



*Breakfast & Brunch
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 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. 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, time of event and day of the week.

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

Cranberry Almond Salad (v, GF, DF)
 mesclun greens with fresh apples, dried cranberries, toasted almonds and honey-balsamic vinaigrette

Composed Quinoa Salad (v, GF)
 quinoa with baby kale, roasted squash and house-made pesto (nut free)

Chopped Fruit Duet (vegan, GF)
 melon & seasonal berries

Petit Croissants
 freshly baked

\$25/guest

the Winter Warmer Brunch

Vegetarian Polenta Bake (GF)
 polenta, cage free eggs, cheddar cheese & seasonal vegetables - baked frittata style

Waffles (v, GF)
 with syrup and butter

Applewood Bacon
 assumes 3 slices per guest

Homestyle Breakfast Potatoes (vegan, GF)
 roasted potatoes with onion, bell peppers & seasoning

Chopped Fruit Duet (vegan, GF)
 melon & seasonal berries

Petit Croissants
 freshly baked

\$33/guest

Gourmet Brunch

Cheddar + Chive Frittata (v, GF)
 cage free eggs with cheddar cheese and garden chives

French Toast Casserole (v)
 a baked, casserole style take on a breakfast classic - with maple syrup

Applewood Bacon
 assumes 3 slices per guest

Chopped Fruit Duet (vegan, GF)
 melon & seasonal berries

\$30/guest

Southern Love

Katie Fried Chicken
 all-natural chicken, fried

Waffles (v)
 buttermilk waffles made in-house

Cheddar + Chive Quiche (v, GF)
 cage-free eggs with cheddar cheese and chives in a house-made pastry crust

Homestyle Breakfast Potatoes (vegan, GF)
 roasted potatoes with onion, bell peppers & seasoning

Autumn Squash Salad (v, GF)
 mesclun greens and arugula with roasted delicata squash, pomegranate seeds, toasted pepitas and pesto vinaigrette (nut free)

Assorted Petit Pastries
 carrot cake muffins, savory cheddar popovers and fruit & nut butter oat bars

\$32/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	\$43/guest
Choose one egg, one salad, three sides, one protein	\$45/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 +\$1/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	Eggs in Purgatory (v, GF)
Polenta Egg Bake with Bacon	Breakfast Enchiladas (GF)
Cheddar + Chive Frittata (v, GF) (whole egg or egg white)	Egg & Cheese Breakfast Sandwiches (v)
Meat Lover's Frittata (GF) (whole egg or egg white)	Tomato & Pesto Strata (v)
Cheddar + Chive Quiche (v)	Tofu Scramble (vegan)
Meat Lover's Quiche	

Salad Offerings

Cranberry Almond Salad (v, GF, DF)	Parmesan Brussels Sprouts Salad (v)
Harvest Salad (v, GF)	Caesar Salad (v)
Kale Caesar Salad (v)	Autumn Squash Salad (v, GF)

Sides & Carbs

Roasted Petit Potatoes	French Toast Bake
Homestyle Breakfast Potatoes	Pancakes with Syrup and Butter
Chia Seed Pudding (individual)	Waffles with Syrup and Butter
Baked Oatmeal	Chopped Fruit Duet

Breakfast Proteins

Applewood Bacon (assumes 3 per guest)	Sonoma Chicken Salad
Chicken Breakfast Sausage (assumes 3 per guest)	Egg Salad
Pork Breakfast Sausage (assumes 3 per guest)	Tuna Salad
Traditional Chicken Salad	White Fish Salad



Need a little more?

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

ASSORTED PASTRY PLATTER (v)

carrot cake muffins, savory cheddar popovers and fruit crumble bars (*nut free, contain sunflower seeds*)
12 pieces \$69

NY ARTISAN BAGELS (v)

assorted between plain, sesame and everything - includes plain cream cheese and lemon-herb cream cheese
\$89, 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
\$59 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
\$99 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

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

TOFU SCRAMBLE (vegan, GF)

a vegan take on the scrambled egg
\$69 per half pan (serves 10-12 guests)

PANCAKES (v)

made in-house, includes butter and syrup
\$69, 24 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 PARFAITS (v, GF)

plain yogurt with house-made granola
\$39 per 6 parfaits

ENGLISH MUFFINS (VEGAN)

freshly baked. sold by the dozen
\$18/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 HASH BROWNS (v, DF)

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

BREAKFAST CALZONES

45-50 slices per platter, choose 1 style per

Vegetarian (v)

house-made pesto (nut free), 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