



*Corporate Breakfast &
Lunch Packages
Presented By*



**Easy
Entertaining**
PRESERVING LOCAL FLAVOR SINCE 2006

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Contact Us

Phone: (401) 437-6090 x2

E-mail: info@EasyEntertainingRI.com

Online: www.EasyEntertainingRI.com

Office Hours

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

Offices & Venue

166 Valley St BLD 10

Providence RI, 02909

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.

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 list prices on this menu are for food/beverage only. Bio-degradable paper plates may be added on for an additional \$1.25 per guest. Palm leaf plates may be added on for an additional \$3 per guest.

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 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.

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.

Order Notice & Availability

Most menu items are available with 1 weeks notice. Please note that these offerings are only available on weekdays.

Order Minimums

There is a 10 guest minimum for all corporate packages.

Pick-up and 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. Pick-up is available for most of, but not all of, our menu items.

Individual Packaging

Most packages are able to be individually packaged. Please inquire with your booking agent. Individual packaging surcharges begin at \$3/guest depending on packaging needs.

Linen Rental

If you'd like to rent linens from us for your food table we'd be happy to accommodate. Banquet linens being at \$20 per linen and will incur pick up charges.

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.

Add biodegradable paper goods for +\$1.25 per guest | Add disposable palm leaf plates for +\$3 per guest
Individual packaging and labeling available for most packages from +\$3 per guest

Continental

House-baked Petit Pastries

coffee cake muffin, fruit crumble bars and savory cheddar popovers

**all pastries are nut free. fruit crumble bars contain sunflower seeds*

Chopped Fruit Duet

melon & seasonal berries

Hard Boiled Eggs

cage-free eggs, sliced in half

pastry only | \$10/guest

pastry and fruit | \$13/guest

pastry, fruit and eggs | \$14/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent

EE's Signature Spread

Scrambled Cage-free Eggs (2 per guest)

Breakfast Sausage or Applewood Bacon

Homestyle Breakfast Potatoes

Chopped Fruit Duet

melon & seasonal berries

\$16/guest with sausage

\$17/guest with bacon

Discounts may be available for events with 50+ guests. Inquire with your booking agent

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

Breakfast Sausage or Applewood Bacon

Chopped Fruit Duet

melon & seasonal berries

\$18/guest with sausage

\$19/guest with bacon

Discounts may be available for events with 50+ guests. Inquire with your booking agent





The Healthy Choice

Egg White Frittata (v)

cage-free egg whites with cheddar cheese and garden chives

Chicken-Apple Sausage (3 per guest)

Chopped Fruit Duet

melon & seasonal berries

English Muffins

with butter

\$17/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent

Bagel Breakfast

NY Artisan Bagels

sesame, everything and plain

Accompaniments

cream cheese, fresh cucumbers, sliced onion and tomatoes, capers, sliced lox

\$15/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent

Mamma's Breakfast

French Toast Bake

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

Chicken-Apple Sausage (3 per guest)

Chopped Fruit Duet

melon & seasonal berries

\$16/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent

Nonna's Strata

Tomato & Pesto Strata (v)

a savory style bread & egg casserole with fresh tomatoes and house-made pesto

Breakfast Sausage or Applewood Bacon

Chopped Fruit Duet

may be a combination of melon, grapes & seasonal berries

\$15/guest with sausage

\$17/guest with bacon

Discounts may be available for events with 50+ guests. Inquire with your booking agent

Egg White Wraps

Vegetarian Egg White Wraps

egg whites scrambled with bell peppers, zucchini and cheddar cheese

Egg White Wraps with Chicken Sausage

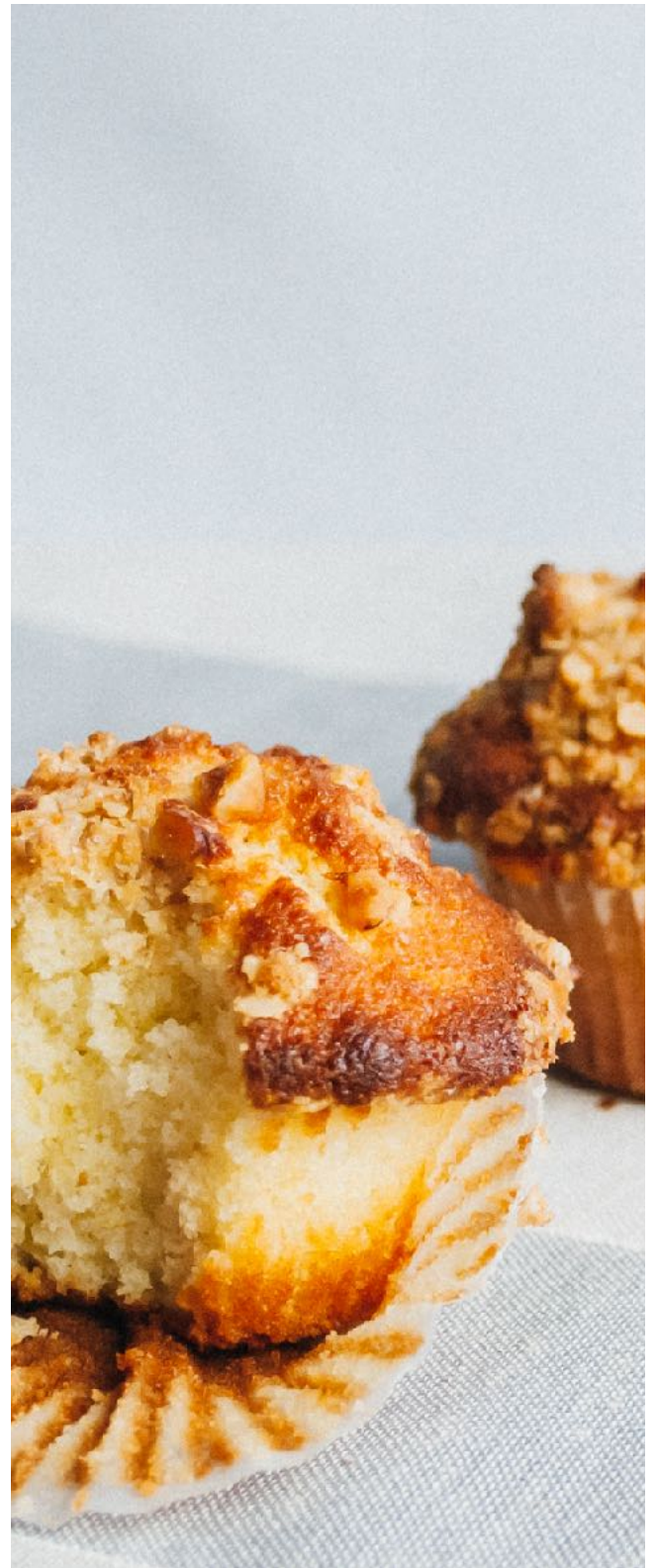
egg whites scrambled with chicken-apple sausage and cheddar
cheese

Chopped Fruit Duet

melon & seasonal berries

\$17/guest

*Discounts may be available for events with 50+ guests. Inquire with your
booking agent*



Lunch Combo Packages

SMALL SANDWICH AND SIDE COMBO

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

\$13/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent

LARGE SANDWICH AND SIDE COMBO

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

\$15/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent

Classic Sandwiches

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

CLASSIC TURKEY

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

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

ITALIAN ON FOCACCIA

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

VEGETARIAN ITALIAN ON FOCACCIA

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

SLIGHTLY SPICY VEGGIE (v)

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

Premium Sandwiches

incur a +\$2 up-charge per guest

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

THE ITALIAN CIABATTA

sliced prosciutto, salami, roasted broccolini, ricotta cheese and pecorino on house-made ciabatta bread

ROAST BEEF

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

TUNA SALAD SANDWICH

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

Sandwiches
may be made
gluten free for
+\$2-\$4
(depending on
type)

Salads and Sides

the following may be ordered as part of the Sandwich and 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

SALADS

Beach House Salad (v, GF)

mesclun greens with tomatoes, cucumbers, sweet corn, crispy
GF onion strings and green goddess dressing

Mediterranean Salad (v, GF)

mesclun greens and arugula with pickled figs, shaved
parmesan, crispy artichokes, preserved lemon and citrus
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 honey-balsamic
vinaigrette

Greek Salad (v, GF)

chopped romaine - mesclun greens - kalamata olives -
banana peppers - red onion - feta - chickpeas - red wine
vinaigrette

Lunch Packages

All packages are served on disposable catering trays or tins and bottled water. If you'd like a more elegant set-up please inquire with your booking agent.

Add bio-degradable paper goods for +\$1.25 per guest | Add disposable palm leaf plates for +\$3 per guest
Individual packaging and labeling available from +\$3 per guest

The Bagged Lunch

choose any two **classic** sandwich offerings. 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.

\$13/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent

Salad or Grain Bowls

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

Cobb Salad (GF) \$12

mesclun greens with blue cheese, tomatoes, applewood bacon, chopped hard boiled eggs, and herby green goddess dressing

Beach House Salad (v, GF) \$12

mesclun greens with cherry tomatoes, cucumbers, sweet corn, crispy GF onion strings and green goddess dressing

Mediterranean Salad (v, GF) \$12

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

Greek Orzo (v) \$17

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

Composed Cous Cous Salad (v) \$17

cous cous with asparagus, zucchini, arugula, kalamata olives, grilled halloumi cheese, house-made pesto and a touch of lemon

Caprese Quinoa Salad (v, GF) \$17

quinoa with tomatoes, petit mozzarella, basil and balsamic

\$13/guest

add grilled chicken to any salad or bowl +\$5/bowl

Discounts may be available for events with 50+ guests. Inquire with your booking agent

Hot Pasta Luncheon

Burst Tomato Pasta (vegan)

short-cut pasta with a burst tomato and garlic pan sauce

Antipasto Salad (v, GF)

mesclun greens with artichoke hearts, tomatoes, pickles onions, shaved parmesan and honey-balsamic vinaigrette

House Focaccia Bread

\$16/guest, vegetarian friendly

\$17/guest to include grilled Italian sausage

\$18/guest to include pesto grilled chicken breast

Discounts may be available for events with 50+ guests. Inquire with your booking agent





Salad Bar

mesclun greens & baby spinach with...

toppings

radishes, tomatoes, cucumbers, zucchini, red onion, sunflower seeds, feta cheese and dried cranberries

proteins

grilled all-natural chicken breast - quinoa - white beans

dressing

citrus vinaigrette (GF, DF) &

honey-balsamic vinaigrette (GF, DF)

includes fresh baked focaccia bread

\$18/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent

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

\$20/guest, swap the meatballs out for pesto grilled chicken breast

Discounts may be available for events with 50+ guests. Inquire with your booking agent

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

\$20/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent

Chicken BBQ

Molasses BBQ Chicken

pulled BBQ chicken with rolls, classic coleslaw and garlic aioli

Mac 'n Cheese (v)

short cut pasta in our signature cream sauce

Beach House Salad (v, GF)

mesclun greens, fresh tomatoes, cucumber, sweet corn and crispy GF onion strings with green goddess dressing

\$19/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent



Gourmet Italian Table

Pesto Chicken Breast (GF)

all-natural chicken breast house-made pesto

Caprese Quinoa Salad (v, GF)

quinoa with cherry tomatoes, petit mozzarella, garden basil and balsamic

Green Bean Salad (v, GF)

fresh green beans with onions, garlic and balsamic

Antipasto Salad (v, GF)

mesclun greens with artichoke hearts, tomatoes, pickles onions, shaved parmesan and honey-balsamic vinaigrette

Veggie-pasto Bites (v)

two styles of olives, marinated petit mozzarella, Grana Padano cheese, eggplant caponata, freshly baked focaccia bread and house-made crostini

\$21/guest

\$23/guest, swap the chicken out for green goddess pork loin

Discounts may be available for events with 50+ guests. Inquire with your booking agent

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

Veggie + Cheese Calzone (v)

zucchini, ricotta cheese, wilted arugula, house-made pesto

Meatball Calzone

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

Summer Salad (v, GF)

mesclun greens, quinoa, goat cheese, cherry tomatoes, asparagus and lemon-herb vinaigrette

\$16/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent

Build Your Own Burrito Bowls

over a base of steamed rice

Accompaniments

seasoned beans, grilled bell peppers and onions, Monterey Jack cheese, sour cream, pickled jalapeños, cherry tomatoes, grilled zucchini and spicy mayo

Protein

grilled chopped chicken breast

\$21/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent

Composed Salad Bar

Caesar Salad (v)

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

Beach House Salad (v, GF)

mesclun greens, fresh tomatoes, cucumber, sweet corn and crispy GF onion strings with green goddess dressing

Composed Quinoa Salad (v, GF)

quinoa with cucumbers, sweet corn, tomatoes, arugula and house-made pesto

Composed Farro Salad (DF)

farro with grilled chicken breast, roasted garlic, sweet corn and dijon white wine vinaigrette

\$17/guest

add grilled chicken breast to top salads with for +\$3/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent

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 Orzo Soup (DF)

Chocolate Chip Cookies

freshly baked

\$21/guest

add additional styles of soups for +\$29/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).

Discounts may be available for events with 50+ guests. Inquire with your booking agent

Finger Sandwiches

Choose two styles of finger sandwiches

Chicken Salad, Turkey and Cheddar, Ham & Cheddar, Egg Salad, Roast Beef or Tuna Salad

Classic Caesar Salad

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

North Fork Potato Chips & Chocolate Chip Cookies

\$14/guest, choose two styles of sandwiches

Add a third style of sandwiches for +\$2/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent





Mediterranean Luncheon

Mediterranean Pulled Chicken or Pork

your choice of all-natural chicken or pork braised with white wine, garlic, lemon and herbs

Greek Salad (v, GF)

chopped romaine - mesclun greens - kalamata olives - banana peppers - red onion - feta - chickpeas - red wine vinaigrette

Greek Orzo (v)

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

Mezze Bites (v)

grilled flatbread strips, fresh feta cheese, carrots, cucumbers, kalamata olives, hummus and yogurt sauce

Tabbouli (v, DF)

cracked bulgur wheat with tomatoes, cucumbers, parsley and lemon

\$20/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent

Grain Bowls

a build your own experience

Bases

herbed quinoa, chickpeas, cracked bulgur wheat

Proteins

grilled chicken breast - roasted salmon, flaked

Veggies

grilled zucchini, elote style corn salad and fresh cherry tomatoes

Dressings

citrus vinaigrette (GF, DF) and green goddess dressing (GF)

\$21/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent

Asian Fusion

Teriyaki Chicken Breast (GF, DF)

all-natural chicken breast with house-made teriyaki sauce

General Tso's Cauliflower (v, GF, DF)

crispy cauliflower florets in a house-made general tso's sauce

Soba Noodle Salad (v)

soba noodles with zucchini, edamame, arugula and house-made ginger dressing

Soy-Ginger Cucumber Salad (v, GF, DF)

cucumbers with scallions, cilantro, sesame & seasonings

Fried Rice (v, GF)

vegetarian fried rice made in-house

\$19/guest

Afternoon Snacks /

HUMMUS CUPS

house-made garlic hummus with fresh carrots, cucumbers and cherry tomatoes

\$39 per 12 cups

FRUIT CUPS

blueberries and strawberries

\$39 per 12 cups

PRETZEL CUPS

salted pretzel nuggets with house-made pimiento cheese or honey mustard

\$39 per 12 cups

HOUSE-MADE CHIPS (vegan, GF)

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

\$39 per 12 cups

PETIT CHOCOLATE CHIP COOKIES

freshly baked

\$28 per 12 bags (2 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!

Cakes & Cake Bites

VANILLA BERRY CAKE

vanilla cake with seasonal berry jam and vanilla Swiss meringue buttercream
\$59 per 7 inch cake
\$79 per 24 cake bites

CARROT CAKE

house-made carrot cake with classic cream cheese frosting
\$59 per 7 inch cake
\$79 per 24 cake bites

LEMON MERINGUE CAKE

freshly baked lemon cake with Swiss meringue buttercream and torched meringue
\$59 per 7 inch cake
\$79 per 24 cake bites

HONEY CHAMOMILE CAKE

chamomile infused tea cake with honey mousseline filling and honey Swiss meringue buttercream
\$59 per 7 inch cake
\$79 per 24 cake bites

RED VELVET CAKE

freshly baked red velvet cake with house-made cream cheese frosting
\$59 per 7 inch cake
\$79 per 24 cake bites

DOUBLE CHOCOLATE CAKE

chocolate cake with dark chocolate buttercream
\$59 per 7 inch cake
\$79 per 24 cake bites

COCONUT CAKE BITES

house-made coconut cake with cinnamon-anise Swiss meringue buttercream
\$79 per 24 cake bites

Dessert Jars

STRAWBERRY SHORTCAKE JARS

vanilla cake layered with macerated strawberries and fresh whipped cream
\$99 per 10 - 4 oz. glass jars

RICOTTA CHEESECAKE (GF)

house-made ricotta cheesecake over a cornmeal crumb
\$99 per 10 - 4 oz. glass jars

LEMON "PIE"

house-made lemon curd with graham cracker crumb
\$99 per 10 - 4 oz. glass jars

COCONUT CREAM PIE JARS

house-made coconut custard in a sweet pastry shell with rum-spiked whipped cream
\$99 per 10 - 4 oz. glass jars

POT DE CRÈME (GF)

dark chocolate or white chocolate - served in 4 oz. glass jars
\$99 per 10 jars

Dessert Bites

ASSORTED PETIT COOKIE PLATTER

2 inch petit cookies - chocolate chip cookies - lemon sugar cookies - chocolate mint cookies
SM Platter \$69 (12 of each cookies, 36 pieces total)
LG Platter \$99 (24 of each cookies, 72 pieces total)

CHOCOLATE CHIP COOKIES

freshly baked
12 full sized cookies \$59
24 petit, 2 inch cookies \$59

BROWNIE COOKIES (GF/DF)

freshly baked
24 petit, 2 inch cookies \$74

VEGAN FUNFETTI COOKIES

freshly baked
\$59 per 24 petit, 2 inch cookies

VEGAN CITRUS SHORTBREAD COOKIES

freshly baked
\$59 per 24 petit, 2 inch cookies

LEMON SANDWICH COOKIES

cream cheese frosting sandwiched between two lemon sugar cookies
\$59 per 24

WHOOPIE PIES

marshmallow frosting sandwiched between two chocolate cake rounds
\$59 per 24

BROWNIES

fresh baked
\$79 per 24

TURTLE BROWNIES

our classic brownies with a pecan-caramel topping
\$79 per 24

CHAI BLONDIES

freshly baked blondies with a twist
\$79 per 24

RASPBERRY CHEESECAKE BARS

white chocolate-raspberry cheesecake, dark chocolate crust
\$79 per 24 pieces

YOGURT PANNA COTTA (GF)

house-made custard with macerated strawberries on top
\$79 per 24 petit disposable shooters

YOGURT PANNA COTTA (GF)

house-made custard with macerated strawberries on top
\$79 per 24 petit disposable shooters

PETIT S'MORES TARTS

dark chocolate and torched meringue in graham cracker tart shells
\$79 per 24 petit tartlets

PETIT LEMON MERINGUE TARTS

house-made lemon curd and torched meringue in a petit tart shell
\$79 per 24 petit tartlets

HIBISCUS-GINGER BITES

ginger shortbread cookies topped with hibiscus curd
\$79 per 24

LEMON-BLUEBERRY CREAM PUFFS

cream puffs with lemon-blueberry cream filling
\$79 per 24 tartlets

CANNOLI CHIPS

house-made cannoli chips with a sweetened mascarpone-ricotta dip, chocolate chips and sprinkles
\$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

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 BURRELLVILLE

\$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.