD (v, GF)**

grilled asparagus, zucchini and bell peppers, fresh radishes and tomatoes, green goddess dressing, sunflower seeds

### **GREEK ORZO SALAD (v)**

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

### **MASSAGED KALE (v, GF)**

shaved kale massaged with lemon and parmesan cheese

### **SOY CUCUMBER SALAD (vegan, GF)**

fresh cucumbers with scallions, cilantro and soy-ginger dressing

# Build Your Own Petit Dessert Bar

Choose three selections  
Choose four selections

\$9/guest  
\$11/guest

## 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

