



Easy
Entertaining
PRESERVING LOCAL FLAVOR SINCE 2006

PLATED PACKAGES

(401) 437-6090 | EASYENTERTAININGRI.COM

FAQs

WHAT'S INCLUDED IN MY FULL SERVICE 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 linen napkins are included. Anything required to cook offsite or execute the menu that has been quoted will be included in your proposal.

IS GRATUITY INCLUDED?

A minimum 12% gratuity is included on all serviced events. Additional gratuity is left to the clients discretion for exceptional service.

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 ARE 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 OR 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. Our inclusive packages offer a more cohesive experience where we 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 50 guests.

ARE THERE ANY ADDITIONAL FEES?

Prices do not include 7% RI sales tax, 1% RI food and beverage tax or our 12% administrative fee.

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"

CONTACT

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

OFFICE HOURS

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

SPRING - SUMMER SEASON

Entree Only (*Protein + Two Sides or a Pasta Entree*)
Salad Course + Entree

Option to add freshly baked focaccia bread to your salad course.

Spring/Summer season runs roughly April 15th - October 15th. Pricing is based on a 50 guest minimum.

SALAD COURSE (OPTIONAL)

CAESAR SALAD (v)

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

CITRUS SALAD (vegan, GF)

mesclun greens with fresh orange, sliced radishes, quinoa, pickled onions and citrus vinaigrette

BEACH HOUSE SALAD (v, GF)

mesclun greens, tomatoes, cucumbers, corn, crispy gluten free onion strings and house-made green goddess dressing

CHOOSE YOUR PROTEIN(S)

CHICKEN MARSALA

seared, thinly sliced chicken breast in a mushroom and marsala wine sauce

CHICKEN PICATTA

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

DIJON CHICKEN BREAST (GF)

grilled chicken breast with a house-made dijon sauce and a white wine au jus

PEACH BOURBON PORK LOIN (GF, DF)

all-natural pork with a bourbon-infused peach jam

BURST TOMATO WHITE FISH (GF, DF)

sustainably sourced white fish with a burst tomato compote and fried garlic

LEMON BUERRE BLANC WHITE FISH (GF)

sustainably sourced white fish served with a lemon buerre blanc sauce

PROTEIN UPGRADES (+\$10 PER PLATE)

ROASTED GARLIC, LEMON & PARSLEY

SALMON (GF, DF)

seared salmon filet with a roasted garlic, parsley and lemon rub

BLUEBERRY BBQ SALMON (DF)

seared salmon filet with house-made blueberry infused BBQ sauce

GINGER-MOLASSES BRISKET (GF, DF)

all-natural beef, sliced

HERB GRILLED SIRLOIN (GF, DF)

served medium rare with au poivre sauce

GRILLED TRI TIP (GF, DF)

tender steak with house-made salsa verde

STEAK TIPS (GF, DF)

grilled, grass-fed tips with house-made peach infused BBQ sauce

PASTA ENTREES

CREAMY MUSHROOM AND SUN-DRIED TOMATO PASTA (v)

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

PESTO PASTA (v)

short cut pasta with house-made pesto, arugula and summer corn

BURST TOMATO PASTA (vegan, GF)

short cut pasta in a burst tomato and garlic pan sauce

CHOOSE TWO SIDES

ROASTED PETIT POTATOES (vegan, GF)

with lemon and herbs

CLASSIC WHIPPED POTATOES (v, GF)

skin-on with cream and butter

HERB ROASTED HARICOT VERTE (vegan, GF)

French style green beans

GRILLED SEASONAL VEGETABLES (vegan, GF)

zucchini, eggplant and bell peppers with herbs and balsamic reduction

FALL - WINTER SEASON

Entree Only (*Protein + Two Sides*)

Pasta Entree

Salad Course + Entree

Option to add freshly baked focaccia bread to your salad course

Fall/Winter season runs roughly October 15th - April 15th. Pricing is based on a 50 guest minimum.

SALAD COURSE (OPTIONAL)

CAESAR SALAD (v)

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

CRANBERRY-ALMOND SALAD (vegan, GF)

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

CRISP APPLE SALAD (vegan, GF)

herby mesclun mix with fresh apples, crisp celery, toasted almonds and pumpkin vinaigrette

CHOOSE YOUR PROTEIN(S)

HERB GRILLED CHICKEN BREAST

herb brined, all-natural chicken - grilled

CIDER GLAZED CHICKEN BREAST (GF, DF)

grilled all-natural chicken breast with house-made spiced cider glaze

CHICKEN MARSALA

seared, thinly sliced chicken breast in a mushroom and marsala wine sauce

CHICKEN PICATTA

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

SEARED WHITE FISH (GF, DF)

sustainably sourced cod or haddock with a lemon-caper relish

LEMON BUERRE BLANC WHITE FISH (GF)

sustainably sourced white fish served with a lemon buerre blanc sauce

PROTEIN UPGRADES (+\$10 PER PLATE)

GINGER-MOLASSES BRISKET (GF, DF)

all-natural beef, sliced

HERB GRILLED SIRLOIN (GF, DF)

served medium rare with au poivre sauce

PASTA ENTREES

CREAMY MUSHROOM AND SUN-DRIED TOMATO PASTA (v)

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

HERBY GRILLED VEGETABLE ZITI (v)

ziti with grilled zucchini, crushed tomato sauce and house-made pesto

CHOOSE TWO SIDES

ROASTED PETIT POTATOES (vegan, GF)

with lemon and herbs

CLASSIC WHIPPED POTATOES (v, GF)

skin-on with cream and butter

CITRUS HARICOT VERTE (vegan, GF)

French style green beans with house-made citrus glaze

PUMPKIN AND ROASTED GARLIC PASTA (vegan, GF)

short cut pasta in a "creamy" roasted garlic and pumpkin sauce ***(contains soy)**

HERBY ROASTED SEASONAL VEGETABLES (vegan, GF)

a medley of roasted beets, parsnips, sweet potatoes and carrots with house-made chermoula