



*Brunch Grazing Tables
Presented By*



Easy
Entertaining
Preserving Local Flavor Since 2006

Contact Us

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Office Hours

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

Offices & Venue

166 Valley St BLD 10
Providence RI, 02909

What is a Grazing Table?

A grazing table is an artful display of snacks perfect for hosting social events. Items are served room temperature and are designed for light snacking over the course of a 1.5-2 hour event.

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 5% 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 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

Most menu items are available with 1 week's notice but dates are subject to availability.

Order Minimums

Our grazing table packages have a 50 guest minimum.

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 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 you 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%.

Brunch Grazing Tables

Choose four selections

\$18/guest

Choose five selections

\$21/guest

Choose six selections

\$25/guest

Choose seven selections

\$29/guest

HOUSE-MADE PASTRIES (v)

blueberry-lemon muffins, savory cheddar popovers, fruit & nut butter granola bars

PETIT BUTTER CROISSANTS (v)

freshly baked

PETIT CHOCOLATE CROISSANTS (v)

freshly baked

VEGETARIAN QUICHE (v)

3 in. individually baked quiches with cage-free eggs, artisanal cheeses and seasonal vegetables

MEAT LOVER'S QUICHE

3 in. individually baked quiches with cage-free eggs, artisanal cheeses, caramelized onions and applewood bacon

BAGELS (v)

assorted NY artisan bagels - plain, sesame and everything - with plain and herb cream cheese

BAGEL ACCOMPANIMENTS

sliced lox, fresh tomatoes, sliced cucumbers, fresh red onion, capers

ASSORTED SANDWICH BITES

BLT bites, pesto & prosciutto bites, turkey bites - 1-2 bites per slider

HAM SLIDERS

build your own - sliced honey ham with potato rolls, house-made mustard and herby green goddess sauce

CHICKEN SALAD SLIDERS

house-made traditional chicken salad on freshly baked focaccia bread

BREAKFAST FLATBREADS

Choose one style. Choosing more than one style counts as more than one selection

Vegetarian (v)

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

Breakfast Sausage

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

Scrambled Egg

house-made cheese sauce, scrambled eggs, applewood bacon, mozzarella cheese

BERRY SKEWERS

blueberries, strawberries, blackberries

SAVORY PATE A CHOUX BITES

savory puffs with pancetta, herbs and artisanal cheeses

SAVORY PALMIER

puff pastry, pancetta, manchego cheese

ANTI PASTI SKEWERS (GF)

salami, green olives, artichoke heart, marinated mozzarella

CAPRESE QUINOA SALAD (v, GF)

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

COMPOSED FARRO SALAD (DF)

farro with grilled chicken breast, fresh corn and roasted garlic

CAESAR SALAD (v)

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

CITRUS SALAD (v, GF, DF)

mesclun greens with fresh citrus, radishes, pickled onions, quinoa and citrus vinaigrette

SUMMER SALAD (v, GF)

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

BEACH HOUSE SALAD (v, GF)

mesclun greens with fresh tomatoes, cucumbers, corn, crispy onion strings and house-made buttermilk dressing

ASPARAGUS SALAD (v, GF)

arugula with asparagus, shaved parmesan and house-made lemon vinaigrette

CHOPPED FRUIT DUET (vegan, GF)

melon & berries

GREEK ORZO (v)

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

COMPOSED VEGETABLE SALAD (v, GF)

grilled asparagus, zucchini, bell peppers, fresh radishes and tomatoes, green goddess dressing, sunflower seeds