



Easy
Entertaining
PRESERVING LOCAL FLAVOR SINCE 2006

GRAZING TABLES

(401) 437-6090 | EASYENTERTAININGRI.COM

FAQs + ORDERING INFORMATION

WHAT IS A GRAZING TABLE?

A grazing table is an artful display of snacks perfect for hosting social events. Items are served at 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 biodegradable 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 7% administrative fee. A minimum 7% gratuity will be added to your invoice for classic Drop and Style services. If you add an attendant or bar services to your contract, the gratuity will increase to 12%. 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 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 emailed 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 transferable to another event if booked within a certain timeframe of your original event.

ORDER NOTICE + MINIMUMS

Most menu items are available with 1 week's notice, but dates are subject to availability. 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 pickup 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 setup is complete. If you'd like an attendant to remain on-site to tend to your display, that service starts at \$350 per staff member for 2 hours of active event time. You may add additional time by the hour for \$100/hour. Staff members will help clear plates and keep your display refreshed. They may not serve alcohol, heat food, or serve food you provide. We recommend 1 staff member for every 30 guests. If you choose to add an attendant to your Grazing Table, your administrative fee and gratuity will adjust to 12%.

CONTACT

Phone: (401) 437-6090
Online: www.EasyEntertainingRI.com

OFFICE HOURS

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

SIGNATURE TABLES

THE PERFECT KICKOFF TO YOUR CELEBRATION OR EYE-CATCHING FARE
FOR AN EVENING COCKTAIL PARTY

CLASSIC GRAZING TABLE

Sweet Potato Popovers (v)

savory popovers with cheddar cheese and sweet potato jam, served alongside garlic aioli for dipping

Mezze Platter (v)

cucumbers, carrots, grilled flatbread strips, marinated feta cheese, kalamata olives, classic hummus, yogurt sauce, and house-made romesco

Grilled Flatbreads (choose 1)

choose one style of flatbread from the selections in the "Build Your Own" section below

Seafood Platter

house-made pickled shrimp alongside pimiento-crab dip, cornichon relish, pickled celery, and crackers

Homemade Chips (v, GF)

celery salt + dill seasoned potato chips, everything-seasoned sweet potato chips, and caramelized onion dip

\$25/guest (50 guest minimum, +\$7 per-guest surcharge for groups of 25-49)

VERY VEGETARIAN GRAZING TABLE

Apple Popovers

savory popovers with apple butter alongside cheddar aioli for dipping

Classic Vegetable Crudités (v, GF)

cucumbers, celery, carrots, cherry tomatoes, radishes, and broccoli with house-made dill-infused ranch and pumpkin hummus (vegan)

Harvest Skewers (v, GF)

butternut squash, sage and Manchego cheese, skewered and drizzled with fennel-infused hot honey

Pretzel Bites

salted pretzel nuggets with apple mostarda and pimiento cheese dip

Vegetarian Calzones

roasted butternut squash, arugula, ricotta cheese, mozzarella cheese, and house-made pesto

\$25/guest (50-guest minimum, +\$7 per-guest surcharge for groups of 25-49)

BUILD YOUR OWN

A GRAZING TABLE TAILORED TO YOU!

Choose 3 selections from the included section	\$20/guest
Choose 4 selections from the included section	\$26/guest
Choose 5 selections from the included section	\$29/guest
Choose 6 selections from the included section	\$31/guest
Choose 7 selections from the included section	\$35/guest
Choose 8 selections from the included section	\$37/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 upcharge per guest.

PETIT BITES & SKEWERS

APPLE POPOVERS (v)

savory apple butter popovers and cheddar aioli for dipping

SWEET POTATO POPOVERS (v)

savory popovers with sweet potato jam and cheddar cheese with garlic aioli for dipping

SHORT RIB POPOVERS

savory popovers with braised short ribs and garlic aioli for dipping

SPINACH & ARTICHOKE PHYLLO CUPS (v)

house-made spinach + artichoke dip baked inside a flaky phyllo dough cup

SPANAKOPITA

spinach & feta stuffed phyllo dough with house-made yogurt sauce

ANTI-PASTI SKEWERS (GF)

salami, green olives, marinated artichokes and petit mozzarella

VEGETARIAN ANTI-PASTI SKEWERS (v, GF)

cherry tomatoes, green olives, artichoke hearts and petit mozzarella

HARVEST SKEWERS (v, GF)

butternut squash, sage and manchego cheese, skewered and served with fennel-infused hot honey

FIG & GOAT CHEESE PHYLLO CUPS (v)

house-made fig jam and goat cheese baked inside a flaky phyllo dough cup

PROSCIUTTO & APPLE BITES

fresh apple, manchego cheese, and prosciutto stuffed inside house-made pate a choux with a hint of sage

GREEK SKEWERS (v, GF)

halloumi cheese skewered with a piece of cucumber, cherry tomato, and a kalamata olive with pepperoncini-infused brown butter aioli to dip

MAPLE BACON PUFFS

cream puffs filled with a whipped bacon-cream cheese filling - topped with maple + bacon

CLASSIC CROWD PLEASERS

PRETZEL BITES (v)

salted pretzel nuggets with apple mostarda and pimienta cheese dip

CLASSIC CHEESE PLATTER (v)

cheddar, pepper jack, and monterey jack cheeses with fresh grapes and artisanal crackers

HOMEMADE CHIP PLATTER (v, GF)

celery salt + dill-seasoned potato chips, everything-seasoned sweet potato chips, and caramelized onion dip

FLATBREADS AND CALZONES

GRILLED FLATBREADS

1 style is 1 selection

Classic (v)

house-made crushed tomato sauce with artisanal cheeses and garden herbs

Spinach + Tomato (v)

house-made, nut-free pesto base with ricotta cheese, chopped spinach, burst cherry tomatoes, and mozzarella

Savory Squash (v)

butternut squash and wilted arugula over a ricotta cheese base - topped with mozzarella and balsamic reduction

BBQ Chicken

tangy Carolina BBQ pulled chicken with shaved red onion, wilted arugula, and mozzarella cheese

Buffalo Chicken

buffalo braised and pulled chicken with blue cheese, grilled onions, mozzarella cheese, and green goddess sauce

Chicken + Mushroom

house-made cheese sauce base with chopped chicken, roasted mushrooms, sun-dried tomatoes, and chopped spinach

BUFFALO CHICKEN CALZONE PLATTER

house-made buffalo sauce - shredded chicken - cheddar cheese - served with house-made ranch for dipping

MEATBALL CALZONE PLATTER

all-beef meatballs with house-made tomato sauce and mozzarella cheese

ITALIAN CALZONE PLATTER

ham - salami - banana peppers - mozzarella cheese

BUTTERNUT CALZONE PLATTER (v)

roasted butternut squash, arugula, ricotta cheese, mozzarella cheese, and house-made pesto

MIX & MINGLE PLATTERS

CLASSIC CRUDITE PLATTER (v, GF)

cucumbers, celery, carrots, cherry tomatoes, radishes, and broccoli with house-made dill-infused ranch and pumpkin hummus (*vegan*)

VEGGIE-PASTO PLATTER (v)

green olives, Kalamata olives, eggplant caponata, marinated artichokes, pickled green peppers, herb marinated petit mozzarella, fontina cheese, crostini and house-made focaccia bread

MEZZE PLATTER (v)

cucumbers, carrots, grilled flatbread strips, marinated feta cheese, kalamata olives, classic hummus, yogurt sauce and house-made romesco

SNACKING PLATTER (v)

carrots and celery with Monterey Jack cheese, grilled flatbread strips, artisanal crackers, classic hummus and house-made pimiento cheese dip

ASSORTED SANDWICH BITES

1-2 bites per slider - ham with cheddar aioli - butternut-fig bites - smoked cheddar + chicken bites

SEAFOOD PLATTER

house-made pickled shrimp alongside pimiento-crab dip, cornichon relish, celery, and crackers

PORK TENDERLOIN SLIDERS

build your own - roasted and thinly sliced pork tenderloin with potato rolls, house-made kale pesto and tomato aioli

HAM SLIDERS

build your own - sliced honey ham with potato rolls, honey mustard, and cheddar aioli

UPGRADES, +\$8/PERSON PER ITEM

SHRIMP COCKTAIL PLATTER (GF)

poached shrimp with traditional cocktail sauce
and creamy remoulade

ARTISANAL CHEESE PLATTER (v)

rosemary-infused Manchego cheese, Marco
Polo, Moody smoked blue cheese, and Cypress
goat cheese with pickled vegetables, fig jam,
crackers, and petit toasts

TRI-TIP SLIDERS

build your own - roasted and thinly sliced beef
with potato rolls, horseradish-blue cheese
spread, and chipotle aioli

CHARCUTERIE PLATTER

grana padano cheese, gouda cheese, sliced
prosciutto, coppa, salame, pickled vegetables,
house-made fig jam, spinach pesto and crostini

DESSERT BITES

LOOKING FOR SOMETHING SWEET? ADD IT ON!

ASSORTED PETIT COOKIE PLATTER

2-inch petit cookies - chocolate chip cookies -
cardamom-orange sugar cookies - spiced
molasses cookies

SM Platter \$73 (12 of each cookie, 36 pieces total)

LG Platter \$104 (24 of each cookie, 72 pieces total)

CHOCOLATE CHIP COOKIES

freshly baked

12 full-sized cookies \$62

24 petit, 2-inch cookies \$62

ORANGE CARDAMOM SUGAR COOKIES

freshly baked

12 full-sized cookies \$62

24 petit, 2-inch cookies \$62

SPICED MOLASSES COOKIES

freshly baked

12 full-sized cookies \$62

24 petit, 2-inch cookies \$62

MOLASSES SANDWICH COOKIES

cream cheese frosting sandwiched between two
spiced molasses cookies

\$76 per 24 petit, 2-inch cookies

CHOCOLATE COOKIES (vegan, GF)

freshly baked

12 full sized cookies \$62

24 petit, 2-inch cookies \$62

RED VELVET COOKIES (vegan, GF)

freshly baked

12 full sized cookies \$62

24 petit, 2-inch cookies \$62

SNICKERDOODLE COOKIES (vegan, GF)

freshly baked

12 full sized cookies \$62

24 petit, 2-inch cookies \$62

BROWNIES

fresh baked

\$94 per 24

BROWNIE TRIO PLATTER

classic chocolate brownies, cheesecake
brownies and toffee blondies

SM Platter \$83 (12 of each, 36 pieces total)

LG Platter \$115 (24 of each, 72 pieces total)

BROWNIE & BLONDIE PLATTER

classic chocolate brownies and toffee blondies

SM Platter \$73 (12 of each, 24 pieces total)

LG Platter \$104 (24 of each, 48 pieces total)

TURTLE BROWNIES

our classic brownies with a pecan-caramel
topping

\$94 per 24

CHEESECAKE BROWNIES

our signature brownies swirled with cheesecake
filling

\$83 per 24 pieces

TOFFEE BLONDIES

freshly baked blondies with a twist

\$94 per 24 pieces

CHAI CHEESECAKE BARS

chai-infused cheesecake swirled with mango
puree, with a graham cracker crust

\$104 per 24 pieces

ALMOND-PRALINE CREAM PUFFS

cream puffs with an almond-praline filling,
topped with torched meringue

\$83 per 24 cream puffs

WHITE CHOCOLATE PANNA COTTA (GF)

house-made white chocolate custard with
whipped cream and caramelized white
chocolate

\$83 per 24 petit disposable shooters w/ spoons

PEAR TRIFLE SHOOTER (vegan, GF)

vegan spiced pear cake layered with spiced
pear compote and vegan pastry cream

\$94 per 24 petit disposable shooters w/spoons

DESSERT BITES, cont.

PUMPKIN BUTTERSCOTCH PUDDING SHOOTER

house-made pudding with whipped cream
\$94 per 24 petit disposable shooters w/spoons

PETIT DOT CAKE SHOOTER

Cookies 'n cream cake with cream cheese frosting and non-pareil sprinkles
\$94 per 24 petit disposable shooters w/spoons

TIRAMISU SHOOTER

freshly baked ladyfingers soaked in coffee and layered with mascarpone cream - dusted with cocoa powder
\$94 per 24 petit disposable shooters w/spoons

CHOCOLATE MOUSSE SHOOTER

chocolate mousse with fresh whipped cream
\$94 per 24 petit disposable shooters w/spoons

SPICE CAKE SHOOTER

spice cake with caramel apples and whipped cream
\$94 per 24 petit disposable shooters w/spoons

YUZU SHOOTER

pale ale-infused cake layered with yuzu curd
\$83 per 24 petit disposable shooters w/spoons

CHOCOLATE PISTACHIO TARTLETS

our take on the Dubai chocolate craze - pistachio crunch filling in a chocolate tart shell with a dark chocolate glaze
\$94 per 24 tartlets

SALTED CARAMEL KAH LUA TARTLETS

Kahlua white chocolate ganache with salted caramel and a chocolate hazelnut crunch in a petit tart shell
\$83 per 24 petit tartlets