



# *The Cafe at Easy Entertaining*



Easy  
Entertaining  
Preserving Local Flavor Since 2006

(401) 437-6090 | [EasyEntertainingRI.com](http://EasyEntertainingRI.com) | [info@EasyEntertainingRI.com](mailto:info@EasyEntertainingRI.com)

## Contact Us

Phone: (401) 437-6090 x2

E-mail: [info@EasyEntertainingRI.com](mailto:info@EasyEntertainingRI.com)

Online: [www.EasyEntertainingRI.com](http://www.EasyEntertainingRI.com)

## Office Hours

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

## Offices

166 Valley St BLD 10  
Providence RI, 02909

## What is the Cafe?

The Cafe is a restored loft style event venue that was a former breakfast and lunch spot. It is now where our headquarters and main kitchen are located. It is available for weekday, evening and weekend private rentals for showers, intimate weddings, birthday celebrations, dinners and more!

## How much time is included in the rental?

The Cafe rental rates include 3 hours of active event time, 30 minutes prior to your event time for you to come in and set up your decor (if applicable) and 30 minutes after the close of your event for you to pack up your items and take them with you.

## What is included in the rental?

The Cafe includes...

- seating for up to 60 guests at Wisteria stained ash banquet tables
- bud vases for cocktail tables with rotating seasonal florals
- burlap runners for each table
- off-street parking
- access to an adjacent outdoor patio for use in the warmer months
- a beer & wine cash or consumption bar set up
- indoor and outdoor speakers where we can plug in your device or include a Pandora playlist of your choosing
- china, flatware, glassware and linen napkins to your table settings.
  - **please note:** we do not include linens for our tables. If you'd like banquet linens for seating we rent white, champagne or black table linens for +\$20/each
- access to Apple TV for presentations or slideshows (mirrored from your device)

## Are there restrictions on what I can bring in for decor?

Yes, please inquire with your sales agent for our current list of rules and regulations.

## Capacities & minimums

Our brunch, lunch and dinner packages have a minimum of 25 guests. The Cafe has a maximum capacity of 60 guests.

## Rental Rates

Monday - Friday (8a-3p): \$400

Monday - Thursday (from 3p): \$550

Friday (from 6p): \$650

Saturday: \$850

Sunday: \$750

*Please inquire regarding non-profit rates for weeknight events, Monday - Wednesday*

Rental is for three hours of active event time, 30 minutes for set up and 30 minutes for break down. Additional active event time may be added on for +\$250/hour. Additional set up or break down time may be added on for +\$100/hour.

## Overage Charges

We understand that sometimes the party is so much fun that you don't want it to end! We include a 15 minute grace period in your rental. However, if your event end time goes beyond this grace period, a surcharge of \$100 for every 15 minutes of overage will be charged to the card on file.

## Are there any additional fees?

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 8% 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.

## How is my event 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.

*If you don't have a menu yet but are sure you want to reserve the space, we will take a flat \$500 date reservation fee that will be applied to your total bill once a menu is developed.*

The following offerings are for  
*Brunch, Lunch & Dinner Buffets at the Cafe*  
this page has some information on that type of service.

The following offerings include an assortment of "Build Your Own" and signature packages for serviced events at the Cafe.

### **Can I have my menu served Family Style?**

Absolutely. Family style service requires a few more hands than traditional buffet service so please add \$5 per guest to your estimated costs.

*If you're unfamiliar*, family style service is a type of dining service where platters are brought to your guests at their tables for self service. It's a great hybrid between a plated meal and a buffet and we find it encourages conversation and levity among guests.

### **Can I include a cocktail hour or welcome period with passed appetizers?**

Certainly! We've included our passed appetizer offerings in this book of menus. Please note that adding passed appetizers may affect your service costs it will require more service personnel.

### **Are there any additional fees?**

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 8% 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.

### **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.

### **Order Minimums**

Our packages have a 25 guest minimum.

# Build Your Own Brunch

One Egg, One Salad, One Side	\$29/guest
One Egg, One Salad, Two Sides	\$34/guest
One Egg, One Salad, Three Sides	\$38/guest
One Egg, One Salad, One Side, One Protein	\$37/guest
One Egg, One Salad, Two Sides, One Protein	\$41/guest
One Egg, One Salad, Three Sides, One Protein	\$44/guest

All packages 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  
Vegetarian Frittata (whole egg or egg white)  
Meat Lover's Frittata (whole egg or egg white)  
Vegetarian Quiche

Meat Lover's Quiche  
Eggs in Purgatory (v, GF)  
Breakfast Enchiladas (GF)  
Egg & Cheese Breakfast Sandwiches (v)  
Tomato & Pesto Strata (v)

## Salad Offerings

Citrus Salad  
Caesar Salad  
Asparagus Salad

Greek Salad  
Beach House Salad  
Summer Salad

## Sides & Carbs

Latke Style Hash Browns  
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

## Breakfast Proteins

Applewood Bacon (assumes 3 per guest)  
Candied 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



# Breakfast & Brunch Packages /

All packages are served on disposable catering trays or tins and include disposable, bio-degradable paper goods for your guests. Pricing is based on a 25 guest minimum. If you'd like a more elegant set-up please inquire with your booking agent.

Upgrade to disposable palm leaf plates for +\$3 per guest  
Individual packaging and labeling available from +\$2 per guest

## Classic Brunch

Vegetarian Quiche

vegetarian quiche with assorted seasonal veggies and artisanal cheeses in a house-made pastry crust

Citrus Salad (v, GF, DF)

mesclun greens with citrus segments, fresh radish, quinoa, pickled onions and citrus vinaigrette

Composed Farro Salad

farro with fresh corn, roasted garlic and diced chicken breast

Chopped Fruit Duet (vegan, GF)

melon & seasonal berries

Petit Croissants

freshly baked

\$30/guest

## Gourmet Brunch

Meat Lover's Frittata

cage free eggs with applewood bacon and cheddar cheese

Asparagus Salad

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

Latke Style Hashbrowns

shredded potato patties

Applewood Bacon

assumes 3 slices per guest

Assorted Pastries

blueberry lemon muffins, savory popovers, fruit & nut butter oat bars

\$34/guest

## the Lovely Luncheon

Sonoma Chicken Salad

diced chicken breast with celery, dried fruit and spices

Berry-Balsamic Salad (v, GF)

mesclun greens with strawberries, goat cheese, almonds, pickled onions and honey-balsamic vinaigrette

Pesto Pasta (v)

short cut pasta with house-made pesto, fresh corn and arugula

Tomato and Pesto Strata (v)

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

Chopped Fruit Duet (vegan, GF)

melon & seasonal berries

Petit Croissants

freshly baked

\$34/guest

## Southern Love

Katie Fried Chicken

all-natural chicken, fried

Waffles (v)

buttermilk waffles made in-house

French Toast Casserole (v)

day old bread baked in a sweetened cinnamon custard

Homestyle Breakfast Potatoes (vegan, GF)

roasted potatoes with onion, bell peppers & seasoning

Citrus Salad (v, GF, DF)

mesclun greens with citrus segments, fresh radish, quinoa, pickled onions and citrus vinaigrette

Assorted Pastries

blueberry lemon muffins, savory popovers, fruit & nut butter oat bars

\$34/guest



# Need a little more?

Add to your package from our  
a la carte selections!

## ASSORTED PASTRY PLATTER (v)

blueberry lemon muffins - fruit & nut butter granola bars -  
savory cheddar popovers  
12 pieces \$59

## NY ARTISAN BAGELS (v)

assorted between plain, sesame and everything - 12 per  
platter  
\$59

## CREAM CHEESE

plain or chive - sold by the quart to serve 10-15  
\$12.50/quart

## BAGEL ACCOMPANIMENTS (GF)

plain cream cheese - sliced red onion, cucumber & tomato -  
fresh lox - capers - serves 12  
\$49

## VEGETARIAN QUICHE

cage-free eggs with artisanal cheese & seasonal vegetables  
in a house-made pastry crust  
\$49 per full quiche, 12 pieces  
\$79 for 12 individually baked quiches

## MEAT LOVER'S QUICHE

cage-free eggs with artisanal cheeses, caramelized onions &  
applewood bacon in a house-made pastry crust  
\$59 per full quiche, 12 pieces  
\$79 for 12 individually baked quiches

## VEGETARIAN FRITTATA (GF)

cage free eggs with cheddar cheese and garden chives. 12  
pieces per frittata - available with whole eggs or egg whites  
\$49

## 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  
\$49

## POLENTA-EGG BAKE (v, GF)

polenta, cage free eggs, cheddar cheese & seasonal  
vegetables - baked frittata style. 12 pieces per bake  
vegetarian \$49  
with bacon \$55

## TOMATO & PESTO STRATA (v)

a savory style bread & egg casserole with fresh tomatoes  
and house-made pesto - 12 pieces per bake  
\$49

## 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  
\$89, 24 enchiladas per pan

## BAKED OATMEAL (v, GF)

rolled oats - light brown sugar - almonds - dried fruit - 12  
pieces per bake  
\$49

## FRENCH TOAST BAKE (v)

as delightful as it sounds - 12 pieces per bake  
\$49

## PANCAKES (v)

made in-house, includes butter and syrup  
\$59, 24 per order

## WAFFLES (v)

thick and fluffy - made in-house - includes butter and syrup  
\$59, 12 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  
\$45 per 6 pieces (made with nut milk, can be made without on  
request)

## ENGLISH MUFFINS (VEGAN)

freshly baked. sold by the dozen  
\$14/dozen

## CHOPPED FRUIT DUET (VEGAN, GF)

may be a combination of melon, grapes and seasonal berries  
\$69 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)

# *Build Your Own Lunch or Dinner*

Choose one protein, one salad, and two sides	\$32/guest
Choose one protein, one salad, and three sides	\$34/guest
Choose two proteins, one salad, and two sides	\$37/guest
Choose two proteins, one salad, and three sides	\$39/guest

All packages include our freshly baked focaccia bread.

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

## *Choose Your Protein(s)*

Dijon Chicken Breast  
Peach & Goat Cheese Chicken Breast  
Chicken Piccata  
Herb Roasted Turkey Breast  
Chimichurri Pork Loin  
Garlic & Herb Pork Tenderloin  
Seared White Fish  
Seared White Fish with Burst Tomatoes

## *Vegan/Vegetarian Mains*

Vegan Mac 'n Cheese  
Cauliflower Steaks  
Whole Roasted Cauliflower  
Quinoa Meatballs

## *Protein Upgrades (+\$4pp)*

Prosciutto Wrapped White Fish  
Blueberry BBQ Salmon  
Miso Glazed Salmon  
Baked Salmon  
Poached Salmon  
Herb Grilled Roast Beef  
Ginger-Molasses Brisket  
Herb Grilled Flat Iron

## *Choose Your Salad*

Citrus Salad  
Caesar Salad  
Asparagus Salad

Greek Salad  
Beach House Salad  
Summer Salad

## *Choose Your Sides*

Roasted Carrots with Gremolata  
Vegetable Succotash  
Whipped Cauliflower & Potatoes  
Whipped Potatoes  
Roasted Petit Potatoes  
Orange Haricot Verte  
Fennel Haricot Verte  
Roasted Eggplant with Muhamarra  
Grilled Seasonal Vegetables  
Composed Vegetable Salad

Za'atar Roasted Cauliflower  
Burst Tomato Pasta  
Burst Tomato Pasta with Chicken  
Baked Ziti  
Mac 'n Cheese  
Grilled Vegetable Ziti  
Mushroom & Sun-dried Tomato Pasta  
Lemon Butter Spaghetti



# Signature Packages /

All packages are based on a 25 guest minimum.

## *Pasta Dinner*

Burst Tomato Pasta (v)

short cut pasta in a burst tomato and garlic pan sauce

Antipasto Salad (v, GF)

mesclun greens - marinated artichokes - fresh tomatoes - pickled onions - shaved parmesan - honey-balsamic vinaigrette

Focaccia (vegan)

freshly baked

\$23/guest

*upgrade to Chicken & Kale Pesto Pasta + \$1/guest*

## *Summer BBQ*

Ginger-Molasses Brisket & Molasses Braised Chicken

served alongside fresh rolls and picnic style coleslaw

Baked Beans (vegan, GF)

tangy & sweet

Mac 'n Cheese (v)

short cut pasta in our signature cream sauce

Beach House Salad (v, GF)

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

\$39/guest

## *Veggie Lover's Feast*

Eggplant Pasta (v)

served alongside fresh rolls and picnic style coleslaw

Roasted Cauliflower Head (vegan, GF)

tomato rub, served with house-made pesto

Antipasto Salad (v, GF)

mesclun greens - marinated artichokes - fresh tomatoes - pickled onions - shaved parmesan - honey-balsamic vinaigrette

Grilled Summer Vegetables (vegan, GF)

with balsamic reduction and garden herbs

\$30/guest





# Need a little more?

## *Perfect Poultry*

### **PESTO GRILLED CHICKEN BREAST (GF/DF)**

grilled all-natural chicken breast with our house-made seasonal greens pesto (*pesto is nut free*)  
\$140 per half pan (12 - 6 oz. chicken breasts)

### **DIJON GRILLED CHICKEN BREAST (GF)**

grilled all-natural chicken breast topped with a dijon mustard glaze  
\$140 per half pan (12 - 6 oz. chicken breasts)

### **PEACH & GOAT CHEESE CHICKEN BREAST (GF)**

grilled all-natural chicken breast topped with peach mustard, goat cheese and balsamic glaze  
\$140 per half pan (12 - 6 oz. chicken breasts)

### **JERK CHICKEN BREAST (GF/DF)**

grilled all-natural chicken breast with our house spice blend and fresh lime  
\$140 per half pan (12 - 6 oz. chicken breasts)

### **COCONUT GRILLED CHICKEN BREAST (GF/DF)**

all-natural chicken breast marinated with coconut milk, lime & spices - grilled  
\$140 per half pan (12 - 6 oz. chicken breasts)

### **HERB ROASTED CHICKEN (GF/DF)**

brined & roasted all-natural chicken - whole chicken cut into 8 pieces  
\$140 per half pan (16 pieces)

### **CAPRESE CHICKEN BREAST (GF)**

all-natural chicken breast with tomatoes, basil, mozzarella and balsamic glaze  
\$140 per half pan (12 - 6 oz. chicken breasts)

### **PROSCIUTTO WRAPPED CHICKEN BREAST (GF/DF)**

grilled all-natural chicken breast topped mozzarella and sage, wrapped in prosciutto and baked  
\$140 per half pan (12 - 6 oz. chicken breasts)

### **HERB GRILLED CHICKEN BREAST (GF/DF)**

herb brined all-natural chicken breast - grilled  
\$140 per half pan (12 - 3 oz. chicken breasts)

### **FRIED CHICKEN BREAST**

all-natural 3 oz. chicken breast - fried  
\$140 per half pan (12 - 3 oz. chicken breasts)

### **NASHVILLE HOT FRIED CHICKEN BREAST**

all-natural 3 oz. chicken breast - fried - spiced bacon fat mop  
\$140 per half pan (12 - 3 oz. chicken breasts)

A la carte add-ons to consider

### **CHICKEN MARSALA**

seared, thinly sliced chicken breast - mushroom & marsala wine sauce  
\$140 per half pan (16 - 4 oz. pieces)

### **CHICKEN PICCATA**

breaded & seared chicken breast in a lemon-butter caper sauce  
\$140 per half pan (16 - 4 oz. pieces)

### **COFFEE BRAISED CHICKEN (GF/DF)**

slow braised chicken with coffee & spices - pulled  
\$140 per half pan (4 lb., serves 10-12 guests)

### **MOLASSES BRAISED CHICKEN (GF/DF)**

slow braised chicken with molasses & spices - pulled  
\$140 per half pan (4 lb., serves 10-12 guests)

### **TURKEY BREAST (GF)**

all-natural turkey breast - herb rub or brown sugar chipotle glaze  
\$140 per half pan (4 lb., serves 10-12 guests)

### **TURKEY THIGH (GF)**

all-natural turkey thigh - herb rub or brown sugar chipotle glaze  
\$140 per half pan (4 lb., serves 10-12 guests)

## *Seafood*

### **PARMESAN CRUSTED HALIBUT**

sustainably sourced halibut - parmesan, garlic & herb crumb topper  
\$249 per half pan (12 - 6 oz. filets)

### **SEARED WHITE FISH (GF/DF)**

sustainably sourced cod or haddock - lemon caper relish  
\$175 per half pan (12 - 6 oz. filets)

### **BURST TOMATO WHITE FISH (GF/DF)**

sustainably sourced cod or haddock with burst tomatoes, garlic and garden basil  
\$175 per half pan (12 - 6oz. filets)

### **NICOISE WHITE FISH (GF/DF)**

sustainably sourced cod or haddock - nicoise inspired tomato-olive relish  
\$175 per half pan (12 - 6 oz. filets)

### **PROSCIUTTO WRAPPED WHITE FISH (GF/DF)**

cod or haddock (based on availability) wrapped in prosciutto & baked  
\$175 per half pan (12 - 6 oz. filets)

### **FISH EN PAPILOTE (GF)**

locally sourced white fish - steamed in paper with lemon & herbs  
\$175 per half pan (12 - 6 oz. filets)

## *Seafood, cont.*

### **BLUEBERRY BBQ SALMON (GF/DF)**

sustainably sourced salmon with our signature blueberry BBQ sauce

\$249 per half pan (12 - 6oz. filets)

### **MISO GLAZED SALMON (GF/DF)**

sustainably sourced salmon with a house-made miso glaze

\$249 per half pan (12 - 6oz. filets)

### **BAKED SALMON**

sustainably sourced salmon - topped with mustard and a parsley-butter breadcrumb - baked

\$249 per half pan (12 - 6oz. filets)

### **POACHED SALMON (GF/DF)**

poached lemon & thyme salmon - sustainably sourced

\$249 per half pan (12 - 6oz. filets)

### **SEARED SCALLOPS (GF/DF)**

seared sea scallops over tomato, white bean & zucchini succotash

\$290 per half pan (serves 10-12 guests)

### **BROWN BUTTER SEARED SCALLOPS (GF)**

sea scallops seared in brown butter with herbs, lemon & garlic

\$290 per half pan (serves 10-12 guests)

## *Pork*

### **PULLED PORK (GF/DF)**

all-natural pork shoulder, dry rubbed and smoked in-house - pulled

\$140 per half pan (4 lb., serves 10-12 guests)

### **MEDITERRANEAN PULLED PORK (GF/DF)**

all-natural pork braised with white wine, oregano, onion + lemon - pulled

\$140 per half pan (4 lb., serves 10-12 guests)

### **GARLIC & HERB PORK TENDERLOIN (GF/DF)**

all-natural tenderloin - roasted garlic & herb rub - roasted & sliced

\$140 per half pan (4 lb., serves 10-12 guests)

### **DUXELLE STUFFED PORK LOIN (GF/DF)**

all-natural loin - mushroom duxelle - roasted & sliced

\$140 per half pan (4 lb., serves 10-12 guests)

### **CHIMICHURRI PORK LOIN (GF/DF)**

roasted & sliced pork loin topped with house-made chimichurri

\$140 per half pan (4 lb., serves 10-12 guests)

### **GREEN GODDESS PORK LOIN (GF)**

roasted & sliced pork loin topped with creamy house-made herb sauce

\$140 per half pan (4 lb., serves 10-12 guests)

## *Pork, cont.*

### **DRY RUBBED PORK CHOPS (GF/DF)**

all-natural pork chops - house-made spice rub - roasted

\$135 per half pan (12 - 6 oz. chops per pan, boneless)

\$195 per half pan (6 - 12 oz., bone-in chops per pan)

### **CRISPY PORK CUTLETS (DF)**

crispy panko crusted all-natural pork chops with house-made pesto

\$140 per half pan (16 - 4 oz. cutlets)

## *Lamb*

### **COCOA-ESPRESSO LAMB TENDERLOIN (GF/DF)**

house rub

\$370 per half pan (4 lb., serves 10-12 guests)

### **HORSERADISH-MUSTARD LAMB RACK (GF/DF)**

all-natural lamb - house rub

\$325 per half pan (4 lb., serves 10-12 guests)

### **LAMB CHOPS (GF/DF)**

available with a brown mustard-horseradish rub or house-made chimichurri

\$325 per half pan (32 medallions per pan)

### **LAMB BURGERS**

house-made lamb burgers with tangy feta-yogurt spread, comes with your choices of pita or brioche buns

## *Beef*

### **BEEF TENDERLOIN (GF/DF)**

sustainably sourced beef, roasted to medium rare - sliced

\$350 per half pan (4 lb., serves 10-12 guests)

### **STEAK TIPS (GF/DF)**

grilled grass-fed tips - onion, garlic & herb marinade

\$250 per half pan (4 lb., serves 10-12 guests)

### **HERB ROAST BEEF (GF/DF)**

grass-fed - roasted to medium rare

\$195 per half pan (4 lb., serves 10-12 guests)

### **HERB GRILLED SIRLOIN FLANK (GF/DF)**

grass-fed - grilled to medium rare

\$250 per half pan (4 lb., serves 10-12 guests)

### **HERB GRILLED FLAT IRON (GF/DF)**

grass-fed - grilled to medium rare

\$195 per half pan (4 lb., serves 10-12 guests)

### **BRAISED SHORT RIBS (GF/DF)**

sustainably sourced short ribs braised with tomato, red wine & herbs - pulled off the bone

\$250 per half pan (4 lb., serves 10-12 guests)

## *Beef, cont.*

### **BBQ SHORT RIBS (DF)**

sustainably sourced short ribs, boneless, with house-made blueberry BBQ sauce  
\$250 per half pan (4 lb., serves 10-12 guests)

### **GINGER-MOLASSES BRISKET (GF/DF)**

grass-fed - pulled or sliced  
\$195 per half pan (4 lb., serves 10-12 guests)

### **HERB BRISKET (GF/DF)**

grass-fed - pulled or sliced  
\$195 per half pan (4 lb., serves 10-12 guests)

## *Vegan/Vegetarian*

### **CAULIFLOWER STEAKS (VEGAN, GF)**

spiced cauliflower steaks with tahini, parsley, pecans and pomegranate molasses  
\$89 per half pan (serves 8 guests as an entree)

### **WHOLE ROASTED CAULIFLOWER (VEGAN, GF)**

whole cauliflower head - tomato rub - roasted & served with pesto  
\$89 per half pan (serves 8 as an entree)

### **QUINOA MEATBALLS (VEGAN)**

house-made jumbo herby quinoa meatballs with crushed tomato sauce  
\$59 per dozen

### **BAKED EGGPLANT (v, GF)**

baked with roasted garlic crushed tomato sauce & mozzarella cheese  
\$89 per half pan (serves 8-10)

## *Pastas*

### **PESTO PASTA (v)**

short cut pasta in our house-made pesto with fresh corn and arugula  
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

### **PESTO PASTA WITH CHICKEN**

short cut pasta in our house-made pesto with fresh corn, arugula and diced chicken breast  
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

### **BURST TOMATO PASTA (v)**

short cut pasta in a burst tomato and garlic pan sauce  
\$99 per half pan (serves 8 as an entree)

### **BURST TOMATO PASTA WITH CHICKEN (v)**

short cut pasta in a burst tomato and garlic pan sauce with diced chicken breast  
\$99 per half pan (serves 8 as an entree)

### **BAKED ZITI (v)**

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheese  
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

### **BAKED ZITI & MEATBALLS**

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheeses and all-beef meatballs  
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

### **MAC 'N CHEESE (v)**

short cut pasta in our signature cream sauce  
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

### **LOBSTER MAC 'N CHEESE**

short cut pasta in our signature cream sauce with lobster meat  
\$180 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

### **BURST TOMATO MAC 'N CHEESE (v)**

short cut pasta in our signature cream sauce with burst cherry tomatoes  
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

### **GRILLED VEGETABLE ZITI (vegan)**

ziti with grilled zucchini, crushed tomato sauce and pesto  
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

### **PASTA "ALLA NORMA"**

short cut pasta with roasted eggplant and crushed tomato sauce, ricotta salata and herbs  
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

### **ARTICHOKE & LEMON PASTA (VEGAN)**

spaghetti in a grilled artichoke and roasted garlic sauce with fresh lemon juice  
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

### **LEMON-BUTTER SPAGHETTI**

spaghetti in a lemon butter sauce with arugula and crispy prosciutto  
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

### **PESTO SHRIMP PASTA**

short cut pasta tossed with house-made pesto, arugula, sun-dried tomatoes and poached shrimp  
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

## *Pastas, cont.*

### **SUMMER CORN & SHRIMP PASTA**

short cut pasta in a creamy corn béchamel sauce with poached shrimp  
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

### **SUMMER CORN & CHICKEN PASTA**

short cut pasta in a creamy corn béchamel sauce with diced chicken breast  
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

### **ORECCHIETTE WITH CLAMS**

orecchiette pasta with herb butter, fresh lemon and chopped clams, topped with a buttery crumb  
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

### **MUSHROOM & SUNDRIED TOMATO PASTA (v)**

short cut pasta with roasted mushrooms in a creamy sun-dried tomato sauce  
\$99 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

## *Salads*

### **CITRUS SALAD (v, GF, DF)**

mesclun greens with fresh orange segments, quinoa, radishes, pickled onion and citrus vinaigrette  
\$79 per full pan (serves 12-18 guests)

### **CAESAR SALAD (v)**

romaine lettuce with croutons, shaved parmesan and classic Caesar dressing  
\$79 per full pan (serves 12-18 guests)

### **ASPARAGUS SALAD (v, GF)**

arugula with asparagus, shaved parmesan and house-made lemon vinaigrette  
\$79 per full pan (serves 12-18 guests)

### **BEACH HOUSE SALAD (v, GF)**

mesclun greens with fresh tomatoes, cucumbers, corn, crispy onion strings and house-made buttermilk dressing  
\$79 per full pan (serves 12-18 guests)

### **SUMMER SALAD (v, GF)**

mesclun greens with asparagus, quinoa, goat cheese, fresh tomatoes and lemon-herb vinaigrette  
\$79 per full pan (serves 12-18 guests)

### **BERRY-BALSAMIC SALAD (v, GF)**

mesclun greens with strawberries, goat cheese, almonds, pickled onions and honey-balsamic vinaigrette  
\$79 per full pan (serves 12-18 guests)

### **PROSCIUTTO & MELON SALAD (GF, DF)**

mesclun and arugula with canteloupe, prosciutto, fresh cucumbers and lemon-herb vinaigrette  
\$79 per full pan (serves 12-18 guests)

### **GREEK SALAD (v, GF)**

chopped romaine - mesclun greens - kalamata olives - banana peppers - red onion - feta - chickpeas - red wine vinaigrette  
\$79 per full pan (serves 12-18 guests)

### **COBB SALAD (GF)**

mesclun greens with blue cheese, fresh tomatoes, chopped hard boiled eggs, chopped all-natural bacon and green goddess dressing  
\$79 per full pan (serves 12-18 guests)

### **ANTIPASTO SALAD (v, GF)**

mesclun greens with marinated artichokes, fresh tomatoes, pickled onions, shaved parmesan and honey-balsamic vinaigrette  
\$79 per full pan (serves 12-18 guests)

## *Hot Sides*

### **POMME PUREE (v, GF)**

with cream and butter  
\$89 per half pan (serves 24-30 guests)

### **WHIPPED POTATOES (v, GF)**

skin-on with cream and butter  
\$89 per half pan (serves 24-30 guests)

### **WHIPPED POTATOES & CAULIFLOWER (v, GF)**

with cream and butter  
\$89 per half pan (serves 24-30 guests)

### **ROASTED PETIT POTATOES (vegan, GF)**

roasted mini potatoes with fresh herbs and lemon  
\$89 per half pan (serves 24-30 guests)

### **GRILLED ASPARAGUS (vegan, GF)**

with lemon and crushed red pepper  
\$89 per half pan (serves 24-30 guests)

### **GRILLED VEGETABLES (vegan, GF)**

with balsamic reduction and garden herbs  
\$89 per half pan (serves 24-30 guests)

### **CAULIFLOWER RICE (vegan, GF)**

riced cauliflower with herbs and lemon  
\$89 per half pan (serves 24-30 guests)

### **GRILLED EGGPLANT WITH MUHAMARRA (vegan)**

grilled eggplant with a house-made spicy red pepper sauce (made with almonds and breadcrumb)  
\$89 per half pan (serves 24-30 guests)

## *Hot Sides, cont.*

### **CORN ON THE COBB (vegan, GF)**

Summer corn with herbs & butter  
\$89 per half pan (serves 24-30 guests)

### **Z'ATAR ROASTED CAULIFLOWER (vegan, GF)**

spiced cauliflower with tahini, lemon & garlic  
\$89 per half pan (serves 24-30 guests)

### **VEGETABLE SUCCOTASH (v, GF)**

tomato, white bean and zucchini succotash with  
pomegranate molasses  
\$89 per half pan (serves 24-30 guests)

### **CARROTS WITH GREMOLATA (vegan, GF)**

roasted carrots with herby sunflower seed gremolata  
\$89 per half pan (serves 24-30 guests)

### **FENNEL HARICOT VERTE (vegan, GF)**

haricot verte with fennel, lemon, capers and garlic  
\$89 per half pan (16 pieces)

### **CITRUS HARICOT VERTE (vegan, GF)**

haricot verte with house-made citrus glaze  
\$89 per half pan (16 pieces)

### **BAKED BEANS (vegan, GF)**

sweet 'n tangy - made in-house  
\$89 per half pan (serves 24-30 guests)

## *Chilled Sides*

### **PICNIC POTATO SALAD (v, GF)**

classic creamy potato salad  
\$89 per half pan (serves 24-30 guests)

### **PICNIC PASTA SALAD (v)**

classic creamy pasta salad  
\$89 per half pan (serves 24-30 guests)

### **CLASSIC COLESLAW (v)**

creamy shaved vegetable coleslaw  
\$89 per half pan (serves 24-30 guests)

### **COMPOSED QUINOA SALAD (v, GF)**

quinoa with tomatoes, corn, cucumbers, pesto and arugula  
\$89 per half pan (serves 24-30 guests)

### **CAPRESE QUINOA SALAD (v, GF)**

quinoa with tomatoes, petit mozzarella, garden basil and  
balsamic reduction  
\$89 per half pan (serves 24-30 guests)

### **TRADITIONAL CAPRESE SALAD (v, GF)**

tomatoes, petit mozzarella, garden basil and balsamic  
reduction  
\$89 per half pan (serves 24-30 guests)

### **COMPOSED FARRO SALAD**

farro with grilled chicken breast, fresh corn and roasted garlic  
\$89 per half pan (serves 24-30 guests)

### **COMPOSED BULGUR WHEAT SALAD**

bulgur wheat with chopped grilled chicken, arugula, shaved  
brussels sprouts and kale pesto  
\$89 per half pan (serves 24-30 guests)

### **COMPOSED COUS COUS SALAD (v)**

cous cous with grilled asparagus and zucchini, arugula,  
kalamata olives, halloumi cheese, pesto and fresh lemon  
\$89 per half pan (serves 24-30 guests)

### **COMPOSED VEGETABLE SALAD (v, GF)**

grilled asparagus, zucchini and bell peppers, fresh radishes  
and tomatoes, green goddess dressing, sunflower seeds  
\$89 per half pan (serves 24-30 guests)

### **GREEK ORZO SALAD (v)**

orzo pasta with tomatoes, cucumbers, kalamata olives, feta  
cheese and red wine vinaigrette  
\$89 per half pan (serves 24-30 guests)

### **MASSAGED KALE (v, GF)**

shaved kale massaged with lemon and parmesan cheese  
\$89 per half pan (serves 24-30 guests)

### **SOY CUCUMBER SALAD (vegan, GF)**

fresh cucumbers with scallions, cilantro and soy-ginger  
dressing  
\$89 per half pan (serves 24-30 guests)

# Classic hors d'Oeuvres

SPRING + SUMMER

Choose 3 Styles, One Hour  
Choose 5 Styles, One Hour  
Choose 3 Styles, Two Hours  
Choose 5 Styles, Two Hours

\$10/guest  
\$17/guest  
\$14/guest  
\$23/guest

## 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 (GF/DF)

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

garlic crostini, caramelized onions, blue cheese + roasted tomatoes

### 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





## *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**  
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*

**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

SPRING + SUMMER

Choose 3 Styles, One Hour  
Choose 5 Styles, One Hour  
Choose 3 Styles, Two Hours  
Choose 5 Styles, Two Hours

\$14/guest  
\$22/guest  
\$20/guest  
\$30/guest

## Vegetarian

### TOMATO SOUP + GRILLED CHEESE

house-made tomato soup with a petit grilled cheese

### BURRATA TOAST POINT

burrata with fresh tomatoes and basil

### SAVORY POPOVER

savory popovers with Summer corn and tomatoes

### SAVORY CHEESECAKE (GF)

savory blue cheese cheesecake with honeycomb brittle

### SAVORY LEMON ARTICHOKE CHEESECAKE (GF)

crispy artichoke leaf



## 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



## *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

### 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

### LOBSTER BISQUE

served with a house-made lobster fritter



## *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

### 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



# *Build Your Own Petit 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



# *A la Carte Desserts*

## **ASSORTED COOKIE PLATTER**

2 inch petit cookies - chocolate chip cookies - lemon sugar cookies - chocolate mint cookies  
SM Platter \$59 (12 of each cookies, 36 pieces total)  
LG Platter \$89 (24 of each cookies, 72 pieces total)

## **BROWNIE COOKIES (GF/DF)**

freshly baked  
\$72 per 24

## **VEGAN FUNFETTI COOKIES**

freshly baked  
\$72 per 24

## **VEGAN CITRUS SHORTBREAD COOKIES**

freshly baked  
\$72 per 24

## **LEMON SANDWICH COOKIES**

cream cheese buttercream sandwiched between two lemon sugar cookies  
\$79 per 24

## **BROWNIES**

fresh baked  
\$60 per 24

## **TAHINI BLONDIES**

classic blondies with a savory twist  
\$65 per 24

## **DOUBLE CHOCOLATE CAKE**

chocolate cake with dark chocolate buttercream  
\$55 per 7 inch cake  
\$72 per 24 cake bites

## **LEMON MERINGUE CAKE**

lemon cake with lemon buttercream and torched meringue  
\$55 per 7 inch cake  
\$72 per 24 cake bites

## **HONEY CHAMOMILE CAKE**

chamomile-vanilla cake with honey buttercream  
\$55 per 7 inch cake  
\$72 per 24 cake bites

## **VANILLA BERRY CAKE**

a classic vanilla cake with a berry jam filling and seasonal berry buttercream  
\$55 per 7 inch cake  
\$72 per 24 cake bites

## **ALMOND-PRALINE CREAM PUFFS**

house-made cream puff with an almond-praline filling  
\$79 per 24 petit cream puffs

## **POT DE CRÈME (GF)**

dark chocolate or white chocolate - served in 4 oz. glass jars  
\$79 per 10 jars

## **YOGURT PANNA COTTA (GF)**

house-made custard with seasonal fruit topper  
\$74 per 24 petit disposable shooters  
\$79 per 10 - 4 oz. glass jars

## **COFFEE PANNA COTTA (GF)**

house-made coffee custard  
\$74 per 24 petit disposable shooters  
\$79 per 10 - 4 oz. glass jars

## **STRAWBERRY SHORTCAKE JARS (GF)**

house-made shortcake layered with whipped pastry cream and strawberry jam  
\$79 per 10 - 4 oz. glass jars

## **RICOTTA CHEESECAKE (GF)**

house-made ricotta cheesecake over a cornmeal crumb  
\$79 per 10 - 4 oz. glass jars

## **RASPBERRY CHEESECAKE BARS**

raspberry white chocolate cheesecake bars with a dark chocolate crust  
\$79 per 24 pieces

## **LEMON SHOOTERS OR JARS**

buttered graham cracker crumb, house-made lemon curd  
\$74 per 24 petit disposable shooters  
\$79 per 10 - 4 oz. glass jars

## **LEMON MERINGUE TARTS**

house lemon curd in a sweet pastry shell with torched meringue  
\$74 per 24 tartlets | \$79 per 10 single-serve tarts

## **COCONUT CREAM TARTS OR JARS**

house-made coconut custard in a sweet pastry shell with rum-spiked whipped cream  
\$74 per 24 tartlets | \$79 per 10 single-serve tarts  
\$79 per 10 - 4 oz. glass jars

## **S'MORES TARTS OR JARS**

graham cracker tart shell with dark chocolate cremieux and torched meringue  
\$74 per 24 tartlets | \$79 per 10 single-serve tarts  
\$79 per 10 - 4 oz. glass jars

## **CANNOLI CHIPS**

house-made cannoli chips with a sweetened mascarpone-ricotta dip, chocolate chips and sprinkles  
\$99