



*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, date and time of day.

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 on this menu include disposable chaffing dishes and bio-degradable plates and cutlery.

Are there any additional fees?

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 6% administrative fee. A minimum 5% gratuity will be added to all delivery and pick up orders. 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 inform you on the ingredients in your chosen menu. Modification options may be limited.

Order Notice

Most menu items are available with 72 hours notice.

Order Minimums

Packages on this menu 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, date and time of day. If you are ordering for pick up, a pick up time or window will be assigned to you based on availability.

Signature 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, biodegradable 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

Pasta Dinner

Pesto Pasta (v)

short-cut pasta with house-made pesto (nut free), burst cherry tomatoes and wilted spinach

Antipasto Salad (v, GF)

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

Focaccia (vegan)

freshly baked

\$16/guest

upgrade to Pesto Pasta with Chicken + \$3/guest

A Taste of Fall

Cider Glazed Chicken Breast (Cf, DF)

apple cider brined chicken breast, grilled and glazed with a house-made cider and spice glaze

Sweet Potato Grits (v)

house-made grits infused with sweet potatoes

Spinach Pesto Pasta with Ricotta (v)

short cut pasta with house-made spinach pesto, burst cherry tomatoes and ricotta cheese

Crisp Apple Salad (vegan, GF)

herby mesclun mix with fresh apples and crisp celery, toasted almonds and pumpkin vinaigrette

Broccoli & Brussels Agrodolce (v, GF, DF)

brussels sprouts and broccoli with a sweet and sour agrodolce sauce and dried cranberries

Focaccia Bread (vegan)

freshly baked

\$25/guest

Classic Buffet

Homestyle Braised Short Ribs (GF, DF)

sustainably sourced short ribs, braised in a mix of savory flavors - pulled off the bone

Roasted Petit Potatoes (vegan, GF)

roasted mini potatoes with fresh herbs and lemon

Vanilla Roasted Acorn Squash (v, GF)

acorn squash roasted with a sweetened vanilla infused butter

Cranberry Almond Salad (v, GF, DF)

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

Mushroom and Sun-dried Tomato pasta (v)

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

Focaccia Bread (vegan)

freshly baked

\$30/guest



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	\$29/guest
Choose one protein, one salad, and three sides	\$30/guest
Choose two proteins, one salad, and two sides	\$33/guest
Choose two proteins, one salad, and three sides	\$36/guest

All packages include our freshly baked focaccia bread, biodegradable 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

Pesto Grilled Chicken (GF)	Grilled Pork Loin with Chermoula (GF, DF)
Herb Grilled Chicken (GF, DF)	Cider Braised Pork (GF, DF)
Chicken Piccata	Seared White Fish (GF, DF)
Chicken Marsala	Citrus + Fig White Fish (GF, DF)
Apple + Goat Cheese Chicken (GF)	Baked Salmon
Fig + Blue Cheese Chicken (GF)	Miso Glazed Salmon (GF, DF)
Lemon Caper Chicken (GF, DF)	Ginger-Molasses Brisket (GF, DF)
Garlic & Herb Pork Tenderloin (GF, DF)	

Protein Upgrades (+\$5/pp)

Grilled Tri-Tip (GF, DF)	Brown Butter Seared Scallops (GF)
Steak Tips (GF, DF)	Parmesan Crusted Halibut
Tomato Braised Short Ribs (GF, DF)	

Salad Options

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

Side Options

Pasta

Baked Ziti (v)
Baked Ziti with Meatballs
Mushroom & Sun-dried Tomato Pasta (v)
Butter-Miso "Cacio Pepe" (v)
Duck Ragu (DF)
Pesto Pasta (v)
Sausage + Broccoli Rabe Pasta (DF)
Mac 'n Cheese (v)
Vegan Pumpkin Pasta (contains soy)
Creamy Leek Pasta (vegan)
Vegetarian Ragu (v, DF)

Veggies

Roasted Winter Vegetables (vegan, GF)
Broccoli + Brussels Agrodolce (v, GF, DF)
Composed Quinoa Salad (v, GF)
Acorn Squash Agrodolce (v, GF, DF)
Vanilla Roasted Acorn Squash (v, GF)
Z'atar Roasted Cauliflower (vegan, GF)
Citrus Haricot Verte (vegan, GF)
Creamy Winter Greens (v, GF)
Sautéed Winter Greens (vegan, GF)
Balsamic Green Beans (vegan, GF)
Carrots with Seeded Gremolata (vegan, GF)

Potatoes & Starches

Classic Whipped Potatoes (v, GF)
Cheddar & Chive Whipped Potatoes (v, GF)
Whipped Potatoes & Cauliflower (v, GF)
Roasted Petit Potatoes (vegan, GF)
Baked Beans (vegan, GF)
Sweet Potato Grits (v, GF)
Sweets 'n Squash (v, GF)

a la carte Entrees + Sides

Add to your package from our
a la carte selections!

Perfect Poultry

HERB GRILLED CHICKEN BREAST (GF/DF)

herb brined all-natural chicken breast - grilled
\$160 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 Great Hill blue cheese
\$160 per half pan (12 - 6 oz. chicken breasts)

APPLE & GOAT CHEESE CHICKEN BREAST (GF)

grilled all-natural chicken breast topped with house-made
apple chutney and fresh goat cheese
\$160 per half pan (12 - 6 oz. chicken breasts)

LEMON-CAPER CHICKEN (GF/DF)

grilled all-natural chicken breast with house-made lemon-
caper relish
\$160 per half pan (12 - 6 oz. chicken breasts)

CIDER GLAZED CHICKEN BREAST (GF/DF)

apple cider brined chicken breast, grilled and glazed with a
house-made cider and spice glaze
\$160 per half pan (12 - 6 oz. chicken breasts)

PESTO GRILLED CHICKEN (GF)

grilled all-natural chicken breast with house-made pesto (*nut
free*)
\$160 per half pan (12 - 6 oz. chicken breasts)

CHICKEN MARSALA

seared, thinly sliced chicken breast - mushroom & marsala
wine sauce
\$160 per half pan (16 - 4 oz. pieces)

CHICKEN PICCATA

breaded & seared chicken breast in a lemon-butter caper
sauce
\$160 per half pan (16 - 4 oz. pieces)

ROSEMARY MUSTARD CHICKEN BREAST (GF/ DF)

all-natural chicken breast with rosemary infused dijon mustard
and balsamic reduction
\$160 per half pan (12 - 6 oz. chicken breasts)

HERB ROASTED CHICKEN (GF/DF)

brined & roasted all-natural chicken - whole chicken cut into
8 pieces
\$160 per half pan (16 pieces)

FRIED CHICKEN BREAST

all-natural 3 oz. chicken breast - fried
\$160 per half pan (12 - 3 oz. chicken breasts)

NASHVILLE HOT FRIED CHICKEN BREAST

all-natural 3 oz. chicken breast - fried - spiced bacon fat
mop
\$160 per half pan (12 - 3 oz. chicken breasts)

COFFEE BRAISED CHICKEN (GF/DF)

slow braised chicken with coffee & spices - pulled
\$160 per half pan (4 lb., serves 10-12 guests)

MOLASSES BRAISED CHICKEN (GF/DF)

slow braised chicken with molasses & spices - pulled
\$160 per half pan (4 lb., serves 10-12 guests)

MEDITERRANEAN BRAISED CHICKEN (GF/DF)

chicken braised with white wine, oregano, garlic and lemon -
pulled
\$160 per half pan (4 lb., serves 10-12 guests)

CHICKEN SAUSAGE MEATLOAF (GF/DF)

sausage-spiced chicken meatloaf, sliced
\$160 per half pan (4 lb., serves 10-12 guests)

STUFFED TURKEY BREAST (GF/DF)

roasted turkey breast stuffed with house-made mushroom &
cranberry filling, roasted and sliced
\$160 per half pan (4 lb., serves 10-12 guests)

TURKEY BREAST (GF)

all-natural turkey breast - herb rub or brown sugar chipotle
glaze
\$160 per half pan (4 lb., serves 10-12 guests)

TURKEY THIGH (GF)

all-natural turkey thigh - herb rub or brown sugar chipotle
glaze
\$160 per half pan (4 lb., serves 10-12 guests)

Seafood

POMEGRANATE SEARED (GF)

seared sea scallops with a citrus infused pomegranate sauce

\$249 per half pan (serves 10-12 guests)

BROWN BUTTER SEARED SCALLOPS (GF)

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

\$249 per half pan (serves 10-12 guests)

PARMESAN CRUSTED HALIBUT

sustainably sourced halibut roasted with a parmesan, garlic & herb rub

\$249 per half pan (12 - 6 oz. filets)

SEARED WHITE FISH (GF/DF)

sustainably sourced cod or haddock with a lemon caper relish

\$189 per half pan (12 - 6 oz. filets)

COCOA-ORANGE HALIBUT (GF/DF)

sustainably sourced halibut with a spiced cocoa powder rub, served with fresh orange

\$189 per half pan (12 - 6oz. filets)

PROSCIUTTO WRAPPED WHITE FISH (GF/DF)

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

\$189 per half pan (12 - 6 oz. filets)

NICOISE WHITE FISH (GF/DF)

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

\$189 per half pan (12 - 6oz. filets)

CITRUS & FIG WHITE FISH (GF/DF)

sustainably sourced cod or haddock with a citrus-fig relish topping

\$189 per half pan (12 - 6oz. filets)

FISH EN PAPILOTE (GF)

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

\$189 per half pan (12 - 6 oz. filets)

BAKED SALMON

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

\$249 per half pan (12 - 6oz. filets)

POACHED SALMON (GF/DF)

poached lemon & thyme salmon - sustainably sourced

\$249 per half pan (12 - 6oz. filets)

MISO GLAZED SALMON (GF/DF)

sustainably sourced salmon with a house-made miso glaze

\$249 per half pan (12 - 6oz. filets)

BAKED STUFFED SHRIMP

jumbo shrimp with a buttery stuffing, baked

\$189 per half pan (24 stuffed shrimp per pan)

Pork

GRILLED PORK LOIN WITH CHERMOULA (GF/DF)

grilled pork loin with house-made chermoula, sliced

\$150 per half pan (4 lb., serves 10-12 guests)

SUNDRIED TOMATO PORK LOIN (GF)

roasted & sliced pork loin topped with sun-dried tomato oil rub

\$150 per half pan (4 lb., serves 10-12 guests)

DUXELLE STUFFED PORK LOIN (GF/DF)

all-natural loin - mushroom duxelle - roasted & sliced

\$150 per half pan (4 lb., serves 10-12 guests)

GARLIC & HERB PORK TENDERLOIN (GF/DF)

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

\$150 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

\$150 per half pan (4 lb., serves 10-12 guests)

CIDER BRAISED PORK (GF/DF)

all-natural pork shoulder, braised with cider, apples and spices - pulled

\$150 per half pan (4 lb., serves 10-12 guests)

WINTER BBQ PULLED PORK (GF/DF)

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

\$150 per half pan (4 lb., serves 10-12 guests)

Beef

BEEF TENDERLOIN (GF/DF)

sustainably sourced beef, roasted to medium rare - sliced
\$369 per half pan (4 lb., serves 10-12 guests)

STEAK TIPS (GF/DF)

grilled grass-fed tips - onion, garlic & herb marinade
\$210 per half pan (4 lb., serves 10-12 guests)

GRILLED TRI-TIP (GF/DF)

tender, grilled tri-tip steak with house-made salsa verde
\$210 per half pan (4 lb., serves 10-12 guests)

HERB GRILLED SIRLOIN FLANK (GF/DF)

grass-fed - grilled to medium rare
\$210 per half pan (4 lb., serves 10-12 guests)

GRILLED FLAT IRON (GF/DF)

sustainably sourced beef, grilled to medium rare and
served with house-made pomegranate bordelaise sauce
\$210 per half pan (4 lb., serves 10-12 guests)

TOMATO BRAISED SHORT RIBS (GF/DF)

sustainably sourced short ribs braised with tomato, red wine
& herbs - pulled off the bone
\$210 per half pan (4 lb., serves 10-12 guests)

HOMESTYLE BRAISED SHORT RIBS (DF)

sustainably sourced short ribs, braised in a mix of savory
flavors - pulled off the bone
\$210 per half pan (4 lb., serves 10-12 guests)

GINGER-MOLASSES BRISKET (GF/DF)

grass-fed - pulled or sliced
\$210 per half pan (4 lb., serves 10-12 guests)

HERB BRISKET (GF/DF)

grass-fed - pulled or sliced
\$210 per half pan (4 lb., serves 10-12 guests)

Lamb

COCOA-ESPRESSO LAMB TENDERLOIN (GF/DF)

house rub
\$350 per half pan (4 lb., serves 10-12 guests)

LAMB BURGERS

house-made lamb burgers with tangy feta-yogurt spread,
comes with your choices of pita or brioche buns
\$225 per half pan (12- 6 oz. burgers per pan)

LAMB KEBABS

herby garlic lamb kebabs with tangy feta yogurt spread
and pita bread
\$225 per half pan (4 lb., serves 10-12 guests)

Vegan/Vegetarian

VEGAN MAC 'N CHEESE (Vegan, Contains Nuts)

short cut pasta in a house-made vegan "cheese" sauce
\$89 per half pan (serves 8 guests as an entree)

WHOLE ROASTED CAULIFLOWER (VEGAN, GF)

whole cauliflower head - tomato rub - roasted & served
with pesto
\$89 per half pan (serves 8 as an entree)

CAULIFLOWER STEAKS (VEGAN, GF)

spiced cauliflower steaks with tahini, pecans, pomegranate
molasses and herbs
\$89 per half pan (serves 8 as an entree)

QUINOA MEATBALLS (VEGAN)

house-made jumbo herby quinoa meatballs with crushed
tomato sauce
\$79 per dozen

CARAMELIZED CABBAGE (v, GF)

wedges of cabbage, seasoned with herbs and spices and
seared
\$89 per half pan (serves 8-10)

Pastas

BAKED ZITI (v)

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheese
\$99 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
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

VEGAN PUMPKIN PASTA (contains soy)

short cut pasta in a spiced pumpkin pan sauce
\$99 per half pan (serves 8 as an entree)

PUMPKIN AND PANCETTA PASTA (DF)

short cut pasta in a roasted garlic and pumpkin pan sauce with crispy pancetta
\$99 per half pan (serves 8 as an entree)

PESTO PASTA (v)

short-cut pasta with house-made pesto (nut free), burst cherry tomatoes and wilted spinach
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PESTO PASTA WITH CHICKEN

short-cut pasta with house-made pesto (nut free), burst cherry tomatoes, wilted spinach and ground chicken
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

LEMON-BUTTER PASTA

short cut pasta in a lemon butter sauce with arugula and crispy prosciutto
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

CREAMY LEEK PASTA (vegan)

short cut pasta in a rich leek and fresh lemon sauce
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

SAUSAGE, BEANS AND GREENS PASTA

short cut pasta with sweet Italian sausage, chickpeas, wilted baby kale, shaved parmesan and a touch of white wine
\$99 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
\$99 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
\$175 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

GRILLED VEGETABLE ZITI (vegan)

ziti with grilled zucchini, crushed tomato sauce and pesto
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PASTA "ALLA NORMA" (v)

short cut pasta with roasted eggplant and crushed tomato sauce, ricotta salata and herbs
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

ARTICHOKE & LEMON PASTA (VEGAN)

spaghetti in a grilled artichoke and roasted garlic sauce with fresh lemon juice
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

SAUSAGE, TOMATO AND BROCCOLI RABE PASTA (DF)

short cut pasta with house-made tomato sauce, sweet Italian sausage and chopped broccoli rabe
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PORK RAGU

our signature pork ragu, made in-house, with fresh orecchiette pasta
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

DUCK RAGU

house-made decadent duck ragu with rigatoni pasta
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

VEGETARIAN RAGU

house-made eggplant ragu with short cut pasta
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

CREAMY BUTTERNUT PASTA

short cut pasta in a house-made butternut béchamel sauce with ground turkey
\$99 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
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

CARAMELIZED SHALLOT & MUSHROOM PASTA (v)

short cut pasta in a savory caramelized shallot pan sauce with roasted mushrooms
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

BUTTER-MISO "CACIO E PEPE" (v)

short cut pasta in a creamy butter-miso pan sauce with freshly cracked black pepper
\$99 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

\$79 per full pan (serves 12-18 guests)

PARMESAN BRUSSELS SALAD (v, GF)

shaved brussels sprouts and arugula with shaved parmesan and a lemon-parmesan vinaigrette

\$79 per full pan (serves 12-18 guests)

FIG & PANCETTA SALAD (GF, DF)

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

\$79 per full pan (serves 12-18 guests)

AUTUMN SQUASH SALAD (v, GF)

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

\$79 per full pan (serves 12-18 guests)

BEET & FETA SALAD (v, GF)

mesclun greens with roasted beets, feta cheese, pickled onions and honey-balsamic vinaigrette

\$79 per full pan (serves 12-18 guests)

CRISP APPLE SALAD (vegan, GF)

herby mesclun mix with fresh apples and crisp celery, toasted almonds and pumpkin vinaigrette

\$79 per full pan (serves 12-18 guests)

HARVEST SALAD (v, GF)

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

\$79 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

\$79 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

\$79 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

\$79 per full pan (serves 12-18 guests)

CAESAR SALAD (v)

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

\$79 per full pan (serves 12-18 guests)

KALE CAESAR SALAD (v)

baby kale and shaved brussels sprouts with shaved parmesan, croutons and house-made Caesar dressing

\$79 per full pan (serves 12-18 guests)

AUTUMN GREENS SALAD (vegan, GF)

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

\$79 per full pan (serves 12-18 guests)

Hot Sides

POMME PUREE (v, GF)

with cream and butter
\$89 per half pan (serves 24-30 guests)

SWEETS 'N SQUASH (v, GF)

sweet potatoes and butternut squash with a touch of brown sugar and nutmeg
\$89 per half pan (serves 24-30 guests)

WHIPPED POTATOES (v, GF)

skin-on with cream and butter
\$89 per half pan (serves 24-30 guests)

CHEDDAR + CHIVE WHIPPED POTATOES (v, GF)

skin-on with cream, butter, chives and cheddar cheese
\$89 per half pan (serves 24-30 guests)

WHIPPED POTATOES & CAULIFLOWER (v, GF)

with cream and butter
\$89 per half pan (serves 24-30 guests)

ROASTED PETIT POTATOES (vegan, GF)

roasted mini potatoes with fresh herbs and lemon
\$89 per half pan (serves 24-30 guests)

SWEET POTATO GRITS (v, GF)

house-made grits infused with sweet potatoes
\$89 per half pan (serves 24-30 guests)

BRUSSELS & PANCETTA (GF)

shaved brussels sprouts with pancetta, onion and garlic
\$89 per half pan (serves 24-30 guests)

ROASTED WINTER VEGETABLES (vegan, GF)

parsnips, sweet potatoes and carrots
\$89 per half pan (serves 24-30 guests)

CAULIFLOWER RICE (vegan, GF)

riced cauliflower with herbs and lemon
\$89 per half pan (serves 24-30 guests)

ACORN SQUASH AGRODOLCE (v, GF, DF)

roasted acorn squash with a sweet and sour agrodolce sauce, dried cranberries and toasted pepitas
\$89 per half pan (serves 24-30 guests)

BROCCOLI & BRUSSELS AGRODOLCE (v, GF, DF)

brussels sprouts and broccoli with a sweet and sour agrodolce sauce and dried cranberries
\$89 per half pan (serves 24-30 guests)

SAUTEED WINTER GREENS (vegan, GF)

with garlic and crushed red pepper
\$89 per half pan (serves 24-30 guests)

Z'ATAR ROASTED CAULIFLOWER (vegan, GF)

spiced cauliflower with tahini, lemon & garlic
\$89 per half pan (serves 24-30 guests)

VEGETABLE SUCCOTASH (v, GF)

tomato, white bean and butternut squash succotash with pomegranate molasses
\$89 per half pan (serves 24-30 guests)

CARROTS WITH GREMOLATA (vegan, GF)

roasted carrots with herby sunflower seed gremolata
\$89 per half pan (serves 24-30 guests)

CITRUS HARICOT VERTE (vegan, GF)

haricot verte with house-made citrus glaze
\$89 per half pan (serves 24-30 guests)

FENNEL HARICOT VERTE (vegan, GF)

haricot verte with shaved fennel and garlic
\$89 per half pan (serves 24-30 guests)

BAKED BEANS (vegan, GF)

sweet 'n tangy - made in-house
\$89 per half pan (serves 24-30 guests)

WILD RICE (vegan, GF)

wild rice mixture with mushrooms, hearty greens, herbs and spices
\$89 per half pan (serves 24-30 guests)

TAHINI ROASTD BUTTERNUT SQUASH (vegan, GF)

roasted butternut squash with a savory tahini sauce
\$89 per half pan (serves 24-30 guests)

VANILLA ROASTED ACORN SQUASH (v, GF)

acorn squash roasted with a sweetened vanilla infused butter
\$89 per half pan (serves 24-30 guests)

HERBY ROASTED BEETS (vegan, GF)

beets with house-made chermoula
\$89 per half pan (serves 24-30 guests)

CREAMY WINTER GREENS (v, GF)

hearty greens with cream, parmesan and cheddar cheese - topped with toasted breadcrumb
\$89 per half pan (serves 24-30 guests)

BRAISED WHITE BEANS (v, GF)

with leeks, herbs, mozzarella and parmesan cheese
\$89 per half pan (serves 24-30 guests)

Chilled Sides

PICNIC POTATO SALAD (v, GF)

classic creamy potato salad

\$69 per half pan (serves 24-30 guests)

PICNIC PASTA SALAD (v)

classic creamy pasta salad

\$69 per half pan (serves 24-30 guests)

CLASSIC COLESLAW (v, GF)

creamy shaved vegetable coleslaw

\$69 per half pan (serves 24-30 guests)

COMPOSED QUINOA SALAD (v, GF)

quinoa with baby kale, roasted squash and house-made

pesto

\$99 per half pan (serves 24-30 guests)

BEET & FARRO SALAD (v, DF)

farro with roasted beets and maple-dijon vinaigrette

\$99 per half pan (serves 24-30 guests)

BROCCOLI QUINOA SALAD (v, GF, DF)

quinoa with roasted broccoli, fresh apples, sunflower seeds

and honey-dijon vinaigrette

\$79 per half pan (serves 24-30 guests)

COMPOSED FARRO SALAD (v)

farro with roasted cauliflower, sun-dried tomatoes, feta

cheese and roasted garlic vinaigrette

\$99 per half pan (serves 24-30 guests)

COMPOSED FARRO SALAD WITH CHICKEN

(DF)

farro with grilled chicken breast, roasted butternut squash

and roasted garlic vinaigrette

\$99 per half pan (serves 24-30 guests)

COMPOSED BULGUR WHEAT SALAD

cracked bulgur wheat with grilled chicken, shaved brussels

sprouts, arugula and house-made pesto

\$99 per half pan (serves 24-30 guests)

BALSAMIC GREEN BEANS (vegan, GF)

blanched green beans with red onion, garlic and balsamic

\$79 per half pan (serves 24-30 guests)

MASSAGED KALE (vegan, GF)

massaged kale with parmesan and preserved lemon

vinaigrette

\$99 per half pan (serves 24-30 guests)

Sweet Tooth

COOKIES, CAKES, TARTS & MORE

Cakes & Cake Bites

VANILLA CRANBERRY CAKE

vanilla cake with cranberry jam and vanilla Swiss meringue buttercream

\$59 per 6 inch cake

\$79 per 24 cake bites

CARROT CAKE

house-made carrot cake with classic cream cheese frosting

\$59 per 6 inch cake

\$79 per 24 cake bites

LEMON MERINGUE CAKE

freshly baked lemon cake with lemon Swiss meringue buttercream and torched meringue

\$59 per 6 inch cake

\$79 per 24 cake bites

SALTED CARAMEL SPICE CAKE

spice cake with salted caramel buttercream

\$59 per 6 inch cake

\$79 per 24 cake bites

RED VELVET CAKE

freshly baked red velvet cake with house-made cream cheese frosting

\$59 per 6 inch cake

\$79 per 24 cake bites

DOUBLE CHOCOLATE CAKE

chocolate cake with dark chocolate buttercream

\$59 per 6 inch cake

\$79 per 24 cake bites

Dessert Jars

PUMPKIN BUTTERSCOTCH PUDDING JARS

with whipped cream

\$99 per 10 - 4 oz. glass jars

RICOTTA CHEESECAKE (GF)

house-made ricotta cheesecake over a cornmeal crumb

\$99 per 10 - 4 oz. glass jars

LEMON "PIE"

house-made lemon curd with graham cracker crumb

\$99 per 10 - 4 oz. glass jars

COCONUT CREAM PIE JARS

house-made coconut custard with rum-spiked whipped cream and pastry crust crumbles

\$99 per 10 - 4 oz. glass jars

CARAMEL APPLE SPICE CAKE JARS

house-made spice cake layered with caramel, macerated apples and whipped cream

\$99 per 10 - 4 oz. glass jars

POT DE CRÈME (GF)

dark chocolate or white chocolate - served in 4 oz. glass jars

\$99 per 10 jars

Dessert Bites

ASSORTED PETIT COOKIE PLATTER

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

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

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

ASSORTED COOKIES (*Gluten Free and Vegan Friendly*)

2 inch petit cookies - chocolate brownie cookies (GF, DF) -

snickerdoodles (vegan, GF) - red velvet cookies (vegan, GF)

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

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

CHOCOLATE CHIP COOKIES

freshly baked

12 full sized cookies \$59

24 petit, 2 inch cookies \$59

BROWNIE COOKIES (GF/DF)

freshly baked

24 petit, 2 inch cookies \$74

MOLASSES SANDWICH COOKIES

cream cheese frosting sandwiched between two molasses cookies

\$59 per 24

OATMEAL SANDWICH COOKIES

cream cheese frosting sandwiched between two oatmeal cookies

\$59 per 24

BROWNIES

fresh baked

\$79 per 24

TURTLE BROWNIES

our classic brownies with a pecan-caramel topping

\$79 per 24

TOFFEE BLONDIES

freshly baked blondies with a twist

\$79 per 24

CHAI CHEESECAKE BARS

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

\$89 per 24 pieces

WHITE CHOCOLATE PANNA COTTA (GF)

house-made white chocolate custard with whipped cream and caramelized white chocolate - served in a petit shot glass

\$79 per 24 petit disposable shooters

RICOTTA CHEESECAKE SHOOTERS (GF)

house-made ricotta cheesecake filling with cornmeal crumb

\$79 per 24 petit disposable shooters

SALTED CARAMEL KAHLUA TARTLETS

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

\$89 per 24 petit tartlets

ALMOND PRALINE CREAM PUFFS

topped with torched meringue

\$79 per 24

CANNOLI CHIPS

plain cannoli chips and cinnamon sugar cannoli chips with a ricotta-mascarpone dip mixed with sprinkles and chocolate chips

\$99

PUMPKIN BUTTERSCOTCH SHOOTERS

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

\$89 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

STICKY TOFFEE PUDDING BITES

house-made date cake bites with sticky toffee sauce

\$79 per 24