



Easy
Entertaining
PRESERVING LOCAL FLAVOR SINCE 2006

LUNCH + DINNER

(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

BUILD YOUR OWN

ALL PACKAGES ARE DELIVERED AND STYLED WITH EASY ENTERTAINING'S PLATTERS, CHAFFING DISHES AND SERVICE WARE. DESCRIPTIONS OF ALL ITEMS LISTED BELOW A LA CARTE MENU

Choose one protein, one salad, and two sides	\$29/guest
Choose one protein, one salad, and three sides	\$32/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, biodegradable plates, & cutlery.
Pricing is based on a 25 guest minimum.

INCLUDED PROTEINS

Chicken Marsala	Peach + Goat Cheese Chicken (GF)
Pesto Chicken (GF)	Coconut Grilled Chicken (GF, DF)
Lemon-Herb Chicken (GF, DF)	Peach Bourbon Pork Loin (GF, DF)
Caprese Grilled Chicken (GF)	Grilled Pesto + Tomato Pork Loin (GF)

PROTEIN UPGRADES (+\$10/person)

Lemon White Fish (GF)	Mediterranean Salmon (GF)
Searred White Fish (GF, DF)	Searred Salmon (GF, DF)
Nicoise White Fish (GF, DF)	Ginger-Molasses Brisket (GF, DF)
Miso Glazed Salmon (GF, DF)	Peach BBQ Steak Tips (GF, DF)
Blueberry BBQ Salmon (GF, DF)	Herb Grilled Sirloin Flank (GF)

INCLUDED SALADS

Caesar Salad (v)	Cobb Salad (GF)
Citrus Salad (vegan, GF)	Mediterranean Salad (v, GF)
Beach House Salad (v, GF)	Watermelon + Feta Salad (v, GF)
Summer Salad (v, GF)	Peach + Blueberry Salad (vegan, GF)

INCLUDED SIDES

PASTA

Creamy Mushroom + Sun-dried Tomato Pasta (v)	Pasta "alla Norma" (v)
Baked Ziti with Meatballs	Grilled Vegetable Ziti (v)
Mac 'n Cheese (v)	Vegetarian Lasagna Roll Ups (v)
Vegan Mac 'n Cheese	Burst Tomato Pasta (vegan)
Creamy Pistachio Pesto Pasta (v)	Butter-Miso "Cacio e Pepe" (v)

VEGGIES + STARCHES

Classic Coleslaw (v, GF, DF)	Greek Chickpea Salad (v, GF)
Picnic Potato Salad (v, GF, DF)	Citrus Haricot Verte (vegan, GF)
Whipped Potatoes (v, GF)	Composed Vegetable Salad (v, GF)
Cheddar & Chive Whipped Potatoes (v, GF)	Grilled Seasonal Vegetables (vegan, GF)
Greek Orzo (v)	Grilled Eggplant (vegan, GF)
Vegetable Succotash (v, GF)	Italian Chopped Pasta Salad

ENTREES + SIDES

NEED A BIT MORE? ADD TO YOUR PACKAGE FROM OUR A LA CARTE SELECTIONS.

POULTRY

CHICKEN MARSALA

seared, thinly sliced chicken breast - mushroom & marsala wine sauce
\$160 per half pan (16 - 4 oz. pieces)

CHICKEN PICCATA

breaded & seared chicken breast in a lemon-butter caper sauce
\$160 per half pan (16 - 4 oz. pieces)

HERB GRILLED CHICKEN BREAST (GF/DF)

herb brined all-natural chicken breast, grilled and served with a white wine au jus
\$160 per half pan (12 - 6 oz. chicken breasts)

PEACH & GOAT CHEESE CHICKEN BREAST (GF)

grilled chicken breast topped with goat cheese and served with a peach infused white wine au jus
\$160 per half pan (12 - 6 oz. chicken breasts)

LEMON-HERB CHICKEN (GF/DF)

grilled all-natural chicken breast served with a house-made lemon-herb sauce
\$160 per half pan (12 - 6 oz. chicken breasts)

PESTO GRILLED CHICKEN (GF)

grilled all-natural chicken breast with house-made pesto (*nut free*)
\$160 per half pan (12 - 6 oz. chicken breasts)

CAESAR STYLE GRILLED CHICKEN (GF)

grilled all-natural chicken breast with a white wine, parmesan & lemon infused pan sauce
\$160 per half pan (12 - 6 oz. chicken breasts)

DIJON CHICKEN BREAST (GF/DF)

all-natural chicken breast with mustard glaze and white wine au jus
\$160 per half pan (12 - 6 oz. chicken breasts)

CAPRESE CHICKEN BREAST (GF)

all-natural chicken breast with tomatoes, basil, mozzarella and balsamic glaze
\$160 per half pan (12 - 6 oz. chicken breasts)

COCONUT GRILLED CHICKEN (GF/DF)

all-natural chicken breast marinated with coconut milk, lime and spices, grilled
\$160 per half pan (12 - 6 oz. chicken breasts)

FRIED CHICKEN BREAST

all-natural 3 oz. chicken breast - fried
\$160 per half pan (12 - 3 oz. chicken breasts)

NASHVILLE HOT FRIED CHICKEN BREAST

all-natural 3 oz. chicken breast - fried - spiced bacon fat mop
\$160 per half pan (12 - 3 oz. chicken breasts)

COFFEE BRAISED CHICKEN (GF/DF)

slow braised chicken with coffee & spices - pulled
\$160 per half pan (4 lb., serves 10-12 guests)

MOLASSES BRAISED CHICKEN (GF/DF)

slow braised chicken with molasses & spices - pulled
\$160 per half pan (4 lb., serves 10-12 guests)

MEDITERRANEAN PULLED CHICKEN (GF/DF)

chicken braised with white wine, oregano, garlic and lemon - pulled
\$160 per half pan (4 lb., serves 10-12 guests)

PULLED SMOKED CHICKEN (GF/DF)

chicken thighs smoked in-house and pulled
\$160 per half pan (4 lb., serves 10-12 guests)

CHICKEN FINGERS

house-made chicken fingers, served with ketchup and molasses infused BBQ sauce
\$160 per half pan

SEAFOOD

PARMESAN BAKED HALIBUT (GF)

sustainably sourced halibut baked with a parmesan infused herb butter
\$269 per half pan (12 - 6 oz. filets)

SEARED WHITE FISH (GF/DF)

sustainably sourced cod or haddock with lemon caper relish
\$199 per half pan (12 - 6 oz. filets)

BURST TOMATO WHITE FISH (GF/DF)

sustainably sourced cod or haddock with burst cherry tomatoes and fried garlic
\$199 per half pan (12 - 6oz. filets)

LEMON WHITE FISH (GF)

sustainably sourced cod or haddock with house-made lemon buerre blanc sauce
\$199 per half pan (12 - 6oz. filets)

NICOISE WHITE FISH (GF/DF)

sustainably sourced cod or haddock - nicoise inspired tomato-olive relish
\$189 per half pan (12 - 6oz. filets)

BLUEBERRY BBQ SALMON (GF/DF)

sustainably sourced salmon with our signature blueberry BBQ sauce
\$189 per half pan (12 - 6oz. filets)

SEARED SALMON (GF/DF)

seared, sustainably sourced salmon with a roasted garlic, lemon & herb rub
\$249 per half pan (12 - 6oz. filets)

POACHED SALMON (GF/DF)

poached lemon & thyme salmon - sustainably sourced
\$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)

MEDITERRANEAN SALMON (GF)

seared, sustainably sourced salmon with an herby burst tomato and olive relish with feta cheese
\$249 per half pan (12 - 6oz. filets)

BAKED STUFFED SHRIMP

jumbo shrimp with a buttery stuffing, baked
\$189 per half pan (24 stuffed shrimp per pan)

PORK

CHIMICHURRI PORK LOIN (GF/DF)

roasted & sliced pork loin topped with house-made chimichurri
\$160 per half pan (4 lb., serves 10-12 guests)

GRILLED PESTO + TOMATO PORK LOIN (GF)

all-natural pork loin, rubbed with pesto and grilled, served with burst tomatoes and more pesto (*nut free*)
\$160 per half pan (4 lb., serves 10-12 guests)

PEACH BOURBON PORK LOIN (GF/DF)

all-natural pork loin, roasted and sliced, served with bourbon infused peach jam
\$160 per half pan (4 lb., serves 10-12 guests)

GARLIC & HERB PORK TENDERLOIN (GF/DF)

all-natural tenderloin - roasted garlic & herb rub - roasted & sliced
\$160 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
\$160 per half pan (4 lb., serves 10-12 guests)

PORK 'MILANESE'

crispy panko crusted all-natural pork chops with house-made pesto
\$160 per half pan (16 - 4 oz. cutlets)

PULLED PORK (GF/DF)

all-natural pork shoulder, dry rubbed and smoked in-house - pulled
\$160 per half pan (4 lb., serves 10-12 guests)

BEEF

BEEF TENDERLOIN (GF)

sustainably sourced beef, roasted to medium rare - sliced and served with red wine infused demi glace
\$369 per half pan (4 lb., serves 10-12 guests)

PEACH BBQ STEAK TIPS (GF/DF)

grass-fed beef tips, grilled and served with house-made peach infused BBQ sauce
\$230 per half pan (4 lb., serves 10-12 guests)

GRILLED TRI-TIP (GF/DF)

tender, grilled tri-tip steak with house-made salsa verde
\$230 per half pan (4 lb., serves 10-12 guests)

HERB GRILLED SIRLOIN FLANK (GF)

grass-fed - grilled to medium rare and served with house-made au poivre sauce
\$230 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
\$230 per half pan (4 lb., serves 10-12 guests)

BLUEBERRY BBQ SHORT RIBS (DF)

sustainably sourced short ribs, boneless, with house-made blueberry BBQ sauce
\$230 per half pan (4 lb., serves 10-12 guests)

GINGER-MOLASSES BRISKET (GF/DF)

grass-fed - pulled or sliced
\$230 per half pan (4 lb., serves 10-12 guests)

VEGAN / VEGETARIAN

VEGAN MAC 'N CHEESE

short cut pasta in a house-made vegan "cheese" sauce **(contains nuts)*
\$99 per half pan (serves 8 guests as an entree)

QUINOA MEATBALLS (vegan)

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

CARAMELIZED CABBAGE (vegan, GF)

wedges of cabbage, seasoned with herbs and spices and seared
\$99 per half pan (serves 8-10)

ARTICHOKE + LEMON PASTA (vegan)

short cut pasta in an artichoke and roasted garlic sauce with fresh lemon juice
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

VEGAN ALFREDO (vegan)

short cut pasta in a vegan alfredo-style white sauce **(contains nuts)*
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PASTA

VEGETARIAN

BAKED ZITI (v)

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheese
\$109 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
\$109 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
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

CREAMY SUMMER CORN PASTA (v)

short cut pasta in a Summer corn infused cream sauce
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

BURST TOMATO PASTA (vegan)

short cut pasta in a burst tomato and garlic pan sauce
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

CREAMY MUSHROOM + SUN-DRIED TOMATO PASTA (v)

short-cut pasta in a creamy sun-dried tomato sauce with roasted mushrooms
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PESTO PASTA (v)

short-cut pasta tossed with house-made pest, fresh corn, arugula and shaved parmesan cheese (*nut free*)
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

GRILLED VEGETABLE ZITI (v)

ziti with grilled zucchini, crushed tomato sauce and pesto
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PASTA "ALLA NORMA" (v)

short cut pasta in a burst tomato sauce with roasted eggplant and ricotta salata
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PINK VODKA RIGATONI (v)

rigatoni pasta with house-made pink vodka sauce
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

BUTTER-MISO "CACIO E PEPE" (v)

short cut pasta in a creamy butter-miso pan sauce with freshly cracked black pepper
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

CREAMY TOMATO MANICOTTI (v)

cheese filled manicotti topped with house-made tomato cream sauce, ricotta cheese and pesto (*nut free*)
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

VEGETARIAN LASAGNA ROLL UPS (v)

lasagna sheets rolled with a ricotta, zucchini and mushroom filling, baked with a burst tomato broth
\$129 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

MUSHROOM + PEA RAVIOLI (v)

fresh ravioli with house-made béchamel sauce, roasted mushrooms and peas
\$129 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

CREAMY PISTACHIO PESTO PASTA (v)

short cut pasta with house-made pistachio pesto, a touch of cream, peas, grilled zucchini and shaved parmesan cheese
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PASTA, cont.

WITH PROTEINS

BAKED ZITI & MEATBALLS

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheeses and all-beef meatballs

\$109 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 fresh lobster meat

\$195 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

BURST TOMATO PASTA WITH CHICKEN

short cut pasta in a burst tomato and garlic pan sauce with ground chicken

\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PESTO PASTA WITH CHICKEN

short-cut pasta tossed with house-made pest, fresh corn, arugula, shaved parmesan cheese and ground chicken (*nut free*)

\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

CREAMY SUMMER CORN PASTA WITH CHICKEN

short cut pasta in a Summer corn infused cream sauce with grilled chicken breast

\$109 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

\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

SALAD

CITRUS SALAD (vegan, GF)

mesclun greens with fresh orange segments, quinoa, radishes, pickled onion and citrus vinaigrette

\$89 per full pan (serves 12-18 guests)

MEDITERRANEAN SALAD (v, GF)

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

\$89 per full pan (serves 12-18 guests)

BEACH HOUSE SALAD (v, GF)

mesclun greens, tomatoes, cucumbers, corn, crispy GF onion strings and house-made green goddess dressing

\$89 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

\$89 per full pan (serves 12-18 guests)

SUMMER SALAD (v, GF)

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

\$89 per full pan (serves 12-18 guests)

SUMMER CORN SALAD

little gem lettuces with pickled peaches, cornbread croutons, manchego cheese, pork belly lardons and charred corn vinaigrette

\$89 per full pan (serves 12-18 guests)

NICOISE SALAD

romaine lettuce and arugula with cherry tomatoes, chopped hard boiled eggs, blanched haricot verte, marbled potatoes, kalmata olives and radishes with sherry vinaigrette

\$89 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

\$89 per full pan (serves 12-18 guests)

SALAD, cont.

ANTIPASTO SALAD (v, GF)

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

\$89 per full pan (serves 12-18 guests)

CAESAR SALAD (v)

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

\$89 per full pan (serves 12-18 guests)

PEACH + HALLOUMI SALAD (v, GF)

mesclun greens and arugula with fresh peaches, grilled halloumi cheese, pickled onions and white wine vinaigrette

\$89 per full pan (serves 12-18 guests)

WATERMELON + FETA SALAD (v, GF)

mesclun greens and arugula with fresh watermelon, feta cheese, mint and an avocado-lime vinaigrette

\$89 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

\$89 per full pan (serves 12-18 guests)

PEACH + BLUEBERRY SALAD (vegan, GF)

mesclun greens and arugula with fresh peaches, cucumbers, blueberries and citrus vinaigrette

\$89 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)

CHEDDAR + CHIVE WHIPPED POTATOES (v, GF)

skin-on with cream, butter, chives and cheddar cheese

\$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)

zucchini, eggplant and bell peppers with garden herbs and balsamic reduction

\$89 per half pan (serves 24-30 guests)

GRILLED EGGPLANT (vegan, GF)

grilled eggplant with olive oil and parsley

\$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)

CITRUS HARICOT VERTE (vegan, GF)

haricot verte with house-made citrus glaze

\$89 per half pan (serves 24-30 guests)

TAHINI ROASTED HARICOT VERTE (vegan, GF)

roasted haricot verte with house-made tahini sauce **(contains sesame)*

\$89 per half pan (serves 24-30 guests)

HOT SIDES, cont.

BAKED BEANS (vegan, GF)

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

CORN ON THE COBB (v, GF)

Summer corn with herbs & butter
\$89 per half pan (18-24 half sized corn on the cobb pieces)

ROASTED BROCCOLINI (v, GF)

broccolini roasted with garlic and a white wine infused shallot butter
\$99 per half pan (serves 24-30 guests)

SAUTEED SNAP PEAS AND MUSHROOMS

(vegan, GF)

sugar snap peas and crimini mushrooms sautéed with shallots and a touch of mint and white wine
\$89 per half pan (serves 24-30 guests)

PESTO ROASTED CAULIFLOWER (vegan, GF)

roasted cauliflower florets tossed with tomato powder and house-made pesto (*nut free*)
\$89 per half pan (serves 8 as an entree)

CHILLED SIDES

PICNIC POTATO SALAD (v, GF)

classic creamy potato salad
\$79 per half pan (serves 24-30 guests)

PICNIC PASTA SALAD (v)

classic creamy pasta salad
\$79 per half pan (serves 24-30 guests)

ITALIAN CHOPPED PASTA SALAD (v)

short cut pasta with chopped romaine, cherry tomatoes, pickled onions, green olives, banana peppers, chopped pepperoni and salami with red wine vinaigrette
\$109 per half pan (serves 24-30 guests)

CLASSIC COLESLAW (v, GF)

creamy shaved vegetable coleslaw
\$79 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)

COMPOSED QUINOA SALAD (v, GF)

quinoa with tomatoes, corn, cucumbers, pesto (nut free) and arugula
\$109 per half pan (serves 24-30 guests)

CAPRESE QUINOA SALAD (v, GF)

quinoa with tomatoes, petit mozzarella, garden basil and balsamic reduction
\$109 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)

GREEK CHICKPEA SALAD (v, GF)

a chickpea based salad with tomatoes, cucumbers, feta cheese, banana peppers and kalamata olives with a lemon-yogurt dressing
\$109 per half pan (serves 24-30 guests)

COUS COUS + HALLOUMI SALAD (v)

cous cous with grilled asparagus and zucchini, arugula, kalamata olives, halloumi cheese, pesto (nut free) and fresh lemon
\$109 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
\$109 per half pan (serves 24-30 guests)

SOY CUCUMBER SALAD (vegan, GF)

fresh cucumbers with scallions, cilantro and soy-ginger dressing
\$109 per half pan (serves 24-30 guests)

COMPOSED WHITE BEAN SALAD (vegan, GF)

cannellini beans and chickpeas with pickled onions, cherry tomatoes, parsley and a sherry vinaigrette
\$109 per half pan (serves 24-30 guests)

CHILLED SIDES, cont.

ELOTE CORN SALAD (v, GF)

grilled corn with cilantro, jalapeno, cotija cheese
and a creamy lime dressing

\$109 per half pan (serves 24-30 guests)

BALSAMIC GREEN BEANS (vegan, GF)

blanched green beans with red onion, garlic and
balsamic

\$109 per half pan (serves 24-30 guests)

DESSERTS

END ON A SWEET NOTE WITH COOKIES, CAKES, TARTS AND MORE!

CAKES + CAKE BITES

VANILLA BERRY CAKE

vanilla cake with seasonal berry jam filling and vanilla Swiss meringue buttercream

\$89 per 6 inch cake

\$72 per 24 cake bites

CARROT CAKE

house-made carrot cake with cream cheese frosting filling and vanilla Swiss meringue buttercream

\$89 per 6 inch cake

\$72 per 24 cake bites

LEMON MERINGUE CAKE

freshly baked lemon cake with Swiss meringue buttercream and torched meringue

\$89 per 6 inch cake

\$72 per 24 cake bites

STRAWBERRY-BASIL CAKE

strawberry cake with basil infused Swiss meringue buttercream

\$89 per 6 inch cake

\$72 per 24 cake bites

RED VELVET CAKE

freshly baked red velvet cake with house-made cream cheese frosting

\$89 per 6 inch cake

\$72 per 24 cake bites

CHOCOLATE CAKE

chocolate cake with decadent chocolate filling and vanilla Swiss meringue buttercream

\$89 per 6 inch cake

\$72 per 24 cake bites

COCONUT CAKE

house-made coconut cake with pineapple jam filling and citrus Swiss meringue buttercream

\$89 per 6 inch cake

\$72 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 and marshmallow-funfetti cookies

SM Platter \$69 (12 of each cookies, 36 pieces total)

LG Platter \$99 (24 of each cookies, 72 pieces total)

ASSORTED PETIT COOKIE PLATTER (*Allergen Friendly*)

2 inch petit cookies - chocolate brownie cookies (GF, DF) - lemon sugar cookies (vegan, GF) - funfetti cookies (vegan, GF)

SM Platter \$79 (12 of each cookies, 36 pieces total)

LG Platter \$119 (24 of each cookies, 72 pieces total)

CHOCOLATE CHIP COOKIES

freshly baked

12 full sized cookies \$59

24 petit, 2 inch cookies \$59

CHOCOLATE BROWNIE COOKIES (GF/DF)

freshly baked

\$59 per 24 petit, 2 inch cookies

LEMON SUGAR COOKIES (vegan, GF)

freshly baked

\$59 per 24 petit, 2 inch cookies

LEMON SANDWICH COOKIES

cream cheese frosting sandwiched between two lemon sugar cookies

\$59 per 24 petit, 2 inch cookies

WHOOPIE PIES

marshmallow frosting sandwiched between two chocolate cake rounds

\$59 per 24

BROWNIES

fresh baked

\$89 per 24

TURTLE BROWNIES

our classic brownies with a walnut-caramel topping

\$89 per 24

RASPBERRY CHEESECAKE BARS

white chocolate-raspberry cheesecake over a dark chocolate cookie crust

\$89 per 24 pieces

BLACKBERRY-ORANGE CHEESECAKE BARS

orange infused cheesecake with blackberry jam over an herby graham cracker crust

\$89 per 24 pieces

PASSIONFRUIT-GUAVA CHEESECAKE BARS (vegan, GF)

vegan passionfruit cheesecake with guava jam and a GF sunflower seed crust

\$89 per 24 pieces

LEMON BLONDIES (vegan, GF)

vegan/GF lemon infused blondies with a lemon glaze

\$89 per 24 pieces

YOGURT PANNA COTTA (GF)

house-made custard with macerated strawberries on top

\$89 per 24 petit disposable shooters

COFFEE PANNA COTTA (GF)

house-made coffee custard

\$89 per 24 petit disposable shooters

LEMON-BLUEBERRY CAKE SHOOTER (vegan, GF)

vegan lemon cake layered with blueberry jam and coconut buttercream frosting

\$89 per 24 petit disposable shooters

PETIT S'MORES TARTS

dark chocolate and torched meringue in graham cracker tart shells

\$89 per 24 tartlets

PETIT COCONUT CREAM TARTLETS

house-made coconut custard with rum-spiked whipped cream in a petit tart shell

\$89 per 24 tartlets

PETIT LEMON MERINGUE TARTS

house-made lemon curd and torched meringue in a petit tart shell

\$89 per 24 tartlets

HIBISCUS-GINGER BITES

hibiscus curd in a petit waffle cone with candied ginger

\$89 per 24 cones

DESSERT BITES, cont.

LEMON-BLUEBERRY CREAM PUFFS

cream puffs with lemon-blueberry cream filling
\$89 per 24 cream puffs

DARK CHOCOLATE FRANGELICO CREAM PUFFS

cream puffs with frangelico infused chocolate filling
\$89 per 24 cream puffs

ALMOND-PRALINE CREAM PUFFS

cream puffs with an almond-praline filling, topped with torched meringue
\$89 per 24 cream puffs

RASPBERRY WHITE CHOCOLATE CREAM PUFFS

cream puffs with a white chocolate and raspberry pastry cream filling
\$89 per 24 cream puffs