



*Breakfast & Brunch  
Presented By*



Easy  
Entertaining  
Preserving Local Flavor Since 2006

## Contact Us

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

## Office Hours

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

## Offices & Venue

166 Valley St BLD 10

Providence RI, 02909

### 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's included?

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. If our platters and service ware are not scraped clear of food debris and packed in the provided totes a \$200 cleaning fee will be charged to the card on file.

### How is my event confirmed?

Once you have chosen your menu, a contract and itemized invoice will be e-mailed to you. To reserve your services, 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.

### Are there any additional fees?

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 6% administrative fee. A minimum 5% 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 10%. 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. Order Notice Most menu items are available with 72 hours notice.

### Order Minimums

These packages are based on a minimum of 25 guests.

### 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. A pick up window will be assigned to you for the next business day. We do not offer pick ups on the weekends.

### 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 your are providing. We recommend 1 staff member for every 50 guests. If you choose to add an attendant to your Grazing Table, your administrative fee will adjust to 8%.

### Bar Services

We are happy to coordinate off-site bar services for you. We do not provide bartending services for clients that choose to provide their own alcohol.

# Breakfast & Brunch Packages /

All packages are delivered and styled on Easy Entertaining's platters, chaffing dishes and service ware. Pricing includes biodegradable palm leaf plates and linen-like cutlery wraps. Pricing is based on a 25 guest minimum.

## Classic Brunch

Cheddar + Chive Quiche (v)

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

Citrus Salad (v, GF, DF)

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

Composed Vegetable Salad (v, GF)

grilled asparagus, zucchini and bell peppers, fresh radishes and tomatoes, green goddess dressing, sunflower seeds

Chopped Fruit Duet (vegan, GF)

melon & seasonal berries

Petit Croissants

freshly baked

\$25/guest

## Gourmet Brunch

Cheddar + Chive Frittata (v, GF)

cage free eggs with cheddar cheese and garden chives

Berry Balsamic Salad (v, GF)

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

Latke Style Hashbrowns

shredded potato patties

Applewood Bacon

assumes 3 slices per guest

Assorted Petit Pastries

coffee cake muffins, savory popovers, fruit crumble bars

*\*all pastries are nut free, bars contain sunflower seeds\**

\$29/guest

## Southern Love

Katie Fried Chicken

all-natural chicken, fried

Waffles (v)

beige style waffles

Cheddar + Chive Frittata (v, GF)

cage free eggs with cheddar cheese and garden chives

Homestyle Breakfast Potatoes (vegan, GF)

roasted potatoes with onion, bell peppers & seasoning

Berry Balsamic Salad (v, GF)

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

Assorted Petit Pastries

coffee cake muffins, savory popovers, fruit crumble bars

*\*all pastries are nut free, bars contain sunflower seeds\**

\$31/guest



# Build Your Own Brunch

Choose one egg, one salad, one side	\$30/guest
Choose one egg, one salad, two sides	\$36/guest
Choose one egg, one salad, three sides	\$40/guest
Choose one egg, one salad, one side, one protein	\$39/guest
Choose one egg, one salad, two sides, one protein	\$42/guest
Choose one egg, one salad, three sides, one protein	\$44/guest

All packages are delivered and styled on Easy Entertaining's platters, chaffing dishes and service ware and include freshly baked petit croissants. Upgrade to an assortment of petit pastries baked in-house for +\$2/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
- Cheddar + Chive Frittata (v, GF) (whole egg or egg white)
- Meat Lover's Frittata (GF) (whole egg or egg white)
- Cheddar + Chive Quiche (v)
- Meat Lover's Quiche
- Eggs in Purgatory (v, GF)
- Breakfast Enchiladas (GF)
- Egg & Cheese Breakfast Sandwiches (v)
- Tofu Scramble (vegan, GF)

## Salad Offerings

- Citrus Salad (v, GF, DF)
- Caesar Salad (v)
- Berry-Balsamic Salad (v, GF)
- Greek Salad (v, GF)
- Beach House Salad (v, GF)
- Summer Salad (v, GF)

## Sides & Carbs

- Latke Style Hash Browns
- Roasted Petit Potatoes
- Homestyle Breakfast Potatoes
- Chia Seed Pudding (individual)
- Yogurt Parfait (individual)
- Baked Oatmeal (v, GF)
- French Toast Bake (v)
- Pancakes with Syrup and Butter
- Assorted Bagels with Cream Cheese
- Chopped Fruit Duet

## Breakfast Proteins

- Applewood Bacon (assumes 3 per guest)
- Pork Breakfast Sausage (assumes 3 per guest)
- Traditional Chicken Salad
- Egg Salad
- Tuna Salad
- White Fish Salad (+\$MKT)



# Need a little more?

Order a la carte or add on to your package from these selections!

## ASSORTED PETIT PASTRY PLATTER (v)

coffee cake muffins, savory cheddar popovers and fruit crumble bars (*nut free*)  
\$69, 36 petit pieces

## NY ARTISAN BAGELS (v)

assorted between plain, sesame and everything - includes plain cream cheese and lemon-herb cream cheese  
\$99, 24 bagels per platter

## BAGEL ACCOMPANIMENTS (GF)

sliced red onion, cucumber & tomato - fresh lox - capers - serves 24  
\$130

## CHEDDAR & CHIVE QUICHE (v)

cage-free eggs with cheddar cheese and chives in a house-made pastry crust  
\$69 per full quiche, 12 pieces  
\$99 for 30 individually baked quiches, 3 inch

## MEAT LOVER'S QUICHE

cage-free eggs with artisanal cheeses, caramelized onions & applewood bacon in a house-made pastry crust  
\$69 per full quiche, 12 pieces  
\$105 for 30 individually baked quiches, 3 inch

## CHEDDAR & CHIVE FRITTATA (v, GF)

cage free eggs with cheddar cheese and garden chives. 12 pieces per frittata - available with whole eggs or egg whites  
\$59

## 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  
\$59

## POLENTA-EGG BAKE (v, GF)

polenta, cage free eggs, cheddar cheese & seasonal vegetables - baked frittata style. 12 pieces per bake  
vegetarian \$59  
with bacon \$65

## TOMATO & PESTO STRATA (v)

a savory style bread & egg casserole with fresh tomatoes and house-made pesto - 12 pieces per bake  
\$59

## 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  
\$99, 24 enchiladas per pan

## TOFU SCRAMBLE (vegan, GF)

silken tofu, scrambled egg style  
\$69 per half pan, serves 10-12 guests

## BAKED OATMEAL (v, GF)

rolled oats - light brown sugar - almonds - dried fruit - 12 pieces per bake  
\$59

## FRENCH TOAST BAKE (v)

a baked, casserole style take on a breakfast classic - 12 pieces per bake  
\$59

## PANCAKES (v)

made in-house, includes butter and syrup  
\$69, 24 per order

## WAFFLES (v)

leige style waffles with butter and syrup  
\$69, 12 per order

## APPLEWOOD BACON (GF, DF)

\$59, 24 pieces per order

## BREAKFAST SAUSAGE (GF, DF)

\$59, 24 breakfast links 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  
\$39 per 6 pieces (made with nut milk, can be made without on request)

## YOGURT PARFAIT (v, GF)

plain yogurt with house-made (GF) granola *\*contains seeds\**  
\$39 per 6 pieces

## ENGLISH MUFFINS (VEGAN)

freshly baked. sold by the dozen  
\$15/dozen

**CHOPPED FRUIT DUET (VEGAN, GF)**

chopped melon + seasonal berries  
\$79 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 STYLE HASH BROWNS (v, DF)**

shredded potatoes patties  
\$59 per half pan (24 pieces per pan)

**BREAKFAST CALZONES**

45-50 slices per platter - served room temperature - choose  
1 style per platter

*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

\$99

# *Beverages*



## **NEW HARVEST COFFEE**

regular or decaf - includes disposable cups, sugars, stirrers & non-dairy creamers  
\$35/gallon

## **TEA**

16 tea bags and hot water with disposable cups, sugars, stirrers & non-dairy creamers  
\$24/gallon

## **JUICE**

per gallon to serve 16 guests  
Orange | \$34  
Grapefruit | \$34  
Cranberry | \$33  
Apple Juice | \$25

## **ORGANIC ICED TEAS**

Tropical Mango Passionfruit - Wild-berry Hibiscus - unsweetened - per gallon to serve 16 guests  
\$24

## **HOUSE-MADE LEMONADE**

Classic lemonade - per gallon to serve 16 guests  
\$16

## **BOTTLED WATER**

\$2

## **YACHT CLUB SODAS**

Cola - Diet Cola - Root Beer - Orange - Ginger Ale - Seltzer - Peach Seltzer  
\$2