



Brunch Weddings Presented By



Easy
Entertaining
Preserving Local Flavor Since 2006

Contact Us

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Office Hours

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

Offices & Venue

166 Valley St BLD 10

Providence RI, 02909

What's included in my full service wedding quote?

We always include staff to execute your event over a four hour period, including set up and break down with three hours allotted for that. We are always able to accommodate extra time with an additional fee. China, flatware, glassware and linens are included. Anything required to cook offsite or execute the menu that has been quoted will be included in your proposal.

Is gratuity included?

It is not. We leave gratuity up to the client's discretion for exceptional service. If you're wondering how much to tip, please see [this sheet](#) for our guidance.

Are bar services included?

Bar packages can be added on and are linked on our website for you to review. Our bar packages include professional bartenders, glassware, ice, garnish, non-alcoholic beverages and set up.

How many staff members will be on-site?

Staffing is dependent on many factors, some of them being menu, timing and style of services.

Can you coordinate additional rentals for me?

We are happy to coordinate your tent, tables chairs, restroom trailers, etc. directly. If you need suggestions for security companies, bands, lighting or furniture rentals just ask! We have a long list of vendors we'd gladly recommend.

What if I need to accommodate an allergy/dietary restriction?

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. We recommend choosing the menu you love and we can guide you on allergens from there.

Can I provide my own alcohol for you to serve?

We do not currently offer that service for weddings. Our inclusive packages offer a more cohesive experience where there is a bar that never runs out of items, is properly stocked and our staff is familiar and able to work well with the product. If you opt to provide your own alcohol and work with another company to serve it we are still happy to provide your food catering services, just please note that we cannot serve or clear alcohol at your event. You would want to ensure that there are additional bartenders to clear glasses, tray pass or provide wine with dinner. That same team should also be able to rent your glassware and provide ice or anything else the bar may need.

Event Minimums

All pricing is based on a minimum of 25 guests.

Are there any additional fees?

Prices do not include 7% RI sales tax, 1% RI food and beverage tax or our 8% administrative fee.

How do we taste your food?

Couples who have their date secured with Easy Entertaining are entitled to a complimentary tasting for up to 4 people. If you would prefer to taste our food first, and then secure your date, you can join an open tasting (*subject to availability*) for \$125 per person. That fee covers your tasting and does not roll forward to your deposit should you decide to book with us.

How do I reserve my date?

Dates are held via a non-refundable date reservation fee. This fee is not a deposit, but a fee to cover us closing your date to other events and/or couples. They are non-refundable but transferable to another service or date up to one year from the intended use date.

Where can I read your reviews?

Our past couples have left us reviews on [Wedding Wire](#). Additionally, you can find reviews on Google by searching "Easy Entertaining Inc"

Build Your Own Brunch

Packages start at \$75/guest

Inclusions: service personnel, china, flatware, glassware, table linens, the quoted menu and anything required to cook said menu off-site. Pricing defaults to buffet style service. Family style service will add ~\$5 per person to the quoted pricing.

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 /

Packages start at \$75/guest

Inclusions: service personnel, china, flatware, glassware, table linens, the quoted menu and anything required to cook said menu off-site. Pricing defaults to buffet style service. Family style service will add ~\$5 per person to the quoted pricing.

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

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

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

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



Alternatives to Consider

Anything not included in the offerings listed above may incur surcharges.

ASSORTED PASTRY PLATTER (v)

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

NY ARTISAN BAGELS (v)

assorted between plain, sesame and everything - 12 per platter

CREAM CHEESE

plain or chive - sold by the quart to serve 10-15

BAGEL ACCOMPANIMENTS (GF)

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

VEGETARIAN QUICHE

cage-free eggs with artisanal cheese & seasonal vegetables in a house-made pastry crust

MEAT LOVER'S QUICHE

cage-free eggs with artisanal cheeses, caramelized onions & applewood bacon in a house-made pastry crust

VEGETARIAN FRITTATA (GF)

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

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

POLENTA-EGG BAKE (v, GF)

polenta, cage free eggs, cheddar cheese & seasonal vegetables - baked frittata style. 12 pieces per bake

TOMATO & PESTO STRATA (v)

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

EGGS IN PURGATORY (v, GF)

cage-free eggs poached in house-made crushed tomato sauce - topped with parmesan

BREAKFAST ENCHILADAS (GF)

a breakfast twist on enchiladas with cage-free eggs, potatoes, chorizo and house-made enchilada sauce

BAKED OATMEAL (v, GF)

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

FRENCH TOAST BAKE (v)

as delightful as it sounds - 12 pieces per bake

PANCAKES (v)

made in-house, includes butter and syrup

WAFFLES (v)

thick and fluffy - made in-house - includes butter and syrup

EGG SANDWICHES (v)

house-made English muffins - cage-free eggs - cheddar cheese

CHIA SEED PUDDING (VEGAN, GF)

house-made chia seed pudding with seasonal fruit. individually packaged

ENGLISH MUFFINS (VEGAN)

freshly baked. sold by the dozen

CHOPPED FRUIT DUET (VEGAN, GF)

may be a combination of melon, grapes and seasonal berries

HOMESTYLE BREAKFAST POTATOES (VEGAN, GF)

roasted potatoes with onion, bell peppers & seasoning

LATKE HASH BROWNS (v, DF)

shredded potatoes patties

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

