



Easy
Entertaining
PRESERVING LOCAL FLAVOR SINCE 2006

COCKTAIL SOIREES

(401) 437-6090 | EASYENTERTAININGRI.COM

Classic hors d'Oeuvres

Available Packages

Choose 3 Styles, One Hour

Choose 5 Styles, One Hour

Choose 3 Styles, Two Hours

Choose 5 Styles, Two Hours

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

Available Packages

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Choose 5 Styles, One Hour

Choose 3 Styles, Two Hours

Choose 5 Styles, Two Hours

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

OYSTER ON THE HALF SHELL

a locally landed oyster, served raw, with house-made mignonette

SHRIMP COCKTAIL SKEWER

poached shrimp served with house-made cocktail sauce

FRIED OYSTER

crispy oyster served with house-made pepperoncini infused butter

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



Tasting Tables

pricing based on a minimum of 30 guests

TRADITIONAL CRUDITÉ TABLE

carrots, cucumbers, cherry tomatoes, radishes, celery and French green beans with house-made pumpkin hummus and dill-ranch dip

CLASSIC CHEESE TABLE

cheddar, colby jack and gouda cheeses with fresh grapes, artisanal crackers and crostini

REGIONAL CHEESE TABLE

rosemary infused manchego cheese, smoked gouda, Great Hill blue cheese and Bucheron goat cheese - apricot jam - house mustard - pickled vegetables - crackers & crostini

CLASSIC MEAT + CHEESE TABLE

smoked cheddar cheese, herb marinated petit mozzarella, coppa and salame alongside house-made pesto, onion jam, apricot jam, kalamata olives, pickled onions, crostini and freshly baked focaccia bread

CRISP BAR

salted potato and sweet potato chips - everything salted sweet potato chips - salt 'n vinegar seasoned potato chips - caramelized onion dip, creamy tomato dip and house-made dill ranch

PRETZEL BAR

salted pretzels, everything seasoned pretzels + salted pretzel nuggets with honey mustard, pimiento cheese, creamy "everything but the bagel" dip and caramelized onion dip



Dinner Stations

pricing based on a minimum of 30 guests

RAW BAR

includes mignonette, cocktail sauce, lemons and house-made pepperoncini infused brown butter as accompaniments - shellfish must be added on by the piece

oysters
littlenecks
shrimp cocktail

ADDITIONAL ACCOMPANIMENTS

includes the addition of house-made pimiento-crab dip and cornichon relish to your raw bar accompaniments

MAKE IT A TRUE TASTE OF THE *Ocean State*

add calamari salad shooters (GF, DF)
add mini stuffies
add split lobster tails (GF, DF) (MKT)
add lobster salad sliders (MKT)
add pickled shrimp (GF, DF)
add smoked scallops (GF, DF)
add white fish ceviche (GF, DF)

**This station will require the addition of a shucker to your service fees*

THE “CLAM SHACK” BAR

New England Clam Chowder (GF)
made in-house with chopped top neck clams

House-made Clam Cakes
clam fritters with tartar sauce and pepperoncini infused brown butter

Petit Stuffies
petit clams with house-made chorizo stuffing

Fried Calamari
a Rhody staple — crispy calamari and banana peppers





MEZZE BAR

fresh carrots, cucumbers and cherry tomatoes, crispy artichokes, kalamata olives, feta cheese, seared halloumi cheese and garlic & herb pita bread alongside romesco sauce, hummus, house-made yogurt sauce and eggplant jam

make it gourmet

add house-made tabouli (vegan)

add pakora (vegan, GF)

add grilled vegetables kebabs (vegan, GF)

add yogurt marinated grilled chicken kebabs (GF)

add yogurt marinated grilled beef kebabs (GF)

A TASTE OF NASHVILLE

a taste of the South to include...

House Made Fried Chicken

plain + Nashville Hot

Accompaniments

build your own sliders with rolls, biscuits, pickles, hot sauce and peach tea infused BBQ sauce

Mac 'n Cheese (v)

short cut pasta in our signature cream sauce

CARVING STATION*

carved-to-order proteins alongside dinner rolls, house-made pesto, horseradish-blue cheese spread and tomato aioli

Choose One or Two Proteins

Included Proteins

Garlic and Herb Pork Tenderloin (GF)

Pork Loin with Apple Mostarda (GF, DF)

Ginger-Molasses Brisket (GF, DF)

Side of Miso Glazed Salmon (boneless) (GF, DF)

Upgraded Proteins

Grilled Tri Tip (GF, DF)

New York Strip Steak (GF, DF)

MKT Upgrades

Beef Tenderloin (GF, DF)

Tomahawk Steak (GF, DF)

**This station will require the addition of a kitchen hand to your service fees*

CHARCUTERIE TABLE

A classic offering of meats, cheeses and inspired accompaniments...

Europa Cheese
Pecorino Cheese
Sliced Coppa
Salame

Accompaniments

grilled toast points
house-made focaccia bread
cracked black pepper + cheese pastry straws
crispy polenta bites
kalamata olives
onion jam
apricot jam
house-made pesto
house-made chicken pate
marinated artichokes
marinated mushrooms
pickled onions

add hand-carved prosciutto +\$11/guest
will incur additional service charges

TAPAS STYLE SMALL PLATES*

assorted small plates plated on disposable palm leaf plates.
Can be stationary but works well passed - inquire with your booking agent!

Seared Scallops (GF)

seared sea scallops with creamy house-made lobster sauce

Lamb Lollipop

with house-made labneh + fresh pita

Patatas Bravas (v, GF)

crispy roasted potatoes with spicy tomato sauce, aioli + cured egg yolk

Gnocchi Carbonara

fresh gnocchi in Chef's signature carbonara with bacon, pancetta and shaved parmesan

Risotto with Chicken (GF)

cheesy risotto with grilled fig + goat cheese chicken

Burst Tomato Risotto (v, GF)

house-made tomato risotto

Hoisin Pork Belly (GF, DF)

over a crispy rice cake with scallions + sesame

House-made Meatballs

jumbo all-beef meatballs with house tomato sauce + shaved parmesan

Ginger-Molasses Brisket

pulled brisket with a crispy mac 'n cheese fritter

Cassoulette (DF)

hearty duck + white bean stew

**This station will require the addition of a kitchen hand to your service fees. Alternatively, inquire with your booking agent about passing these small plates for a fun and progressive cocktail party experience.*



SLIDER BAR

includes the following fixings: garlic aioli, (2) styles of pickles, Carolina BBQ sauce and one seasonal sauce. Sliders are assembled and presented on small palm leaf plates for guests to top as they see fit

Want it extra saucy?

add house-made ranch, house-made honey mustard and our signature blueberry BBQ sauce alongside extra pickled cucumbers + pickled onions

choose from...

BBQ Burger Slider

wagyu beef slider, BBQ sauce, crispy onion strings + smoked cheddar
the Little Mac

wagyu beef slider, lettuce, tomato, comeback sauce, pickles + American cheese

the Veggie Mac (v)

house-made quinoa burger, lettuce, tomato, comeback sauce, pickles + American cheese

Mushroom Burger

wagyu beef slider, roasted mushrooms, caramelized onions, smoked cheddar + pickles

Wagyu Slider

Wagyu beef with greens and fresh tomato

Pesto Grilled Chicken Slider

grilled chicken breast with pesto, arugula + fresh tomato

Katie Fried Chicken Slider

crispy chicken, house-made pickles and garlic aioli

Nashville Hot Fried Chicken Slider

spicy crispy chicken, house-made pickles and garlic aioli

Pulled Pork Slider

house-smoked winter BBQ pulled pork and pickles

**This station will require the addition of a kitchen hand to your service fees*

LIVE-ACTION PASTA BAR

pasta finished to order with guests choice of sauces and fixings

Sauces

house tomato sauce, alfredo sauce, kale pesto (vegan, nut free) + pink vodka sauce

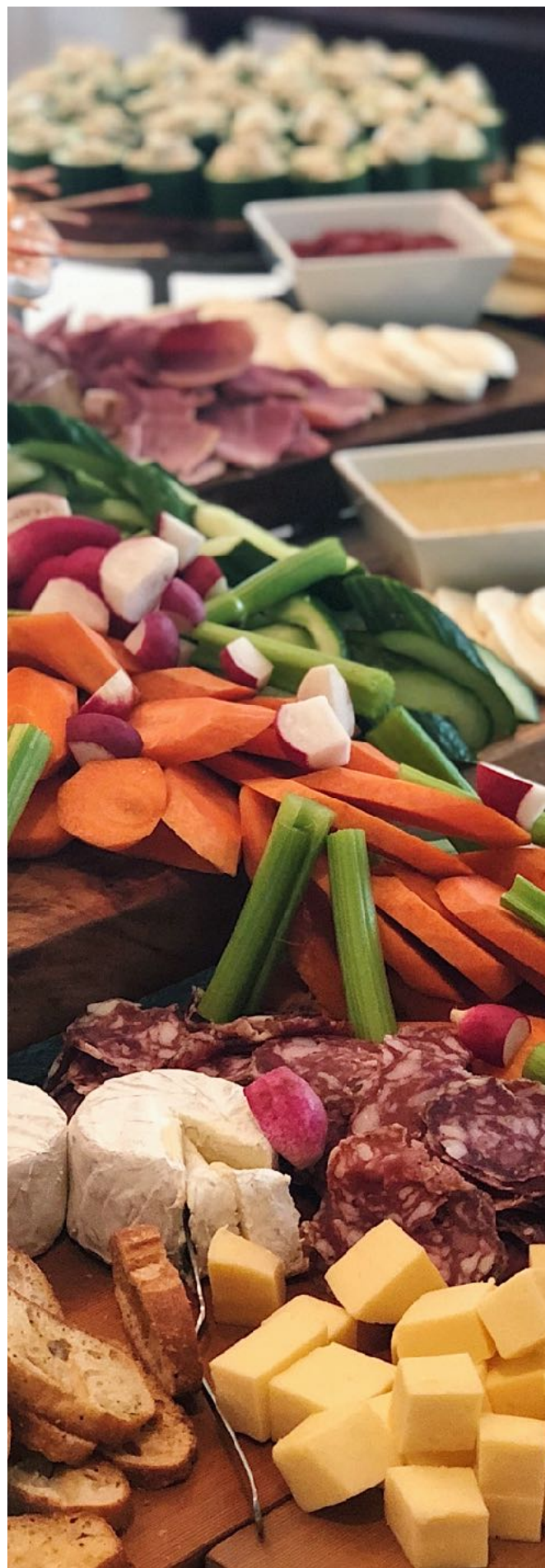
Fixings

crushed red pepper, shaved parmesan, mushrooms, chopped spinach, grilled chicken, sweet Italian sausage, sun-dried tomatoes

Accompaniments

freshly baked focaccia bread and house-made garlic butter

**This station will require the addition of a kitchen hand to your service fees*





PASTA BAR

a taste of Italy featuring your choice of three styles of pasta alongside house baked focaccia bread and garlic butter

choose three types...

Vegan Alfredo

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

Sausage + Broccoli Rabe Pasta (DF)

short cut pasta in house-made crushed tomato sauce with sweet Italian sausage and broccoli rabe

Eggplant Ragu (v)

made in-house over short cut pasta

Pesto Pasta (v)

short-cut pasta, house-made spinach pesto, burst cherry tomatoes and wilted spinach **(contains soy)*

Mac 'n Cheese (v)

short cut pasta in our signature cream sauce

Butternut Mac 'n Cheese (v)

short cut pasta in our signature butternut infused cream sauce

Pasta "alla Norma" (v)

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

Grilled Vegetable Ziti (v)

ziti with grilled zucchini, crushed tomato sauce and pesto

Butter-Miso "Cacio e Pepe" (v)

short cut pasta in a creamy butter-miso pan sauce with freshly cracked black pepper

Pork Ragu

our signature pork ragu, made in-house with fresh orecchiette pasta

PAELLA BAR

includes accompaniments: roasted red peppers, tomato aioli, caper and olive relish and preserved lemon & parsley compote. Paella added on based on guest count

choose from...

Traditional Paella (GF, DF)

with chicken, sausage, calamari and shrimp

Seafood Paella (GF, DF)

with white fish, calamari, shrimp and littleneck clams

Vegetarian Paella (vegan, GF)

with grilled seasonal vegetables

Meat Lover's Paella (GF, DF)

with chicken and sausage

TAKE OUT BAR

a display of take out boxes with chopsticks and/or forks

choose from...

Salmon Poke (GF, DF)

salmon, edamame, avocado, scallion + citrus ponzu sauce over white rice

Spicy Tuna Poke (GF)

tuna, scallions, cucumber, avocado, furikake seasoning + spicy mayo
over white rice

General Tso's Chicken (GF, DF)

crispy chicken bites in house-made sauce

General Tso's Cauliflower (v, GF, DF)

crispy cauliflower bites in house-made sauce

Nime Chow Salad (GF, DF)

rice noodles with Napa cabbage, carrots, sprouts, basil, furikake,
poached shrimp and carrot-ginger dressing

Sesame Soba Noodles (v, DF)

soba noodles with zucchini noodles, cabbage and sesame seeds in
ginger dressing, chilled

Edamame (vegan, GF)

steamed soy beans in their pod

Spicy Dan Dan Noodles (DF)

udon noodles with ground pork dan dan sauce

Mushroom Lo Mein (v, DF)

lo mein noodles with shiitake mushrooms and cabbage in a savory sauce

Spicy Eggplant (vegan, GF)

eggplant stir fried with house-made gouchujang sauce

Kung Pao Chicken (GF, DF)

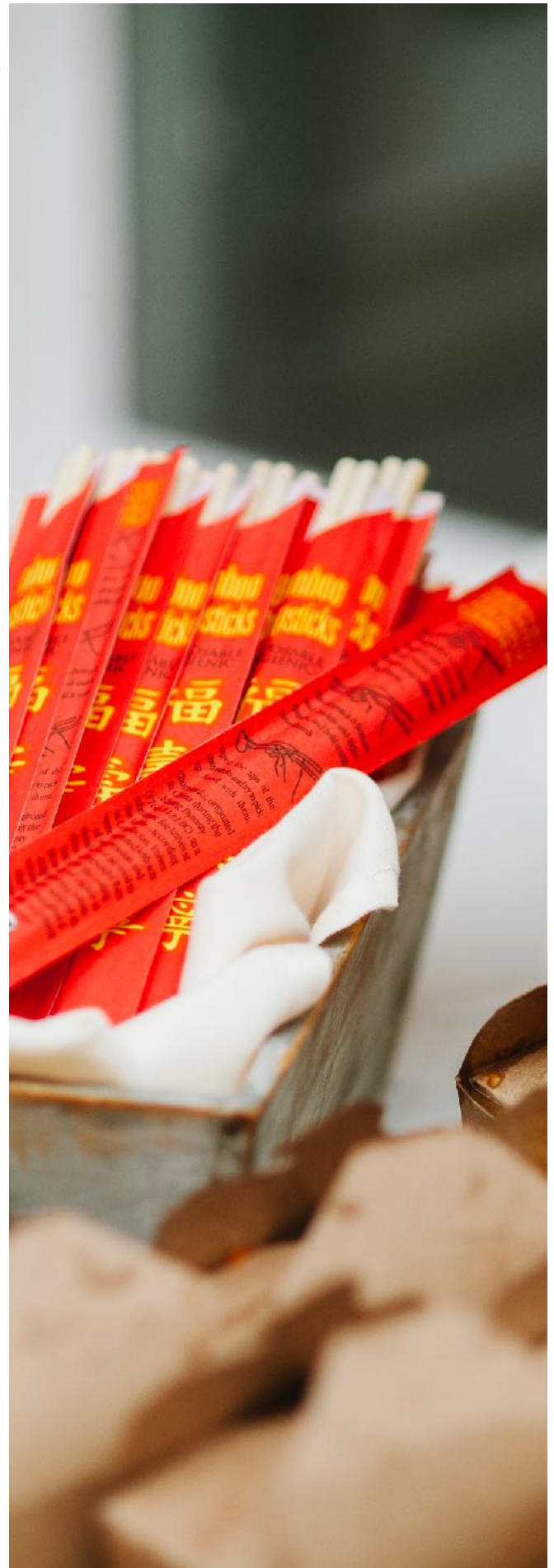
crispy chicken bites in house-made sauce

Veggie Fried Rice (v, GF, DF)

house-made fried rice

Crispy Rice "Fries" (v, GF, DF)

crispy rice cake, cut into fries, and served with an herby tahini sauce



PETIT SALAD BAR

choose an assortment of petit salads displayed tapas style

Choose Three or Five Styles

Autumn Greens Salad (vegan, GF)

radicchio, frisee and shaved fennel with candied walnuts, fresh orange slices and sherry vinaigrette

Cranberry Almond Salad (v, GF, DF)

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

Fig + Pancetta Salad (GF, DF)

mesclun greens and spinach with dried figs, crispy pancetta, fresh apples, pickled onions and apple cider vinaigrette

Autumn Cobb Salad (GF)

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

Caesar Salad (v)

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

Autumn Squash Salad (v, GF)

mesclun greens and arugula with roasted delicata squash, pomegranate seeds, toasted pepitas and pesto vinaigrette

Composed Millet Salad (v, GF)

millet with baby kale, roasted butternut squash, pickled red onion, toasted hazelnuts, herbs + brown butter vinaigrette

Composed Quinoa Salad (vegan, GF)

quinoa with baby kale, roasted squash and house-made kale pesto

Farro-Apple Salad (v)

farro with arugula, radicchio, apples, chopped dates, parmesan and walnuts tossed in apple-cider vinaigrette

Harvest Salad (v, GF)

mesclun greens, baby kale and shaved brussels sprouts with dried cranberries, blue cheese, toasted pepitas and pumpkin vinaigrette

Broccoli Quinoa Salad (v, GF, DF)

quinoa with roasted broccoli, fresh apples, sunflower seeds and honey-dijon vinaigrette





MAC 'N CHEESE BAR

our signature creamy mac 'n cheese with the following
toppers + mix-ins: bacon, scallions, hot sauce, crushed red
pepper, breadcrumbs, roasted butternut squash, roasted
mushrooms, pesto and pimiento cheese
add pulled pork
add crispy chicken

RAMEN BAR

an interactive experience for your guests to build their own
bowl of hot ramen

Fresh Ramen Noodles

Two Styles of Broth

Vegetarian Curry Broth
Slow Simmered Pork Broth

Toppers

Hoisin Pulled Pork
Tamari Marinated Eggs (GF)
Shiitake Mushrooms
Shaved Radishes
Bok Choy
Shredded Carrots
Chili Crunch
Furikake Seasoning

LIVE-ACTION GRILLED PIZZA STATION

a chef-manned grilled presenting our house-made grilled
flatbreads made fresh and right in your guest's view. Choose a
combination of three of the following offerings...

Burst Tomato Flatbread (v)

house-made burst tomato pan sauce with shaved red onion,
shredded artisanal cheeses and garden basil

Savory Squash Flatbread (v)

roasted butternut squash, arugula, ricotta cheese, mozzarella
cheese and herby balsamic reduction

Meat Lover's Flatbread

house-made tomato sauce with bacon, pepperoni, sweet
Italian sausage, crushed red pepper and a mix of artisanal
cheeses

Classic White Flatbread (v)

a pesto sauce base with arugula, ricotta cheese and shredded
mozzarella

Chicken + Mushroom Flatbread

house-made cheese sauce topped with grilled chicken,
roasted mushrooms, sun-dried tomatoes, chopped spinach
and a mix of cheeses

Late Night Offerings

pricing based on a minimum of 30 guests

TATER TOT CONE (v, GF)

crispy tater totes passed in a bamboo cone with a pipette of house-made garlic aioli

FRIED CHICKEN SLIDER

crispy chicken with black pepper coleslaw on a house-made bun

PETIT STEAK 'N CHEESE

shaved beef with onion, mushrooms, cheddar + american cheese in a petit toasted bun

PETIT GOURMET HOT WEINER

all-beef hot dog "all the way" with celery salt, diced onion, yellow mustard and seasoned beef in a petit toasted bun

HOUSE-MADE CHIPS (vegan, GF)

salted potato chips passed in petit brown bags

PERSONAL PIZZA (v)

personal sized grilled pizzas with ricotta cheese, house-made pesto (nut free), arugula and mozzarella - passed in petit pizza boxes

CHURROS (v)

tossed in cinnamon sugar

KETTLECORN (v)

salty + sweet popcorn presented in petit brown bags

DOUGH BOYS (v)

fried dough tossed in powdered sugar



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.

Ice Cream Flavors

choose 1 or choose 2

vanilla
chocolate
coffee
coffee oreo
black raspberry oreo
strawberry sorbet (DF)

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

Build Your Own Petit Dessert Bar

Choose three selections

Choose four selections

Petit Chocolate Chip Cookies

Petit Molasses Cookies

Petit Cardamom-Orange Sugar Cookies

Petit Chocolate Cookies (vegan, GF)

Petit Red Velvet Cookies (vegan, GF)

Petit Snickerdoodle Cookies (vegan, GF)

Brownies

Turtle Brownies

our classic brownies with a pecan-caramel topping and chocolate ganache

Molasses Sandwich Cookies

cream cheese frosting sandwiched between two molasses cookies

Chai Cheesecake Bars

chai spiced cheesecake with a mango swirl on a graham cracker crust

Cheesecake Brownies

our classic brownies swirled with cheesecake filling

White Chocolate Panna Cotta (GF)

house-made custard in a disposable shot glass, topped with caramelized white chocolate pieces

Pumpkin Butterscotch Pudding Shooters (GF)

house-made pumpkin butterscotch pudding with whipped cream and cinnamon in a disposable shot glass

Yuzu Shooters

a light pale ale infused cake layered with house-made yuzu curd

Matcha Basque Cheesecake Bars

matcha infused basque style cheesecake bars on a shortbread cookie crust

Almond Praline Cream Puffs

cream puffs with an almond praline filling and torched meringue

Grapefruit Tartlets

house-made grapefruit curd in a petit tart shell with a mirror glaze, poppyseeds and crumbled almond lace cookie

Chocolate Pistachio Tartlets

our take on the dubai chocolate craze - pistachio crunch filling in a chocolate tart shell with a dark chocolate glaze

Salted Caramel Kahlua Tartlets

kahlua white chocolate ganache with salted caramel a chocolate hazelnut crunch in a petit tart shell

Pumpkin Cake Bites

with ginger-brown butter swiss meringue buttercream

Caramel Spice Cake

spice cake with salted caramel buttercream

Carrot Cake Bites

with cream cheese frosting

Double Chocolate Cake Bites

chocolate cake with dark chocolate buttercream

