



*Breakfast & Brunch
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: 9:30 -4:00p

Offices & Venue

166 Valley St BLD 10

Providence RI, 02909

How do I order?

You can order over the phone or via e-mail. Just contact us with the information presented above!

Can I have my order delivered?

Delivery is available for an additional charge based on location, date and time of day for orders that meet a food & beverage minimum of \$250.

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.

What do the listed prices include?

The prices for a la carte options on this menu are for food items only, picked up or delivered in bio-degradable palm leaf platters or disposable catering tins if the item requires reheating. If you are ordering a package, your package includes disposable chaffing dishes and bio-degradable plates and cutlery.

Are there any additional fees?

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 6% administrative fee. A minimum 5% gratuity will be added to all delivery and pick up orders. Additional 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 inform you on the ingredients in your chosen menu. Modification options may be limited.

Order Notice

Most menu items are available with 72 hours notice.

Order Minimums

There is a \$250 Food & Beverage minimum for all a la carte orders placed. All packages on this menu have a 25 guest minimum.

Pick-up and Delivery Services

We are happy to deliver your order to you. 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. If you are ordering for pick up, a pick up time or window will be assigned to you based on availability.

Breakfast & Brunch Packages /

All packages are served on disposable catering trays or tins and include disposable, bio-degradable paper goods for your guests. Pricing is based on a 25 guest minimum. If you'd like a more elegant set-up please inquire with your booking agent.

Upgrade to disposable palm leaf plates for +\$3 per guest
Individual packaging and labeling available from +\$2 per guest

Classic Brunch

Cheddar + Chive Quiche (v)

cage-free eggs with cheddar cheese and chives in a house-made pastry crust

Citrus Salad (v, GF, DF)

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

Composed Vegetable Salad (v, GF)

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

Chopped Fruit Duet (vegan, GF)

melon & seasonal berries

Petit Croissants

freshly baked

\$19/guest

Gourmet Brunch

Cheddar + Chive Frittata (v, GF)

cage free eggs with cheddar cheese and garden chives

Berry Balsamic Salad (v, GF)

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

Latke Style Hashbrowns

shredded potato patties

Applewood Bacon

assumes 3 slices per guest

Assorted Petit Pastries

coffee cake muffins, savory popovers, fruit crumble bars

all pastries are nut free, bars contain sunflower seeds

\$23/guest

Southern Love

Katie Fried Chicken

all-natural chicken, fried

Waffles (v)

beige style waffles

Cheddar + Chive Frittata (v, GF)

cage free eggs with cheddar cheese and garden chives

Homestyle Breakfast Potatoes (vegan, GF)

roasted potatoes with onion, bell peppers & seasoning

Berry Balsamic Salad (v, GF)

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

Assorted Petit Pastries

coffee cake muffins, savory popovers, fruit crumble bars

all pastries are nut free, bars contain sunflower seeds

\$24/guest



Build Your Own Brunch

Items in packages are all delivered warm in disposable containers. Inquire with a booking agent about a styled delivery or serviced event.

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	\$37/guest
Choose one egg, one salad, two sides, one protein	\$38/guest
Choose one egg, one salad, three sides, one protein	\$39/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. 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
- Polenta Egg Bake with Bacon
- Cheddar + Chive Frittata (v, GF) (whole egg or egg white)
- Meat Lover's Frittata (GF) (whole egg or egg white)
- Cheddar + Chive Quiche (v)

- Meat Lover's Quiche
- Eggs in Purgatory (v, GF)
- Breakfast Enchiladas (GF)
- Egg & Cheese Breakfast Sandwiches (v)
- Tofu Scramble (vegan, GF)

Salad Offerings

- Citrus Salad (v, GF, DF)
- Caesar Salad (v)
- Berry-Balsamic Salad (v, GF)

- Greek Salad (v, GF)
- Beach House Salad (v, GF)
- Summer Salad (v, GF)

Sides & Carbs

- Latke Style Hash Browns
- Roasted Petit Potatoes
- Homestyle Breakfast Potatoes
- Chia Seed Pudding (individual)
- Yogurt Parfait (individual)

- Baked Oatmeal (v, GF)
- French Toast Bake (v)
- Pancakes with Syrup and Butter
- Assorted Bagels with Cream Cheese
- Chopped Fruit Duet

Breakfast Proteins

- Applewood Bacon (assumes 3 per guest)
- Pork Breakfast Sausage (assumes 3 per guest)
- Traditional Chicken Salad

- Egg Salad
- Tuna Salad
- White Fish Salad (+\$MKT)



Need a little more?

Order a la carte or add on to your package from these selections!

ASSORTED PETIT PASTRY PLATTER (v)

coffee cake muffins, savory cheddar popovers and fruit crumble bars (*nut free*)
\$69, 36 petit pieces

NY ARTISAN BAGELS (v)

assorted between plain, sesame and everything - includes plain cream cheese and lemon-herb cream cheese
\$99, 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
\$132 for 30 individually baked quiches, 3 inch

MEAT LOVER'S QUICHE

cage-free eggs with artisanal cheeses, caramelized onions & applewood bacon in a house-made pastry crust
\$69 per full quiche, 12 pieces
\$138 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 applewood bacon and cheddar cheese. 12 pieces per frittata - available with whole eggs or egg whites
\$64

POLENTA-EGG BAKE (v, GF)

a frittata-style baked egg casserole with polenta, cheddar cheese and arugula
vegetarian \$59
with bacon \$65

TOMATO & PESTO STRATA (v)

a savory style bread & egg casserole with fresh tomatoes and house-made pesto (*nut free*) - 12 pieces per bake
\$71

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

TOFU SCRAMBLE (vegan, GF)

silken tofu, scrambled egg style
\$69 per half pan, serves 10-12 guests

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)

leige style waffles with butter and syrup
\$69, 12 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 seasonal fruit. individually packaged
\$39 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**
\$39 per 6 pieces

ENGLISH MUFFINS (VEGAN)

freshly baked. sold by the dozen
\$18/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, 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

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 | \$34

Grapefruit | \$34

Cranberry | \$33

Apple Juice | \$25

ORGANIC ICED TEAS

Tropical Mango Passionfruit - Wild-berry Hibiscus - 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