



*Brunch Grazing Tables
Presented By*



Easy
Entertaining
PRESERVING LOCAL FLAVOR SINCE 2006

Contact Us

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Office Hours

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

Offices & Venue

166 Valley St BLD 10

Providence RI, 02909

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 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.

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

Most menu items are available with 1 week's notice but dates are subject to availability.

Order Minimums

Our 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 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 you 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%.

Brunch Grazing Tables /

Choose 4 selections
Choose 5 selections
Choose 6 selections
Choose 7 selections

\$23/guest
\$26/guest
\$28/guest
\$32/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.

Inclusions

BAGELS (v)

assorted NY artisan bagels - plain, sesame and everything - with plain and herb cream cheese

BAGEL ACCOMPANIMENTS

sliced lox, fresh tomatoes, sliced cucumbers, fresh red onion, capers

PETIT HOUSE-MADE

PASTRIES (v)

carrot cake muffins, savory cheddar popovers, fruit crumble bars (*nut free, contain sunflower seeds*)

PETIT BUTTER CROISSANTS (v)

freshly baked

PETIT CHOCOLATE

CROISSANTS (v)

freshly baked

ASSORTED SANDWICH BITES

ham & pimiento bites - butternut-fig bites (v) - pesto & prosciutto bites - 1-2 bites per slider

HAM SLIDERS

sliced honey ham on house-made potato rolls with house-made mustard and creamy pesto (*nut free*) on the side

CHICKEN SALAD SLIDERS

house-made traditional chicken salad on freshly baked focaccia bread

CHOPPED FRUIT DUET

(vegan, GF)

melon & berries

BERRY SKEWERS

blueberries, strawberries, blackberries

SAVORY CHEESE PUFFS

house-baked pate a choux with artisanal cheeses, herbs and pancetta

SAVORY PALMIER

puff pastry, pancetta, manchego cheese

ANTI PASTI SKEWERS (GF)

salami, green olives, artichoke heart, marinated mozzarella

APPLEWOOD BACON

nitrate free bacon slices

BREAKFAST CALZONES

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

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

WILD RICE SALAD (v, GF)

wild rice with feta, mint, basil, pickled radishes, asparagus and white wine vinaigrette

COMPOSED FARRO SALAD (DF)

farro with roasted cauliflower, sun-dried tomatoes, garlic and feta cheese

COMPOSED QUINOA SALAD (v, GF)

quinoa with baby kale, roasted squash and house pesto (*nut free*)

CAESAR SALAD (v)

romaine lettuce with house-made croutons, shaved parmesan and classic Caesar dressing

CRANBERRY ALMOND

SALAD (v, GF, DF)

mesclun greens with fresh apples, dried cranberries, toasted almonds and honey-balsamic vinaigrette

COBB SALAD (GF)

mesclun greens with blue cheese, fresh tomatoes, chopped hard boiled eggs, chopped all-natural bacon and green goddess dressing

EGG SALAD FINGER

SANDWICHES (v)

house-made egg salad in a traditional finger sandwich roll

CHICKEN SALAD FINGER SANDWICHES

house-made chicken salad in a traditional finger sandwich roll

HAM FINGER SANDWICHES

sliced ham and cheddar cheese in a traditional finger sandwich roll

TURKEY FINGER SANDWICHES

sliced turkey and cheddar cheese in a traditional finger sandwich roll

ROAST BEEF FINGER SANDWICHES

roast beef and swiss cheese in a traditional finger sandwich roll

TUNA SALAD FINGER SANDWICHES

house-made tuna salad in a traditional finger sandwich roll

Upgrades
+\$5 per person, per item

MEAT LOVER'S QUICHE

3 in. individually baked quiches with cage-free eggs, artisanal cheeses, caramelized onions and applewood bacon

CHEDDAR + CHIVE QUICHE (v)

3 in. individually baked quiches with cage-free eggs, artisanal cheeses and chives

TRI TIP SLIDERS

grilled and thinly sliced pork tri tip - house-made slider rolls - honey mustard - horseradish mayo

Included Desserts

ASSORTED PETIT COOKIES

2 inch petit cookies - chocolate chip cookies - molasses cookies - spiced oatmeal cookies

BROWNIE COOKIES (GF/DF)

freshly baked

PETIT CHOCOLATE CHIP COOKIES

freshly baked

PETIT MOLASSES COOKIES

freshly baked

PETIT SPICED OATMEAL COOKIES

freshly baked

VEGAN CITRUS SHORTBREAD COOKIES

freshly baked

VEGAN FUNFETTI COOKIES

freshly baked

CHOCOLATE CAKE BITES

chocolate cake with dark chocolate buttercream

VANILLA CRANBERRY CAKE BITES

vanilla cake with cranberry jam and vanilla Swiss meringue buttercream

PUMPKIN BUTTERSCOTCH PUDDING (GF)

served in petit disposable shot glasses

CHAI BLONDIES

house-baked chai spiced blondies

BROWNIES

freshly baked

CRANBERRY ORANGE CHEESECAKE BARS

house-made cheesecake bars with a chocolate crust

CANNOLI CHIPS

house-made cannoli chips with a sweetened ricotta-mascarpone dip