



*Breakfast & Brunch
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: 9:30 -4:00p

Offices & Venue

166 Valley St BLD 10

Providence RI, 02909

What is a Drop and Style?

A drop and style is a styled delivery that includes the rental of Easy Entertaining's decor and service ware, seasonal greenery, a linen for your food table and bio-degradable palm leaf plates and disposable cutlery.

What's included?

These packages include a styled display on our selection of platters, greenery to dress the table, a linen for the food table and bio-degradable palm leaf plates with disposable cutlery and cocktail napkins. **Please note** you are not responsible for washing any of our items, however we do require you to clear them of food debris and pack them in totes we will leave behind for us to pick up. If our platters and service ware are not scraped clear of food debris and packed in the provided totes a \$200 cleaning fee will be charged to the card on file.

How is my event confirmed?

Once you have chosen your menu, a contract and itemized invoice will be e-mailed to you. To reserve your services, we will need an electronic signature on the contract document and a date reservation fee equivalent to 15% of your current invoice or payment in full if you're booking your event within 10 days of it taking place. Please note date reservation fees are non-refundable but are transferrable to another event if booked within a certain timeframe of your original event.

Are there any additional fees?

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 6% administrative fee. A minimum 5% gratuity will be added to your invoice for classic Drop and Style services. If you add an attendant or bar services to your contract, the gratuity will increase to 10%. Additional gratuity is left to the clients 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 relay the ingredients in your menu items to you. Order Notice Most menu items are available with 72 hours notice.

Order Minimums

These packages are based on a minimum of 25 guests.

Delivery Services

These packages are only available for delivery. 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. Additionally, these packages incur a pick up fee for our team to come back and retrieve our items from the staged display. A pick up window will be assigned to you for the next business day. We do not offer pick ups on the weekends.

Staffing

These packages include labor to stage your items on a styled display, but we do not leave service personnel behind once set up is complete. If you'd like an attendant to remain on site to tend to your display that service starts at \$300 per staff member for 2 hours of active event time. Additional time may be added on by the hour for \$100/hour. Staff members will help clear plates and keep your display refreshed. They may not serve alcohol of any kind, heat food, or serve food that your are providing. We recommend 1 staff member for every 50 guests. If you choose to add an attendant to your Grazing Table, your administrative fee will adjust to 8%.

Bar Services

We are happy to coordinate off-site bar services for you. We do not provide bartending services for clients that choose to provide their own alcohol.

Breakfast & Brunch Packages /

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

Classic Brunch

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

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

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

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

Petit Croissants
freshly baked

\$29/guest

Gourmet Brunch

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

Waffles (v)
leige style waffles with syrup and butter

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

Applewood Bacon
assumes 3 slices per guest

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

Petit Croissants
freshly baked

\$30/guest

Southern Love

Katie Fried Chicken
all-natural chicken, fried

Waffles (v)
leige style waffles

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

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

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

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

\$33/guest



Build Your Own Brunch

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

All packages are delivered and styled on Easy Entertaining's platters, chaffing dishes and service ware and include freshly baked petit croissants. Upgrade to an assortment of petit pastries baked in-house for +\$2/guest. Pricing is based on a 25 guest minimum. Hosting less than 25 guests? We have options for more intimate groups starting at 10 guests. Inquire with a booking agent for pricing and details

Egg Offerings

- Vegetarian Polenta Egg Bake
- Polenta Egg Bake with Bacon
- Cheddar + Chive Frittata (v, GF) (whole egg or egg white)
- Meat Lover's Frittata (GF) (whole egg or egg white)
- Cheddar + Chive Quiche (v)

- Meat Lover's Quiche
- Eggs in Purgatory (v, GF)
- Breakfast Enchiladas (GF)
- Egg & Cheese Breakfast Sandwiches (v)
- Tofu Scramble (vegan, GF)

Salad Offerings

- Cranberry-Almond Salad (v, GF, DF)
- Harvest Salad (v, GF)
- Autumn Squash Salad (v, GF)

- Fig & Pancetta Salad (GF, DF)
- Caesar Salad (v)
- Greek Salad (v, GF)

Sides & Carbs

- Latke Style Hash Browns
- Roasted Petit Potatoes
- Homestyle Breakfast Potatoes
- Chia Seed Pudding (individual)
- Yogurt Parfait (individual)

- Baked Oatmeal (v, GF)
- French Toast Bake (v)
- Pancakes with Syrup and Butter
- Assorted Bagels with Cream Cheese
- Chopped Fruit Duet

Breakfast Proteins

- Applewood Bacon (*assumes 3 per guest*)
- Pork Breakfast Sausage (*assumes 3 per guest*)
- Traditional Chicken Salad
- Sonoma Chicken Salad

- Katie Fried Chicken
- Poached Salmon (GF, DF)
- Egg Salad
- Tuna Salad



Need a little more?

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

ASSORTED PETIT PASTRY PLATTER (v)

cinnamon sugar muffins, savory cheddar popovers and fruit crumble bars (*nut free*)

\$69, 36 petit pieces

NY ARTISAN BAGELS (v)

assorted between plain, sesame and everything - includes plain cream cheese and lemon-herb cream cheese

\$89, 24 bagels per platter

BAGEL ACCOMPANIMENTS (GF)

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

\$130

CHEDDAR & CHIVE QUICHE (v)

cage-free eggs with cheddar cheese and chives in a house-made pastry crust

\$69 per full quiche, 12 pieces

\$130 for 30 individually baked quiches, 3 inch

MEAT LOVER'S QUICHE

cage-free eggs with cheddar cheese & applewood bacon in a house-made pastry crust

\$69 per full quiche, 12 pieces

\$130 for 30 individually baked quiches, 3 inch

CHEDDAR & CHIVE FRITTATA (v, GF)

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

\$59

MEAT LOVER'S FRITTATA (GF)

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

\$59

POLENTA-EGG BAKE (v, GF)

polenta, cage free eggs, cheddar cheese & seasonal vegetables - baked frittata style. 12 pieces per bake

vegetarian \$59

with bacon \$65

TOMATO & PESTO STRATA (v)

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

\$59

EGGS IN PURGATORY (v, GF)

cage-free eggs poached in house-made crushed tomato sauce - topped with parmesan

\$79, serves 6 (assuming 2 eggs per person)

BREAKFAST ENCHILADAS (GF)

a breakfast twist on enchiladas with cage-free eggs, potatoes, chorizo and house-made enchilada sauce

\$89, 24 enchiladas per pan

TOFU SCRAMBLE (vegan, GF)

silken tofu, scrambled egg style

\$69 per half pan, serves 10-12 guests

BAKED OATMEAL (v, GF)

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

\$59

FRENCH TOAST BAKE (v)

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

\$59

PANCAKES (v)

made in-house, includes butter and syrup

\$69, 24 per order

APPLEWOOD BACON (GF, DF)

\$59, 24 pieces per order

BREAKFAST SAUSAGE (GF, DF)

\$59, 24 breakfast links per order

EGG SANDWICHES (v)

house-made English muffins - cage-free eggs - cheddar cheese

\$49 per 6 sandwiches

CHIA SEED PUDDING (vegan, GF)

house-made chia seed pudding with berries, individually packaged

\$39 per 6 pieces (made with nut milk, can be made without on request)

YOGURT PARFAIT (v, GF)

plain yogurt with house-made (GF) granola **contains seeds**

\$39 per 6 pieces

ENGLISH MUFFINS (VEGAN)

freshly baked. sold by the dozen

\$18/dozen

CHOPPED FRUIT DUET (VEGAN, GF)

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

HOMESTYLE BREAKFAST POTATOES (VEGAN, GF)

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

LATKE STYLE HASH BROWNS (v, DF)

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

BREAKFAST CALZONES

45-50 slices per platter - served room temperature - choose
1 style per platter

Vegetarian (v)

house-made pesto, mozzarella cheese, zucchini, mushrooms,
bell peppers

Breakfast Sausage

sweet Italian sausage, caramelized onions, fennel infused hot
honey, mozzarella cheese, cage-free eggs

\$99

Beverages



NEW HARVEST COFFEE

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

\$35/gallon

TEA

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

\$24/gallon

JUICE

per gallon to serve 16 guests

Orange | \$34

Grapefruit | \$34

Cranberry | \$33

Apple Juice | \$25

ORGANIC ICED TEAS

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

\$24

HOUSE-MADE LEMONADE

Classic lemonade - per gallon to serve 16 guests

\$16

BOTTLED WATER

\$2

YACHT CLUB SODAS

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

\$2