



Party with the Pros
PLATED PACKAGES



Easy
Entertaining
Preserving Local Flavor Since 2006

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Contact Us

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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 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 linen napkins are included. Anything required to cook offsite or execute the menu that has been quoted will be included in your proposal.

Is gratuity included?

A minimum 10% gratuity is included on all serviced events. Additional gratuity is left to the clients discretion for exceptional service.

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. Our inclusive packages offer a more cohesive experience where 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 10% administrative fee.

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, broccolini

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, broccolini, 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, broccolini, 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





Chickpea Socca

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

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

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

\$7.50/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.