



Easy
Entertaining
PRESERVING LOCAL FLAVOR SINCE 2006

GRAZING TABLES

(401) 437-6090 | EASYENTERTAININGRI.COM

FAQs + ORDERING INFORMATION

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 7% administrative fee. A minimum 7% gratuity will be added to your invoice for classic Drop and Style services. If you add an attendant or bar services to your contract, the gratuity will increase to 12%. Additional gratuity is left to the clients 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 + MINIMUMS

Most menu items are available with 1 week's notice but dates are subject to availability. Grazing table packages have a 50 guest minimum. Packages are available for groups of 25-49 and will incur a \$7 surcharge per guest.

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 side to tend to your display that service starts at \$350 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 your 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%.

CONTACT

Phone: (401) 437-6090 x2
E-mail: info@EasyEntertainingRI.com
Online: www.EasyEntertainingRI.com

OFFICE HOURS

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

GRAZING TABLES

THE PERFECT KICK OFF TO YOUR CELEBRATION OR EYE-CATCHING FARE
FOR AN EVENING COCKTAIL PARTY

Choose 3 selections from the included section	\$21/guest
Choose 4 selections from the included section	\$24/guest
Choose 5 selections from the included section	\$26/guest
Choose 6 selections from the included section	\$29/guest
Choose 7 selections from the included section	\$32/guest
Choose 8 selections from the included section	\$34/guest

Pricing listed above is quoted with a 50 guest minimum. Grazing tables can also be accommodated for more intimate groups of 25-49, but will incur a +\$7 up-charge per guest.

INCLUDED OFFERINGS

CLASSIC CHEESE PLATTER (v)

cheddar, colby jack and gouda cheese with fresh grapes and artisanal crackers

MEATS + CHEESES

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

ACCOMPANIMENTS

the perfect addition to any cheese or charcuterie platter - includes marinated olives, house-made cornichon relish, grapes, dried apricots and assorted bagel chips

(Get it with GF toast points +\$15)

CLASSIC CRUDITE PLATTER (v, GF)

cucumbers, celery, carrots, cherry tomatoes, radishes and broccoli with house-made dill ranch and pumpkin hummus

PORK TENDERLOIN SLIDERS

build your own - roasted and thinly sliced pork tenderloin with 24 potato rolls, cilantro-pistachio spread and tomato aioli

HAM SLIDERS

build your own - sliced honey ham with 24 potato rolls, house-made cheddar aioli and honey mustard

HOMEMADE CHIP PLATTER (v, GF)

celery salt + dill seasoned potato chips - everything salted sweet potato chips - creamy tomato dip

ASSORTED SANDWICH BITES

ham bites with cheddar aioli - butternut-fig (v) - chicken and smoked cheddar bites with tomato aioli - 1-2 bites per slider

(make this GF for +\$25)

CROSTINI PLATTER (v)

build your own - garlic crostini with an assortment of spreads and toppers: burrata cheese, camembert, spinach pesto, sage-marinated butternut squash, fig jam and an herby smashed bean spread

MEZZE PLATTER (v)

cucumbers, carrots, grilled flatbread strips, marinated feta cheese, kalamata olives, beet hummus, yogurt sauce and house-made eggplant jam

VEGGIE-PASTO PLATTER (v)

green olives, kalamata olives, eggplant caponata, herb marinated petit mozzarella, grana padano cheese, crostini and house-made focaccia bread

BREAKFAST CALZONES

bite size squares - 45-50 slices per platter - served room temperature - choose 1 style per platter

Vegetarian (v)

house-made pesto, mozzarella cheese, zucchini, mushrooms, bell peppers

Breakfast Sausage

sweet Italian sausage, caramelized onions, fennel infused hot honey, mozzarella cheese, cage-free eggs

VEGETARIAN CALZONE PLATTER (v)

roasted butternut squash - arugula - ricotta cheese - mozzarella cheese

ITALIAN CALZONE PLATTER

ham - salami - banana peppers - mozzarella cheese

BUFFALO CHICKEN CALZONE PLATTER

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

MEATBALL CALZONE PLATTER

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

SNACKING PLATTER (v)

carrots and celery with Monterey Jack cheese, grilled flatbread strips, artisanal crackers, beet hummus and house-made cheese dip

BUFFALO CHICKEN DIP

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

GRILLED FLATBREADS

bite size squares - 60-80 pieces per platter - served room temperature - choose 1 style per platter

Classic (v)

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

Spinach Pesto (v)

house-made spinach pesto - ricotta cheese - mozzarella cheese

contains: soy

Spinach + Tomato (v)

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

Savory Squash (v)

roasted butternut squash - arugula - ricotta cheese - mozzarella cheese - herby balsamic reduction

BBQ Chicken

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

Buffalo Chicken

buffalo braised and pulled chicken, Great Hill blue cheese, grilled onions, mozzarella cheese and green goddess sauce

Chicken + Mushroom

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

PRETZEL BITES (v)

salted pretzel nuggets with house-made cheese dip and apple mostarda

SWEET POTATO POPOVERS (v)

savory popovers with sweet potato jam and cheddar cheese with garlic aioli for dipping

SHORT RIB POPOVERS

savory popovers with braised short ribs and garlic aioli for dipping

APPLE POPOVER (v)

savory apple butter popovers and cheddar aioli for dipping

ANTI PASTI SKEWER (GF)

salami, green olives, marinated artichokes and petit mozzarella

HARVEST SKEWER (v, GF)

butternut squash, sage and manchego cheese, skewered and served with fennel infused hot honey

SPINACH + ARTICHOKE PHYLLO CUP (v)

house-made spinach + artichoke dip baked inside a flaky phyllo dough cup, 48 pieces per platter

\$140

FIG + GOAT CHEESE PHYLLO CUP (v)

house-made fig jam and goat cheese baked inside a flaky phyllo dough cup

PROSCIUTTO + APPLE BITE

fresh apple, manchego cheese and prosciutto stuffed inside house-made pate a choux with a hint a sage

GREEK SKEWER (GF)

halloumi cheese skewered with a piece of cucumber, cherry tomato and a kalamata olive with pepperoncini infused brown butter aioli to dip

UPGRADES, +\$8/PERSON PER ITEM

SHRIMP COCKTAIL PLATTER (GF)

poached shrimp - traditional cocktail sauce -
creamy remoulade

SEAFOOD PLATTER

house-made pickled shrimp alongside
pimiento-crab dip, cornichon relish and cocktail
sauce with celery, crackers and bagel chips

ARTISANAL CHEESE PLATTER (v)

rosemary infused manchego cheese, smoked
gouda, Great Hill blue cheese and Bucheron
goat cheese with pickled vegetables, apricot
jam, crackers and petit toasts

TRI-TIP SLIDERS

build your own - roasted and thinly sliced beef
with 24 potato rolls, horseradish-blue cheese
spread and chipotle aioli

make these GF for +\$2/person

CHARCUTERIE PLATTER

gouda cheese, grana padano cheese, sliced
prosciutto, coppa, salame, house-made pork
rilette, pickled vegetables, apricot jam, spinach
pesto and crostini

SPANAKOPITA (v)

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

DESSERT BITES

LOOKING FOR SOMETHING SWEET? ADD IT ON!

ASSORTED PETIT COOKIE PLATTER

2 inch petit cookies - chocolate chip cookies, molasses cookies and cardamom-orange sugar cookies

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

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

VEGAN/GF ASSORTED PETIT COOKIE PLATTER (*Allergen Friendly*)

2 inch petit cookies - chocolate cookies, red velvet cookies and snickerdoodle cookies

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

LG Platter \$109 (24 of each cookies, 72 pieces total)

CHOCOLATE CHIP COOKIES

freshly baked

12 full sized cookies \$59

24 petit, 2 inch cookies \$59

CHOCOLATE COOKIES

(*vegan, GF*)

freshly baked

\$89 per 24 petit, 2 inch cookies

MOLASSES SANDWICH COOKIES

cream cheese frosting sandwiched between two molasses cookies

\$72 per 24

BROWNIES

fresh baked

\$89 per 24

TURTLE BROWNIES

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

\$89 per 24

CHEESECAKE BROWNIES

our classic brownies swirled with cheesecake filling

\$79 per 24 pieces

TOFFEE BLONDIES

freshly baked

\$89 per 24 pieces

CHAI CHEESECAKE BARS

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

\$99 per 24 pieces

MATCHA BASQUE CHEESECAKE BARS

matcha infused basque style cheesecake bars on a shortbread cookie crust

\$89 per 24 pieces

PUMPKIN BUTTERSCOTCH PUDDING SHOOTERS (GF)

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

\$89 per 24 shooters

YUZU SHOOTERS

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

\$79 per 24 shooters

WHITE CHOCOLATE PANNA COTTA (GF)

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

\$79 per 24 petit disposable shooters

GRAPEFRUIT TARTLETS

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

\$79 per 24

CHOCOLATE PISTACHIO TARTLETS

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

\$89 per 24 tartlets

SALTED CARAMEL KAHLUA TARTLETS

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

\$79 per 24 petit tartlets

ALMOND-PRALINE CREAM PUFFS

cream puffs with an almond-praline filling, topped with torched meringue

\$79 per 24 cream puffs