



*Weddings
Presented By*



Easy
Entertaining
Preserving Local Flavor Since 2006

Contact Us

Phone: (401) 437-6090 x2

E-mail: info@EasyEntertainingRI.com

Online: www.EasyEntertainingRI.com

Office Hours

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

Offices & Venue

166 Valley St BLD 10

Providence RI, 02909

What's included in my full service wedding quote?

We always include staff to execute your event over a four hour period, including set up and break down with three hours allotted for that. We are always able to accommodate extra time with an additional fee. China, flatware, glassware and linens are included. Anything required to cook offsite or execute the menu that has been quoted will be included in your proposal.

Is gratuity included?

It is not. We leave gratuity up to the client's discretion for exceptional service. If you're wondering how much to tip, please see [this sheet](#) for our guidance.

Are bar services included?

Bar packages can be added on and are linked on our website for you to review. Our bar packages include professional bartenders, glassware, ice, garnish, non-alcoholic beverages and set up.

How many staff members will be on-site?

Staffing is dependent on many factors, some of them being menu, timing and style of services.

Can you coordinate additional rentals for me?

We are happy to coordinate your tent, tables chairs, restroom trailers, etc. directly. If you need suggestions for security companies, bands, lighting or furniture rentals just ask! We have a long list of vendors we'd gladly recommend.

What if I need to accommodate an allergy/dietary restriction?

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. We recommend choosing the menu you love and we can guide you on allergens from there.

Can I provide my own alcohol for you to serve?

We do not currently offer that service for weddings. Our inclusive packages offer a more cohesive experience where there is a bar that never runs out of items, is properly stocked and our staff is familiar and able to work well with the product. If you opt to provide your own alcohol and work with another company to serve it we are still happy to provide your food catering services, just please note that we cannot serve or clear alcohol at your event. You would want to ensure that there are additional bartenders to clear glasses, tray pass or provide wine with dinner. That same team should also be able to rent your glassware and provide ice or anything else the bar may need.

Event Minimums

All pricing is based on a minimum of 25 guests.

Are there any additional fees?

Prices do not include 7% RI sales tax, 1% RI food and beverage tax or our 8% administrative fee.

How do we taste your food?

Couples who have their date secured with Easy Entertaining are entitled to a complimentary tasting for up to 4 people. Our group tastings are offered exclusively from November 15th through March 31st. Dates are set by Easy Entertaining and offered to all booked couples. Each date can accommodate up to five couples. If you prefer to book a private tasting outside of the aforementioned date range, it is subject to a \$1,000 surcharge and will be booked based on the availability of Easy Entertaining and its staff.

If you would prefer to taste our food first, and then secure your date, you can join an open tasting (*subject to availability*) for \$125 per person. That fee covers your tasting and does not roll forward to your deposit should you decide to book with us.

How do I reserve my date?

Dates are held via a non-refundable date reservation fee. This fee is not a deposit, but a fee to cover us closing your date to other events and/or couples. They are non-refundable but transferable to another service or date up to one year from the intended use date.

Where can I read your reviews?

Our past couples have left us reviews on [Wedding Wire](#). Additionally, you can find reviews on Google by searching "Easy Entertaining Inc"

Build Your Own

Packages start at \$85/guest

Inclusions: service personnel, china, flatware, glassware, table linens, the quoted menu and anything required to cook said menu off-site. Pricing defaults to buffet style service. Family style service will add ~\$5 per person to the quoted pricing.

Choose Your Protein(s)

Dijon Chicken Breast
Peach & Goat Cheese Chicken Breast
Chicken Piccata
Herb Roasted Turkey Breast
Chimichurri Pork Loin
Garlic & Herb Pork Tenderloin
Seared White Fish
Seared White Fish with Burst Tomatoes

Vegan/Vegetarian Mains

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

Protein Upgrades (+\$4pp)

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

Choose Your Salad

Citrus Salad
Caesar Salad
Asparagus Salad

Greek Salad
Beach House Salad
Summer Salad

Choose Your Sides

Roasted Carrots with Gremolata
Vegetable Succotash
Whipped Cauliflower & Potatoes
Whipped Potatoes
Roasted Petit Potatoes
Orange Haricot Verte
Fennel Haricot Verte
Roasted Eggplant with Muhamarra
Grilled Seasonal Vegetables
Composed Vegetable Salad

Za'atar Roasted Cauliflower
Burst Tomato Pasta
Burst Tomato Pasta with Chicken
Baked Ziti
Mac 'n Cheese
Grilled Vegetable Ziti
Mushroom & Sun-dried Tomato Pasta
Lemon Butter Spaghetti



Alternatives to Consider

Anything not included in the offerings listed above may incur surcharges.

Perfect Poultry

PESTO GRILLED CHICKEN BREAST (GF/DF)

grilled all-natural chicken breast with our house-made seasonal greens pesto (*pesto is nut free*)

DIJON GRILLED CHICKEN BREAST (GF)

grilled all-natural chicken breast topped with a dijon mustard glaze

PEACH & GOAT CHEESE CHICKEN BREAST (GF)

grilled all-natural chicken breast topped with peach mustard, goat cheese and balsamic glaze

JERK CHICKEN BREAST (GF/DF)

grilled all-natural chicken breast with our house spice blend and fresh lime

COCONUT GRILLED CHICKEN BREAST (GF/DF)

all-natural chicken breast marinated with coconut milk, lime & spices - grilled

HERB ROASTED CHICKEN (GF/DF)

brined & roasted all-natural chicken - whole chicken cut into 8 pieces

CAPRESE CHICKEN BREAST (GF)

all-natural chicken breast with tomatoes, basil, mozzarella and balsamic glaze

PROSCIUTTO WRAPPED CHICKEN BREAST (GF/DF)

grilled all-natural chicken breast topped mozzarella and sage, wrapped in prosciutto and baked

HERB GRILLED CHICKEN BREAST (GF/DF)

herb brined all-natural chicken breast - grilled

FRIED CHICKEN BREAST

all-natural 3 oz. chicken breast - fried

NASHVILLE HOT FRIED CHICKEN BREAST

all-natural 3 oz. chicken breast - fried - spiced bacon fat mop

CHICKEN MARSALA

seared, thinly sliced chicken breast - mushroom & marsala wine sauce

CHICKEN PICCATA

breaded & seared chicken breast in a lemon-butter caper sauce

COFFEE BRAISED CHICKEN (GF/DF)

slow braised chicken with coffee & spices - pulled

MOLASSES BRAISED CHICKEN (GF/DF)

slow braised chicken with molasses & spices - pulled
\$140 per half pan (4 lb., serves 10-12 guests)

TURKEY BREAST (GF)

all-natural turkey breast - herb rub or brown sugar chipotle glaze

\$140 per half pan (4 lb., serves 10-12 guests)

TURKEY THIGH (GF)

all-natural turkey thigh - herb rub or brown sugar chipotle glaze

\$140 per half pan (4 lb., serves 10-12 guests)

Seafood

PARMESAN CRUSTED HALIBUT

sustainably sourced halibut - parmesan, garlic & herb crumb topper

SEARED WHITE FISH (GF/DF)

sustainably sourced cod or haddock - lemon caper relish

BURST TOMATO WHITE FISH (GF/DF)

sustainably sourced cod or haddock with burst tomatoes, garlic and garden basil

NICOISE WHITE FISH (GF/DF)

sustainably sourced cod or haddock - nicoise inspired tomato-olive relish

PROSCIUTTO WRAPPED WHITE FISH (GF/DF)

cod or haddock (based on availability) wrapped in prosciutto & baked

FISH EN PAPILOTE (GF)

locally sourced white fish - steamed in paper with lemon & herbs

BLUEBERRY BBQ SALMON (GF/DF)

sustainably sourced salmon with our signature blueberry BBQ sauce

MISO GLAZED SALMON (GF/DF)

sustainably sourced salmon with a house-made miso glaze

BAKED SALMON

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

POACHED SALMON (GF/DF)

poached lemon & thyme salmon - sustainably sourced

SEARED SCALLOPS (GF/DF)

seared sea scallops over tomato, white bean & zucchini succotash

BROWN BUTTER SEARED SCALLOPS (GF)

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

Pork

PULLED PORK (GF/DF)

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

MEDITERRANEAN PULLED PORK (GF/DF)

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

GARLIC & HERB PORK TENDERLOIN (GF/DF)

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

DUXELLE STUFFED PORK LOIN (GF/DF)

all-natural loin - mushroom duxelle - roasted & sliced

CHIMICHURRI PORK LOIN (GF/DF)

roasted & sliced pork loin topped with house-made chimichurri

GREEN GODDESS PORK LOIN (GF)

roasted & sliced pork loin topped with creamy house-made herb sauce

DRY RUBBED PORK CHOPS (GF/DF)

all-natural pork chops - house-made spice rub - roasted

CRISPY PORK CUTLETS (DF)

crispy panko crusted all-natural pork chops with house-made

Lamb

COCOA-ESPRESSO LAMB TENDERLOIN (GF/DF)

house rub

HORSERADISH-MUSTARD LAMB RACK (GF/DF)

all-natural lamb - house rub

LAMB CHOPS (GF/DF)

available with a brown mustard-horseradish rub or house-made chimichurri

LAMB BURGERS

house-made lamb burgers with tangy feta-yogurt spread, comes with your choices of pita or brioche buns

Beef

BEEF TENDERLOIN (GF/DF)

sustainably sourced beef, roasted to medium rare - sliced

STEAK TIPS (GF/DF)

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

HERB ROAST BEEF (GF/DF)

grass-fed - roasted to medium rare

HERB GRILLED SIRLOIN FLANK (GF/DF)

grass-fed - grilled to medium rare

HERB GRILLED FLAT IRON (GF/DF)

grass-fed - grilled to medium rare

BRAISED SHORT RIBS (GF/DF)

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

BBQ SHORT RIBS (DF)

sustainably sourced short ribs, boneless, with house-made blueberry BBQ sauce

GINGER-MOLASSES BRISKET (GF/DF)

grass-fed - pulled or sliced

HERB BRISKET (GF/DF)

grass-fed - pulled or sliced

Vegan/Vegetarian

CAULIFLOWER STEAKS (VEGAN, GF)

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

WHOLE ROASTED CAULIFLOWER (VEGAN, GF)

whole cauliflower head - tomato rub - roasted & served with pesto

QUINOA MEATBALLS (VEGAN)

house-made jumbo herby quinoa meatballs with crushed tomato sauce

BAKED EGGPLANT (v, GF)

baked with roasted garlic crushed tomato sauce & mozzarella cheese

Pastas

PESTO PASTA (v)

short cut pasta in our house-made pesto with fresh corn and arugula

PESTO PASTA WITH CHICKEN

short cut pasta in our house-made pesto with fresh corn, arugula and diced chicken breast

BURST TOMATO PASTA (v)

short cut pasta in a burst tomato and garlic pan sauce

BURST TOMATO PASTA WITH CHICKEN (v)

short cut pasta in a burst tomato and garlic pan sauce with diced chicken breast

SUMMER CORN & SHRIMP PASTA

short cut pasta in a creamy corn béchamel sauce with poached shrimp

SUMMER CORN & CHICKEN PASTA

short cut pasta in a creamy corn béchamel sauce with diced chicken breast

ORECCHIETTE WITH CLAMS

orecchiette pasta with herb butter, fresh lemon and chopped clams, topped with a buttery crumb

MUSHROOM & SUNDRIED TOMATO PASTA (v)

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

BAKED ZITI (v)

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

BAKED ZITI & MEATBALLS

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

MAC 'N CHEESE (v)

short cut pasta in our signature cream sauce

LOBSTER MAC 'N CHEESE

short cut pasta in our signature cream sauce with lobster meat

BURST TOMATO MAC 'N CHEESE (v)

short cut pasta in our signature cream sauce with burst cherry tomatoes

GRILLED VEGETABLE ZITI (vegan)

ziti with grilled zucchini, crushed tomato sauce and pesto

PASTA "ALLA NORMA"

short cut pasta with roasted eggplant and crushed tomato sauce, ricotta salata and herbs

ARTICHOKE & LEMON PASTA (VEGAN)

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

LEMON-BUTTER SPAGHETTI

spaghetti in a lemon butter sauce with arugula and crispy prosciutto

PESTO SHRIMP PASTA

short cut pasta tossed with house-made pesto, arugula, sun-dried tomatoes and poached shrimp

Salads

CITRUS SALAD (v, GF, DF)

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

CAESAR SALAD (v)

romaine lettuce with croutons, shaved parmesan and classic Caesar dressing

ASPARAGUS SALAD (v, GF)

arugula with asparagus, shaved parmesan and house-made lemon vinaigrette

BEACH HOUSE SALAD (v, GF)

mesclun greens with fresh tomatoes, cucumbers, corn, crispy onion strings and house-made buttermilk dressing

SUMMER SALAD (v, GF)

mesclun greens with asparagus, quinoa, goat cheese, fresh tomatoes and lemon-herb vinaigrette

BERRY-BALSAMIC SALAD (v, GF)

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

PROSCIUTTO & MELON SALAD (GF, DF)

mesclun and arugula with canteloupe, prosciutto, fresh cucumbers and lemon-herb vinaigrette

GREEK SALAD (v, GF)

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

COBB SALAD (GF)

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

ANTIPASTO SALAD (v, GF)

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

Hot Sides

POMME PUREE (v, GF)

with cream and butter

WHIPPED POTATOES (v, GF)

skin-on with cream and butter

WHIPPED POTATOES & CAULIFLOWER (v, GF)

with cream and butter

ROASTED PETIT POTATOES (vegan, GF)

roasted mini potatoes with fresh herbs and lemon

GRILLED ASPARAGUS (vegan, GF)

with lemon and crushed red pepper

GRILLED VEGETABLES (vegan, GF)

with balsamic reduction and garden herbs

CAULIFLOWER RICE (vegan, GF)

riced cauliflower with herbs and lemon

GRILLED EGGPLANT WITH MUHAMARRA (vegan)

grilled eggplant with a house-made spicy red pepper sauce
(made with almonds and breadcrumb)

CORN ON THE COBB (vegan, GF)

Summer corn with herbs & butter

Z'ATAR ROASTED CAULIFLOWER (vegan, GF)

spiced cauliflower with tahini, lemon & garlic

VEGETABLE SUCCOTASH (v, GF)

tomato, white bean and zucchini succotash with pomegranate molasses

CARROTS WITH GREMOLATA (vegan, GF)

roasted carrots with herby sunflower seed gremolata

FENNEL HARICOT VERTE (vegan, GF)

haricot verte with fennel, lemon, capers and garlic

CITRUS HARICOT VERTE (vegan, GF)

haricot verte with house-made citrus glaze

BAKED BEANS (vegan, GF)

sweet 'n tangy - made in-house

Chilled Sides

PICNIC POTATO SALAD (v, GF)

classic creamy potato salad

PICNIC PASTA SALAD (v)

classic creamy pasta salad

CLASSIC COLESLAW (v)

creamy shaved vegetable coleslaw

COMPOSED QUINOA SALAD (v, GF)

quinoa with tomatoes, corn, cucumbers, pesto and arugula

CAPRESE QUINOA SALAD (v, GF)

quinoa with tomatoes, petit mozzarella, garden basil and balsamic reduction

TRADITIONAL CAPRESE SALAD (v, GF)

tomatoes, petit mozzarella, garden basil and balsamic reduction

COMPOSED FARRO SALAD

farro with grilled chicken breast, fresh corn and roasted garlic

COMPOSED BULGUR WHEAT SALAD

bulgur wheat with chopped grilled chicken, arugula, shaved brussels sprouts and kale pesto

COMPOSED COUS COUS SALAD (v)

cous cous with grilled asparagus and zucchini, arugula, kalamata olives, halloumi cheese, pesto and fresh lemon

COMPOSED VEGETABLE SALAD (v, GF)

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

GREEK ORZO SALAD (v)

orzo pasta with tomatoes, cucumbers, kalamata olives, feta cheese and red wine vinaigrette

MASSAGED KALE (v, GF)

shaved kale massaged with lemon and parmesan cheese

SOY CUCUMBER SALAD (vegan, GF)

fresh cucumbers with scallions, cilantro and soy-ginger dressing

Build Your Own Petit Dessert Bar

Choose three selections
Choose four selections

\$9/guest
\$11/guest

ASSORTED COOKIES

2 inch petit cookies - chocolate chip cookies - lemon sugar cookies - chocolate mint cookies

BROWNIE COOKIES (GF/DF)

freshly baked

LEMON SANDWICH COOKIES

cream cheese buttercream sandwiched between two lemon sugar cookies

BROWNIES

fresh baked

TAHINI BLONDIES

classic blondies with a savory twist

DOUBLE CHOCOLATE CAKE BITES

chocolate cake with dark chocolate buttercream

LEMON MERINGUE CAKE BITES

lemon cake with lemon buttercream and torched meringue

HONEY CHAMOMILE CAKE BITES

chamomile-vanilla cake with honey buttercream

VANILLA BERRY CAKE BITES

a classic vanilla cake with a berry jam filling and seasonal berry buttercream

ALMOND-PRALINE CREAM PUFFS

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

YOGURT PANNA COTTA SHOOTERS (GF)

house-made custard with seasonal fruit topper

COFFEE PANNA COTTA SHOOTERS (GF)

house-made coffee custard

RICOTTA CHEESECAKE SHOOTERS (GF)

house-made ricotta cheesecake over a cornmeal crumb

RASPBERRY CHEESECAKE BARS

raspberry white chocolate cheesecake bars with a dark chocolate crust

PETIT LEMON MERINGUE TARTS

house lemon curd in a sweet pastry shell with torched meringue

PETIT COCONUT CREAM TARTS

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

PETIT S'MORES TARTS

graham cracker tart shell with dark chocolate cremieux and torched meringue

