



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 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 bio-degradable 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 clients 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 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 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.

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 pick up 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 set up is complete. If you'd like an attendant to remain on side to tend to your display that service starts at \$350 per staff member for 2 hours of active event time. Additional time may be added on by the hour for \$100/hour. Staff members will help clear plates and keep your display refreshed. They may not serve alcohol of any kind, heat food, or serve food that your are providing. 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

GRAZING TABLES

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

Choose 3 selections from the included section	\$19/guest
Choose 4 selections from the included section	\$24/guest
Choose 5 selections from the included section	\$28/guest
Choose 6 selections from the included section	\$29/guest
Choose 7 selections from the included section	\$32/guest
Choose 8 selections from the included section	\$34/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 up-charge per guest.

INCLUDED OFFERINGS

CLASSIC CHEESE PLATTER (v)

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

ACCOMPANIMENTS

the perfect addition to any cheese or charcuterie platter - includes marinated olives, honey brittle, fresh grapes and crostini

(Get it with GF toast points +\$15)

CLASSIC CRUDITE PLATTER (v, GF)

cucumbers, celery, carrots, cherry tomatoes and radishes with house-made green goddess dip and classic hummus

PORK TENDERLOIN SLIDERS

build your own - roasted and thinly sliced pork tenderloin with 24 potato rolls, honey mustard and creamy pesto

HAM SLIDERS

build your own - sliced honey ham with 24 potato rolls, honey mustard and creamy pesto

HOMEMADE CHIP PLATTER (v, GF)

ranch seasoned potato chips and salt 'n vinegar sweet potato chips with caramelized onion dip

ASSORTED SANDWICH BITES

pimiento cheese + pickle bites - green goddess chicken bites - petit BLTs - 1-2 bites per slider
(make this GF for +\$10)

CROSTINI PLATTER (v)

build your own - garlic crostini with an assortment of spreads and toppers: whipped feta cheese, house-made olive tapenade, nut-free pesto and tomato salad

MEZZE PLATTER (v)

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

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

VEGETARIAN CALZONE PLATTER (v)

zucchini, mushrooms and bell peppers with pesto and mozzarella cheese

ITALIAN CALZONE PLATTER

ham - salami - banana peppers - mozzarella cheese

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

EGGPLANT PARMESAN CALZONE (v)

eggplant with ricotta, mozzarella cheese and house-made tomato sauce

SNACKING PLATTER (v)

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

BUFFALO CHICKEN DIP

house-made buffalo chicken dip with celery, carrots & grilled for dipping

GRILLED FLATBREADS

bite size squares - 60-80 pieces per platter - served room temperature - choose 1 style per platter

Classic (v)

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

White Pesto (v)

house-made, nut-free pesto - ricotta cheese - mozzarella cheese - arugula

BBQ Chicken

tangy Carolina BBQ sauce - all-natural chicken - caramelized onions - arugula - artisanal cheese blend

Summer Corn (v)

ricotta cheese - summer corn - house-made romesco sauce - arugula - basil - mozzarella cheese

Savory Squash (v)

roasted butternut squash - arugula - ricotta cheese - mozzarella cheese - herby balsamic reduction

Buffalo Chicken

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

Chicken + Mushroom

chopped chicken - roasted mushrooms - sun-dried tomatoes - chopped spinach - house-made cheese sauce

PRETZEL BITES (v)

salted pretzel nuggets with honey mustard and pimiento cheese dip

TOMATO POPOVERS (v)

savory popovers with house-made tomato jam and cheddar cheese with basil aioli for dipping

SPINACH POPOVER (v)

savory popovers with chopped spinach, cheddar cheese and garlic aioli for dipping

SHORT RIB POPOVERS

savory popovers with braised short ribs and garlic aioli for dipping

ANTI PASTI SKEWER (GF)

salami, green olives, marinated artichokes and petit mozzarella

TOMATO PIE PHYLLO CUP (v)

creamy, cheesy tomato filling baked inside a flaky phyllo dough cup

PEACH + GOAT CHEESE PHYLLO CUP (v)

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

CAPRESE SKEWERS (v, GF)

cherry tomatoes, petit mozzarella and basil

GREEK SKEWER (GF)

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

PROSCIUTTO + PEACH BITE (v)

savory cream puff with a prosciutto, peach and goat cheese filling

UPGRADES, +\$8/PERSON PER ITEM

MEAT & CHEESE PLATTER

herbed petit mozzarella, smoked cheddar cheese, sliced salame, sliced coppa and artisanal crackers

SHRIMP COCKTAIL PLATTER (GF)

poached shrimp with traditional cocktail sauce and a creamy brown butter-pepperoncini infused dip

SEAFOOD PLATTER

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

ARTISANAL CHEESE PLATTER (v)

manchego cheese, smoked gouda, Great Hill blue cheese and Bucheron goat cheese with pickled vegetables, tomato jam, crackers and petit toasts

TRI-TIP SLIDERS

build your own - roasted and thinly sliced beef with 24 potato rolls, horseradish-blue cheese spread and chipotle aioli
make these GF for +\$2/person

CHARCUTERIE PLATTER

fontina cheese, herbed gouda cheese, sliced prosciutto, coppa, salame, pickled vegetables, spicy brown mustard, pesto and crostini

SPANAKOPITA (v)

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

BERRY SKEWERS (vegan, GF)

blueberries, strawberries and blackberries

DESSERT BITES

LOOKING FOR SOMETHING SWEET? ADD IT ON!

ASSORTED PETIT COOKIE PLATTER

2 inch petit cookies - chocolate chip cookies - lemon sugar cookies and marshmallow-funfetti cookies

SM Platter \$69 (12 of each cookies, 36 pieces total)

LG Platter \$99 (24 of each cookies, 72 pieces total)

ASSORTED PETIT COOKIE PLATTER (*Allergen Friendly*)

2 inch petit cookies - chocolate brownie cookies (GF, DF) - lemon sugar cookies (vegan, GF) - funfetti cookies (vegan, GF)

SM Platter \$79 (12 of each cookies, 36 pieces total)

LG Platter \$119 (24 of each cookies, 72 pieces total)

CHOCOLATE CHIP COOKIES

freshly baked

12 full sized cookies \$59

24 petit, 2 inch cookies \$59

CHOCOLATE BROWNIE COOKIES (GF/DF)

freshly baked

\$59 per 24 petit, 2 inch cookies

LEMON SUGAR COOKIES (vegan, GF)

freshly baked

\$59 per 24 petit, 2 inch cookies

LEMON SANDWICH COOKIES

cream cheese frosting sandwiched between two lemon sugar cookies

\$59 per 24 petit, 2 inch cookies

WHOOPIE PIES

marshmallow frosting sandwiched between two chocolate cake rounds

\$59 per 24

BROWNIES

fresh baked

\$89 per 24

TURTLE BROWNIES

our classic brownies with a walnut-caramel topping

\$89 per 24

RASPBERRY CHEESECAKE BARS

white chocolate-raspberry cheesecake over a dark chocolate cookie crust

\$89 per 24 pieces

BLACKBERRY-ORANGE CHEESECAKE BARS

orange infused cheesecake with blackberry jam over an herby graham cracker crust

\$89 per 24 pieces

PASSIONFRUIT-GUAVA CHEESECAKE BARS (vegan, GF)

vegan passionfruit cheesecake with guava jam and a GF sunflower seed crust

\$89 per 24 pieces

LEMON BLONDIES (vegan, GF)

vegan/GF lemon infused blondies with a lemon glaze

\$89 per 24 pieces

YOGURT PANNA COTTA (GF)

house-made custard with macerated strawberries on top

\$89 per 24 petit disposable shooters

COFFEE PANNA COTTA (GF)

house-made coffee custard

\$89 per 24 petit disposable shooters

LEMON-BLUEBERRY CAKE SHOOTER (vegan, GF)

vegan lemon cake layered with blueberry jam and coconut buttercream frosting

\$89 per 24 petit disposable shooters

PETIT S'MORES TARTS

dark chocolate and torched meringue in graham cracker tart shells

\$89 per 24 tartlets

PETIT COCONUT CREAM TARTLETS

house-made coconut custard with rum-spiked whipped cream in a petit tart shell

\$89 per 24 tartlets

DESSERT BITES, cont.

PETIT LEMON MERINGUE TARTS

house-made lemon curd and torched meringue
in a petit tart shell
\$89 per 24 tartlets

HIBISCUS-GINGER BITES

hibiscus curd in a petit waffle cone with candied
ginger
\$89 per 24 cones

LEMON-BLUEBERRY CREAM PUFFS

cream puffs with lemon-blueberry cream filling
\$89 per 24 cream puffs

DARK CHOCOLATE FRANGELICO CREAM PUFFS

cream puffs with frangelico infused chocolate
filling
\$89 per 24 cream puffs

ALMOND-PRALINE CREAM PUFFS

cream puffs with an almond-praline filling,
topped with torched meringue
\$89 per 24 cream puffs

RASPBERRY WHITE CHOCOLATE CREAM PUFFS

cream puffs with a white chocolate and
raspberry pastry cream filling
\$89 per 24 cream puffs