



Easy
Entertaining
PRESERVING LOCAL FLAVOR SINCE 2006

BREAKFAST + BRUNCH

(401) 437-6090 | EASYENTERTAININGRI.COM

FAQs + ORDERING INFORMATION

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 DOES IT INCLUDE?

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.

ARE THERE ANY 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 your invoice for classic Drop and Style services. If you add an attendant or bar services to your contract, the gratuity will increase to 12%. 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.

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.

ORDER NOTICE + MINIMUMS

Most menu items are available with 1 week's notice but dates are subject to availability. Grazing table packages have a 50 guest minimum. Packages are available for groups of 25-49 and will incur a \$7 surcharge per guest.

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.

BAR SERVICES

We are happy to coordinate bar services for you which can include beer and wine or beer, wine and liquor as well as a licensed bartender. We do not provide bartenders for clients that choose to provide their own alcohol.

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 side to tend to your display that service starts at \$350 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 30 guests. If you choose to add an attendant to your Grazing Table, your administrative fee will adjust to 8%.

CONTACT

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

OFFICE HOURS

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

PACKAGES

ALL PACKAGES ARE DELIVERED AND STYLED WITH EASY ENTERTAINING'S PLATTERS, CHAFING DISHES, AND SERVICE WARE AND INCLUDE DISPOSABLE PALM LEAF PLATES AND COMPOSTABLE CUTLERY. PRICING IS BASED ON A 25-GUEST MINIMUM.

CLASSIC BRUNCH

CHEDDAR & CHIVE FRITTATA (v, GF)

cage-free eggs with cheddar cheese and chives

CRANBERRY ALMOND SALAD (vegan, GF, DF)

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

COMPOSED MILLET SALAD (v, GF)

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

CHOPPED FRUIT DUET (vegan, GF)

melon & berries

PETIT CROISSANTS

freshly baked

\$31/guest

SOUTHERN LOVE

KATIE FRIED CHICKEN

all-natural chicken, fried

WAFFLES (v)

leige style waffles

CHEDDAR & CHIVE QUICHE (v)

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

ginger-pear muffins, orange-thyme popovers, and fig crumble bars

\$35/guest

GOURMET BRUNCH

VEGETARIAN POLENTA BAKE (GF)

polenta, cage-free eggs, cheddar cheese & seasonal vegetables - baked frittata style

WAFFLES (v)

Liege-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 & berries

PETIT CROISSANTS

freshly baked

\$33/guest

BUILD YOUR OWN BRUNCH

ALL PACKAGES ARE DELIVERED AND STYLED WITH EASY ENTERTAINING'S PLATTERS, CHAFING DISHES, AND SERVICE WARE.

Choose one egg, one salad, one side	\$29/guest
Choose one egg, one salad, two sides	\$30/guest
Choose one egg, one salad, three sides	\$31/guest
Choose one egg, one salad, one side, one protein	\$39/guest
Choose one egg, one salad, two sides, one protein	\$40/guest
Choose one egg, one salad, three sides, one protein	\$41/guest

All packages include freshly baked petit croissants, biodegradable plates, & cutlery. Upgrade to an assortment of petit pastries baked in-house for +\$2/guest. Pricing is based on a 25-guest minimum.

EGG OFFERINGS

CHEDDAR & CHIVE QUICHE (v)

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

MEAT LOVER'S QUICHE

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

CHEDDAR & CHIVE FRITTATA (v, GF)

cage free eggs with cheddar cheese and garden chives

MEAT LOVER'S FRITTATA

cage-free eggs with pork sausage and cheddar cheese

EGG SANDWICHES (v)

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

TOFU SCRAMBLE (vegan, GF)

silken tofu, scrambled egg style

SALAD OFFERINGS

CRANBERRY-ALMOND SALAD (vegan, GF, DF)

mesclun greens, fresh apples, dried cranberries, toasted almonds and balsamic vinaigrette

HARVEST SALAD (v, GF)

hearty mixed greens, dried cranberries, blue cheese, toasted pepitas, and pumpkin vinaigrette

WINTER GARDEN SALAD (v, GF)

mixed greens, shaved fennel, shaved radishes, parmesan cheese, and lemon vinaigrette

CAESAR SALAD (v)

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

GREEK SALAD (v, GF)

mixed greens, kalamata olives, banana peppers, red onion, feta and chickpeas with red wine vinaigrette

ANTIPASTO SALAD (v, GF)

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

SIDES + CARBS

PANCAKES (v)

made in-house, includes butter and syrup

ASSORTED PETIT PASTRIES

ginger-pear muffins, orange-thyme popovers, and fig crumble bars

VEGAN/GF ASSORTED PETIT PASTRIES

banana muffins, chocolate muffins, apple crumble bars

HOMESTYLE BREAKFAST POTATOES (vegan, GF)

roasted potatoes with onion, bell peppers & seasoning

CHIA SEED PUDDING (vegan, GF)

house-made chia seed pudding with berries, individually packaged

YOGURT PARFAITS (v, GF)

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

MAPLE BACON PUFFS

cream puffs filled with a whipped bacon-cream cheese filling - topped with maple + bacon

BREAKFAST PROTEINS

- APPLEWOOD BACON (GF, DF)**
assumes 3 slices per guest
- PORK BREAKFAST SAUSAGE (GF, DF)**
assumes 3 links per guest
- TRADITIONAL CHICKEN SALAD (GF, DF)**
made in-house

- KATIE FRIED CHICKEN**
all-natural crispy chicken cutlets
- EGG SALAD (GF, DF)**
freshly made
- TUNA SALAD (GF, DF)**
freshly made

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 | \$52 per 25 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