



The Cafe at Easy Entertaining



Easy
Entertaining
Preserving Local Flavor Since 2006

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Contact Us

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Office Hours

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

Offices

166 Valley St BLD 10
Providence RI, 02909

What is the Cafe?

The Cafe is a restored loft style event venue that was a former breakfast and lunch spot. It is now where our headquarters and main kitchen are located. It is available for weekday, evening and weekend private rentals for showers, intimate weddings, birthday celebrations, dinners and more!

How much time is included in the rental?

The Cafe rental rates include 3 hours of active event time, 30 minutes prior to your event time for you to come in and set up your decor (if applicable) and 30 minutes after the close of your event for you to pack up your items and take them with you.

What is included in the rental?

The Cafe includes...

- seating for up to 60 guests at Wisteria stained ash banquet tables
- bud vases for cocktail tables with rotating seasonal florals
- burlap runners for each table
- off-street parking
- access to an adjacent outdoor patio for use in the warmer months
- a beer & wine cash or consumption bar set up
- indoor and outdoor speakers where we can plug in your device or include a Pandora playlist of your choosing
- china, flatware, glassware and linen napkins to your table settings.
 - **please note:** we do not include linens for our tables. If you'd like banquet linens for seating we rent white, champagne or black table linens for +\$20/each
- access to Apple TV for presentations or slideshows (mirrored from your device)

Are there restrictions on what I can bring in for decor?

Yes, please inquire with your sales agent for our current list of rules and regulations.

Capacities & minimums

Our brunch, lunch and dinner packages have a minimum of 25 guests. The Cafe has a maximum capacity of 60 guests.

Rental Rates

Monday - Friday (8a-3p): \$400

Monday - Thursday (from 3p): \$550

Friday (from 6p): \$650

Saturday: \$850

Sunday: \$750

Please inquire regarding non-profit rates for weeknight events, Monday - Wednesday

Rental is for three hours of active event time, 30 minutes for set up and 30 minutes for break down. Additional active event time may be added on for +\$250/hour. Additional set up or break down time may be added on for +\$100/hour.

Overage Charges

We understand that sometimes the party is so much fun that you don't want it to end! We include a 15 minute grace period in your rental. However, if your event end time goes beyond this grace period, a surcharge of \$100 for every 15 minutes of overage will be charged to the card on file.

Are there any additional fees?

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 8% 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.

How is my event 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.

If you don't have a menu yet but are sure you want to reserve the space, we will take a flat \$500 date reservation fee that will be applied to your total bill once a menu is developed.

The following offerings are for
Brunch, Lunch & Dinner Buffets at the Cafe
this page has some information on that type of service.

The following offerings include an assortment of "Build Your Own" and signature packages for serviced events at the Cafe.

Can I have my menu served Family Style?

Absolutely. Family style service requires a few more hands than traditional buffet service so please add \$5 per guest to your estimated costs.

If you're unfamiliar, family style service is a type of dining service where platters are brought to your guests at their tables for self service. It's a great hybrid between a plated meal and a buffet and we find it encourages conversation and levity among guests.

Can I include a cocktail hour or welcome period with passed appetizers?

Certainly! We've included our passed appetizer offerings in this book of menus. Please note that adding passed appetizers may affect your service costs it will require more service personnel.

Are there any additional fees?

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 8% 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.

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 Minimums

Our packages have a 25 guest minimum.

Build Your Own Brunch

Choose one egg, one salad, one side	\$29/guest
Choose one egg, one salad, two sides	\$32/guest
Choose one egg, one salad, three sides	\$37/guest
Choose one egg, one salad, one side, one protein	\$38/guest
Choose one egg, one salad, two sides, one protein	\$41/guest
Choose one egg, one salad, three sides, one protein	\$43/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	Meat Lover's Quiche
Polenta Egg Bake with Bacon	Eggs in Purgatory (v, GF)
Vegetarian Frittata (whole egg or egg white)	Breakfast Enchiladas (GF)
Meat Lover's Frittata (whole egg or egg white)	Tomato & Pesto Strata (v)
Vegetarian Quiche	

Salad Offerings

Cranberry Almond Salad	Autumn Squash Salad
Harvest Salad	Anti Pasto Salad
Autumn Salad	Greek Salad

Sides & Carbs

Latke Style Hash Browns	Baked Oatmeal
Roasted Petit Potatoes	French Toast Bake
Homestyle Breakfast Potatoes	Pancakes with Syrup and Butter
Chia Seed Pudding (individual)	Waffles with Syrup and Butter

Breakfast Proteins

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



Breakfast & Brunch Packages

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

Classic Brunch

Cheddar & Chive Quiche (v)
individually baked vegetarian quiches with cage-free eggs,
cheddar cheese and chives

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

Chicken Salad
traditional house-made chicken salad with herbs

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

Petit Croissants
freshly baked

\$27/guest

Gourmet Brunch

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

Baked French Toast (v)
a baked, casserole style take on a breakfast classic

Bagels
plain, everything and sesame bagels with cream cheese

Applewood Bacon
assumes 3 slices per guest

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

Petit Croissants
freshly baked

\$31/guest

the Winter Warmer Brunch

Vegetarian Polenta Bake
polenta, cage free eggs, cheddar cheese & seasonal
vegetables

Pancakes (v)
with maple syrup

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

\$31/guest

Southern Love

Katie Fried Chicken
all-natural chicken, fried

Waffles (v)
buttermilk waffles made in-house

Meat Lover's Egg White Frittata
cage free egg whites with applewood bacon and cheddar
cheese

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 pumpkin seeds and a pesto
vinaigrette (*nut free*)

Assorted Petit Pastries
spiced carrot muffins, savory popovers, fruit crumble bars
\$32/guest



Need a little more?

Add on to your package from these selections!

ASSORTED PASTRY PLATTER (v)

fruit crumble bars, savory cheddar popovers and spiced carrot muffins
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
\$49 per full quiche, 12 pieces
\$99 for 12 individually baked quiches

MEAT LOVER'S QUICHE

cage-free eggs with artisanal cheeses, caramelized onions & applewood bacon in a house-made pastry crust
\$59 per full quiche, 12 pieces
\$99 for 12 individually baked quiches

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
\$49

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

PANCAKES (v)

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

WAFFLES (v)

thick and fluffy - made in-house - includes butter and syrup
\$69, 12 per order

ENGLISH MUFFINS (v)

freshly baked in-house
\$15, 12 per order

APPLEWOOD BACON (GF, DF)

\$74, 24 pieces per order

BREAKFAST SAUSAGE (GF, DF)

\$49, 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)

ENGLISH MUFFINS (VEGAN)

freshly baked. sold by the dozen
\$14/dozen

CHOPPED FRUIT DUET (VEGAN, GF)

may be a combination of melon, grapes and seasonal berries
\$69 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)

Build Your Own Lunch or Dinner

Choose one protein, one salad, and two sides	\$32/guest
Choose one protein, one salad, and three sides	\$34/guest
Choose two proteins, one salad, and two sides	\$37/guest
Choose two proteins, one salad, and three sides	\$39/guest

All packages include our freshly baked focaccia bread, disposable palm leaf plates, & cutlery.

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

Choose Your Protein(s)

Pesto Grilled Chicken Breast
Apple & Goat Cheese Chicken Breast
Chicken Piccata
Herb Roasted Turkey Breast
Sun-dried Tomato Pork Loin
Garlic & Herb Pork Tenderloin
Seared White Fish
Brown Sugar Salmon

Vegan/Vegetarian Mains

Vegan Mac 'n Cheese
Cauliflower Steaks
Whole Roasted Cauliflower
Quinoa Meatballs
Caramelized Cabbage

Protein Upgrades (+\$4pp)

Prosciutto Wrapped White Fish
Baked Salmon
Miso Glazed Salmon
Baked Salmon
Poached Salmon
Herb Grilled Roast Beef
Ginger-Molasses Brisket
Herb Grilled Flat Iron

Choose Your Salad

Cranberry-Almond Salad (v, GF, DF)
Harvest Salad (v, GF)
Autumn Squash Salad (v, GF)

Caesar Salad (v)
Antipasto Salad (v, GF)
Parmesan Brussels Sprouts Salad (v, GF)

Choose Your Sides

Roasted Carrots with Gremolata
Vegetable Succotash
Acorn Squash Agrodolce
Broccoli & Brussels Agrodolce
Mashed Sweets 'n Squash
Whipped Potatoes
Roasted Petit Potatoes
Orange Haricot Verte

Fennel Haricot Verte
Sautéed Winter Greens
Roasted Winter Vegetables
Composed Farro Salad
Mushroom Wild Rice
Cauliflower Rice
Composed Bulgur Wheat Salad
Beet & Farro Salad

Brussels 'n Pancetta
Tahini Roasted Butternut Squash
Za'atar Roasted Cauliflower
Pesto Pasta (v)
Baked Ziti (v)
Pumpkin and Pancetta Pasta



Signature Packages

Packages are delivered and styled with Easy Entertaining's platters, chaffing dishes and service ware.

All packages include our freshly baked focaccia bread, disposable palm leaf plates, & cutlery. 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

Pasta Dinner

Pesto Pasta (v)

short cut pasta in our house-made winter greens pesto with preserved tomatoes (*nut free*)

Antipasto Salad (v, GF)

mesclun greens - marinated artichokes - fresh tomatoes - pickled onions - shaved parmesan - honey-balsamic vinaigrette

Focaccia (vegan)

freshly baked

\$21/guest

upgrade to Chicken & Kale Pesto Pasta + \$3/guest

Harvest Buffet

Apple & Goat Cheese Chicken Breast

grilled all-natural chicken breast topped with house-made apple chutney and goat cheese

Whipped Potatoes (v, GF)

skin on with cream and butter

Pumpkin and Roasted Garlic Pasta (vegan)

short cut pasta in our house-made pumpkin & roasted garlic sauce (*contains soy*)

Harvest Salad (v, GF)

mesclun greens, baby kale and shaved brussels sprouts with toasted pumpkin seeds, dried cranberries, blue cheese and pumpkin vinaigrette

Focaccia Bread (vegan)

\$34/guest

Classic Buffet

Herb Grilled Flat Iron (GF, DF)

grass-fed, medium rare

Roasted Petit Potatoes (vegan, GF)

with lemon and herbs

Citrus Haricot Verte (vegan, GF)

haricot verte with house-made citrus glaze

Cranberry Almond Salad (v, GF, DF)

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

Pesto Pasta (v)

short cut pasta in our house-made winter greens pesto with preserved tomatoes (*nut free*)

\$37/guest



Need a little more?

Add to your package from our a la carte selections!

Perfect Poultry

APPLE & GOAT CHEESE CHICKEN BREAST (GF)

grilled all-natural chicken breast topped with house-made apple chutney and goat cheese
\$150 per half pan (12 - 6 oz. chicken breasts)

PESTO GRILLED CHICKEN BREAST (GF)

grilled all-natural chicken breast topped with house-made winter greens pesto (*nut free*)
\$150 per half pan (12 - 6 oz. chicken breasts)

FIG & BLUE CHEESE CHICKEN BREAST (GF)

grilled all-natural chicken breast topped with house-made fig jam and blue cheese
\$150 per half pan (12 - 6 oz. chicken breasts)

JERK CHICKEN BREAST (GF/DF)

grilled all-natural chicken breast with our house spice blend and fresh lime
\$150 per half pan (12 - 6 oz. chicken breasts)

COCONUT GRILLED CHICKEN BREAST (GF/DF)

all-natural chicken breast marinated with coconut milk, lime & spices - grilled
\$150 per half pan (12 - 6 oz. chicken breasts)

HERB ROASTED CHICKEN (GF/DF)

brined & roasted all-natural chicken - whole chicken cut into 8 pieces
\$150 per half pan (16 pieces)

CIDER GLAZED CHICKEN BREAST (GF/DF)

all-natural chicken breast glazed with a house-made cider and herb glaze
\$150 per half pan (12 - 6 oz. chicken breasts)

ROSEMARY MUSTARD CHICKEN BREAST (GF/DF)

grilled all-natural chicken breast with house-made rosemary mustard glaze and balsamic
\$150 per half pan (12 - 6 oz. chicken breasts)

HERB GRILLED CHICKEN BREAST (GF/DF)

herb brined all-natural chicken breast - grilled
\$150 per half pan (12 - 3 oz. chicken breasts)

FRIED CHICKEN BREAST

all-natural 3 oz. chicken breast - fried
\$150 per half pan (12 - 3 oz. chicken breasts)

NASHVILLE HOT FRIED CHICKEN BREAST

all-natural 3 oz. chicken breast - fried - spiced bacon fat mop
\$150 per half pan (12 - 3 oz. chicken breasts)

CHICKEN MARSALA

seared, thinly sliced chicken breast - mushroom & marsala wine sauce
\$150 per half pan (16 - 4 oz. pieces)

CHICKEN PICCATA

breaded & seared chicken breast in a lemon-butter caper sauce
\$150 per half pan (16 - 4 oz. pieces)

COFFEE BRAISED CHICKEN (GF/DF)

slow braised chicken with coffee & spices - pulled
\$150 per half pan (4 lb., serves 10-12 guests)

MOLASSES BRAISED CHICKEN (GF/DF)

slow braised chicken with molasses & spices - pulled
\$150 per half pan (4 lb., serves 10-12 guests)

TURKEY BREAST (GF)

all-natural turkey breast - herb rub or brown sugar chipotle glaze
\$150 per half pan (4 lb., serves 10-12 guests)

TURKEY THIGH (GF)

all-natural turkey thigh - herb rub or brown sugar chipotle glaze
\$150 per half pan (4 lb., serves 10-12 guests)

Seafood

PARMESAN CRUSTED HALIBUT

sustainably sourced halibut - parmesan, garlic & herb crumb topper
\$310 per half pan (12 - 6 oz. filets)

SEARED WHITE FISH (GF/DF)

sustainably sourced cod or haddock with lemon caper relish
\$175 per half pan (12 - 6 oz. filets)

CITRUS WHITE FISH (GF/DF)

sustainably sourced cod or haddock with house-made citrus & fig relish
\$175 per half pan (12 - 6oz. filets)

NICOISE WHITE FISH (GF/DF)

sustainably sourced cod or haddock - nicoise inspired tomato-olive relish
\$175 per half pan (12 - 6 oz. filets)

PROSCIUTTO WRAPPED WHITE FISH (GF/DF)

cod or haddock (based on availability) wrapped in prosciutto & baked
\$175 per half pan (12 - 6 oz. filets)

FISH EN PAPILOTE (GF)

locally sourced white fish - steamed in paper with lemon & herbs
\$175 per half pan (12 - 6 oz. filets)

Seafood, cont.

BROWN SUGAR BAKED SALMON (GF/DF)

sustainably sourced salmon with house-made brown sugar & mustard rub

\$249 per half pan (12 - 6oz. filets)

MISO GLAZED SALMON (GF/DF)

sustainably sourced salmon with a house-made miso glaze

\$249 per half pan (12 - 6oz. filets)

BAKED SALMON

sustainably sourced salmon - topped with mustard and a parsley-butter breadcrumb - baked

\$249 per half pan (12 - 6oz. filets)

POACHED SALMON (GF/DF)

poached lemon & thyme salmon - sustainably sourced

\$249 per half pan (12 - 6oz. filets)

POMEGRANATE SEARED SCALLOPS (GF/DF)

seared sea scallops with a house-made pomegranate-citrus glaze

\$310 per half pan (serves 10-12 guests)

BROWN BUTTER SEARED SCALLOPS (GF)

sea scallops seared in brown butter with herbs, lemon & garlic

\$310 per half pan (serves 10-12 guests)

Pork

WINTER BBQ PULLED PORK (GF/DF)

all-natural pork shoulder, dry rubbed and smoked in-house - pulled

\$145 per half pan (4 lb., serves 10-12 guests)

MEDITERRANEAN PULLED PORK (GF/DF)

all-natural pork braised with white wine, oregano, onion + lemon - pulled

\$145 per half pan (4 lb., serves 10-12 guests)

CIDER BRAISED PORK (GF/DF)

all-natural pork braised with cider and warm spiced - pulled

\$145 per half pan (4 lb., serves 10-12 guests)

GARLIC & HERB PORK TENDERLOIN (GF/DF)

all-natural tenderloin - roasted garlic & herb rub - roasted & sliced

\$145 per half pan (4 lb., serves 10-12 guests)

DUXELLE STUFFED PORK LOIN (GF/DF)

all-natural loin - mushroom duxelle - roasted & sliced

\$145 per half pan (4 lb., serves 10-12 guests)

PORK LOIN WITH CHERMOULA (GF/DF)

roasted & sliced pork loin topped with house-made chermoula

\$145 per half pan (4 lb., serves 10-12 guests)

SUN-DRIED TOMATO PORK LOIN (GF/DF)

roasted & sliced pork loin with sun-dried tomatoes

\$145 per half pan (4 lb., serves 10-12 guests)

Lamb

COCOA-ESPRESSO LAMB TENDERLOIN (GF/DF)

house rub

\$395 per half pan (4 lb., serves 10-12 guests)

LAMB BURGERS

house-made lamb burgers with tangy feta-yogurt spread,

comes with your choices of pita or brioche buns

\$225 per half pan (12- 6 oz. burgers per pan)

LAMB KEBABS

grilled herby lamb kebabs with tangy feta-yogurt spread and pita bread

\$165 per half pan (16 four oz. kebabs, 12 pitas)

Beef

BEEF TENDERLOIN (GF/DF)

sustainably sourced beef, roasted to medium rare - sliced

\$395 per half pan (4 lb., serves 10-12 guests)

STEAK TIPS (GF/DF)

grilled grass-fed tips - onion, garlic & herb marinade

\$265 per half pan (4 lb., serves 10-12 guests)

COCOA-ESPRESSO ROAST BEEF (GF/DF)

grass-fed beef, house-made rub, roasted to medium rare

\$195 per half pan (4 lb., serves 10-12 guests)

HERB GRILLED SIRLOIN FLANK (GF/DF)

grass-fed - grilled to medium rare

\$265 per half pan (4 lb., serves 10-12 guests)

HERB GRILLED FLAT IRON (GF/DF)

grass-fed - grilled to medium rare

\$265 per half pan (4 lb., serves 10-12 guests)

BRAISED SHORT RIBS (GF/DF)

sustainably sourced short ribs braised with tomato, red wine & herbs - pulled off the bone

\$195 per half pan (4 lb., serves 10-12 guests)

“POT ROAST” STYLE SHORT RIBS (DF)

sustainably sourced short ribs braised with warm and savory spices

\$195 per half pan (4 lb., serves 10-12 guests)

“POT ROAST” STYLE BRISKET (DF)

grass-fed brisket braised with warm and savory spices - pulled or sliced

\$195 per half pan (4 lb., serves 10-12 guests)

GINGER-MOLASSES BRISKET (GF/DF)

grass-fed - pulled or sliced

\$195 per half pan (4 lb., serves 10-12 guests)

HERB BRISKET (GF/DF)

grass-fed - pulled or sliced

\$195 per half pan (4 lb., serves 10-12 guests)

Vegan/Vegetarian

CAULIFLOWER STEAKS (VEGAN, GF)

spiced cauliflower steaks with tahini, parsley, pecans and pomegranate molasses

\$109 per half pan (serves 8 guests as an entree)

WHOLE ROASTED CAULIFLOWER (VEGAN, GF)

whole cauliflower head - tomato rub - roasted & served with pesto (*nut free*)

\$109 per half pan (serves 8 as an entree)

QUINOA MEATBALLS (VEGAN)

house-made jumbo herby quinoa meatballs with crushed tomato sauce

\$59, 36 meatballs per pan

ARTICHOKE & LEMON PASTA (VEGAN)

spaghetti in a grilled artichoke and roasted garlic sauce with fresh lemon juice

\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

CREAMY LEEK PASTA (VEGAN, CONTAINS SOY)

spaghetti in a house-made leek & lemon sauce

\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

Pastas

CLASSIC SUNDAY PASTA (v)

short cut pasta in our house-made crushed tomato sauce

\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PORK RAGU (DF)

short cut pasta in our house-made pork ragu, just like nonna's!

\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

DUCK RAGU (DF)

fettuccine pasta in our signature duck ragu - our twist on the classic

\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

SAUSAGE & BROCCOLI RABE PASTA (DF)

short cut pasta with sweet Italian sausage, broccoli rabe and crushed tomato sauce

\$109 per half pan (serves 8 as an entree)

PESTO PASTA (v)

short cut pasta in our house-made winter greens pesto with preserved tomatoes (*nut free*)

\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PESTO PASTA WITH CHICKEN

short cut pasta in our house-made winter greens pesto with preserved tomatoes and ground chicken (*nut free*)

\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

GREENS 'N BEANS PASTA

short cut pasta with pork sausage, baby kale, chickpeas, herbs and parmesan cheese

\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

BAKED ZITI (v)

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheese

\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

BAKED ZITI & MEATBALLS

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheeses and all-beef meatballs

\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

MAC 'N CHEESE (v)

short cut pasta in our signature cream sauce

\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

LOBSTER 'N CHEESE

short cut pasta in our signature cream sauce with fresh lobster meat

\$180 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PUMPKIN & ROASTED GARLIC PASTA (VEGAN)

short cut pasta in our house-made pumpkin & roasted garlic sauce (*contains soy*)

\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PUMPKIN & PANCETTA PASTA (DF)

short cut pasta in a pumpkin-thyme pan sauce with crispy pancetta

\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

LEMON-BUTTER SPAGHETTI

spaghetti in a lemon butter sauce with arugula and crispy prosciutto

\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

MUSHROOM & SUNDRIED TOMATO PASTA (v)

short cut pasta with roasted mushrooms in a creamy sun-dried tomato sauce

\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

Pastas, cont.

CREAMY AUTUMN PASTA

short cut pasta with butternut-herb béchamel sauce and ground turkey

\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

Salads

CRANBERRY ALMOND SALAD (v, GF, DF)

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

\$79 per full pan (serves 12-18 guests)

AUTUMN SALAD (GF/DF)

mesclun greens and baby spinach with dried figs, crispy pancetta, fresh apples, pickled onions and apple cider vinaigrette

\$79 per full pan (serves 12-18 guests)

AUTUMN SQUASH SALAD (v, GF)

mesclun greens and arugula with roasted delicata squash, pomegranate seeds, toasted pumpkin seeds and a pesto vinaigrette (*nut free*)

\$79 per full pan (serves 12-18 guests)

BEET SALAD (v, GF)

mesclun greens, roasted beets, feta cheese, pickled onions and honey-balsamic vinaigrette

\$79 per full pan (serves 12-18 guests)

HARVEST SALAD (v, GF)

mesclun greens, baby kale and shaved brussels sprouts with toasted pumpkin seeds, dried cranberries, blue cheese and pumpkin vinaigrette

\$79 per full pan (serves 12-18 guests)

PARMESAN BRUSSELS SPROUT SALAD (v, GF)

shaved brussels sprouts and arugula with shaved parmesan cheese and lemon-parmesan vinaigrette

\$79 per full pan (serves 12-18 guests)

CLASSIC CAESAR SALAD (v)

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

\$79 per full pan (serves 12-18 guests)

KALE CAESAR SALAD (v)

baby kale and shaved brussels sprouts with parmesan cheese, house-made croutons and lemon zest Caesar dressing

\$79 per full pan (serves 12-18 guests)

GREEK SALAD (v, GF)

chopped romaine - mesclun greens - kalamata olives - banana peppers - red onion - feta - chickpeas - red wine vinaigrette

\$79 per full pan (serves 12-18 guests)

COBB SALAD (GF)

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

\$79 per full pan (serves 12-18 guests)

ANTIPASTO SALAD (v, GF)

mesclun greens with marinated artichokes, fresh tomatoes, pickled onions, shaved parmesan and honey-balsamic vinaigrette

\$79 per full pan (serves 12-18 guests)

Hot Sides

POMME PUREE (v, GF)

with cream and butter

\$99 per half pan (serves 24-30 guests)

WHIPPED POTATOES (v, GF)

skin-on with cream and butter

\$99 per half pan (serves 24-30 guests)

WHIPPED POTATOES & CAULIFLOWER (v, GF)

with cream and butter

\$99 per half pan (serves 24-30 guests)

MASHED SWEETS 'N SQUASH (v, GF)

sweet potatoes and butternut squash mashed with butter and brown sugar

\$99 per half pan (serves 24-30 guests)

ROASTED PETIT POTATOES (vegan, GF)

roasted mini potatoes with fresh herbs and lemon

\$99 per half pan (serves 24-30 guests)

HERBY ROASTED BEETS (vegan, GF)

roasted beets tossed with house-made chermoula

\$99 per half pan (serves 24-30 guests)

ROASTED VEGETABLES (vegan, GF)

parsnips, sweet potatoes and carrots

\$99 per half pan (serves 24-30 guests)

CAULIFLOWER RICE (vegan, GF)

riced cauliflower with herbs and lemon

\$99 per half pan (serves 24-30 guests)

Z'ATAR ROASTED CAULIFLOWER (vegan, GF)

spiced cauliflower with tahini, lemon & garlic

\$99 per half pan (serves 24-30 guests)

VEGETABLE SUCCOTASH (v, GF)

tomato, white bean and zucchini succotash with pomegranate molasses

\$99 per half pan (serves 24-30 guests)

CARROTS WITH GREMOLATA (vegan, GF)

roasted carrots with herby sunflower seed gremolata

\$99 per half pan (serves 24-30 guests)

Hot Sides, cont.

FENNEL HARICOT VERTE (vegan, GF)
haricot verte with fennel, lemon, capers and garlic
\$99 per half pan (16 pieces)

CITRUS HARICOT VERTE (vegan, GF)
haricot verte with house-made citrus glaze
\$99 per half pan (16 pieces)

BAKED BEANS (vegan, GF)
sweet 'n tangy - made in-house
\$99 per half pan (serves 24-30 guests)

SAUTEED WINTER GREENS (vegan, GF)
winter greens cooked with garlic and crushed red pepper
\$99 per half pan (serves 24-30 guests)

BROCCOLI & BRUSSELS AGRODOLCE (v, GF, DF)
brussels sprouts and broccoli with a house-made sweet and spicy agrodolce sauce
\$99 per half pan (serves 24-30 guests)

MUSHROOM WILD RICE (vegan)
savory, seasoned wild rice with crimini and shiitake mushrooms,
\$99 per half pan (serves 24-30 guests)

ACORN SQUASH AGRODOLCE (v, GF, DF)
roasted acorn squash with a house-made sweet and spicy agrodolce sauce
\$99 per half pan (serves 24-30 guests)

CARAMELIZED CABBAGE (vegan, DF)
seared cabbage wedges with warm spices, tomato and herbs
\$99 per half pan (serves 24-30 guests)

CREAMED KALE (GF)
kale and spinach with cream, artisanal cheese, warm spices and breadcrumbs
\$99 per half pan (serves 24-30 guests)

BRUSSELS 'N PANCETTA
shaved brussels sprouts sautéed with onion, garlic and crispy pancetta
\$99 per half pan (serves 24-30 guests)

TAHINI ROASTED BUTTERNUT SQUASH (v, GF)
butternut squash roasted with tahini, garlic and warm spices

Chilled Sides

PICNIC POTATO SALAD (v, GF)
classic creamy potato salad
\$99 per half pan (serves 24-30 guests)

PICNIC PASTA SALAD (v)
classic creamy pasta salad
\$99 per half pan (serves 24-30 guests)

CLASSIC COLESLAW (v)
creamy shaved vegetable coleslaw
\$99 per half pan (serves 24-30 guests)

COMPOSED FARRO SALAD (v, DF)
farro with roasted cauliflower, sun-dried tomatoes, roasted garlic and feta cheese
\$99 per half pan (serves 24-30 guests)

COMPOSED FARRO SALAD WITH CHICKEN (DF)
farro with roasted butternut squash, grilled chicken and roasted garlic
\$99 per half pan (serves 24-30 guests)

COMPOSED BULGUR WHEAT SALAD
cracked bulgur wheat with grilled chicken breast, arugula, shaved brussels sprouts and tossed with winter greens pesto
(nut free)
\$99 per half pan (serves 24-30 guests)

COMPOSED QUINOA SALAD (v, GF)
quinoa with roasted squash, baby kale and winter greens pesto
(nut free)
\$99 per half pan (serves 24-30 guests)

BEET & FARRO SALAD (vegan)
farro and roasted beets with maple-dijon vinaigrette
\$99 per half pan (serves 24-30 guests)

CHICKPEA & BULGUR WHEAT SALAD (v)
cracked bulgur wheat and chickpeas with bell peppers, golden raisins, herbs, feta cheese and red wine vinaigrette
\$99 per half pan (serves 24-30 guests)

MASSAGED KALE (v, GF)
shaved kale massaged with lemon and parmesan cheese
\$99 per half pan (serves 24-30 guests)

SOY CUCUMBER SALAD (vegan, GF)
fresh cucumbers with scallions, cilantro and soy-ginger dressing
\$99 per half pan (serves 24-30 guests)

Classic hors d'Oeuvres

SPRING + SUMMER

Choose 3 Styles, One Hour
Choose 5 Styles, One Hour
Choose 3 Styles, Two Hours
Choose 5 Styles, Two Hours

\$10/guest
\$17/guest
\$14/guest
\$23/guest

Vegetarian

SPANAKOPITA

spinach + feta stuffed phyllo dough - house-made yogurt sauce

MAC 'N CHEESE FRITTERS

with garlic aioli

CLASSIC CAPRESE SKEWERS (GF)

fresh mozzarella - tomato - basil

DEEP DISH PIZZA BITES (GF)

gluten free biscuit dough - crushed tomato - artisanal cheeses

EGGPLANT PARMESAN BITES (GF)

shaved eggplant - crushed tomato - artisanal cheeses - layered and baked

GENERAL TSO'S CAULIFLOWER (GF/DF)

fried cauliflower florets - house-made sauce

VEGETABLE EGG ROLL (GF/DF)

with mango duck sauce



VEGETABLE PAKORA (vegan)

with mango duck sauce

BUFFALO CAULIFLOWER (vegan)

with house-made vegan ranch

BBQ CHICKPEA MEATBALLS (vegan)

made in-house

ROASTED TOMATO BRUSCHETTA

garlic crostini, caramelized onions, blue cheese + roasted tomatoes

POLENTA BITE (GF)

with blue cheese, roasted grapes and fried basil

CORN FRITTERS (GF/DF)

with southwest aioli

CHICKPEA SOCCA (GF)

with romesco and crispy chickpeas





from the Sea

SCALLOP WRAPPED IN BACON
skewered

SHRIMP TOSTADA (GF)
chili-lime shrimp

SMOKED SALMON PUFF
house-made pate a choux with whipped chive cream cheese
and smoked salmon

CEVICHE
white fish with citrus, bell pepper and red onion

Poultry

CHICKEN EMPANADAS
with house-made chimichurri

BUFFALO CHICKEN BITES
crispy chicken - blue cheese or house-made buttermilk ranch

CHICKEN PARMESAN LOLLIPOPS
crispy chicken - crushed tomato - parmesan cheese - basil

Beef & Pork

BEEF EMPANADAS (DF)
with house-made chimichurri

FRANKS IN A BLANKET
everything bagel seasoning + mustard glaze

ARANCINI (GF)
with pepperoni, mozzarella and basil

SAVORY PALMIER
puff pastry dough with bacon & house-made fruit preserves

STUFFED DATES (GF)
chorizo stuffed dates wrapped in bacon

PROSCIUTTO WRAPPED FRUIT (GF)
seasonal fruit wrapped in prosciutto with balsamic reduction

Premium hors d'Oeuvres

SPRING + SUMMER

Choose 3 Styles, One Hour
Choose 5 Styles, One Hour
Choose 3 Styles, Two Hours
Choose 5 Styles, Two Hours

\$14/guest
\$22/guest
\$20/guest
\$30/guest

Vegetarian

TOMATO SOUP + GRILLED CHEESE

house-made tomato soup with a petit grilled cheese

BURRATA TOAST POINT

burrata with fresh tomatoes and basil

SAVORY POPOVER

savory popovers with Summer corn and tomatoes

SAVORY CHEESECAKE (GF)

savory blue cheese cheesecake with honeycomb brittle

SAVORY LEMON ARTICHOKE CHEESECAKE (GF)

crispy artichoke leaf



Poultry

COCONUT CHICKEN SKEWERS (GF)

house-made mango sauce

DUCK CHIP (GF/DF)

house-made potato chip - smoked duck - maple aioli

NASHVILLE HOT FRIED CHICKEN BITE

crispy chicken - spicy bacon fat mop - pickles

CHICKEN 'N WAFFLES

with hot maple butter

GENERAL TSO'S CHICKEN BITE (GF/DF)

crispy chicken - house-made sauce

THAI POPCORN CHICKEN (GF/DF)

crispy chicken - house-made sauce - fried basil

JERK CHICKEN (GF)

charred plantain chip

from the Sea

LEMON PANKO CRAB CAKE

with lemon aioli

SEARED TUNA CRISP

wonton chip - pepper seared tuna - charred onion aioli

SHRIMP GRIT CAKE (GF)

crispy grit cake with spicy chipotle shrimp

LOBSTER SALAD BITES

lemon zest lobster salad in an edible cucumber cup (GF) or a savory pate a choux bun

LOBSTER SKEWER (GF)

butter poached lobster tail with lemon-herb drizzle

SHRIMP SPRING ROLLS (GF/DF)

fresh shrimp spring rolls with house-made peanut sauce

CRAB SALAD BITE (GF/DF)

house-made crab salad in an edible cucumber cup

SALMON MOUSSE

served on a house-made chip with fresh dill

CAKES 'N CHOWDER

house-made NE style clam chowder with a petit clam cake

LOBSTER BISQUE

served with a house-made lobster fritter



Beef & Pork

SHORT RIB POPOVER

savory popover stuffed with pulled short ribs - garlic aioli

MEAT 'N TATERS (GF/DF)

house-made potato chip - shaved beef - garlic aioli

HOUSE-MADE PETIT BURGER SLIDER

grass-fed beef - applewood bacon - tomato jam - house bun

BEEF TERIYAKI SKEWER (GF/DF)

Japanese aioli

PANCETTA + MANCHEGO PALMIER

puff pastry with pancetta and manchego cheese

PANCETTA + FONTINA CHEESE PUFF

savory cheese puff

BEEF TARTARE (DF)

grass-fed beef - house-made potato chip

PETIT PULLED PORK POTATO SKINS (GF)

fingerling potatoes - cheddar - scallions - sour cream - pulled pork

ANTIPASTI SKEWER (GF)

olive - artichoke - salami - petit mozzarella



A la Carte Desserts

ASSORTED COOKIE PLATTER

2 inch petit cookies - chocolate chip cookies - oatmeal cookies - spiced molasses cookies
SM Platter \$69 (12 of each cookies, 36 pieces total)
LG Platter \$129 (24 of each cookies, 72 pieces total)

BROWNIE COOKIES (GF/DF)

freshly baked
\$72 per 24

VEGAN FUNFETTI COOKIES

freshly baked
\$72 per 24

VEGAN CITRUS SHORTBREAD COOKIES

freshly baked
\$72 per 24

MOLASSES SANDWICH COOKIES

cream cheese frosting sandwiched between two spiced molasses cookies
\$79 per 24

OAMEAL SANDWICH COOKIES

cream cheese frosting sandwiched between two oatmeal cookies
\$79 per 24

BROWNIES

fresh baked
\$79 per 24

TURTLE BROWNIES

our classic brownies with a pecan-caramel topping
\$79 per 24

CHAI BLONDIES

freshly baked blondies with a twist
\$79 per 24

DOUBLE CHOCOLATE CAKE

chocolate cake with dark chocolate buttercream
\$59 per 7 inch cake
\$79 per 24 cake bites

VANILLA CRANBERRY CAKE

vanilla cake layers filled with cranberry jam and frosted with vanilla buttercream
\$59 per 7 inch cake
\$79 per 24 cake bites

CARROT CAKE

house-made carrot cake with classic cream cheese frosting
\$59 per 7 inch cake
\$79 per 24 cake bites

SALTED CARAMEL SPICE CAKE

Autumn spice cake with salted caramel buttercream
\$59 per 7 inch cake
\$79 per 24 cake bites

ALMOND-PRALINE CREAM PUFFS

house-made cream puff with an almond-praline filling
\$79 per 24 petit cream puffs

POT DE CRÈME (GF)

dark chocolate or white chocolate - served in 4 oz. glass jars
\$99 per 10 jars

YOGURT PANNA COTTA (GF)

house-made custard with seasonal fruit topper
\$79 per 24 petit disposable shooters
\$99 per 10 - 4 oz. glass jars

COFFEE PANNA COTTA (GF)

house-made coffee custard
\$79 per 24 petit disposable shooters
\$99 per 10 - 4 oz. glass jars

CARAMEL APPLE SPICE CAKE JARS

house-made spice cake layered with fresh caramel, whipped cream and apples
\$99 per 10 - 4 oz. glass jars

RICOTTA CHEESECAKE (GF)

house-made ricotta cheesecake over a cornmeal crumb
\$79 per 24 petit disposable shooters
\$99 per 10 - 4 oz. glass jars

CRANBERRY-ORANGE CHEESECAKE BARS

orange-cranberry cheesecake over dark chocolate crust
\$79 per 24 pieces

PUMPKIN BUTTERSCOTCH PUDDING

house-made pumpkin butterscotch pudding
\$79 per 24 petit disposable shooters
\$99 per 10 - 4 oz. glass jars

CRANBERRY-ORANGE TARTS

house-made cranberry orange curd
\$79 per 24 petit tartlets
\$99 per 10 single-serve tarts

CHOCOLATE-ORANGE TARTS

house-made chocolate-orange cremeux
\$74 per 24 tartlets
\$79 per 10 single-serve tarts

BANANA PUDDING

house-made banana pudding with house-made vanilla cookies and whipped cream

\$79 per 24 petit disposable shooters

\$99 per 10 - 4 oz. glass jars

COCONUT CREAM TARTS OR JARS

house-made coconut custard in a sweet pastry shell with rum-spiked whipped cream

\$79 per 24 tartlets | \$99 per 10 single-serve tarts

\$99 per 10 - 4 oz. glass jars

CANNOLI CHIPS

house-made cannoli chips with a sweetened mascarpone-ricotta dip, chocolate chips and sprinkles

\$99