



*Brunch Grazing Tables  
Presented By*



Easy  
Entertaining  
Preserving Local Flavor Since 2006

## 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 & 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. 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 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  
Choose five selections  
Choose six selections  
Choose seven selections

\$23/guest  
\$25/guest  
\$28/guest  
\$32/guest

*Pricing listed above is quoted with a 50 guest minimum. Grazing tables can also be accommodated for more intimate groups of 25-49, but will incur a +\$7 up-charge per guest.*

## *Inclusions*

### **PETIT HOUSE-MADE PASTRIES (v)**

chocolate muffins, lemon-blueberry muffins, savory cheddar popovers, fruit crumble bars (*nut free*)

### **PETIT BUTTER CROISSANTS (v)**

freshly baked

### **PETIT CHOCOLATE CROISSANTS (v)**

freshly baked

### **CHEDDAR + CHIVE QUICHE (v)**

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

### **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**

turkey + tomato jam bites - pesto-zucchini bites (v) - BLT bites - 1-2 bites per slider

### **HAM SLIDERS**

build your own - sliced honey ham with potato rolls, house-made mustard and creamy pesto (*nut free*)

### **CHICKEN SALAD SLIDERS**

house-made traditional chicken salad on freshly baked focaccia bread

### **CHOPPED FRUIT DUET (vegan, GF)**

melon & berries

### **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

### **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

### **WILD RICE SALAD (v, GF)**

wild rice with feta, mint, basil, pickled radishes, asparagus and white wine vinaigrette

### **COMPOSED FARRO SALAD**

farro with grilled chicken breast, fresh corn and roasted garlic

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

quinoa with tomatoes, corn, cucumbers, pesto (*nut free*) and arugula

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

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

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

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

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

mesclun greens with blue cheese, fresh tomatoes, chopped hard boiled eggs, chopped all-natural bacon and green goddess dressing

### **APPLEWOOD BACON**

nitrate free bacon slices

### **EGG SALAD FINGER SANDWICHES (v)**

house-made egg salad in a traditional finger sandwich roll

### **CHICKEN SALAD FINGER SANDWICHES**

house-made chicken salad in a traditional finger sandwich roll

**HAM FINGER SANDWICHES**

sliced ham and cheddar cheese in a traditional finger sandwich roll

**TURKEY FINGER SANDWICHES**

sliced turkey and cheddar cheese in a traditional finger sandwich roll

**ROAST BEEF FINGER SANDWICHES**

roast beef and swiss cheese in a traditional finger sandwich roll

**TUNA SALAD FINGER SANDWICHES**

house-made tuna salad in a traditional finger sandwich roll

*Included Desserts***PETIT CHOCOLATE CHIP COOKIES**

freshly baked

**PETIT CHOCOLATE MINT COOKIES**

freshly baked

**PETIT LEMON SUGAR COOKIES**

freshly baked

**CHOCOLATE BROWNIE COOKIES (GF, DF)**

freshly baked

**STICKY TOFFEE PUDDING CAKE BITES**

freshly baked date cake with sticky caramel sauce

**VANILLA BERRY CAKE BITES**

vanilla cake and berry Swiss meringue buttercream

**LEMON MERINGUE CAKE BITES**

lemon cake with lemon curd and torched meringue

**HONEY CHAMOMILE CAKE BITES**

chamomile tea cake with honey buttercream

**CHOCOLATE CAKE BITES**

chocolate cake with dark chocolate buttercream

**CARROT CAKE BITES**

house-made carrot cake with cream cheese frosting

**RED VELVET CAKE BITES**

house-made red velvet cake with cream cheese frosting

**COCONUT CAKE BITES**

house-made coconut cake with cinnamon-anise Swiss meringue buttercream

**TAHINI BLONDIES**

freshly baked

**BROWNIES**

freshly baked

**TURTLE BROWNIES**

house-made brownies with a caramel-pecan topper

**LEMON SANDWICH COOKIES**

cream cheese buttercream sandwiched between two lemon sugar cookies

**WHOOPIE PIES**

marshmallow frosting sandwiched between two chocolate cake rounds

**RASPBERRY CHEESECAKE BARS**

white chocolate-raspberry cheesecake, dark chocolate crust

**RICOTTA CHEESECAKE SHOOTERS (GF)**

house-made ricotta cheesecake over a cornmeal crumb

**LEMON "PIE" SHOOTERS**

house-made lemon curd with graham cracker crumb

**BANANA PUDDING SHOOTERS**

house-made banana pudding with house-made vanilla cookies and whipped cream - in a disposable shot glass with a petit spoon

**PETIT S'MORES TARTLETS**

dark chocolate and torched meringue in a graham cracker tart shell

**ALMOND-PRALINE CREAM PUFFS**

house-made cream puff with an almond-praline filling

**BLUEBERRY LEMON CREAM PUFFS**

house-made cream puff with a lemon-blueberry cream filling

**WHITE CHOCOLATE PANNA COTTA SHOOTERS (GF)**

white chocolate panna cotta in a disposable shot glass with a petit spoon

**HIBISCUS-GINGER BITES**

ginger shortbread cookies topped with hibiscus curd