



Easy
Entertaining
PRESERVING LOCAL FLAVOR SINCE 2006

CORPORATE BREAKFAST + LUNCH

(401) 437-6090 | EASYENTERTAININGRI.COM

FAQs + ORDERING INFORMATION

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 of the week.

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 prices on this menu are for food items only, picked up or delivered in bio-degradable palm leaf platters or disposable catering tins if the item requires reheating.

ARE THERE ADDITIONAL FEES?

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 7% administrative fee. A minimum 7% 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.

CAN YOU ACCOMMODATE ALLERGIES / DIETARY RESTRICTIONS?

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. We are unable to modify menu items from our pick up/delivery offerings.

ORDER NOTICE

Most menu items are available with 72 hours notice.

ORDER MINIMUMS

Quoted prices for packages are based on a 25 guest minimum. We can accommodate smaller groups between 10-24 guests; this generally adds \$1-\$2 per person to the listed price. Inquire with your booking agent.

PICK UP + 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.

CONTACT

Phone: (401) 437-6090 x2
E-mail: info@EasyEntertainingRI.com
Online: www.EasyEntertainingRI.com

OFFICE HOURS

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

BREAKFAST PACKAGES

ALL PACKAGES ARE SERVED ON DISPOSABLE CATERING TRAYS OR TINS AND INCLUDE REGULAR NEW HARVEST COFFEE WITH ACCOMPANIMENTS. DECAF MAY BE ADDED ON AS NEEDED. IF YOU'D LIKE A MORE ELEGANT SET-UP PLEASE INQUIRE WITH YOUR BOOKING AGENT.

CONTINENTAL

House-baked Petit Pastries

apple-cinnamon muffins, cream cheese + fruit danish and
sun-dried tomato-cheddar biscuits

Chopped Fruit Duet

melon & seasonal berries

Hard Boiled Eggs

cage-free eggs, sliced in half

pastry only | \$11/guest

pastry and fruit | \$13/guest

pastry, fruit and eggs | \$14/guest

Pricing based on a 25 guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

EE's SIGNATURE SPREAD

Scrambled Cage-free Eggs

assumes 2 per guest

Breakfast Sausage or Applewood Bacon

assumes 3 pieces per guest

Homestyle Breakfast Potatoes

Chopped Fruit Duet

melon & seasonal berries

\$16/guest with sausage

\$17/guest with bacon

Pricing based on a 25 guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

GOURMET BREAKFAST

Cheddar & Chive Frittata (v, GF)

cage-free eggs with cheddar cheese and garden chives

French Toast Bake

day-old bread baked in a sweetened custard, served with
maple syrup and butter

Chicken-Apple Breakfast Sausage or Applewood Bacon

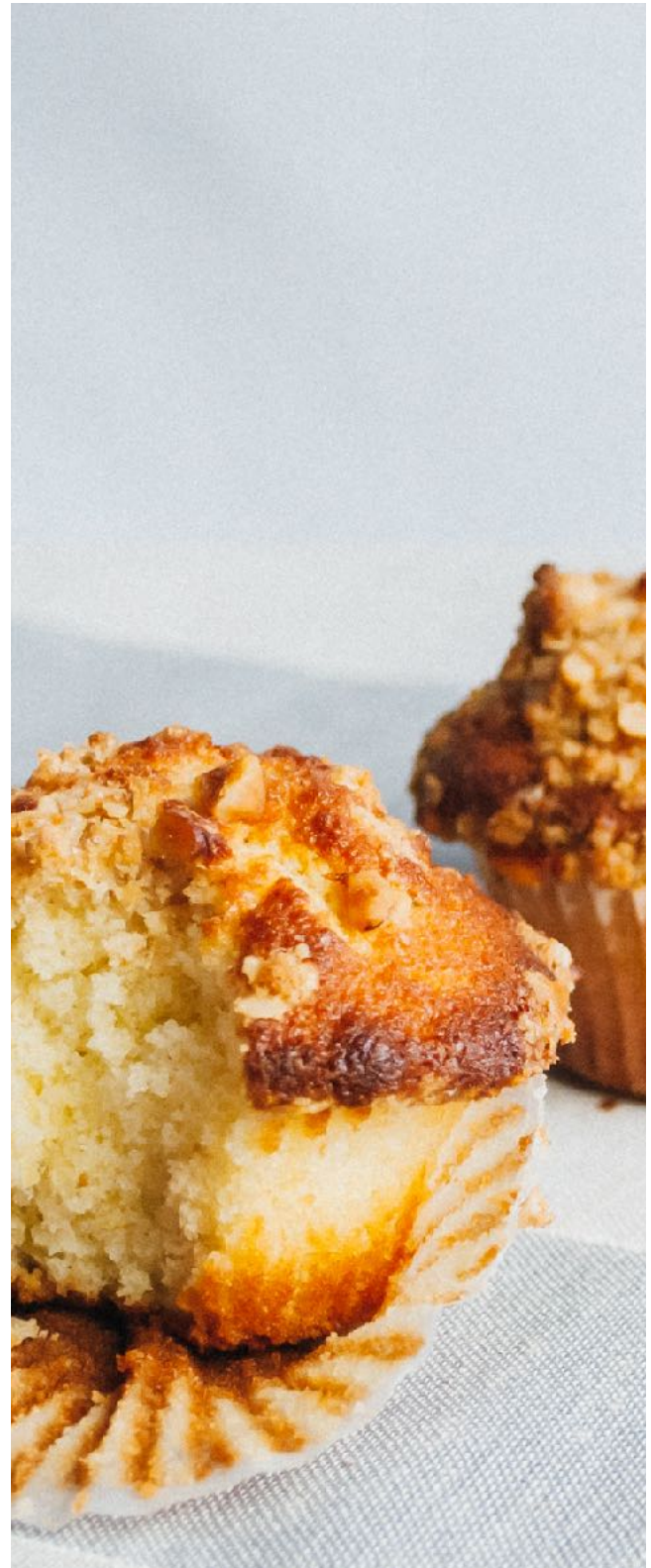
Chopped Fruit Duet

melon & seasonal berries

\$20/guest with sausage

\$21/guest with bacon

Pricing based on a 25 guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.





CONTINENTAL BOXED BREAKFAST

INDIVIDUALLY PACKAGED + LABELED

Petit Pastries

apple-cinnamon muffin + sun-dried tomato-cheddar
biscuit

Chopped Fruit Duet

melon & seasonal berries

Butter + Jam

\$12/guest

*Pricing based on a 25 guest minimum. Quoted prices may
increase by \$1-\$2 per person for groups 10-24 in size.*

VEGAN BOXED BREAKFAST

INDIVIDUALLY PACKAGED + LABELED

Chia Seed Pudding

made in-house and topped with fresh fruit
*(contains almond)

English Muffin

with a side of jam

Chopped Fruit Duet

melon & seasonal berries

\$17/guest

*Pricing based on a 25 guest minimum. Quoted prices may
increase by \$1-\$2 per person for groups 10-24 in size.*

EGG SANDWICHES

Vegetarian Egg Sandwiches

chive frittata with cheddar cheese + house-made tomato
jam on a freshly made English muffin

Bacon, Egg + Cheese Sandwiches

plain frittata with bacon and cheddar cheese on a freshly
made English Muffin

Fruit

sliced orange wedges + chopped fruit duet

\$16/guest

*Pricing based on a 25 guest minimum. Quoted prices may
increase by \$1-\$2 per person for groups 10-24 in size.*

BUILD YOUR OWN PARFAIT BAR

THIS IS A STYLED DISPLAY AND THE PACKAGE PRICE INCLUDES THE RENTAL OF EASY ENTERTAINING'S SERVICE WARE. THIS WILL INCUR A PICK UP FEE.

Yogurt Options

plain yogurt, vanilla yogurt and vegan coconut yogurt

Assorted Mix-ins and Toppers

strawberries, blueberries, chia seeds almonds, house-made chocolate protein powder (*contains almond*), and house-made GF granola (*nut free, contains honey otherwise vegan*)

\$23/guest

Pricing based on a 25 guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.



BUILD YOUR OWN PACKAGE

ITEMS IN PACKAGES ARE ALL DELIVERED WARM IN DISPOSABLE CONTAINERS. INQUIRE WITH A BOOKING AGENT ABOUT A STYLED DELIVERY OR SERVICED EVENT.

Choose one egg + one side	\$14/guest
Choose one egg + two sides	\$15/guest
Choose one egg + three sides	\$16/guest
Choose one egg, one side, one protein	\$17/guest
Choose one egg, two sides, one protein	\$18/guest
Choose one egg, three sides, one protein	\$19/guest
Choose one egg, one side, two proteins	\$21/guest
Choose one egg, two sides, two proteins	\$22/guest
Choose one egg, three sides, two proteins	\$23/guest

EGG OFFERINGS

Scrambled Eggs
Cheddar + Chive Frittata (v, GF)
Tomato + Pesto Strata (v)
Vegetarian Egg Sandwiches (v)
Vegetarian Polenta-Egg Bake (GF)
Tofu Scramble (vegan, GF) +\$2/person

SIDES + CARBS

Chopped Fruit Duet (vegan, GF)
Homestyle Breakfast Potatoes (vegan, GF)
Assorted Pastries (*three seasonal styles*)
English Muffins (vegan)
Yogurt Parfaits (*will include 1 parfait per person*)

BREAKFAST PROTEINS

Applewood Bacon (*assumes 3 per guest*)
Pork Breakfast Sausage (*assumes 3 per guest*)
Chicken-Apple Breakfast Sausage (*assumes 3 per guest*)
Vegan Breakfast Sausage +\$2.5/person

LUNCHEONS

ITEMS IN PACKAGES ARE ALL DELIVERED WARM IN DISPOSABLE CONTAINERS. INQUIRE WITH A BOOKING AGENT ABOUT A STYLED DELIVERY OR SERVICED EVENT.

LUNCH COMBOS

SMALL SANDWICH AND SIDE COMBO

choose any (2) **classic** sandwiches and (1) side.

\$15/guest

Pricing based on a 25 guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

LARGE SANDWICH AND SIDE COMBO

choose any (3) **classic** sandwiches and (2) sides.

\$17/guest

Pricing based on a 25 guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

CLASSIC SANDWICHES

may be ordered as part of the SM/LG Sandwich & Side Combo

CLASSIC TURKEY (DF)

sliced turkey breast with mesclun greens and aioli on house bread

SONOMA CHICKEN SALAD (DF)

house chicken salad with celery, red onion, chopped nuts, dried fruit and spices with mesclun greens in a wrap

SICILIAN CHICKEN SALAD (DF)

house-made chicken salad with red wine vinegar, crisp celery, almonds, fennel, herbs and a touch of lemon in a wrap

CHICKEN CAESAR WRAP

grilled chicken breast with romaine lettuce, shaved parmesan and classic Caesar dressing in a wrap

CHICKEN PESTO ON FOCACCIA

sliced chicken breast with arugula, creamy pesto and sliced tomatoes on house focaccia

VEGETARIAN CAESAR WRAP (v)

romaine lettuce with shaved parmesan and classic Caesar dressing in a wrap

HAM & CHEDDAR

sliced ham, cheddar cheese, mesclun greens, "everything but the bagel" spread, house focaccia

VEGETARIAN ITALIAN ON FOCACCIA

roasted butternut squash with fresh mozzarella, arugula, garden basil and red pepper aioli on house focaccia bread

VEGGIE BAGUETTE (vegan)

grilled zucchini, bell peppers and eggplant with chermoula and arugula on a baguette

ROAST BEEF

sliced roast beef, horseradish aioli and arugula on house-made ciabatta bread

SLIGHTLY SPICY VEGGIE (v)

roasted broccolini, arugula, ricotta cheese and pecorino on house-made ciabatta bread with a moderate Calabrian chili spread

WINTER VEGGIE SANDWICH (v)

roasted butternut squash, fresh mozzarella and arugula with maple aioli on house-made ciabatta bread

SMOKEY CHICKEN + BACON SANDWICH

sliced chicken breast with applewood smoked bacon, arugula, smoked cheddar cheese and tomato aioli on house-made focaccia bread

SHAWARMA CHICKEN WRAP

seasoned chicken with house-made yogurt sauce, shaved cucumbers, beet hummus, cherry tomatoes, mesclun greens and romaine lettuce in a wrap

VEGETARIAN MEZZE WRAP (v)

house-made yogurt sauce, shaved cucumbers, beet hummus, cherry tomatoes, mesclun greens and romaine lettuce in a wrap

THE CITRUS TURKEY

sliced turkey breast with arugula, herbed cheese spread and citrus aioli on house bread

GOURMET TURKEY ON FOCACCIA

sliced turkey breast, smoked cheddar, bacon, garlic aioli and mesclun greens on house focaccia bread

TUNA SALAD SANDWICH

house-made tuna salad on freshly baked bread with arugula and house-made pickles

PREMIUM SANDWICHES

incur a \$2.50 up-charge per guest

ITALIAN ON FOCACCIA

salami, fresh mozzarella, arugula, garden basil and red pepper aioli on house focaccia bread

THE PREMIUM ITALIAN

sliced prosciutto, salami, roasted broccolini, ricotta cheese, pecorino and a moderate Calabrian chili spread on house-made ciabatta bread

SALADS + SIDES

the following may be ordered as part of the sandwich/side combo

SEASONAL PASTA SALAD (vegan)

al dente pasta - vinaigrette based dressing

PICNIC POTATO SALAD (v)

roasted potatoes - traditional creamy dressing

PICNIC PASTA SALAD (v)

al dente pasta - traditional creamy dressing

NORTH FORK POTATO CHIPS

crispy salted chips straight from New York

CHOPPED FRUIT

melon and berries

COMPOSED QUINOA SALAD (v, GF)

quinoa with baby kale, roasted squash and house-made pesto (nut free)

COMPOSED FARRO SALAD (v)

farro with roasted cauliflower, sun-dried tomatoes, feta cheese and roasted garlic vinaigrette

COMPOSED MILLET SALAD (GF)

millet with baby kale, roasted butternut squash, pickled red onion, toasted hazelnuts, herbs + brown butter vinaigrette

SALADS

Cranberry-Almond Salad (v, GF, DF)

mesclun greens with fresh apples, dried cranberries, toasted almonds and tomato vinaigrette

Harvest Salad (v, GF)

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

Caesar Salad (v)

romaine with shaved parmesan, house-made croutons and a traditional creamy Caesar dressing

Antipasto Salad (v, GF)

mesclun greens with marinated artichokes, fresh tomatoes, pickled onions, shaved parmesan and tomato vinaigrette

Greek Salad (v, GF)

chopped romaine - mesclun greens - kalamata olives - banana peppers - red onion - feta - chickpeas - tahini dressing

SEASONAL SPECIALS

ALL PACKAGES ARE SERVED ON DISPOSABLE CATERING TRAYS OR TINS. IF YOU'D LIKE A MORE ELEGANT SET-UP PLEASE INQUIRE WITH YOUR BOOKING AGENT.

OKTOBERFEST

Bratwurst + Hot Dogs

Mustard Potato Salad (vegan, GF)

potatoes with onions, celery and a spicy brown mustard dressing

Harvest Salad (v, GF)

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

Accompaniments

brioche hot dog buns, salted pretzel buns, house-made cheddar aioli and house-made apple mustard
\$19/guest

Pricing based on a 25 guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

CLASSIC THANKSGIVING

Herb Roasted Turkey (GF)

a mix of breast and thigh meat

Rustic Mashed Potatoes (v, GF)

skin-on with cream and butter

Cornbread-Apple Stuffing (vegan, GF)

house-made corn bread stuffing with native apples, stock and herbs

Miso Roasted Carrots (v, GF)

carrots slowly cooked with miso and honey for a sweet and savory side dish

Cranberry Apple Relish (vegan, GF)

made with local cranberries and crisp apples to take the edge off

Turkey Gravy (GF)

house-made roasted turkey bone stock

Cheddar Pull-Apart Rolls

freshly baked

\$32/guest

Pricing based on a 25 guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

LUNCH PACKAGES

ALL PACKAGES ARE SERVED ON DISPOSABLE CATERING TRAYS OR TINS. IF YOU'D LIKE A MORE ELEGANT SET-UP PLEASE INQUIRE WITH YOUR BOOKING AGENT.

BAGGED LUNCH

choose any two of the following sandwiches...

Vegetarian Italian on Focaccia
Slightly Spicy Veggie (v)
Ham & Cheddar
Chicken Pesto on Focaccia
Classic Turkey (DF)
Veggie Baguette (vegan)
Vegetarian Caesar Wrap
Tuna Salad Sandwich
Sicilian Chicken Salad Wrap

Bagged lunches include a bag of North Fork potato chips, a chocolate chip cookie and a bottled water. Packaged individually with a menu sticker on each bag noting it's contents.

\$16/guest

Pricing based on a 25 guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

SALAD OR GRAIN BOWLS

individually packaged salads and grain bowls, sold by the each with a **5 piece minimum per type**

Kale Caesar Salad (v) \$13

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

Autumn Squash Salad (v, GF) \$13

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

Harvest Salad (v, GF) \$13

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

Composed Quinoa Salad (v, GF) \$13

quinoa with baby kale, roasted squash and house-made pesto

Broccoli Quinoa Salad (v, GF, DF) \$13

quinoa with roasted broccoli, fresh apples, sunflower seeds and honey-dijon vinaigrette

add pulled chicken to any salad or bowl +\$4/bowl

add grilled chicken breast to any salad or bowl +\$6/bowl

add a scoop of house-made chicken salad to any salad or bowl +\$7/bowl

add a scoop of house-made tuna salad to any salad or bowl +\$9/bowl

Pricing based on a 25 guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

SALAD BAR

mesclun greens & baby spinach with...

toppings

radishes, tomatoes, cucumbers, roasted squash, toasted sunflower seeds, feta cheese, dried cranberries

proteins

grilled all-natural chicken breast - quinoa - white beans

dressing

apple cider vinaigrette (vegan, GF) &
pumpkin vinaigrette (vegan, GF)

includes fresh baked focaccia bread

\$17/guest

Pricing based on a 25 guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

MEDITERRANEAN LUNCHEON

Mediterranean Pulled Chicken

all-natural chicken braised with white wine, garlic, lemon and herbs

Greek Salad (v, GF)

chopped romaine - mesclun greens - kalamata olives - banana peppers - red onion - feta - chickpeas -
tahini dressing

Greek Orzo (v)

orzo pasta with tomatoes, cucumbers, kalamata olives, feta cheese and red wine vinaigrette

Mezze Bites (v)

cucumbers, carrots, grilled flatbread strips, marinated feta cheese, kalamata olives, beet hummus,
yogurt sauce and house-made eggplant jam

Tabbouli (v, DF)

cracked bulgur wheat with tomatoes, cucumbers, parsley and lemon

\$18/guest

Pricing based on a 25 guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

MY BIG FAT GREEK KEBAB

Chicken Kebabs (GF, DF)

brined and grilled herby chicken on a skewer, assumes 2 kebabs per person

House-made Falafel (vegan, GF)

warm spiced chickpea fritters, assumes 3 per person

Classic Greek Salad (v, GF)

romaine lettuce with cherry tomatoes, cucumbers and feta cheese

Sauces + Accompaniments

spicy chermoula, house-made yogurt sauce, a mix of pickled cucumbers + onions, fresh pita bread

Tabbouli (v, DF)

cracked bulgur wheat with tomatoes, cucumbers, parsley and lemon

\$19/guest

Pricing based on a 25 guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

THE RHODE ISLAND ITALIAN

Chicken Marsala

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

Vegan Alfredo

short cut pasta in a vegan alfredo-style white sauce **(contains nuts)*

Grilled Eggplant (vegan, GF)

with herbs

Mediterranean Salad

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

Roasted Garlic Focaccia Bread (v)

house-made focaccia bread with roasted garlic and parmesan cheese

\$19/guest

Pricing based on a 25 guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

TOMATO SOUP + GRILLED CHEESE BAR

Focaccia Grilled Cheese (v)

freshly baked focaccia bread grilled cheeses

Includes your choice of one style of soup...

Tomato Soup (vegan, GF), Chicken Tortilla Soup (GF, DF), Chicken Noodle Soup (DF), Butternut Pork Chili (GF, DF), Winter Vegetable Soup (vegan, GF)

Chocolate Chip Cookies

freshly baked

\$20/guest

add additional styles of soups for +\$32/gallon

add a traditional Caesar salad for +\$2/guest

This package includes styling (the rental of Easy Entertaining's soup terrines and service ware and will incur a pick up fee for said items). Pricing based on a 25 guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

CALZONE BAR

Choose two styles of calzones

Buffalo Chicken

pulled buffalo chicken with mozzarella cheese and house-made "ranch" on the side

Italian Calzone

ham, salami, banana peppers and mozzarella cheese

Vegetarian Calzone (v)

roasted butternut squash - arugula - ricotta cheese - mozzarella cheese

Meatball Calzone

all-beef meatballs with house-made tomato sauce and mozzarella cheese

Greek Salad (v, GF)

chopped romaine - mesclun greens - kalamata olives - banana peppers - red onion - feta - chickpeas - tahini dressing

\$16/guest

Pricing based on a 25 guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

HOT PASTA LUNCHEON

Vegan Alfredo

short cut pasta in a vegan alfredo-style white sauce **(contains nuts)*

Winter Garden Salad (v, GF)

mesclun greens and romaine with shaved fennel, shaved radishes, parmesan cheese and lemon vinaigrette

Focaccia Bread (vegan)

freshly baked

\$14/guest

Add Rosemary Mustard Grilled Chicken Breast +\$4/guest

Add Grilled Italian Sausage +\$4/guest

Pricing based on a 25 guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

CLASSIC ITALIAN TABLE

Baked Ziti (v)

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

All-beef Meatballs

in house-made tomato sauce

Classic Caesar Salad (v)

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

House Focaccia Bread

\$16/guest

\$18/guest, swap the meatballs out for rosemary mustard grilled chicken

Pricing based on a 25 guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

GRAIN BOWLS

a build your own experience

Bases

herbed quinoa, chickpeas, cracked bulgur wheat

Proteins

grilled chicken breast, pulled - roasted salmon, flaked

Veggies

brussels sprouts, pickled onions, roasted acorn squash, roasted butternut squash, dried cranberries

Dressings

pumpkin vinaigrette (vegan, GF) and sherry vinaigrette (vegan, GF)

\$19/guest

Pricing based on a 25 guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

BUILD YOUR OWN BURRITO BOWL

over a base of steamed rice

Accompaniments

seasoned beans, grilled bell peppers and onions, Monterey Jack cheese, sour cream, pickled jalapeños, tomato salsa, roasted butternut squash and limes

Protein

grilled chopped chicken thigh

\$20/guest

add house-made guacamole for +\$3/person

Pricing based on a 25 guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

FAJITA BAR

Fajita Style Chicken

all-natural chicken cooked with seasonings and bell peppers

Accompaniments

flour tortillas, sour cream, cheddar cheese, tortilla chips and guacamole for guests to assemble their own fajitas

\$19/guest

\$23/guest, swap chicken out for grilled sirloin

Pricing based on a 25 guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

GOURMET ITALIAN TABLE

Pork Tenderloin with Salsa Verde (GF)

all-natural tenderloin, roasted and sliced with fried sage + herb salsa verde

Composed Quinoa Salad (v, GF)

quinoa with baby kale, roasted squash and house-made kale pesto

Acorn Squash Agrodolce (v, GF, DF)

roasted acorn squash with a sweet and sour agrodolce sauce, dried cranberries and toasted pepitas

Antipasto Salad (v, GF)

mesclun greens with artichoke hearts, tomatoes, pickled onions, shaved parmesan and tomato vinaigrette

Veggie-pasto Bites (v)

green olives, kalamata olives, eggplant caponata, herb marinated petit mozzarella, grana padano cheese, crostini and house-made focaccia bread

\$20/guest

\$21/guest, swap the pork out for rosemary mustard grilled chicken breast

Pricing based on a 25 guest minimum. Quoted prices may increase by \$1-\$2 per person for groups 10-24 in size.

AFTERNOON SNACKS

HUMMUS CUPS

house-made beet hummus with fresh carrots and cucumbers

\$59 per 12 cups

FRUIT CUPS

watermelon and strawberries

\$59 per 12 cups

PRETZEL CUPS

salted pretzel nuggets with house-made cheese dip

\$59 per 12 cups

HOUSE-MADE CHIPS (vegan, GF)

house-made salt 'n vinegar potato chips in petit brown bags

\$59 per 12 cups

PETIT CHOCOLATE CHIP COOKIES

freshly baked

\$59 per 12 bags (3 cookies per bag)

ask your booking agent about a sticker on your bag with your company's logo or a custom message!

ADD SOMETHING SWEET

DESSERT BITES

ASSORTED PETIT COOKIE PLATTER

2 inch petit cookies - chocolate chip cookies, molasses cookies and cardamom-orange sugar cookies

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

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

VEGAN/GF ASSORTED PETIT COOKIE PLATTER (*Allergen Friendly*)

2 inch petit cookies - chocolate cookies, red velvet cookies and snickerdoodle cookies

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

LG Platter \$109 (24 of each cookies, 72 pieces total)

CHOCOLATE CHIP COOKIES

freshly baked

12 full sized cookies \$59

24 petit, 2 inch cookies \$59

CHOCOLATE COOKIES

(*vegan, GF*)

freshly baked

\$89 per 24 petit, 2 inch cookies

MOLASSES SANDWICH COOKIES

cream cheese frosting sandwiched between two molasses cookies

\$72 per 24

BROWNIES

fresh baked

\$89 per 24

TURTLE BROWNIES

our classic brownies with a pecan-caramel topping and chocolate ganache

\$89 per 24

CHEESECAKE BROWNIES

our classic brownies swirled with cheesecake filling

\$79 per 24 pieces

TOFFEE BLONDIES

freshly baked

\$89 per 24 pieces

CHAI CHEESECAKE BARS

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

\$99 per 24 pieces

MATCHA BASQUE CHEESECAKE BARS

matcha infused basque style cheesecake bars on a shortbread cookie crust

\$89 per 24 pieces

PUMPKIN BUTTERSCOTCH PUDDING SHOOTERS (GF)

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

\$89 per 24 shooters

YUZU SHOOTERS

a light pale ale infused cake layered with house-made yuzu curd

\$79 per 24 shooters

WHITE CHOCOLATE PANNA COTTA (GF)

house-made custard in a disposable shot glass, topped with caramelized white chocolate pieces

\$79 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

CHOCOLATE PISTACHIO TARTLETS

our take on the dubai chocolate craze - pistachio crunch filling in a chocolate tart shell with a dark chocolate glaze

\$89 per 24 tartlets

SALTED CARAMEL KAHLUA TARTLETS

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

\$79 per 24 petit tartlets

ALMOND-PRALINE CREAM PUFFS

cream puffs with an almond-praline filling, topped with torched meringue

\$79 per 24 cream puffs

BEVERAGES

NEW HARVEST COFFEE

regular or decaf - includes disposable cups, sugars, stirrers & non-dairy creamers
\$35/gallon

ICED 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 Juice | \$34
Grapefruit Juice | \$34
Cranberry Juice | \$33
Apple Juice | \$25

INDIVIDUAL JUICE

8 oz. Orange Juice | \$36 per 12 bottles
16 oz. Grapefruit Juice | \$52 per 12 bottles
12 oz. Apple Juice | \$60 per 12 bottles

ORGANIC ICED TEAS

Peach Black - Hibiscus Berry - Citrus Green Tea - 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

Delivery

Based on location. Quoted prices are for weekday
deliveries between 7:30a - 5:00p

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.