



*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

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 10% administrative fee. 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.

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 accommodate you as best we can.

Do you offer complementary tastings?

We unfortunately aren't able to offer tastings outside of Wedding catering. If you'd like to try our food before committing to a serviced event you are welcome to order some a la carte items to try at home and sample our work.

Order Notice

Most menu items are available with 72 hours notice but dates are subject to availability.

Order Minimums

These packages are based on a minimum of 25 guests.

Staffing

Off-site events will require the addition of staff and service costs to your food costs. Chef and service fees will be added to your proposal based on your menu and headcount. We find that staffing generally adds \$25-\$50/guest depending on your menu selections and style of service.

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.

Rentals, tents & more

Easy Entertaining is happy to assist you in much more than simply catering. We can assist you with china rentals, linen rentals, furniture rentals, tent quotes, valet services and so much more.

Breakfast & Brunch Packages /

All packages are 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 (nut free)

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

Petit Croissants
 freshly baked

\$25/guest

the Winter Warmer Brunch

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

Waffles (v, GF)
 with syrup and butter

Applewood Bacon
 assumes 3 slices per guest

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

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

Petit Croissants
 freshly baked

\$33/guest

Gourmet Brunch

Cheddar + Chive Frittata (v, GF)
 cage free eggs with cheddar cheese and garden chives

French Toast Casserole (v)
 a baked, casserole style take on a breakfast classic - with maple syrup

Applewood Bacon
 assumes 3 slices per guest

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

\$30/guest

Southern Love

Katie Fried Chicken
 all-natural chicken, fried

Waffles (v)
 buttermilk waffles made in-house

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

Assorted Petit Pastries
 carrot cake muffins, savory cheddar popovers and fruit & nut butter oat bars

\$32/guest



Build Your Own Brunch

Choose one egg, one salad, one side	\$30/guest
Choose one egg, one salad, two sides	\$36/guest
Choose one egg, one salad, three sides	\$40/guest
Choose one egg, one salad, one side, one protein	\$39/guest
Choose one egg, one salad, two sides, one protein	\$43/guest
Choose one egg, one salad, three sides, one protein	\$45/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 +\$1/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)
- Tomato & Pesto Strata (v)
- Tofu Scramble (vegan)

Salad Offerings

- Cranberry Almond Salad (v, GF, DF)
- Harvest Salad (v, GF)
- Kale Caesar Salad (v)

- Parmesan Brussels Sprouts Salad (v)
- Caesar Salad (v)
- Autumn Squash Salad (v, GF)

Sides & Carbs

- Roasted Petit Potatoes
- Homestyle Breakfast Potatoes
- Chia Seed Pudding (individual)
- Baked Oatmeal

- French Toast Bake
- Pancakes with Syrup and Butter
- Waffles with Syrup and Butter
- Chopped Fruit Duet

Breakfast Proteins

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

- Sonoma Chicken Salad
- Egg Salad
- Tuna Salad
- White Fish Salad



Need a little more?

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

ASSORTED PASTRY PLATTER (v)

carrot cake muffins, savory cheddar popovers and fruit crumble bars (*nut free, contain sunflower seeds*)
12 pieces \$69

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
\$59 per full quiche, 12 pieces
\$99 for 30 individually baked quiches, 3 inch

MEAT LOVER'S QUICHE

cage-free eggs with artisanal cheeses, caramelized onions & applewood bacon in a house-made pastry crust
\$69 per full quiche, 12 pieces
\$99 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 applewood bacon 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
\$69, 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
\$99, 24 enchiladas per pan

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

TOFU SCRAMBLE (vegan, GF)

a vegan take on the scrambled egg
\$69 per half pan (serves 10-12 guests)

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 seasonal fruit. individually packaged
\$39 per 6 pieces (made with nut milk, can be made without on request)

YOGURT PARFAITS (v, GF)

plain yogurt with house-made granola
\$39 per 6 parfaits

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 HASH BROWNS (v, DF)

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

BREAKFAST CALZONES

45-50 slices per platter, choose 1 style per

Vegetarian (v)

house-made pesto (nut free), mozzarella cheese, zucchini,
mushrooms, bell peppers

Breakfast Sausage

sweet Italian sausage, caramelized onions, fennel, 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