



*Lunch & Dinner
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

How do I order?

You can order over the phone or via e-mail. Just contact us with the information presented above!

Can I have my order delivered?

Delivery is available for an additional charge based on location and only for orders that meet a food & beverage minimum of \$200.

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.

What do the listed prices include?

The packages in this menu include disposable wire chaffing racks, bio-degradable paper goods, disposable cutlery and napkins. Pricing for a la carte items includes the food and packaging only.

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 accommodate you as best we can.

Order Notice

Most menu items are available with 72 hours notice.

Order Minimums

There is a \$200 Food & Beverage minimum for all orders placed. Certain packages may require a minimum of 25 guests.

Pick-up and Delivery Services

We are happy to deliver your order to you. You will be assigned a delivery window based on the start time of your event. Delivery will incur an additional fee based on location. Pick-up is available for most of, but not all of, our menu items. If your order requires us to come back to retrieve service items you will be assigned a pick-up window for the next business day between the hours of 8a-6p. We may accommodate pick-ups outside of this window for an additional charge.

Bar Services

We are happy to coordinate off-site bar services for you. We do not provide bartending services for clients that choose to provide their own alcohol.

Staffing

If you've upgraded your package to a Drop and Style and would like a service team member present to help serve the food items our attendant services start at \$200 per staff member for 2 hours of active event time. Additional time may be added on by the hour for \$75/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 event, your administrative fee will adjust to 8%. Please note that attendant services are available on a first come, first served basis in regards to other confirmed bookings and cannot be guaranteed.

Build Your Own

Items in packages are all delivered warm in disposable containers. Inquire with a booking agent about a styled delivery or serviced event.

Choose one protein, one salad, and two sides	\$27/guest
Choose one protein, one salad, and three sides	\$30/guest
Choose two proteins, one salad, and two sides	\$32/guest
Choose two proteins, one salad, and three sides	\$34/guest

All packages include our freshly baked focaccia bread, bio-degradable plates, & cutlery.

Pricing is based on a 25 guest minimum. Hosting less than 25 guests? We have options for more intimate groups starting at 10 guests. Inquire with a booking agent for pricing and details

Included Proteins

Herb Grilled Chicken Breast
Prosciutto Wrapped Chicken Breast
Kale Pesto Grilled Chicken
Coconut Grilled Chicken
Cider Glazed Chicken Breast
Rosemary-Mustard Grilled Chicken
Fig & Blue Cheese Grilled Chicken
Apple Chutney Chicken Breast
Chicken Piccata
Chicken Marsala
Coffee Braised Chicken
Molasses Braised Chicken

Katie Fried Chicken
Nashville Hot Katie Fried Chicken
Chicken Sausage Meatloaf
Turkey Thigh (*glazed or herb roasted*)
Turkey Breast (*glazed or herb roasted*)
Stuffed Turkey Breast
Cider Braised Pork (*pulled*)
Winter BBQ Pulled Pork
Mediterranean Pulled Pork
Dry Rubbed Boneless Pork Chops
Duxelle Stuffed Pork Loin
Garlic & Herb Pork Tenderloin

Sun-dried Tomato Pork Loin
Grilled Pork Loin with Chermoula
Herb Grilled Flat Iron
Brisket (*herb or ginger-molasses*)
White Fish en Papillote
Seared White Fish with Lemon Capers Relish
Nicoise White Fish
Citrus White Fish
Prosciutto Wrapped White Fish
Brown Sugar Baked Salmon

Included Vegan/Vegetarian Friendly Mains

Vegan Mac 'n Cheese
Cauliflower Steaks

Whole Roasted Cauliflower
Quinoa Meatballs

Protein Upgrades

+\$8 per guest, per protein

Parmesan Baked Halibut
Baked Salmon
Miso Glazed Salmon
Poached Salmon
Brown Butter Seared Scallops
Seared Scallops over Succotash
Herb Grilled Sirloin

Herb Grilled Flat Iron
Herb Roast Beef
Braised Short Ribs (*traditional or homestyle*)
Steak Tips
Beef Tenderloin
Dry Rubbed, Bone-in Pork Chops

Lamb Burgers (*includes tangy feta-yogurt sauce and buns or pita*)
Cocoa Espresso Lamb Tenderloin
Horseradish-Mustard Rack of Lamb
Chimichurri Lamb Tenderloin
Horseradish Mustard Lamb Tenderloin

Included Salads & Sides

Beet Salad
Caesar Salad
Greek Salad
Harvest Salad
Cranberry-Almond Salad
Massaged Kale
Whipped Cauliflower & Potatoes
Pomme Puree
Whipped Potatoes
Roasted Mini Potatoes
Roasted Cauliflower Head
Cauliflower Steaks
Z'atar Roasted Cauliflower
Roasted Carrots w/ Gremolata
Cauliflower Rice

Sautéed Winter Greens
Vegetable Succotash
Roasted Winter Vegetables
Mashed Sweets 'n Squash
Chermoula Roasted Beets
Baked Beans
Picnic Potato Salad
Picnic Pasta Salad
Classic Coleslaw
Composed Quinoa Salad
Composed Farro & Squash Salad
Composed Bulgur Wheat Salad
Quinoa Meatballs
Baked Ziti
Baked Ziti with Meatballs

Pumpkin & Pancetta Pasta
Pumpkin & Roasted Garlic Pasta
Kale Pesto Pasta
Chicken & Kale Pesto Pasta
Mac 'n Cheese
Vegan Mac 'n Cheese
Sausage & Broccoli Rabe Pasta
Sausage, Beans & Greens Pasta
Artichoke & Lemon Pasta
Mushroom & Sun-dried Tomato Pasta
Traditional Pork Ragù
Signature Duck Ragù
Lemon-Butter Spaghetti
Harvest Pasta

Any of the following packages can be upgraded to our
“Drop and Style”
service. Please read the information below pertaining to
this style of service.

What is a Drop & Style?

A drop and style is a hybrid style delivery service combining the look and aesthetic of a fully serviced event without the staffing requirements. We deliver these packages and set them up on styled displays using our decor and china pieces, then return at an assigned window to retrieve our items.

What does it cost to upgrade?

For 50 guests or less, it is a \$250 surcharge to upgrade to a Drop and Style. For 51+ guests it is a \$5 per guest charge to upgrade to a Drop and Style.

What's included with a Drop and Style?

Drop & Style services include the food noted, the rental of our decor and china pieces, bio-degradable paper goods, a linen for your table, and a stylist that comes to set-up your display.

Can I modify these packages?

These packages cannot be modified but we encourage you to take advantage of our “Build Your Own” section which can also be upgraded to a Drop and Style service.

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.

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.

When is my final headcount due?

Final headcount is due 10-14 business days prior to your event date. This will vary based on the day of the week your event is taking place.

When is my final payment due?

Final payment is due 6 business days prior to your event date

Delivery

Delivery will be assigned to you based on your event start time. We will arrive 30-60 minutes prior to your event depending on the size of the package you've chosen. These packages are not available for pick-up from Cafe.

Pick-up

Pick-up windows are assigned so that we can return to your home or venue to retrieve our decor pieces and service ware. Pick-ups are generally assigned to the next business day between the hours of 8a-6p. Pick-up outside of our normal window may incur an additional charge.

Your Responsibilities

When booking a Drop and Style, we ask that clients provide us with the table size that we're setting up on and any particular delivery or pick-up instructions. If you do not have a table, you can rent a table from us for \$35. While you are not responsible for washing our platters and service ware, you are required to scrape them clear of food debris and leave in the totes we provide for pick-up.

Bar Services

We are happy to coordinate off-site bar services for you. We do not provide bartending services for clients that choose to provide their own alcohol.

Staffing

If you've upgraded your package to a Drop and Style and would like a service team member present to help serve the food items our attendant services start at \$200 per staff member for 2 hours of active event time. Additional time may be added on by the hour for \$75/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 event, your administrative fee will adjust to 8%. Please note that attendant services are available on a first come, first served basis in regards to other confirmed bookings and cannot be guaranteed.

Dinner Packages

Items in packages are all delivered warm in disposable containers. Inquire with a booking agent about a styled delivery or serviced event.

All packages are based on a 25 guest minimum and are served on disposable catering trays or tins. Packages include disposable, bio-degradable paper goods for your guests. If you'd like a more elegant set-up please inquire with your booking agent.

Upgrade to disposable palm leaf plates for +\$3 per guest
Individual packaging and labeling available from +\$2 per guest

PASTA DINNER

Kale Pesto Pasta (v)

al dente pasta in a with preserved tomatoes & our house-made kale pesto

antipasto salad (v, GF)

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

focaccia (vegan)

freshly baked

\$18/guest

upgrade to Chicken & Kale Pesto Pasta +\$1/guest

HARVEST BUFFET

Apple Chutney Chicken Breast (GF)

grilled all-natural chicken breast topped with a ginger-apple chutney and goat cheese

Whipped Potatoes (v)

with cream & butter

Harvest Salad (v, GF)

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

Pumpkin & Roasted Garlic Pasta (vegan)

short cut pasta in our house-made roasted garlic & pumpkin

Focaccia (vegan)

freshly baked

\$27/guest

CLASSIC DINNER

Herb Grilled Flat Iron (GF)

grass-fed - medium rare

Kale Pesto Pasta (v)

al dente pasta in a with preserved tomatoes & our house-made kale pesto

Roasted Petit Potatoes (vegan, GF)

with lemon & herbs

Orange Haricot Verte (v, GF)

French style green beans in house-made orange glaze

Cranberry-Almond Salad (v, GF, DF)

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

\$26/guest

GOURMET SNACK ATTACK

beef tenderloin

thinly sliced beef tenderloin with house-made slider rolls, horseradish mayo and honey mustard to built your own sliders

grilled flatbreads

choose (1) vegetarian and (1) meat lover's

Classic Margarita (v)

White Pesto (v)

BBQ Chicken

homemade chips

ranch seasoned potato chips - salt & vinegar seasoned sweet potato chips - caramelized onion dip

vegetable crudite

fresh carrots, celery, cucumbers, tomatoes and radishes with creamy kale pesto to dip

petit bites

petit sweet potato popovers (v)

savory blue cheese cheesecake bites (v)

antipasti skewers

\$33/guest

a la carte Entrees + Sides

Perfect Poultry

CIDER GLAZED CHICKEN BREAST (GF/DF)

grilled all-natural chicken breast with our house-made spiced apple cider glaze

\$130 per half pan (12 - 6 oz. chicken breasts)

APPLE CHUTNEY CHICKEN BREAST (GF)

grilled all-natural chicken breast topped with a ginger-apple chutney and goat cheese

\$130 per half pan (12 - 6 oz. chicken breasts)

FIG & BLUE CHEESE CHICKEN BREAST (GF)

grilled all-natural chicken breast topped with house-made fig jam and blue cheese

\$130 per half pan (12 - 6 oz. chicken breasts)

KALE PESTO GRILLED CHICKEN (GF/DF)

grilled all-natural chicken breast topped with house-made kale pesto (*nut free*)

\$130 per half pan (12 - 6 oz. chicken breasts)

COCONUT GRILLED CHICKEN BREAST (GF/DF)

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

\$130 per half pan (12 - 6 oz. chicken breasts)

HERB ROASTED CHICKEN (GF/DF)

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

\$130 per half pan (16 pieces)

PROSCIUTTO WRAPPED CHICKEN BREAST (GF)

all-natural chicken breast baked & wrapped in prosciutto

\$130 per half pan (12 - 6 oz. chicken breasts)

ROSEMARY MUSTARD CHICKEN (GF/DF)

grilled all-natural chicken breast topped with house-made herb mustard

\$130 per half pan (12 - 6 oz. chicken breasts)

HERB GRILLED CHICKEN BREAST (GF/DF)

herb brined all-natural chicken breast - grilled

\$130 per half pan (12 - 3 oz. chicken breasts)

FRIED CHICKEN BREAST

all-natural 3 oz. chicken breast - fried

\$130 per half pan (12 - 3 oz. chicken breasts)

NASHVILLE HOT FRIED CHICKEN BREAST

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

\$130 per half pan (12 - 3 oz. chicken breasts)

CHICKEN MARSALA

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

\$130 per half pan (16 - 4 oz. pieces)

CHICKEN PICCATA

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

\$130 per half pan (16 - 4 oz. pieces)

COFFEE BRAISED CHICKEN (GF/DF)

slow braised chicken with coffee & spices - pulled

\$130 per half pan (4 lb., serves 10-12 guests)

MOLASSES BRAISED CHICKEN (GF/DF)

slow braised chicken with molasses & spices - pulled

\$130 per half pan (4 lb., serves 10-12 guests)

CHICKEN SAUSAGE MEATLOAF (GF)

house-made, sausage-spiced chicken meatloaf - baked & sliced

\$130 per half pan (4 lb., serves 10-12 guests)

STUFFED TURKEY BREAST (GF/DF)

mushroom & cranberry stuffed all-natural turkey breast - roasted and sliced

\$130 per half pan (4 lb., serves 10-12 guests)

TURKEY BREAST (GF)

all-natural turkey breast - herb rub or brown sugar chipotle glaze

\$130 per half pan (4 lb., serves 10-12 guests)

TURKEY THIGH (GF)

all-natural turkey thigh - herb rub or brown sugar chipotle glaze

\$130 per half pan (4 lb., serves 10-12 guests)

Seafood

PARMESAN CRUSTED HALIBUT

sustainably sourced halibut - parmesan, garlic & herb crumb topper

\$230 per half pan (12 - 6 oz. filets)

SEARED WHITE FISH (GF/DF)

sustainably sourced cod or haddock - lemon caper relish

\$175 per half pan (12 - 6 oz. filets)

NICOISE WHITE FISH (GF/DF)

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

\$175 per half pan (12 - 6 oz. filets)

PROSCIUTTO WRAPPED WHITE FISH (GF/DF)

Cod or Haddock (based on availability) wrapped in prosciutto & baked

\$175 per half pan (12 - 6 oz. filets)

FISH EN PAPILOTE (GF)

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

\$175 per half pan (12 - 6 oz. filets)

Seafood, cont.

CITRUS WHITE FISH (GF/DF)

sustainably sourced cod or haddock with preserved oranges, figs & capers
\$175 per half pan (12 - 6oz. filets)

MISO GLAZED SALMON (GF/DF)

sustainably sourced salmon with a house-made miso glaze
\$175 per half pan (12 - 6oz. filets)

BAKED SALMON

sustainably sourced salmon - topped with mustard and a parsley-butter breadcrumb - baked
\$175 per half pan (12 - 6oz. filets)

POACHED SALMON (GF/DF)

poached lemon & thyme salmon - sustainably sourced
\$175 per half pan (12 - 6oz. filets)

BROWN SUGAR BAKED SALMON (GF/DF)

sustainably sourced salmon filet with a mustard & brown sugar topping
\$175 per half pan (12 - 6oz. filets)

SEARED SCALLOPS (GF/DF)

seared sea scallops over tomato, white bean & zucchini succotash
\$230 per half pan (serves 10-12 guests)

BROWN BUTTER SEARED SCALLOPS (GF)

sea scallops seared in brown butter with herbs, lemon & garlic
\$225 per half pan (serves 10-12 guests)

Pork

WINTER BBQ PULLED PORK (GF/DF)

house-smoked pork - pulled
\$125 per half pan (4 lb., serves 10-12 guests)

CIDER BRAISED PULLED PORK (GF/DF)

all-natural pork shoulder braised with apple cider and pulled
\$125 per half pan (4 lb., serves 10-12 guests)

MEDITERRANEAN PULLED PORK (GF/DF)

all-natural pork braised with white wine, oregano, onion + lemon - pulled
\$125 per half pan (4 lb., serves 10-12 guests)

GARLIC & HERB PORK TENDERLOIN (GF/DF)

all-natural tenderloin - roasted garlic & herb rub - roasted & sliced
\$139 per half pan (4 lb., serves 10-12 guests)

DUXELLE STUFFED PORK LOIN (GF/DF)

all-natural loin - mushroom duxelle - roasted & sliced
\$139 per half pan (4 lb., serves 10-12 guests)

CHERMOULA PORK LOIN (GF/DF)

roasted & sliced pork loin topped with house-made chermoula
\$139 per half pan (4 lb., serves 10-12 guests)

Pork, cont.

DRY RUBBED PORK CHOPS (GF/DF)

all-natural pork chops - house-made spice rub - roasted
\$135 per half pan (12 - 6 oz. chops per pan, boneless)
\$165 per half pan (6 - 12 oz., bone-in chops per pan)

SUNDRIED TOMATO PORK LOIN (GF/DF)

all-natural pork loin with sun-dried tomato rub, roasted and sliced
\$139 per half pan (4 lb., serves 10-12 guests)

Lamb

COCOA-ESPRESSO LAMB TENDERLOIN (GF/DF)

house rub
\$360 per half pan (4 lb., serves 10-12 guests)

HORSERADISH-MUSTARD LAMB RACK (GF/DF)

all-natural lamb - house rub
\$299 per half pan (4 lb., serves 10-12 guests)

LAMB CHOPS (GF/DF)

available with a brown mustard-horseradish rub or house-made chimichurri
\$299 per half pan (32 medallions per pan)

LAMB BURGERS

house-made lamb burgers with tangy feta-yogurt spread
\$210 per half pan (12- 6 oz. burgers per pan)

Beef

BEEF TENDERLOIN (GF/DF)

sustainably sourced beef, roasted to medium rare - sliced
\$375 per half pan (4 lb., serves 10-12 guests)

STEAK TIPS (GF/DF)

grilled grass-fed tips - onion, garlic & herb marinade
\$239 per half pan (4 lb., serves 10-12 guests)

HERB ROAST BEEF (GF/DF)

grass-fed - roasted to medium rare
\$195 per half pan (4 lb., serves 10-12 guests)

HERB GRILLED SIRLOIN FLANK (GF/DF)

grass-fed - grilled to medium rare
\$239 per half pan (4 lb., serves 10-12 guests)

HERB GRILLED FLAT IRON (GF/DF)

grass-fed - grilled to medium rare
\$195 per half pan (4 lb., serves 10-12 guests)

BRAISED SHORT RIBS (GF/DF)

sustainably sourced short ribs braised with tomato, red wine & herbs - pulled off the bone
\$215 per half pan (4 lb., serves 10-12 guests)

Beef, cont.

HOMESTYLE BRAISED SHORT RIBS (GF/DF)

sustainably sourced short ribs braised with garlic, tomato, balsamic & spices - pulled off the bone
\$215 per half pan (4 lb., serves 10-12 guests)

GINGER-MOLASSES BRISKET (GF/DF)

grass-fed - pulled or sliced
\$195 per half pan (4 lb., serves 10-12 guests)

HERB BRISKET (GF/DF)

grass-fed - pulled or sliced
\$195 per half pan (4 lb., serves 10-12 guests)

HOMESTYLE BRISKET (GF/DF)

grass-fed - braised with garlic, tomato, balsamic & spices - pulled or sliced
\$195 per half pan (4 lb., serves 10-12 guests)

Vegan/Vegetarian

CAULIFLOWER STEAKS (VEGAN, GF)

spiced cauliflower steaks with tahini, parsley, pecans and pomegranate molasses
\$99 per half pan (serves 8 guests as an entree)

WHOLE ROASTED CAULIFLOWER (VEGAN, GF)

whole cauliflower head - tomato rub - roasted & served with pesto
\$99 per half pan (serves 8 as an entree)

QUINOA MEATBALLS (VEGAN)

house-made jumbo herby quinoa meatballs with crushed tomato sauce
\$59 per dozen

VEGAN MAC 'N CHEESE

al dente pasta - house-made vegan cheese sauce
\$99 per half pan (serves 10-12 as an entree or 24-30 as a side)

Pastas

KALE PESTO PASTA (v)

short cut pasta in our house-made kale pesto with preserved tomatoes and wilted baby kale
\$79 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

CHICKEN AND KALE PESTO PASTA

short cut pasta in our house-made kale pesto with ground chicken, preserved tomatoes and wilted kale
\$79 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

EGGPLANT LASAGNA (v)

house-made crushed tomato sauce - arugula - eggplant - parmesan - ricotta cheese - layered and baked
\$121 per half pan (serves 8 as an entree)

BAKED ZITI (v)

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheese
\$79 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

BAKED ZITI & MEATBALLS

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheeses and all-beef meatballs
\$89 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

MAC 'N CHEESE (v)

short cut pasta in our signature cream sauce
\$79 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

LOBSTER MAC 'N CHEESE

short cut pasta in our signature cream sauce with lobster meat
\$180 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

SAUSAGE & BROCCOLI RABE PASTA

short cut pasta in our house-made crushed tomato sauce with sweet Italian sausage and wilted broccoli rabe
\$79 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PUMPKIN & ROASTED GARLIC PASTA (vegan)

short cut pasta in a house-made pumpkin & roasted garlic sauce
\$79 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PUMPKIN & PANCETTA PASTA

short cut pasta in a house-made pumpkin & roasted garlic sauce with crispy pancetta
\$79 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

ARTICHOKE AND LEMON PASTA (VEGAN)

spaghetti in a grilled artichoke and roasted garlic sauce with fresh lemon juice
\$79 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

LEMON-BUTTER SPAGHETTI

spaghetti in a lemon butter sauce with arugula and crispy prosciutto
\$79 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

DUCK RAGU

fettuccine with our house-made duck ragu
\$79 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

Pastas, cont.

TRADITIONAL RAGU

short cut pasta in our traditional house-made pork ragu
\$79 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

SAUSAGE, BEANS & GREENS PASTA

short cut pasta with pork sausage, wilted kale, chickpeas & parmesan cheese in a white wine pan sauce
\$89 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

HARVEST PASTA

short cut pasta with ground turkey in a house-made butternut béchamel sauce
\$79 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

MUSHROOM & SUNDRIED TOMATO PASTA (v)

short cut pasta with roasted mushrooms in a creamy sun-dried tomato sauce
\$79 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

Salads

CRANBERRY-ALMOND SALAD (v, GF, DF)

mesclun greens with fresh apples, dried cranberries, toasted almonds and honey-balsamic vinaigrette
\$65 per full pan (serves 12-18 guests)

HARVEST SALAD (v, GF)

mesclun greens, baby kale & shaved brussels sprouts with toasted pepitas, blue cheese, dried cranberries and red wine vinaigrette
\$65 per full pan (serves 12-18 guests)

SPINACH SALAD (GF)

mesclun greens & spinach with crispy pancetta, dried figs, fresh apples, pickled onions and apple cider vinaigrette
\$65 per full pan (serves 12-18 guests)

AUTUMN SQUASH SALAD (v, GF)

mesclun greens & arugula with roasted delicata squash, pomegranate seeds, toasted pepitas and house-made kale pesto vinaigrette
\$65 per full pan (serves 12-18 guests)

BRUSSELS & ARUGULA SALAD (v, GF)

shaved brussels sprouts and arugula with parmesan cheese and our lemon-parmesan vinaigrette
\$65 per full pan (serves 12-18 guests)

ANTIPASTO SALAD (v, GF)

mesclun greens with marinated artichokes, fresh tomatoes, pickled onions, shaved parmesan and honey-balsamic vinaigrette
\$70 per full pan (serves 12-18 guests)

BEET SALAD (v, GF)

mesclun greens with chopped beets, feta cheese, pickled onions and honey-balsamic vinaigrette
\$65 per full pan (serves 12-18 guests)

TRADITIONAL CAESAR SALAD (v)

romaine with shaved parmesan, house-made croutons and a traditional creamy Caesar dressing
\$65 per full pan (serves 12-18 guests)

KALE CAESAR SALAD (v)

baby kale & shaved Brussels sprouts with shaved parmesan, house-made croutons and our lemon zest Caesar dressing
\$65 per full pan (serves 12-18 guests)

GREEK SALAD (v, GF)

chopped romaine - mesclun greens - kalamata olives - banana peppers - red onion - feta - chickpeas - red wine vinaigrette
\$65 per full pan (serves 12-18 guests)

COBB SALAD (GF)

mesclun greens with blue cheese, fresh tomatoes, chopped hard boiled eggs, chopped all-natural bacon and green goddess dressing
\$65 per full pan (serves 12-18 guests)

Hot Sides

POMME PUREE (v, GF)

with cream and butter
\$99 per half pan (serves 24-30 guests)

WHIPPED POTATOES (v, GF)

skin-on with cream and butter
\$99 per half pan (serves 24-30 guests)

WHIPPED POTATOES & CAULIFLOWER (v, GF)

with cream and butter
\$99 per half pan (serves 24-30 guests)

ROASTED PETIT POTATOES (vegan, GF)

roasted mini potatoes with fresh herbs and lemon
\$99 per half pan (serves 24-30 guests)

MASHED SWEETS 'N SQUASH (v, GF)

sweet potatoes and squash with a touch of brown sugar and nutmeg
\$99 per half pan (serves 24-30 guests)

SHAVED BRUSSELS (GF/DF)

shaved brussels sprouts sautéed with pancetta, garlic & onions
\$99 per half pan (serves 24-30 guests)

CAULIFLOWER RICE (vegan, GF)

riced cauliflower with herbs and lemon
\$99 per half pan (serves 24-30 guests)

Hot Sides, cont.

CHERMOULA ROASTED BEETS (vegan, GF)

roasted beets with house-made chermoula
\$99 per half pan (serves 24-30 guests)

ROASTED WINTER VEGETABLES (vegan, GF)

parsnips, sweet potatoes and carrots
\$99 per half pan (serves 24-30 guests)

Z'ATAR ROASTED CAULIFLOWER (vegan, GF)

spiced cauliflower with tahini, lemon & garlic
\$99 per half pan (serves 24-30 guests)

SAUTEED WINTER GREENS (vegan, GF)

hearty winter greens sautéed with garlic and red pepper
\$99 per half pan (serves 24-30 guests)

VEGETABLE SUCCOTASH (v, GF)

tomato, white bean and zucchini succotash with
pomegranate molasses
\$99 per half pan (serves 24-30 guests)

CARROTS WITH GREMOLATA (vegan, GF)

roasted carrots with herby sunflower seed gremolata
\$99 per half pan (serves 24-30 guests)

FENNEL HARICOT VERTE (vegan, GF)

haricot verte with fennel, lemon, capers and garlic
\$99 per half pan (16 pieces)

CITRUS HARICOT VERTE (vegan, GF)

haricot verte with house-made citrus glaze
\$99 per half pan (16 pieces)

BAKED BEANS (vegan, GF)

sweet 'n tangy - made in-house
\$99 per half pan (serves 24-30 guests)

Chilled Sides

PICNIC POTATO SALAD (v, GF)

classic creamy potato salad
\$89 per half pan (serves 24-30 guests)

PICNIC PASTA SALAD (v)

classic creamy pasta salad
\$89 per half pan (serves 24-30 guests)

CLASSIC COLESLAW (v)

creamy shaved vegetable coleslaw
\$89 per half pan (serves 24-30 guests)

COMPOSED QUINOA SALAD (v, GF)

quinoa with baby kale, roasted squash and house-made kale
pesto vinaigrette
\$89 per half pan (serves 24-30 guests)

COMPOSED BULGUR WHEAT SALAD

bulgur wheat with chopped grilled chicken, arugula, shaved
brussels sprouts and kale pesto
\$89 per half pan (serves 24-30 guests)

COMPOSED FARRO & CAULIFLOWER SALAD (v)

farro with roasted cauliflower, sun-dried tomatoes, feta cheese
and roasted garlic
\$89 per half pan (serves 24-30 guests)

COMPOSED FARRO & SQUASH SALAD (DF)

farro with chopped grilled chicken, roasted squash and
roasted garlic
\$89 per half pan (serves 24-30 guests)

MAPLE-DIJON FARRO & BEETS (vegan)

roasted beets with farro and house-made maple-dijon
vinaigrette
\$89 per half pan (serves 24-30 guests)

MASSAGED KALE (v, GF)

shaved kale massaged with lemon and parmesan cheese
\$89 per half pan (serves 24-30 guests)

Sweet Tooth

FINISH ON A SWEET NOTE

Cookies & Cakes

ASSORTED COOKIE PLATTER

2 inch petit cookies - chocolate chip cookies - oatmeal cookies - spiced molasses cookies

SM Platter \$49 (12 of each cookies, 36 pieces total)

LG Platter \$108 (24 of each cookies, 72 pieces total)

BROWNIE COOKIES (GF/DF)

freshly baked

\$72 per 24

VEGAN FUNFETTI COOKIES

freshly baked

\$72 per 24

MOLASSES SANDWICH COOKIES

cream cheese buttercream sandwiched between two spiced molasses cookies

\$72 per 24

OATMEAL SANDWICH COOKIES

cream cheese buttercream sandwiched between two oatmeal cookies

\$72 per 24

BROWNIES

fresh baked

\$60 per 24

CHAI BLONDIES

classic blondies with chai spices

\$60 per 24

DOUBLE CHOCOLATE CAKE

chocolate cake with dark chocolate buttercream

\$39 per 7 inch cake

\$72 24 cake bites

AUTUMN SPICE CAKE

spiced vanilla cake with salted caramel buttercream

\$39 per 7 inch cake

\$72 per 24 cake bites

VANILLA-CRANBERRY CAKE

vanilla cake house-made cranberry jam and vanilla buttercream

\$39 per 7 inch cake

\$72 per 24 cake bites

CARROT CAKE

our take on a classic - carrot cake with cream cheese buttercream

\$39 per 7 inch cake

\$72 per 24 cake bites

Petit & Individual Desserts

POT DE CRÈME (GF)

dark chocolate or white chocolate - served in 4 oz. glass jars
\$79 per 10 jars

WHITE CHOCOLATE PANNA COTTA (GF)

house-made white chocolate custard - see below for serving sizes

\$74 per 24 petit disposable shooters

\$79 per 10 - 4 oz. glass jars

PUMPKIN BUTTERSCOTCH PUDDING (GF)

house-made pudding - see below for serving sizes

\$74 per 24 petit disposable shooters

\$79 per 10 - 4 oz. glass jars

RICOTTA CHEESECAKE (GF)

house-made ricotta cheesecake over a cornmeal crumb - see below for serving sizes

\$74 per 24 petit disposable shooters

\$79 per 10 - 4 oz. glass jars

COCONUT CREAM PIE JAR

coconut cream custard - pie crust crumb - rum spiked coconut whipped cream

\$79 per 10 - 4 oz. glass jars

COCONUT CREAM PIE TART

coconut cream custard in a sweet tart shell topped with rum-spiked coconut whipped cream

\$79 per 10 single-serve tarts

CRANBERRY TARTS

house-made cranberry custard served in a sweet pastry shell

\$74 per 24 petit tartlets

\$79 per 10 single-serve tarts

CHOCOLATE-ORANGE TARTS

orange-infused chocolate custard served in a sweet pastry shell

\$74 per 24 petit tartlets

\$79 per 10 single-serve tarts

APPLE SPICE CAKE JARS

our house-made spice cake layered with salted caramel, fresh apples and whipped cream in a 4 oz. glass jar

\$79 per 10 jars

ALMOND-PRALINE CREAM PUFFS

house-made cream puff with an almond-praline filling

\$74 per 24 petit cream puffs

Beverages



BOTTLED WATER

\$2

YACHT CLUB SODAS

Cola - Diet Cola - Root Beer - Orange - Ginger Ale - Seltzer -
Peach Seltzer

\$2.5

NEW HARVEST COFFEE

regular or decaf - includes disposable cups, sugars, stirrers &
non-dairy creamers

\$29/gallon

TEA

16 tea bags and hot water with disposable cups, sugars,
stirrers & non-dairy creamers

\$29/gallon

JUICE

Orange - Apple - Cranberry - Grapefruit - per 1 L. carafe -
serves 5

\$7/carafe

ORGANIC ICED TEAS

Tropical Mango Passionfruit - Wild-berry Hibiscus -
unsweetened - (16) 8 oz. servings

\$16

LEMONADE

Natalies Classic or Strawberry Lemonade - 8 oz. single serving
bottles

\$3 (12 pc. minimum)

Delivery

Based on location. If your delivery requires a pick up
you will be charged an additional fee.
Warm delivery incurs an additional surcharge

PROVIDENCE, EAST PROVIDENCE, CRANSTON, NORTH PROVIDENCE

\$15

PAWTUCKET, CENTRAL FALLS, JOHNSTON

\$20

LINCOLN, BARRINGTON, SMITHFIELD

\$25

WARWICK, WEST WARWICK, WARREN, CUMBERLAND

\$30

SCITUATE, WOONSOCKET, NORTH SMITHFIELD, EAST GREENWICH, BRISTOL

\$35

COVENTRY, GLOCESTER, FOSTER, EXETER

\$40

NORTH KINGSTOWN, WEST GREENWICH BURRILLVILLE

\$45

WAKEFIELD, TIVERTON, PORTSTMOUTH, NARRAGANSETT, JAMESTOWN, SOUTH
KINGSTOWN, RICHMOND, LITTLE COMPTON, NEWPORT, MIDDLETOWN, HOPKINTON,
CHARLESTOWN, WESTERLY

\$60

Inquire with your booking agent for out of state locations.