



Easy
Entertaining

PRESERVING LOCAL FLAVOR SINCE 2006

BREAKFAST + BRUNCH

(401) 437-6090 | EASYENTERTAININGRI.COM

FAQs + ORDERING INFORMATION

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 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 will adjust to 8%.

CONTACT

Phone: (401) 437-6090 x2
E-mail: info@EasyEntertainingRI.com
Online: www.EasyEntertainingRI.com

OFFICE HOURS

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

PACKAGES

ALL PACKAGES ARE DELIVERED AND STYLED WITH EASY ENTERTAINING'S PLATTERS, CHAFFING DISHES AND SERVICE WARE AND INCLUDE DISPOSABLE PALM LEAF PLATES AND COMPOSTABLE CUTLERY. PRICING IS BASED ON A 25 GUEST MINIMUM.

CLASSIC BRUNCH

Cheddar + Chive Frittata (v, GF)

cage-free eggs with cheddar cheese and chives

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

Chopped Fruit Duet (vegan, GF)

melon & seasonal berries

Petit Croissants

freshly baked

\$22/guest

SOUTHERN LOVE

Katie Fried Chicken

all-natural chicken, fried

Waffles (v)

leige style waffles

Cheddar + Chive Quiche (v, GF)

cage free eggs with cheddar cheese and garden chives baked in flaky 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

Assorted Petit Pastries

apple-cinnamon muffins, cream cheese + fruit danish and sun-dried tomato-cheddar biscuits

\$27/guest

GOURMET BRUNCH

Vegetarian Polenta Bake (GF)

polenta, cage free eggs, cheddar cheese & seasonal vegetables - baked frittata style

Waffles (v)

leige style waffles with syrup and butter

Homestyle Breakfast Potatoes (vegan, GF)

roasted potatoes with onion, bell peppers & seasoning

Applewood Bacon

assumes 3 slices per guest

Chopped Fruit Duet (vegan, GF)

melon & seasonal berries

Petit Croissants

freshly baked

\$29/guest

BUILD YOUR OWN BRUNCH

ALL PACKAGES ARE DELIVERED AND STYLED WITH EASY ENTERTAINING'S PLATTERS, CHAFFING DISHES AND SERVICE WARE.

Choose one egg, one salad, one side	\$26/guest
Choose one egg, one salad, two sides	\$27/guest
Choose one egg, one salad, three sides	\$28/guest
Choose one egg, one salad, one side, one protein	\$35/guest
Choose one egg, one salad, two sides, one protein	\$36/guest
Choose one egg, one salad, three sides, one protein	\$37/guest

All packages include freshly baked petit croissants, biodegradable plates, & cutlery. Upgrade to an assortment of petit pastries baked in-house for +\$2/guest. Pricing is based on a 25 guest minimum.

EGG OFFERINGS

Vegetarian Polenta Egg Bake	Meat Lover's Quiche
Polenta Egg Bake with Bacon	Tomato + Pesto Strata (v)
Cheddar + Chive Frittata (v, GF) <i>(whole egg or egg white)</i>	Egg & Cheese Breakfast Sandwiches (v)
Meat Lover's Frittata (GF) <i>(whole egg or egg white)</i>	Tofu Scramble (vegan, GF)
Cheddar + Chive Quiche (v)	

SALAD OFFERINGS

Cranberry-Almond Salad (v, GF, DF)	Kale Caesar Salad (v)
Harvest Salad (v, GF)	Antipasto Salad (v, GF)
Beet + Feta Salad (v, GF)	Crisp Apple Salad (vegan, GF)
Fig & Pancetta Salad (GF, DF)	Parmesan Brussels Salad (v, GF)

SIDES + CARBS

Latke Style Hash Browns	French Toast Bake (v)
Roasted Petit Potatoes	Pancakes with Syrup and Butter
Homestyle Breakfast Potatoes	English Muffins (v)
Baked Oatmeal (v, GF)	Assorted Bagels with Cream Cheese

BREAKFAST PROTEINS

Applewood Bacon <i>(assumes 3 per guest)</i>	Katie Fried Chicken
Pork Breakfast Sausage <i>(assumes 3 per guest)</i>	Poached Salmon (GF, DF)
Chicken Breakfast Sausage <i>(assumed 3 per guest)</i>	Egg Salad
Traditional Chicken Salad	Tuna Salad

NEED A LITTLE MORE?

ORDER A LA CARTE OR ADD ON TO YOUR PACKAGE FROM THESE SELECTIONS!

ASSORTED PETIT PASTRY PLATTER (v)

apple-cinnamon muffins, cream cheese + fruit danish and sun-dried tomato-cheddar biscuits
\$79, mixed platters of 36 petit pieces
\$24, one type, 24 petit pieces

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
\$69 per full quiche, 12 pieces
\$145 for 30 individually baked quiches, 3 inch

MEAT LOVER'S QUICHE

cage-free eggs with cheddar cheese and pork sausage in a house-made pastry crust
\$69 per full quiche, 12 pieces
\$145 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 pork sausage and cheddar cheese. 12 pieces per frittata - available with whole eggs or egg whites
\$63

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
\$79, 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
\$89, 24 enchiladas per pan

TOFU SCRAMBLE (vegan, GF)

silken tofu, scrambled egg style
\$89 per half pan, serves 10-12 guests

BAKED OATMEAL (v, GF)

rolled oats - light brown sugar - almonds - dried fruit - 12 pieces per bake
\$69

FRENCH TOAST BAKE (v)

a baked, casserole style take on a breakfast classic - 12 pieces per bake
\$69

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 berries, individually packaged
\$49 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

\$49 per 6 pieces

ENGLISH MUFFINS (VEGAN)

freshly baked. sold by the dozen

\$24/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 infused 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

ICED 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 Juice | \$34

Grapefruit Juice | \$34

Cranberry Juice | \$33

Apple Juice | \$25

INDIVIDUAL JUICE

8 oz. Orange Juice | \$36 per 12 bottles

16 oz. Grapefruit Juice | \$52 per 12 bottles

12 oz. Apple Juice | \$60 per 12 bottles

ORGANIC ICED TEAS

Peach Black - Hibiscus Berry - Citrus Green Tea - 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