



Party with the Pros COCKTAIL MENU



Easy
Entertaining
Preserving Local Flavor Since 2006

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Classic hors d'Oeuvres /

Choose 3 Styles, One Hour
Choose 5 Styles, One Hour
Choose 3 Styles, Two Hours
Choose 5 Styles, Two Hours

\$10/guest
\$17/guest
\$14/guest
\$23/guest

Vegetarian

SPANAKOPITA

spinach + feta stuffed phyllo dough - house-made yogurt sauce

MAC 'N CHEESE FRITTER

with house-made cheese 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 - layered and baked

GENERAL TSO'S CAULIFLOWER (GF/DF)

fried cauliflower florets - house-made sauce

VEGETABLE EGG ROLL (DF)

with mango duck sauce



VEGETABLE PAKORA (vegan, GF)
with mango duck sauce

BUFFALO CAULIFLOWER (vegan, GF, contains nuts)
with house-made vegan ranch

MOLASSES BBQ CHICKPEA MEATBALL (vegan, GF)
topped with White Alabama BBQ sauce

ROASTED TOMATO BRUSCHETTA
garlic crostini, caramelized onions, blue cheese + roasted tomatoes

POLENTA BITE (GF)
with blue cheese, roasted grapes and fried basil

CORN FRITTER (GF/DF)
with southwest aioli

CHICKPEA SOCCA (vegan)
with romesco and crispy chickpeas





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

CEVICHE (GF, DF)
white fish with citrus, bell pepper and red onion

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

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

SAVORY PALMIER
puff pastry dough with bacon & house-made fruit preserves

STUFFED DATE (GF, DF)
chorizo stuffed dates wrapped in bacon

PROSCIUTTO WRAPPED FRUIT (GF)
seasonal fruit wrapped in prosciutto with balsamic reduction

Premium hors d'Oeuvres

Choose 3 Styles, One Hour
Choose 5 Styles, One Hour
Choose 3 Styles, Two Hours
Choose 5 Styles, Two Hours

\$14/guest
\$23/guest
\$20/guest
\$30/guest

Vegetarian

TOMATO SOUP + GRILLED CHEESE

house-made tomato soup with a petit grilled cheese

BURRATA TOAST POINT

burrata with fresh tomatoes and basil

SAVORY POPOVER

savory popovers with Summer corn and tomatoes

SAVORY BLUE CHEESE CHEESECAKE (GF)

honeycomb brittle + pickled grape

SAVORY LEMON ARTICHOKE CHEESECAKE (GF)

honeycomb brittle + crispy artichoke leaf



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

JERK CHICKEN (GF, DF)

charred plantain chip

from the Sea

LEMON PANKO CRAB CAKE

with lemon aioli

SEARED TUNA CRISP

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

LOBSTER SKEWER (GF)

poached lobster tail with brown butter + herb aioli

SHRIMP SPRING ROLL (DF)

fresh shrimp spring rolls with house-made peanut sauce

CRAB SALAD CROSTINI (DF)

house-made crab salad

SALMON MOUSSE (GF)

served on a house-made chip with fresh dill

CAKES 'N CHOWDER

house-made NE style clam chowder with a petit clam cake

LOBSTER BISQUE

served with a house-made lobster fritter



Beef & Pork

SHORT RIB POPOVER

savory popover stuffed with pulled short ribs - garlic aioli

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 - house bun

BEEF TERIYAKI SKEWER (GF/DF)

Japanese aioli

PANCETTA + MANCHEGO PALMIER

puff pastry with pancetta and manchego cheese

PANCETTA + FONTINA CHEESE PUFF

savory cheese puff

BEEF TARTARE (GF, DF)

grass-fed beef - house-made potato chip

PETIT PULLED PORK POTATO SKIN (GF)

fingerling potatoes - cheddar - scallions - sour cream - pulled pork

ANTIPASTI SKEWER (GF)

olive - artichoke - salami - petit mozzarella



Tasting Tables

pricing based on a minimum of 30 guests

PETIT VEGETABLE TABLE

petit carrots, Persian cucumbers, French breakfast radishes, broccollette, fresh tomatoes and haricot verte with house-made green goddess dip and classic hummus

REGIONAL CHEESE TABLE

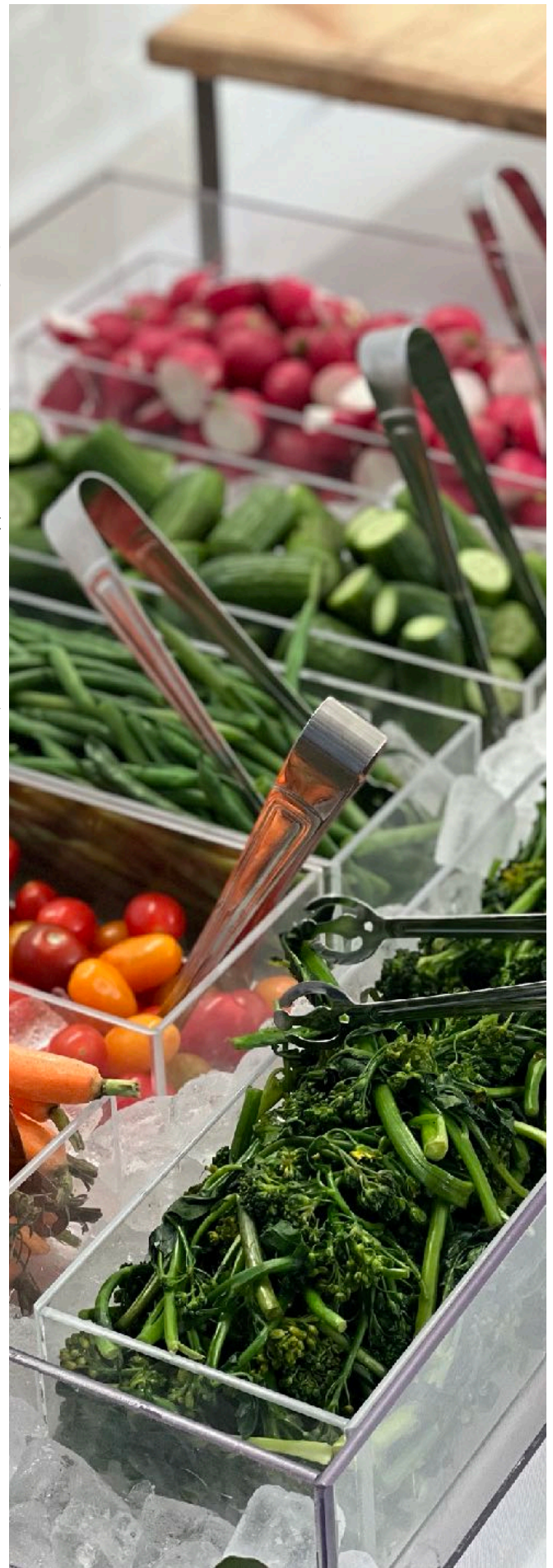
four styles of regionally sourced artisanal cheeses - red onion jam - spicy brown mustard - pickled vegetables - crackers & crostini

CRISP BAR

salted potato and sweet potato chips - BBQ seasoned sweet potato chips - ranch seasoned potato chips - caramelized onion dip and creamy pesto

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 - shellfish must
be added on by the piece

oysters (\$3.25/each)

littlenecks (\$2.25/each)

shrimp cocktail (\$3/each)

make it gourmet

add calamari salad shooters (GF, DF)

add mini stuffies

add split lobster tails (GF, DF) (MKT)

add lobster salad sliders (MKT)

add ceviches, crudos + more!

add scallop-blood orange ceviche (GF, DF)

add tuna crudo (GF, DF)

add spicy tuna poke shooters (GF)

add citrus salmon poke shooters (GF, DF)

add smoked salmon puffs

add caviar topped deviled eggs (GF)

add soy-ginger cucumber salad (vegan, GF)

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

A TASTE OF NEW ENGLAND

our signature New England clam chowder (GF) alongside
homemade clam cakes, signature tartar sauce, petit stuffed
quahogs and fish 'n chip cones

MEZZE BAR

fresh carrots and cucumbers, grilled flatbread, feta,
marinated olives, stuffed grape leaves, roasted garlic
hummus and house-made yogurt sauce

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 and
Nashville hot fried chicken, house-made slider rolls, mac 'n
cheese, sweet potato salad, pickles and house-made hot
sauce





CARVING STATION*

assorted proteins carved to order - includes house-made buns, garlic aioli, horseradish mayo and spicy brown mustard

Choose One or Two Proteins

Inclusions

Herb Roasted Turkey Breast
Garlic and Herb Pork Tenderloin
Cornbread Stuffed Pork Loin
Tri-Tip Beef with Salsa Verde
Herb Beef Tenderloin
Cocoa Espresso Lamb Tenderloin

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

TRADITIONAL ANTI PASTI

two gourmet, artisanal cheeses - two types of cured meat - house-made chicken pate - two styles of marinated vegetables - two house-made jams - pickles - olives - grilled toast points with pesto - crispy polenta cakes - cheddar and cracked pepper pastry straws - focaccia bread

add hand-carved prosciutto +\$11/guest

will incur additional service charges

TAPAS STYLE SMALL PLATES*

assorted small plates plated on disposable palm leaf plates.

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

Deviled Eggs with Fried Chicken

a classic house-made deviled egg alongside crispy fried chicken

Risotto with Chicken (GF)

cheesy risotto with grilled peach & goat cheese chicken

Chicken Piccata

seared chicken breast over short cut pasta with a lemon-caper pan sauce

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*

SLIDER BAR

includes 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

choose from...

BBQ Burger Slider

all-beef slider, BBQ sauce, crispy onion strings + smoked cheddar

the Better Big Mac

all-beef slider, lettuce, tomato, comeback sauce, pickles + American cheese

Mushroom Burger

all-beef slider, roasted mushrooms, caramelized onions, smoked cheddar + pickles

Classic Burger

all-beef slider, add your preferred toppings

Roast Beef Slider

sliced beef, pickled onion, horseradish cream, brown mustard and shaved romaine

Grilled Chicken Slider

grilled chicken breast with pesto, arugula + fresh tomato

Lobster Slider

house-made lobster salad on a fresh potato bun

Katie Fried Chicken Slider

crispy chicken on a fresh slider bun

Nashville Hot Fried Chicken Slider

crispy chicken mopped in spiced bacon fat on a fresh bun

Pulled Pork Slider

house-smoked pulled pork on a fresh bun, add your preferred toppings

Blueberry BBQ Chicken Slider

chopped blueberry BBQ chicken on a fresh bun, add your preferred toppings

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

LETTUCE CUPS

a display of assembled lettuce cups for a fresh bite!

Elote Chicken Lettuce Cups (GF)

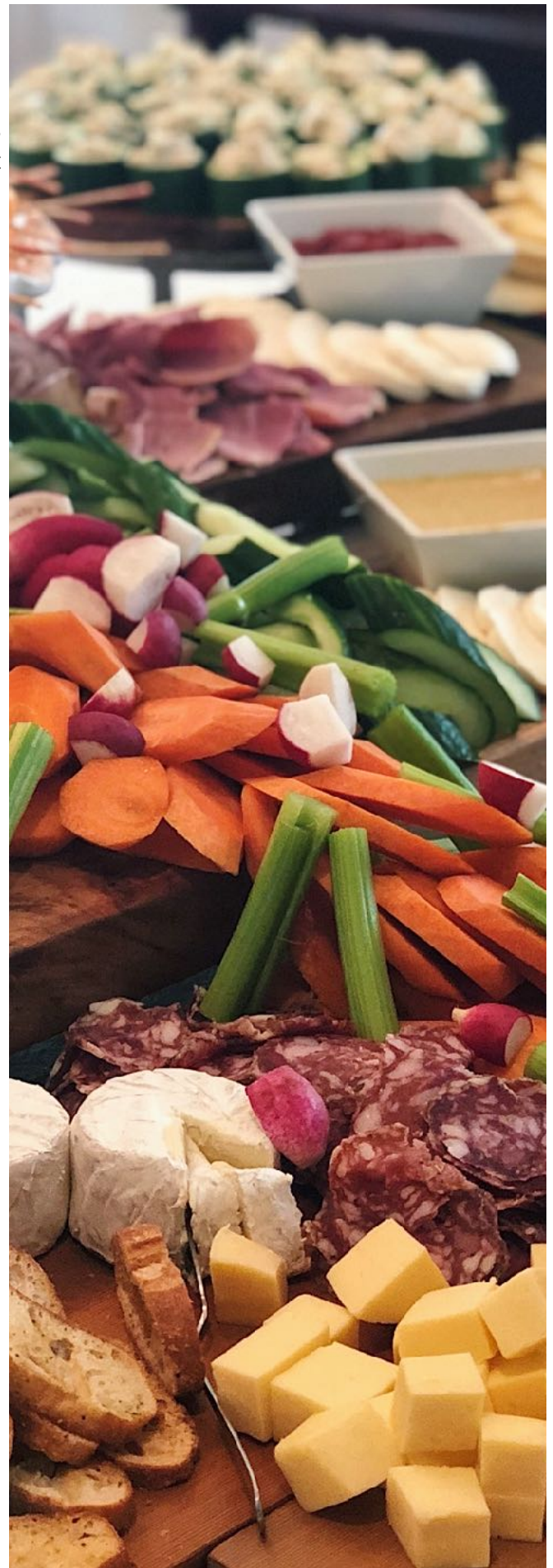
chopped grilled chicken breast with an elote style corn salad topper

Sesame Ground Pork Lettuce Cups (GF, DF)

savory sesame ground pork with pickled carrots, pickled radishes and a tamari vinaigrette

Tri-Tip Steak Lettuce Cups (GF, DF)

herb grilled steak with a roasted tomato salad topper



TAKE OUT BAR

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

choose from...

Chicken Poke (GF, DF)

chicken, scallions, carrots, garlic crisp + ginger-soy sauce over white rice

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

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

Mac 'n Cheese (v)

short cut pasta in our signature cream sauce

Mac 'n Cheese w/ Fried Chicken

short cut pasta in our signature cream sauce with fried chicken bites

Spicy Dan Dan Noodles (DF)

udon noodles with ground pork dan dan sauce

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

Mushroom Lo Mein (v, DF)

noodles with shiitake mushrooms, cabbage, fresh ginger and house-made sauce

Nime Chow Salad (GF, DF)

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

Veggie Fried Rice (v, GF, DF)

house-made fried rice

Spicy Eggplant (vegan, GF)

eggplant stir fried with house-made gouchujang sauce

Kung Pao Chicken (GF, DF)

crispy chicken bites in house-made sauce

Ham Fried Rice (GF, DF)

house-made fried rice with ham

LIVE-ACTION PASTA BAR

pasta finished to order with guests choice of sauces and fixings

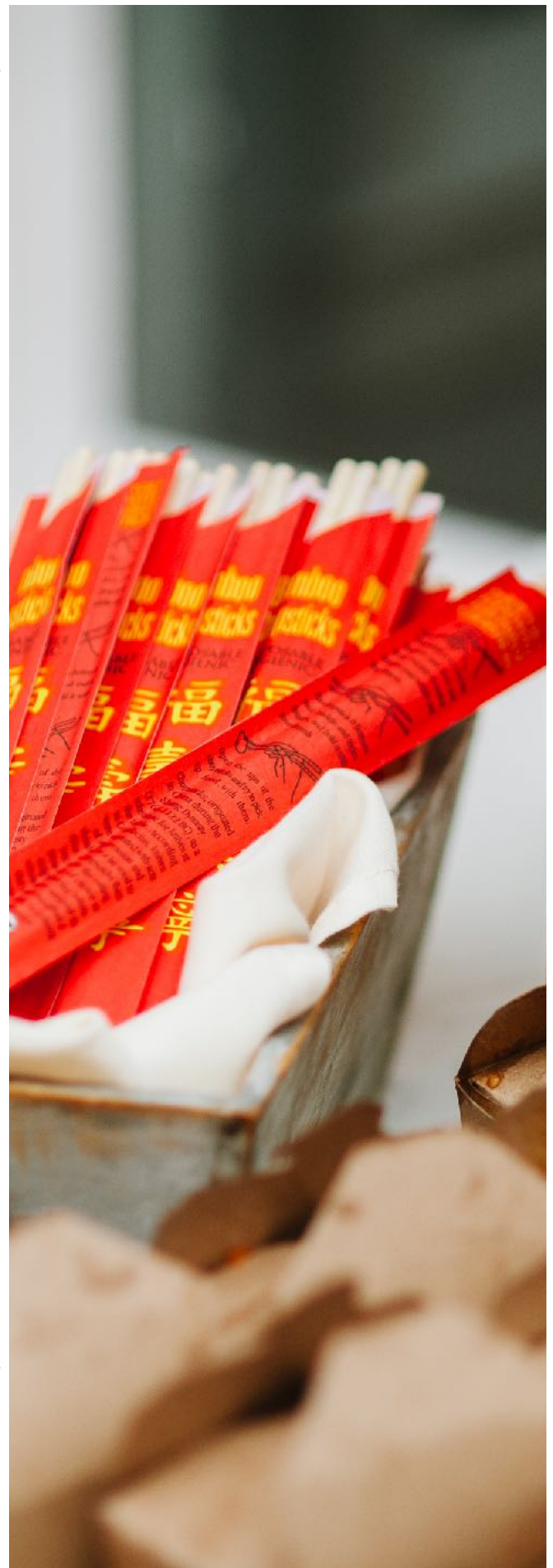
Sauces

house tomato sauce, cheese sauce, seasonal pesto (nut free), lemon-artichoke sauce (vegan)

Fixings

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

**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...

Burst Tomato Pasta (vegan)

short cut pasta with a burst tomato and garlic pan sauce

Burst Tomato Pasta with Chicken (DF)

short cut pasta with a burst tomato and garlic pan sauce and diced grilled chicken

Baked Ziti (v)

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheese

Baked Ziti with Meatballs

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheeses and all-beef meatballs

Artichoke and Lemon Pasta (vegan)

spaghetti in a grilled artichoke and roasted garlic sauce with fresh lemon juice

Pesto Pasta (v)

short-cut pasta with house-made pesto (nut free), corn and arugula

Mac 'n Cheese (v)

short cut pasta in our signature cream sauce

Burst Tomato Mac 'n Cheese (v)

short cut pasta in our signature cream sauce with burst cherry tomatoes

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

PAELLA BAR

includes accompaniments: roasted red peppers, red wine vinegar 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

PETIT SALAD BAR

choose an assortment of petit salads displayed tapas style

Choose Three or Five Styles

Summer Corn Salad

little gem lettuces, pickled peaches, cornbread croutons, manchego cheese, pork belly lardons and charred corn vinaigrette

Caesar Salad (v)

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

Greek Salad (v, GF)

chopped romaine, mesclun greens, kalamata olives, banana peppers, red onion, feta, chickpeas and red wine vinaigrette

Citrus Salad (v, GF, DF)

mesclun greens, fresh orange segments, quinoa, radishes, pickled onion and citrus vinaigrette

Summer Salad (v, GF)

mesclun greens, asparagus, quinoa, goat cheese, fresh tomatoes and lemon-herb vinaigrette

Antipasto Salad (v, GF)

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

Composed Vegetable Salad (v, GF)

grilled asparagus, zucchini and bell peppers, fresh radishes and tomatoes, green goddess dressing, sunflower seeds

Beach House Salad (v, GF)

mesclun greens, tomatoes, cucumbers, corn, crispy GF onion strings and house-made green goddess dressing

Peach + Halloumi Salad (v, GF)

mesclun greens and arugula with fresh peaches, grilled halloumi cheese, pickled onions and white wine vinaigrette

Mediterranean Salad (v, GF)

mesclun greens and arugula with pickled figs, crispy artichokes, preserved lemons, shaved parmesan and citrus vinaigrette

Cobb Salad (GF)

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

Cous Cous + Halloumi Salad (v, GF)

cous cous with grilled asparagus and zucchini, arugula, kalamata olives, halloumi cheese, pesto (nut free) and fresh lemon

Berry-Balsamic Salad (v, GF)

mesclun greens with strawberries, goat cheese, almonds, pickled onions and honey-balsamic vinaigrette

Composed Farro Salad (DF)

farro with grilled chicken breast, fresh corn and roasted garlic

Composed Quinoa Salad (v, GF)

quinoa with tomatoes, corn, cucumbers, pesto (nut free) and arugula





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 vegetables, pesto and
pimiento cheese

add pulled pork

add crispy chicken

Late Night Offerings

pricing based on a minimum of 30 guests

FRENCH FRY CONES (v, GF)

crispy French fries passed in a bamboo cone with a pipette of house-made secret sauce

TATER TOT CONES (v, GF)

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

ANTI PASTI SKEWERS (GF)

salami, green olives, marinated artichoke heart and petit mozzarella

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 savory pate a choux 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



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. Includes vanilla ice cream from Wright's Dairy Farm.

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

S'MORES BAR

three styles of s'mores: dark chocolate, milk chocolate and white chocolate on house-made graham cracker with house-made marshmallow.

BUILD YOUR OWN TRIFLE BAR

three styles of freshly baked cake (vanilla, chocolate and chamomile), diced and served alongside brown sugar crumble and house-made pastry cream for guests to assemble their own trifles

STRAWBERRY SHORTCAKE BAR

fresh strawberries with vanilla whipped cream, chocolate whipped cream, lemon whipped cream and house-made shortcake biscuits - build your own

GOURMET STRAWBERRY SHORTCAKE BAR

three styles of strawberries (macerated, fresh and jammed) with three styles of whipped cream (vanilla, lemon and chocolate), alongside honey brittle, toasted almonds, balsamic reduction, fresh basil and house-made shortcake biscuits - build your own

CANNOLI CHIP BAR

house-made cannoli chips served with sweetened ricotta-mascarpone dip, chocolate chips, pistachios and sprinkles

PETIT CANNOLI BAR

petit cannolis with sweetened ricotta-mascarpone filling - some with chocolate chips, some with pistachios and some with sprinkles



Build Your Own Petit Dessert Bar

Choose three selections
Choose four selections

ASSORTED COOKIES

2 inch petit cookies - chocolate chip cookies - lemon sugar cookies - chocolate mint cookies

BROWNIE COOKIES (GF/DF)

freshly baked

TAHINI BLONDIES

freshly baked blondies with a twist

TURTLE BROWNIES

our classic brownies with a pecan-caramel topping

DOUBLE CHOCOLATE CAKE BITES

chocolate cake with dark chocolate buttercream

VANILLA BERRY CAKE BITES

vanilla cake with seasonal berry jam and vanilla Swiss meringue buttercream

CARROT CAKE BITES

house-made carrot cake with classic cream cheese frosting

LEMON MERINGUE CAKE BITES

freshly baked lemon cake with Swiss meringue buttercream and torched meringue

HONEY CHAMOMILE CAKE BITES

chamomile infused tea cake honey Swiss meringue buttercream

RED VELVET CAKE BITES

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

COCONUT CAKE BITES

house-made coconut cake with cinnamon-anise Swiss meringue buttercream

ALMOND-PRALINE CREAM PUFFS

house-made cream puff with an almond-praline filling

YOGURT PANNA COTTA (GF)

house-made custard with macerated strawberries on top

COFFEE PANNA COTTA (GF)

house-made coffee custard

RICOTTA CHEESECAKE (GF)

house-made ricotta cheesecake over a cornmeal crumb

PETIT LEMON MERINGUE TARTS

house-made lemon curd and torched meringue in a petit tart shell

PETIT S'MORES TARTS

dark chocolate and torched meringue in graham cracker tart shells

HIBISCUS-GINGER BITES

ginger shortbread cookies topped with hibiscus curd

