



# *Party with the Pros* PLATED PACKAGES



Easy  
Entertaining  
Preserving Local Flavor Since 2006

(401) 437-6090 | [www.EasyEntertainingRI.com](http://www.EasyEntertainingRI.com) | [info@EasyEntertainingRI.com](mailto:info@EasyEntertainingRI.com)

## Contact Us

Phone: (401) 437-6090 x2

E-mail: [info@EasyEntertainingRI.com](mailto:info@EasyEntertainingRI.com)

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

## Office Hours

Monday - Friday: 10:00a -4:00p

## Offices & Venue

166 Valley St BLD 10

Providence RI, 02909

### What's included in my full service wedding quote?

We always include staff to execute your event over a four hour period, including set up and break down with three hours allotted for that. We are always able to accommodate extra time with an additional fee. China, flatware, glassware and linens are included. Anything required to cook offsite or execute the menu that has been quoted will be included in your proposal.

### Is gratuity included?

It is not. We leave gratuity up to the client's discretions for exceptional service. If you're wondering how much to tip, please see [this sheet](#) for our guidance.

### Are bar services included?

Bar packages can be added on and are linked on our website for you to review. Our bar packages include professional bartenders, glassware, ice, garnish, non-alcoholic beverages and set up.

### How many staff members will be on-site?

Staffing is dependent on many factors, some of them being menu, timing and style of services.

### Can you coordinate additional rentals for me?

We are happy to coordinate your tent, tables chairs, restroom trailers, etc. directly. If you need suggestions for security companies, bands, lighting or furniture rentals just ask! We have a long list of vendors we'd gladly recommend.

### What if I need to accommodate an allergy/dietary restriction?

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. We recommend choosing the menu you love and we can guide you on allergens from there.

### Can I provide my own alcohol for you to serve?

We do not currently offer that service for weddings. Our inclusive packages offer a more cohesive experience where we there is a bar that never runs out of items, is properly stocked and our staff is familiar and able to work well with the product. If you opt to provide your own alcohol and work with another company to serve it we are still happy to provide your food catering services, just please note that we cannot serve or clear alcohol at your event. You would want to ensure that there are additional bartenders to clear glasses, tray pass or provide wine with dinner. That same team should also be able to rent your glassware and provide ice or anything else the bar may need.

### Event Minimums

All pricing is based on a minimum of 25 guests.

### Are there any additional fees?

Prices do not include 7% RI sales tax, 1% RI food and beverage tax or our 8% administrative fee.

### How do we taste your food?

Couples who have their date secured with Easy Entertaining are entitled to a complimentary tasting for up to 4 people. If you would prefer to taste our food first, and then secure your date, you can join an open tasting (*subject to availability*) for \$125 per person. That fee covers your tasting and does not roll forward to your deposit should you decide to book with us.

### How do I reserve my date?

Dates are held via a non-refundable date reservation fee. This fee is not a deposit, but a fee to cover us closing your date to other events and/or couples. They are non-refundable but transferable to another service or date up to one year from the intended use date.

### Where can I read your reviews?

Our past couples have left us reviews on [Wedding Wire](#). Additionally, you can find reviews on Google by searching "Easy Entertaining Inc"

# Pricing

## Platinum Package

### COCKTAIL HOUR

choose three selections to build a grazing table  
and

choose three premium passed appetizers  
from the following pages

### SALAD COURSE

choose one offering

### ENTREE

choose two options from either tier  
tier three options excluded, inquire about per guest up-charge

### DESSERT

includes cake cutting service (cake sourced by client) and coffee service

from \$139/guest

Entree upgrades are available.

Pricing does not include gratuity, 8% administrative fee, RI sales tax or food & beverage tax. Bar packages may be added on.

## Gold Package

### COCKTAIL HOUR

choose three selections to build a grazing  
table  
or

choose three classic passed appetizers  
from the following pages

### SALAD COURSE

choose one offering

### ENTREE

choose two options from tier one

### DESSERT

includes cake cutting service (cake sourced by client)  
and coffee service

from \$109/guest

Entree upgrades are available

Pricing does not include gratuity, 8% administrative fee, RI  
sales tax or food & beverage tax. Bar packages may be  
added on.

## Classic Package

### SALAD COURSE

choose one offering

### ENTREE

choose one offering from tier one

### DESSERT

includes cake cutting service (cake sourced by client)  
and coffee service

from \$99/guest

Entree upgrades are available

Pricing does not include gratuity, 8% administrative fee, RI  
sales tax or food & beverage tax. Bar packages may be  
added on.

# *Dinner Offerings*

## *Salad Choices*

### CITRUS SALAD (v, GF, DF)

mesclun greens, fresh orange, quinoa,  
radishes, red onion, citrus vinaigrette  
*\*Spring/Summer Season\**

### AUTUMN SQUASH SALAD (vegan, GF)

mesclun greens, arugula, roasted squash,  
pomegranate seeds, pepitas, pesto vinaigrette  
*\*Fall/Winter Season\**

### SUMMER SALAD (v, GF)

mesclun greens, shaved asparagus, goat  
cheese, quinoa, fresh tomatoes, lemon-herb  
vinaigrette  
*\*Spring/Summer Season\**

### CRANBERRY ALMOND SALAD (v, GF, DF)

mesclun greens, dried cranberries, fresh  
apples, toasted almonds, honey-balsamic  
vinaigrette  
*\*Fall/Winter Season\**

### CAESAR SALAD (v,)

romaine, shaved parmesan, croutons, house-  
made Caesar dressing

## *Tier One Entrees*

### TOMATO-BASIL CHICKEN (GF)

grilled chicken breast, burst tomatoes,  
parmesan risotto, fresh basil

### PEACH CHICKEN (GF)

peach jam, goat cheese, twice baked potato,  
fresh corn puree

### FIG + BLUE CHEESE CHICKEN (GF)

fig jam, blue cheese, twice baked potato, fresh  
corn puree

### BURST TOMATO COD

crispy mashed potato cake, burst tomatoes,  
broccoli

### NICOISE STYLE WHITE FISH (GF, DF)

tomato-olive relish, ultra crispy roasted  
potatoes, house romesco sauce

### MISO SALMON (GF, DF)

crispy rice cake, braised cabbage, ginger-soy  
sauce

### SMOKED PORK LOIN

ultra crispy roasted potatoes, carrot puree,  
house-made chimichurri

### ROASTED PORK LOIN

crispy mashed potato cake, broccoli, house-  
made bacon-tomato jam

### GINGER-MOLASSES BRISKET

crispy mashed potato cake, fresh corn puree

### HERB GRILLED FLAT IRON (GF, DF)

grass-fed, ultra crispy roasted potatoes,  
butternut puree, demi-glace

### ROAST BEEF (GF)

grass-fed beef, blue cheese + onion mashed  
potatoes, broccoli, tomato gastrique

### FRESH TROFIE PASTA (v)

fresh trofie pasta, house-made pesto, arugula,  
fresh corn, garden basil

### EGGPLANT CAPONATA (v, GF)

polenta cakes, house-made pesto

### MEDITERRANEAN EGGPLANT (v)

spiced Japanese eggplant, herby cous cous,  
house-made yogurt sauce, chickpeas

### *Tier Two Entrees*

BLUEBERRY BBQ SHORT RIBS (GF)  
cheddar + chive mashed potatoes, asparagus

PARMESAN CRUSTED HALIBUT (GF)  
celery root puree, prosciutto wrapped  
asparagus

BROWN BUTTER SEARED SCALLOPS

over parmesan risotto with tomato gastrique  
or

over tomato + white bean succotash with  
tomato gastrique

or

over asiago polenta with garden basil +  
popped corn

### *Tier Three Entrees*

BEEF TENDERLOIN (+\$MKT)  
beer braise, duchess potatoes, roasted  
brussels, pancetta

CHIMICHURRI BEEF TENDERLOIN  
(+\$MKT)

carrot puree, potato pave, house-made  
chimichurri

## *A Sweet Ending*

CONSIDER ADDING A PLATED DESSERT

S'MORES TART (+\$15/guest)

a graham cracker tart shell filled with dark chocolate crèmeux and topped with torched meringue

LEMON MERINGUE TART (+\$15/guest)

a graham cracker tart shell filled with house-made lemon curd and topped with torched meringue

COCONUT CREAM TART (+\$15/guest)

a sweet tart shell filled with coconut cream and topped with rum-spiked whipped cream

# Grazing Tables

## Included Offerings

### MEATS + CHEESES

camembert & smoked cheddar with finocchiona sausage, sliced coppa and crackers

### ACCOMPANIMENTS

the perfect addition to any cheese or charcuterie platter - includes grapes, kalamata olives, house-made honey brittle and crostini

### CLASSIC CHEESE PLATTER (v, GF)

cheddar - Monterey Jack - Pepper Jack - fresh grapes

### CRUDITE PLATTER (v, GF)

fresh carrots, celery, cucumbers, tomatoes and radishes with house-made green goddess dip

### HOMEMADE CHIP PLATTER (v, GF)

ranch seasoned potato chips - BBQ seasoned sweet potato chips - caramelized onion dip

### ASSORTED SANDWICH BITES

prosciutto-pesto bites - turkey & tomato jam bites - BLT bites

### BRUSCHETTA

build your own - garlic crostini - tomato jam - burrata cheese - house-made pesto - chicken pate

### PRETZEL BITES (v)

pretzel nuggets with our house-made pimiento cheese dip & peach mustard

### GRILLED FLATBREADS

*Choose one style. Choosing more than one style counts as more than one selection*

#### *Classic (v)*

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

#### *White Pesto (v)*

ricotta cheese - arugula - mozzarella cheese - house-made kale pesto

#### *BBQ Chicken*

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

### SNACKING PLATTER (v)

fresh carrots and celery - Monterey Jack cheese - grilled flatbread strips - artisanal crackers - classic hummus and house-made pimiento cheese dip

### BUFFALO CHICKEN DIP

house-made buffalo chicken dip served with fresh carrots, celery and grilled flatbread strips

### MEZZE PLATTER (v)

fresh carrots and cucumber - grilled flatbread strips - kalamata olives - feta cheese - classic hummus - house-made yogurt sauce

### ITALIAN CALZONES

ham - salami - banana peppers - mozzarella cheese

### VEGETARIAN CALZONES (v)

zucchini & arugula with ricotta cheese, cheddar and house-made pesto

### BUFFALO CHICKEN CALZONES

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

### ANTIPASTI SKEWERS

salami - green olives - artichoke heart - marinated petit mozzarella

### CAPRESE SKEWERS

cherry tomatoes - petit mozzarella - garden basil - balsamic

### ZUCCHINI TARTLETS (v)

petit tart shells with zucchini, tomatoes, ricotta cheese & pesto

### SAVORY TOMATO JAM POPOVERS (v)

savory popovers with tomato jam & cheddar cheese

### SHORT RIB POPOVERS

savory popovers with braised short ribs and garlic aioli

### SAVORY PANNA COTTA (GF)

savory goat cheese & herb panna cotta with dried figs

### SPANAKOPITA

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

### SAVORY PATE A CHOUX BITES

savory puffs with pancetta, herbs and artisanal cheeses

### SAVORY PALMIER

puff pastry, pancetta, manchego cheese



# Classic hors d'Oeuvres

## *Vegetarian*

### SPANAKOPITA

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

### MAC 'N CHEESE FRITTERS

with garlic aioli

### CLASSIC CAPRESE SKEWERS (GF)

fresh mozzarella - tomato - basil

### DEEP DISH PIZZA BITES (GF)

gluten free biscuit dough - crushed tomato - artisanal cheeses

### EGGPLANT PARMESAN BITES (GF)

shaved eggplant - crushed tomato - artisanal cheeses - layered and baked

### GENERAL TSO'S CAULIFLOWER (GF/DF)

fried cauliflower florets - house-made sauce

### VEGETABLE EGG ROLL (vegan)

with mango duck sauce

### VEGETABLE PAKORA (vegan)

with mango duck sauce

### BUFFALO CAULIFLOWER (vegan)

with house-made vegan ranch

### BBQ CHICKPEA MEATBALLS (vegan)

made in-house

### ROASTED TOMATO BRUSCHETTA (Spring/Summer)

garlic crostini, caramelized onions, blue cheese + roasted tomatoes

### AUTUMN CROSTINI (Fall/Winter)

roasted brussels sprouts + blue cheese

### POLENTA BITE (GF)

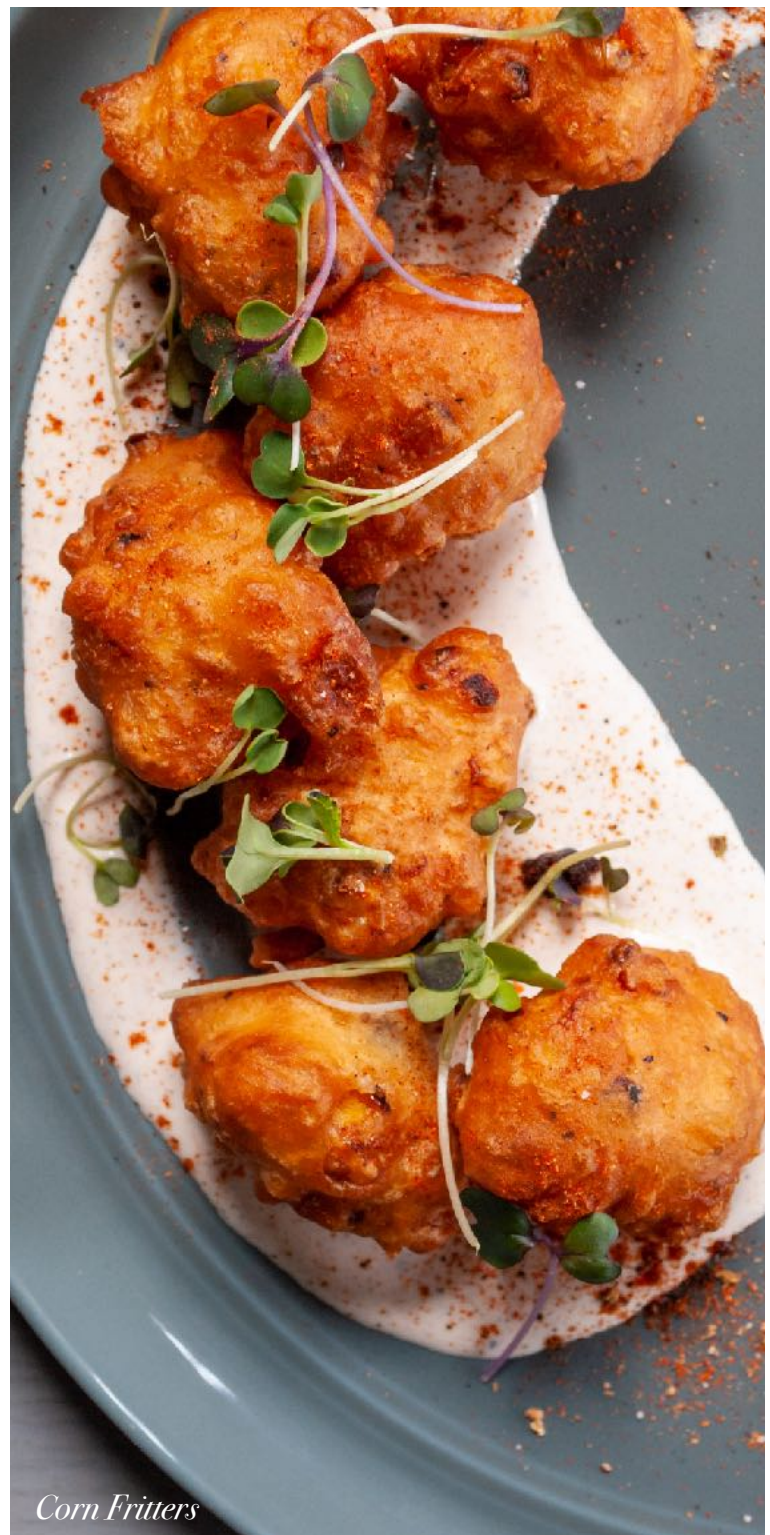
with blue cheese, roasted grapes and fried basil

### CORN FRITTERS (GF/DF)

with southwest aioli

### CHICKPEA SOCCA (GF)

with romesco and crispy chickpeas



*Corn Fritters*

### LEEK + MUSHROOM CROQUETTE (Fall/Winter)

with house-made aioli

### SWEET POTATO COIN (Fall/Winter) (GF/DF)

with with whipped avocado & tahini-lime drizzle



*Burrata Toast Point*

## *from the Sea*

**SCALLOP WRAPPED IN BACON**  
skewered

**SHRIMP TOSTADA (GF)**  
chili-lime shrimp

**SMOKED SALMON PUFF**  
house-made pate a choux with whipped chive cream  
cheese and smoked salmon

**CEVICHE (Spring/Summer)**  
white fish with citrus, bell pepper and red onion

## *Poultry*

**CHICKEN EMPANADAS**  
with house-made chimichurri

**BUFFALO CHICKEN BITES**  
crispy chicken - blue cheese or house-made  
buttermilk ranch

**CHICKEN PARMESAN LOLLIPOPS**  
crispy chicken - crushed tomato - parmesan cheese -  
basil

## *Beef & Pork*

**CRANBERRY PINOT NOIR MEATBALLS**  
(Fall/Winter)  
all-beef cocktail meatballs - signature red wine glaze

**BEEF EMPANADAS (DF)**  
with house-made chimichurri

**FRANKS IN A BLANKET**  
everything bagel seasoning + mustard glaze

**ARANCINI (GF)**  
with pepperoni, mozzarella and basil

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

**STUFFED DATES (GF)**  
chorizo stuffed dates wrapped in bacon

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



# Premium hors d'Oeuvres

## *Vegetarian*

### TOMATO SOUP + GRILLED CHEESE

house-made tomato soup with a petit grilled cheese

### BURRATA TOAST POINT (Spring/Summer)

burrata with fresh tomatoes and basil

### BURRATA TOAST POINT (Fall/Winter)

burrata with preserved tomatoes and basil

### SAVORY POPOVER (Spring/Summer)

savory popovers with Summer corn and tomatoes

### APPLE + BRIE TARTLETS (Fall/Winter)

house-made tartlets with apple chutney and brie

### CHEDDAR + APPLE POPOVER (Fall/Winter)

savory popovers with apple butter

### SWEET POTATO POPOVER (Fall/Winter)

savory popovers with house sweet potato jam

### SAVORY CHEESECAKE (GF)

savory blue cheese cheesecake with honeycomb brittle

### SAVORY LEMON ARTICHOKE CHEESECAKE (GF)

crispy artichoke leaf

## *from the Sea*

### LEMON PANKO CRAB CAKE

with lemon aioli

### SEARED TUNA CRISP

wonton chip - pepper seared tuna - charred onion aioli

### SHRIMP GRIT CAKE (GF)

crispy grit cake with spicy chipotle shrimp

### LOBSTER SALAD BITES

lemon zest lobster salad in an edible cucumber cup (GF) or a savory pate a choux bun

### LOBSTER SKEWER (GF)

butter poached lobster tail with lemon-herb drizzle

### SHRIMP SPRING ROLLS (GF/DF)

fresh shrimp spring rolls with house-made peanut sauce





### CRAB SALAD BITE (GF/DF)

house-made crab salad in an edible cucumber cup

### SALMON MOUSSE

served on a house-made chip with fresh dill

### CAKES 'N CHOWDER

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

### LOSBTER BISQUE

served with a house-made lobster fritter

## *Poultry*

### COCONUT CHICKEN SKEWERS (GF)

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 WAFFLES

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)

charred plantain chip

## *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 (DF)

grass-fed beef - house-made potato chip

### PETIT PULLED PORK POTATO SKINS (GF)

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

### ANTIPASTI SKEWER (GF)

olive - artichoke - salami - petit mozzarella



# *Build Your Own Dessert Bar*

Choose three selections

Choose four selections

\$9/guest

\$11/guest

## **ASSORTED COOKIES**

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

## **BROWNIE COOKIES (GF/DF)**

freshly baked

## **LEMON SANDWICH COOKIES**

cream cheese buttercream sandwiched between two lemon sugar cookies

## **BROWNIES**

fresh baked

## **TAHINI BLONDIES**

classic blondies with a savory twist

## **DOUBLE CHOCOLATE CAKE BITES**

chocolate cake with dark chocolate buttercream

## **LEMON MERINGUE CAKE BITES**

lemon cake with lemon buttercream and torched meringue

## **HONEY CHAMOMILE CAKE BITES**

chamomile-vanilla cake with honey buttercream

## **VANILLA BERRY CAKE BITES**

a classic vanilla cake with a berry jam filling and seasonal berry buttercream

## **ALMOND-PRALINE CREAM PUFFS**

house-made cream puff with an almond-praline filling  
\$79 per 24 petit cream puffs

## **YOGURT PANNA COTTA SHOOTERS (GF)**

house-made custard with seasonal fruit topper

## **COFFEE PANNA COTTA SHOOTERS (GF)**

house-made coffee custard

## **RICOTTA CHEESECAKE SHOOTERS (GF)**

house-made ricotta cheesecake over a cornmeal crumb

## **RASPBERRY CHEESECAKE BARS**

raspberry white chocolate cheesecake bars with a dark chocolate crust

## **PETIT LEMON MERINGUE TARTS**

house lemon curd in a sweet pastry shell with torched meringue

## **PETIT COCONUT CREAM TARTS**

house-made coconut custard in a sweet pastry shell with rum-spiked whipped cream

## **PETIT S'MORES TARTS**

graham cracker tart shell with dark chocolate cremieux and torched meringue



# Dessert Stations

## ICE CREAM BAR

\$6.50/guest

build your own sundae with the following: chocolate sauce, maraschino cherries, house-made caramel, whipped cream, cookie crumbles and sprinkles

## HOT COCOA BAR

\$6/guest

decadent house-made hot chocolate with assorted mix-ins: mini marshmallows, cinnamon sticks, chocolate chips and whipped cream

## SWEET PRETZEL BAR

\$12/guest

salted + cinnamon sugar pretzels alongside cinnamon sugar pretzel nuggets with chocolate sauce, cream cheese dip, house-made caramel and sprinkles

## SWEET WAFFLE STATION

\$8/guest

warm waffles with assorted toppers: vanilla glaze, seasonal fruit glaze, chocolate chips, toasted almonds, maple syrup and whipped cream

## S'MORES BAR

\$12/guest

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

\$9.50/guest

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

\$9.50/guest

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

## GOURMET STRAWBERRY SHORTCAKE BAR

\$12/guest

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

\$9/guest

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





# *Classic Beer & Wine Open Bar*

## *Beer*

Bud Light | Stella Artois | Sam Adams Boston Lager | Sam Adams Seasonal | White Claw Hard Seltzer (GF)

## *Wine*

Sean Minor Chardonnay | Allan Scott Sauvignon Blanc  
Le Grande Pinot Noir | Scotto Cabernet | Aimee Roquesante Rosé

## *Non-Alcoholic*

Sparkling & Still Water

50+ guests	1 hour	2 hours	3 hours	4 hours	5 hours
Plasticware	\$19	\$20	\$21	\$23	\$26
Glassware	\$21	\$22	\$23	\$25	\$28

# *Classic Full Open Bar*

## *Beer*

Bud Light | Stella Artois | Sam Adams Boston Lager | Sam Adams Seasonal | White Claw Hard Seltzer (GF)

## *Wine*

Sean Minor Chardonnay | Allan Scott Sauvignon Blanc  
Le Grande Pinot Noir | Scotto Cabernet | Aimee Roquesante Rosé

## *Spirits*

Titos Vodka  
Bombay Gin  
Jack Daniels  
Dewars White Label Scotch  
Bacardi Silver Rum  
Captain Morgan Spiced Rum  
Cleveland Bourbon  
Hornito's Tequila  
Southern Comfort  
Amaretto  
Malibu Rum  
Stoli Raspberry Vodka  
Peachtree Schnapps  
Deep Eddy Cranberry Vodka  
Sweet & Dry Vermouth

## *Mixers, Garnish and non-alcoholic*

Coca-Cola (Regular & Diet)  
Asst. Polar Seltzer  
Ginger Ale  
Bottled Water  
Tonic Water/Club Soda  
Sour Mix  
Cranberry, Orange, Pineapple & Grapefruit Juices

50+ guests	1 hour	2 hours	3 hours	4 hours	5 hours
Plasticware	\$21	\$22	\$23	\$25	\$29
Glassware	\$23	\$24	\$25	\$27	\$31

**Please Note:** Bartenders tending to full liquor bars can not serve shots of any kind.