



Easy  
Entertaining  
PRESERVING LOCAL FLAVOR SINCE 2006

# BRUNCH GRAZING TABLES

(401) 437-6090 | [EASYENTERTAININGRI.COM](http://EASYENTERTAININGRI.COM)

# FAQs + ORDERING INFORMATION

## 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 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 & gratuity will adjust to 12%

## **CONTACT**

Phone: (401) 437-6090  
Online: [www.EasyEntertainingRI.com](http://www.EasyEntertainingRI.com)

## **OFFICE HOURS**

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

# BRUNCH GRAZING TABLES

Choose 4 selections

\$24/guest

Choose 5 selections

\$26/guest

Choose 6 selections

\$30/guest

Choose 7 selections

\$33/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.*

## INCLUDED OFFERINGS

### **NY ARTISAN BAGELS (v)**

assorted between plain, sesame and everything - includes plain cream cheese and lemon-herb cream cheese

### **ASSORTED PETIT PASTRY PLATTER (v)**

coffee cake muffins, savory cheddar popovers and fruit crumble bars (*nut free*)

### **ASSORTED SANDWICH BITES**

16 petit sandwich bites - pimiento cheese + pickle bites - green goddess chicken bites - petit BLTs - 1-2 bites per slider

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

freshly baked

### **PORK TENDERLOIN SLIDERS**

build your own - roasted and thinly sliced pork tenderloin with potato rolls, honey mustard and creamy pesto

### **HAM SLIDERS**

build your own - sliced honey ham with potato rolls, honey mustard and creamy pesto

### **SIRLOIN BEEF SLIDERS**

build your own - roasted and thinly sliced beef with potato rolls, horseradish-blue cheese spread and chipotle aioli

### **CLASSIC CRUDITE PLATTER (v, GF)**

cucumbers, celery, carrots, cherry tomatoes and radishes with house-made green goddess dip and classic hummus

### **CROSTINI PLATTER (v)**

build your own - garlic crostini with an assortment of spreads and toppers: whipped feta cheese, house-made olive tapenade, nut-free pesto and tomato salad

### **VEGGIE-PASTO PLATTER (v)**

green olives, kalamata olives, eggplant caponata, marinated artichokes, pickled green peppers, herb marinated petit mozzarella, fontina cheese, crostini and house-made focaccia bread

### **MEATS + CHEESES**

petit mozzarella, smoked cheddar cheese, sliced pepperoni, sliced salame and artisanal crackers

### **CHICKEN SALAD SLIDERS**

house-made classic chicken salad on freshly baked focaccia bread

### **SHORT RIB POPOVERS**

savory popovers with braised short ribs and garlic aioli for dipping

### **TOMATO POPOVERS (v)**

savory popovers with house-made tomato jam and cheddar cheese with basil aioli for dipping

### **SPINACH POPOVER (v)**

savory popovers with chopped spinach, cheddar cheese and garlic aioli for dipping

### **BREAKFAST CALZONE**

served room temperature - sweet Italian sausage, caramelized onions, fennel infused hot honey, mozzarella cheese, cage-free eggs

### **CHICKEN SALAD FINGER SANDWICHES**

house-made chicken salad in a traditional finger sandwich roll

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

cage-free eggs with cheddar cheese and chives in a house-made pastry crust

### **MEAT LOVER'S QUICHE**

cage-free eggs with cheddar cheese and pork sausage in a house-made pastry crust

### **SPICY DEVEILED EGGS**

deveiled eggs made in-house with hot sauce and a touch of horseradish

## INCLUDED OFFERINGS, cont.

### **ANTI PASTI SKEWER (GF)**

salami, green olives, marinated artichokes and petit mozzarella

### **CAPRESE SKEWERS (v, GF)**

cherry tomatoes, petit mozzarella and basil

### **TOMATO PIE PHYLLO CUP (v)**

creamy, cheesy tomato filling baked inside a flaky phyllo dough cup

### **BERRY SKEWERS (vegan, GF)**

blueberries, strawberries and blackberries, 48 pieces per platter

### **PEACH + GOAT CHEESE**

#### **PHYLLO CUP (v)**

house-made peach jam and goat cheese baked inside a flaky phyllo dough cup, 48 pieces per platter

#### **SPANAKOPITA (v)**

spinach & feta stuffed phyllo dough with house-made yogurt sauce

#### **GREEK SKEWER (GF)**

halloumi cheese skewered with a piece of cucumber, cherry tomato and a kalamata olive with pepperoncini infused brown butter aioli to dip

### **SEAFOOD PLATTER**

house-made pickled shrimp alongside pimiento-crab dip, cornichon relish, pickled celery and crackers

#### **MEZZE PLATTER (v)**

cucumbers, carrots, grilled flatbread strips, marinated feta cheese, kalamata olives, classic hummus, yogurt sauce and house-made romesco

## UPGRADES, +\$5/PERSON PER ITEM

### **ARTISANAL CHEESE PLATTER (v)**

manchego cheese, smoked gouda, Great Hill blue cheese and Bucheron goat cheese with pickled vegetables, tomato jam, crackers and petit toasts

### **CHARCUTERIE PLATTER**

fontina cheese, herbed gouda cheese, sliced prosciutto, coppa, salame, pickled vegetables, spicy brown mustard, pesto and crostini

### **SHRIMP COCKTAIL PLATTER (GF)**

poached shrimp with traditional cocktail sauce and a creamy brown butter-pepperoncini infused dip

### **BAGEL ACCOMPANIMENTS (GF)**

sliced red onion, cucumber & tomato - fresh lox - capers

### **FINGER SANDWICHES**

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

*Egg Salad (v)*

*Tuna Salad*

*Ham + Cheddar*

*Turkey + Cheddar*

*Roast Beef + Swiss*

# DESSERT BITES

LOOKING FOR SOMETHING SWEET? ADD IT ON!

## 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

# DESSERT BITES, cont.

## **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

## **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