



*Breakfast & Brunch  
Presented By*



Easy  
Entertaining  
Preserving Local Flavor Since 2006

## *Contact Us*

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

## *Office Hours*

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

## *Offices & Venue*

166 Valley St BLD 10  
Providence RI, 02909

### **How is my event confirmed?**

Once you have chosen your menu, a contract and itemized invoice will be e-mailed to you. To reserve your services, 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.

### **Are there any additional fees?**

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 10% administrative fee. Additionally, a minimum 10% gratuity will be added to all serviced events. Additional 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.

### **Do you offer complementary tastings?**

We unfortunately aren't able to offer tastings outside of Wedding catering. If you'd like to try our food before committing to a serviced event you are welcome to order some a la carte items to try at home and sample our work.

### **Order Notice**

Most menu items are available with 72 hours notice but dates are subject to availability.

### **Order Minimums**

These packages are based on a minimum of 25 guests.

### **Staffing**

Off-site events will require the addition of staff and service costs to your food costs. Chef and service fees will be added to your proposal based on your menu and headcount. We find that staffing generally adds \$25-\$50/guest depending on your menu selections and style of service.

### **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.

### **Rentals, tents & more**

Easy Entertaining is happy to assist you in much more than simply catering. We can assist you with china rentals, linen rentals, furniture rentals, tent quotes, valet services and so much more.

# Breakfast & Brunch Packages /

All packages are delivered and styled on Easy Entertaining's platters, chaffing dishes and service ware. Pricing includes biodegradable palm leaf plates and linen-like cutlery wraps. Pricing is based on a 25 guest minimum.

## Classic Brunch

Cheddar + Chive Quiche (v)  
cage-free eggs with cheddar cheese and chives in a house-made pastry crust

Cranberry-Almond Salad (v, GF, DF)  
mesclun greens with fresh apples, dried cranberries, toasted almonds and honey-balsamic vinaigrette

Composed Quinoa Salad (v, GF)  
quinoa with baby kale, roasted squash and house-made pesto

Chopped Fruit Duet (vegan, GF)  
melon & seasonal berries

Petit Croissants  
freshly baked

\$29/guest

## Gourmet Brunch

Vegetarian Polenta Bake (GF)  
polenta, cage free eggs, cheddar cheese & seasonal vegetables - baked frittata style

Waffles (v)  
leige style waffles with syrup and butter

Homestyle Breakfast Potatoes (vegan, GF)  
roasted potatoes with onion, bell peppers & seasoning

Applewood Bacon  
assumes 3 slices per guest

Chopped Fruit Duet (vegan, GF)  
melon & seasonal berries

Petit Croissants  
freshly baked

\$30/guest

## Southern Love

Katie Fried Chicken  
all-natural chicken, fried

Waffles (v)  
leige style waffles

Cheddar + Chive Quiche (v, GF)  
cage free eggs with cheddar cheese and garden chives baked in flaky pastry crust

Homestyle Breakfast Potatoes (vegan, GF)  
roasted potatoes with onion, bell peppers & seasoning

Autumn Squash Salad (v, GF)  
mesclun greens and arugula with roasted delicata squash, pomegranate seeds, toasted pepitas and pesto vinaigrette

Assorted Petit Pastries  
cinnamon sugar muffins, savory popovers, fruit crumble bars  
\*all pastries are nut free, bars contain sunflower seeds\*

\$33/guest



# Build Your Own Brunch

Choose one egg, one salad, one side	\$26/guest
Choose one egg, one salad, two sides	\$27/guest
Choose one egg, one salad, three sides	\$28/guest
Choose one egg, one salad, one side, one protein	\$35/guest
Choose one egg, one salad, two sides, one protein	\$37/guest
Choose one egg, one salad, three sides, one protein	\$39/guest

All packages are delivered and styled on Easy Entertaining's platters, chaffing dishes and service ware and include freshly baked petit croissants. Upgrade to an assortment of petit pastries baked in-house for +\$2/guest. 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

## Egg Offerings

- Vegetarian Polenta Egg Bake
- Polenta Egg Bake with Bacon
- Cheddar + Chive Frittata (v, GF) (whole egg or egg white)
- Meat Lover's Frittata (GF) (whole egg or egg white)
- Cheddar + Chive Quiche (v)
- Meat Lover's Quiche
- Eggs in Purgatory (v, GF)
- Breakfast Enchiladas (GF)
- Egg & Cheese Breakfast Sandwiches (v)
- Tofu Scramble (vegan, GF)

## Salad Offerings

- Cranberry-Almond Salad (v, GF, DF)
- Harvest Salad (v, GF)
- Autumn Squash Salad (v, GF)
- Fig & Pancetta Salad (GF, DF)
- Caesar Salad (v)
- Greek Salad (v, GF)

## Sides & Carbs

- Latke Style Hash Browns
- Roasted Petit Potatoes
- Homestyle Breakfast Potatoes
- Chia Seed Pudding (individual)
- Yogurt Parfait (individual)
- Baked Oatmeal (v, GF)
- French Toast Bake (v)
- Pancakes with Syrup and Butter
- Assorted Bagels with Cream Cheese
- Chopped Fruit Duet

## Breakfast Proteins

- Applewood Bacon (assumes 3 per guest)
- Pork Breakfast Sausage (assumes 3 per guest)
- Traditional Chicken Salad
- Sonoma Chicken Salad
- Katie Fried Chicken
- Poached Salmon (GF, DF)
- Egg Salad
- Tuna Salad



# Need a little more?

Order a la carte or add on to your package from these selections!

## ASSORTED PETIT PASTRY PLATTER (v)

cinnamon sugar muffins, savory cheddar popovers and fruit crumble bars (*nut free*)  
\$69, 36 petit pieces

## NY ARTISAN BAGELS (v)

assorted between plain, sesame and everything - includes plain cream cheese and lemon-herb cream cheese  
\$89, 24 bagels per platter

## BAGEL ACCOMPANIMENTS (GF)

sliced red onion, cucumber & tomato - fresh lox - capers - serves 24  
\$130

## CHEDDAR & CHIVE QUICHE (v)

cage-free eggs with cheddar cheese and chives in a house-made pastry crust  
\$69 per full quiche, 12 pieces  
\$130 for 30 individually baked quiches, 3 inch

## MEAT LOVER'S QUICHE

cage-free eggs with cheddar cheese & applewood bacon in a house-made pastry crust  
\$69 per full quiche, 12 pieces  
\$130 for 30 individually baked quiches, 3 inch

## CHEDDAR & CHIVE FRITTATA (v, GF)

cage free eggs with cheddar cheese and garden chives. 12 pieces per frittata - available with whole eggs or egg whites  
\$59

## MEAT LOVER'S FRITTATA (GF)

cage free eggs with pork sausage and cheddar cheese. 12 pieces per frittata - available with whole eggs or egg whites  
\$59

## POLENTA-EGG BAKE (v, GF)

polenta, cage free eggs, cheddar cheese & seasonal vegetables - baked frittata style. 12 pieces per bake  
vegetarian \$59  
with bacon \$65

## TOMATO & PESTO STRATA (v)

a savory style bread & egg casserole with fresh tomatoes and house-made pesto - 12 pieces per bake  
\$59

## EGGS IN PURGATORY (v, GF)

cage-free eggs poached in house-made crushed tomato sauce - topped with parmesan  
\$79, serves 6 (assuming 2 eggs per person)

## BREAKFAST ENCHILADAS (GF)

a breakfast twist on enchiladas with cage-free eggs, potatoes, chorizo and house-made enchilada sauce  
\$89, 24 enchiladas per pan

## TOFU SCRAMBLE (vegan, GF)

silken tofu, scrambled egg style  
\$69 per half pan, serves 10-12 guests

## BAKED OATMEAL (v, GF)

rolled oats - light brown sugar - almonds - dried fruit - 12 pieces per bake  
\$59

## FRENCH TOAST BAKE (v)

a baked, casserole style take on a breakfast classic - 12 pieces per bake  
\$59

## PANCAKES (v)

made in-house, includes butter and syrup  
\$69, 24 per order

## APPLEWOOD BACON (GF, DF)

\$59, 24 pieces per order

## BREAKFAST SAUSAGE (GF, DF)

\$59, 24 breakfast links per order

## EGG SANDWICHES (v)

house-made English muffins - cage-free eggs - cheddar cheese  
\$49 per 6 sandwiches

## CHIA SEED PUDDING (vegan, GF)

house-made chia seed pudding with berries, individually packaged  
\$39 per 6 pieces (made with nut milk, can be made without on request)

## YOGURT PARFAIT (v, GF)

plain yogurt with house-made (GF) granola *\*contains seeds\**  
\$39 per 6 pieces

## ENGLISH MUFFINS (VEGAN)

freshly baked. sold by the dozen  
\$18/dozen

**CHOPPED FRUIT DUET (VEGAN, GF)**

chopped melon + seasonal berries  
\$79 per half pan (serves 24-30 guests)

**HOMESTYLE BREAKFAST POTATOES (VEGAN, GF)**

roasted potatoes with onion, bell peppers & seasoning  
\$59 per half pan (serves 24-30 guests)

**LATKE STYLE HASH BROWNS (v, DF)**

shredded potatoes patties  
\$59 per half pan (24 pieces per pan)

**BREAKFAST CALZONES**

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

\$99

# *Beverages*



## **NEW HARVEST COFFEE**

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

\$35/gallon

## **TEA**

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

\$24/gallon

## **JUICE**

per gallon to serve 16 guests

Orange | \$34

Grapefruit | \$34

Cranberry | \$33

Apple Juice | \$25

## **ORGANIC ICED TEAS**

Tropical Mango Passionfruit - Wild-berry Hibiscus - unsweetened - per gallon to serve 16 guests

\$24

## **HOUSE-MADE LEMONADE**

Classic lemonade - per gallon to serve 16 guests

\$16

## **BOTTLED WATER**

\$2

## **YACHT CLUB SODAS**

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

\$2