



The Cafe at Easy Entertaining



Easy
Entertaining
Preserving Local Flavor Since 2006

Contact Us

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Online: www.EasyEntertainingRI.com

Office Hours

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

Offices

166 Valley St BLD 10
Providence RI, 02909

What is the Cafe?

The Cafe is a restored loft style event venue that was a former breakfast and lunch spot. It is now where our headquarters and main kitchen are located. It is available for weekday, evening and weekend private rentals for showers, intimate weddings, birthday celebrations, dinners and more!

How much time is included in the rental?

The Cafe rental rates include 3 hours of active event time, 30 minutes prior to your event time for you to come in and set up your decor (if applicable) and 30 minutes after the close of your event for you to pack up your items and take them with you.

What is included in the rental?

The Cafe includes...

- seating for up to 60 guests at Wisteria stained ash banquet tables
- bud vases for cocktail tables with rotating seasonal florals
- burlap runners for each table
- off-street parking
- access to an adjacent outdoor patio for use in the warmer months
- a beer & wine cash or consumption bar set up
- indoor and outdoor speakers where we can plug in your device or include a Pandora playlist of your choosing
- china, flatware, glassware and linen napkins to your table settings.
 - **please note:** we do not include linens for our tables. If you'd like banquet linens for seating we rent white, champagne or black table linens for +\$20/each
- access to Apple TV for presentations or slideshows (mirrored from your device)

Are there restrictions on what I can bring in for decor?

Yes, please inquire with your sales agent for our current list of rules and regulations.

Capacities & minimums

Our brunch, lunch and dinner packages have a minimum of 25 guests. The Cafe has a maximum capacity of 60 guests.

Rental Rates

Monday - Friday (8a-3p): \$400
Monday - Thursday (from 3p): \$550
Friday (from 6p): \$650
Saturday: \$850
Sunday: \$750

Please inquire regarding non-profit rates for weeknight events, Monday - Wednesday

Rental is for three hours of active event time, 30 minutes for set up and 30 minutes for break down. Additional active event time may be added on for +\$250/hour. Additional set up or break down time may be added on for +\$100/hour.

Overage Charges

We understand that sometimes the party is so much fun that you don't want it to end! We include a 15 minute grace period in your rental. However, if your event end time goes beyond this grace period, a surcharge of \$100 for every 15 minutes of overage will be charged to the card on file.

Are there any additional fees?

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 8% administrative fee. Gratuity is left to the client's discretion for exceptional service. These are added on and will be noted on your itemized invoice.

How is my event 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.

If you don't have a menu yet but are sure you want to reserve the space, we will take a flat \$500 date reservation fee that will be applied to your total bill once a menu is developed.

The following offerings are for
Brunch, Lunch & Dinner Buffets at the Cafe
this page has some information on that type of service.

The following offerings include an assortment of “Build Your Own” and signature packages for serviced events at the Cafe.

Can I have my menu served Family Style?

Absolutely. Family style service requires a few more hands than traditional buffet service so please add \$5 per guest to your estimated costs.

If you're unfamiliar, family style service is a type of dining service where platters are brought to your guests at their tables for self service. It's a great hybrid between a plated meal and a buffet and we find it encourages conversation and levity among guests.

Can I include a cocktail hour or welcome period with passed appetizers?

Certainly! We've included our passed appetizer offerings in this book of menus. Please note that adding passed appetizers may affect your service costs it will require more service personnel.

Are there any additional fees?

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 8% administrative fee. Gratuity is left to the client's discretion for exceptional service. these are added on and will be noted on your itemized invoice.

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.

Order Minimums

Our packages have a 25 guest minimum.

Build Your Own Brunch

Choose one egg, one salad, one side	\$30/guest
Choose one egg, one salad, two sides	\$36/guest
Choose one egg, one salad, three sides	\$40/guest
Choose one egg, one salad, one side, one protein	\$39/guest
Choose one egg, one salad, two sides, one protein	\$43/guest
Choose one egg, one salad, three sides, one protein	\$45/guest

All packages are styled on Easy Entertaining's platters, chaffing dishes and service ware and include freshly baked petit croissants. Upgrade to an assortment of petit pastries baked in-house for +\$1/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	Eggs in Purgatory (v, GF)
Polenta Egg Bake with Bacon	Breakfast Enchiladas (GF)
Cheddar + Chive Frittata (v, GF) (whole egg or egg white)	Egg & Cheese Breakfast Sandwiches (v)
Meat Lover's Frittata (GF) (whole egg or egg white)	Tomato & Pesto Strata (v)
Cheddar + Chive Quiche (v)	Tofu Scramble (vegan)
Meat Lover's Quiche	

Salad Offerings

Cranberry Almond Salad (v, GF, DF)	Parmesan Brussels Sprouts Salad (v)
Harvest Salad (v, GF)	Caesar Salad (v)
Kale Caesar Salad (v)	Autumn Squash Salad (v, GF)

Sides & Carbs

Roasted Petit Potatoes	French Toast Bake
Homestyle Breakfast Potatoes	Pancakes with Syrup and Butter
Chia Seed Pudding (individual)	Waffles with Syrup and Butter
Baked Oatmeal	Chopped Fruit Duet

Breakfast Proteins

Applewood Bacon (assumes 3 per guest)	Sonoma Chicken Salad
Chicken Breakfast Sausage (assumes 3 per guest)	Egg Salad
Pork Breakfast Sausage (assumes 3 per guest)	Tuna Salad
Traditional Chicken Salad	White Fish Salad



Breakfast & Brunch Packages

All packages are styled on Easy Entertaining's platters, chaffing dishes and service ware. Pricing includes biodegradable palm leaf plates and linen-like cutlery wraps. Pricing is based on a 25 guest minimum.

Classic Brunch

Cheddar + Chive Quiche (v)
cage-free eggs with cheddar cheese and chives in a house-made pastry crust

Cranberry Almond Salad (v, GF, DF)
mesclun greens with fresh apples, dried cranberries, toasted almonds and honey-balsamic vinaigrette

Composed Quinoa Salad (v, GF)
quinoa with baby kale, roasted squash and house-made pesto (nut free)

Chopped Fruit Duet (vegan, GF)
melon & seasonal berries

Petit Croissants
freshly baked

\$25/guest

Gourmet Brunch

Cheddar + Chive Frittata (v, GF)
cage free eggs with cheddar cheese and garden chives

French Toast Casserole (v)
a baked, casserole style take on a breakfast classic - with maple syrup

Applewood Bacon
assumes 3 slices per guest

Chopped Fruit Duet (vegan, GF)
melon & seasonal berries

\$30/guest

Southern Love

Katie Fried Chicken
all-natural chicken, fried

Waffles (v)
buttermilk waffles made in-house

Cheddar + Chive Quiche (v, GF)
cage-free eggs with cheddar cheese and chives in a house-made pastry crust

Homestyle Breakfast Potatoes (vegan, GF)
roasted potatoes with onion, bell peppers & seasoning

Autumn Squash Salad (v, GF)
mesclun greens and arugula with roasted delicata squash, pomegranate seeds, toasted pepitas and pesto vinaigrette (nut free)

Assorted Petit Pastries
carrot cake muffins, savory cheddar popovers and fruit & nut butter oat bars

\$32/guest

the Winter Warmer Brunch

Vegetarian Polenta Bake (GF)
polenta, cage free eggs, cheddar cheese & seasonal vegetables - baked frittata style

Waffles (v, GF)
with syrup and butter

Applewood Bacon
assumes 3 slices per guest

Homestyle Breakfast Potatoes (vegan, GF)
roasted potatoes with onion, bell peppers & seasoning

Chopped Fruit Duet (vegan, GF)
melon & seasonal berries

Petit Croissants
freshly baked

\$33/guest



Need a little more?

Add on to your package from these selections!

ASSORTED PASTRY PLATTER (v)

carrot cake muffins, savory cheddar popovers and fruit crumble bars (*nut free, contain sunflower seeds*)
12 pieces \$69

NY ARTISAN BAGELS (v)

assorted between plain, sesame and everything - includes plain cream cheese and lemon-herb cream cheese
\$89, 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
\$59 per full quiche, 12 pieces
\$99 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
\$99 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
\$59

POLENTA-EGG BAKE (v, GF)

polenta, cage free eggs, cheddar cheese & seasonal vegetables - baked frittata style. 12 pieces per bake
vegetarian \$59
with bacon \$65

TOMATO & PESTO STRATA (v)

a savory style bread & egg casserole with fresh tomatoes and house-made pesto - 12 pieces per bake
\$59

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

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

TOFU SCRAMBLE (vegan, GF)

a vegan take on the scrambled egg
\$69 per half pan (serves 10-12 guests)

PANCAKES (v)

made in-house, includes butter and syrup
\$69, 24 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 PARFAITS (v, GF)

plain yogurt with house-made granola
\$39 per 6 parfaits

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 HASH BROWNS (v, DF)

shredded potatoes patties
\$59 per half pan (24 pieces per pan)

BREAKFAST CALZONES

45-50 slices per platter, choose 1 style per

Vegetarian (v)

house-made pesto (nut free), mozzarella cheese, zucchini,
mushrooms, bell peppers

Breakfast Sausage

sweet Italian sausage, caramelized onions, fennel, hot honey,
mozzarella cheese, cage-free eggs

\$99

Build Your Own Lunch or Dinner

Choose one protein, one salad, and two sides	\$35/guest
Choose one protein, one salad, and three sides	\$36/guest
Choose two proteins, one salad, and two sides	\$40/guest
Choose two proteins, one salad, and three sides	\$42/guest

All packages include our freshly baked focaccia bread.

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

Included Proteins

Rosemary Mustard Chicken Breast (GF, DF)
Pesto Grilled Chicken Breast (GF, nut free)
Mediterranean Pulled Chicken (GF, DF)
Cider Glazed Chicken Breast (GF, DF)
Apple & Goat Cheese Chicken Breast (GF)
Chicken Marsala
Duxelle Stuffed Pork Loin (GF, DF)

Ginger-Molasses Brisket (GF, DF)
Grilled Pork Loin with Chermoula (GF, DF)
Sun-dried Tomato Pork Loin (GF, DF)
Sicilian White Fish (GF, DF)
Nicoise White Fish (GF, DF)
Miso Salmon (GF, DF)
Brown Sugar Salmon (GF, DF)

Protein Upgrades (+\$5/guest)

Braised Short Ribs (GF, DF)
Grilled Tri Tip Steak (GF, DF)
Herb Grilled Roast Beef (GF, DF)
Parmesan Crusted Halibut

Brown Butter Scallops (GF)
Pomegranate Seared Scallops (GF, DF)
Beef Tenderloin Available for +\$MKT

Salad Options

Harvest Salad (v, GF)
Cranberry-Almond Salad (v, GF, DF)
Caesar Salad (v)
Kale Caesar Salad (v)

Greek Salad (v, GF)
Beet Salad (v, GF)
Parmesan Brussels Sprouts Salad (GF)
Autumn Salad (GF)

Side Options

Pasta

Lemon-Butter Spaghetti
Baked Ziti (v)
Baked Ziti with Meatballs
Mushroom & Sun-dried Tomato Pasta
Pumpkin & Roasted Garlic Pasta (vegan)
Pumpkin & Pancetta Pasta
Mac 'n Cheese
Duck Ragù
Creamy Leek Pasta (vegan)
Pesto Pasta (v)

Veggies

Mashed Sweets and Squash (v, GF)
Roasted Winter Vegetables (vegan, GF)
Creamed Greens (v)
Citrus Haricot Verte (v, GF)
Sautéed Winter Greens (vegan, GF)
Carrots with Gremolata (vegan, GF)
Broccoli & Brussels Agrodolce (v, GF, DF)

Potatoes & Starches

Classic Whipped Potatoes (v, GF)
Cheddar & Chive Whipped Potatoes (v, GF)
Whipped Potatoes & Cauliflower (v, GF)
Roasted Petit Potatoes (vegan, GF)
Beet & Farro Salad (v, DF)
Composed Farro Salad (v, DF)

Signature Packages /

All packages include our freshly baked focaccia bread.

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Pasta Dinner

Pesto Pasta (v)

short-cut pasta with house-made seasonal greens pesto (nut free) and preserved tomatoes

Antipasto Salad (v, GF)

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

Focaccia (vegan)

freshly baked

\$22/guest

upgrade to Pesto Pasta with Chicken + \$3/guest

Harvest Buffet

Fig & Blue Cheese Chicken Breast (GF)

grilled all-natural chicken breast topped with fig jam and blue cheese

Classic Whipped Potatoes (v, GF)

skin-on with cream and butter

Creamy Leek Pasta (vegan)

short cut pasta in a vegan leek sauce with fresh lemon

Broccoli and Brussels Agrodolce (v, GF, DF)

roasted broccoli and brussels sprouts with dried cranberries and a sweet and sour agrodolce sauce

Focaccia Bread (vegan)

freshly baked

Cranberry Almond Salad (v, GF, DF)

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

\$35/guest

Classic Dinner

Grilled Tri-Tip (GF, DF)

tender, grilled tri-tip steak with house-made salsa verde

Roasted Petit Potatoes (vegan, GF)

with lemon and herbs

Roasted Acorn Squash (v, GF)

roasted squash with house-made vanilla butter and spices

Mushroom and Sun-Dried Tomato Pasta (v)

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

Cranberry Almond Salad (v, GF, DF)

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

\$38/guest



Need a little more?

Add to your package from our
a la carte selections!

Perfect Poultry

PESTO GRILLED CHICKEN (GF)

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

\$160 per half pan (12 - 6 oz. chicken breasts)

FIG & BLUE CHEESE CHICKEN BREAST (GF)

grilled all-natural chicken breast topped with fig jam and blue cheese

\$160 per half pan (12 - 6 oz. chicken breasts)

CIDER GLAZED CHICKEN BREAST (GF/DF)

grilled all-natural chicken breast with our house made apple cider & herb glaze

\$160 per half pan (12 - 6 oz. chicken breasts)

APPLE & GOAT CHEESE CHICKEN (GF)

grilled all-natural chicken breast topped with apple chutney and fresh goat cheese

\$160 per half pan (12 - 6 oz. chicken breasts)

ROSEMARY MUSTARD CHICKEN BREAST (GF/DF)

all-natural chicken breast with rosemary, dijon mustard and balsamic glaze

\$160 per half pan (12 - 6 oz. chicken breasts)

HERB ROASTED CHICKEN (GF/DF)

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

\$160 per half pan (16 pieces)

CHICKEN SAUSAGE MEATLOAF (GF)

house-made, sausage spiced chicken meatloaf, sliced

\$160 per half pan (4 lb., serves 10-12 guests)

HERB GRILLED CHICKEN BREAST (GF/DF)

herb brined all-natural chicken breast - grilled

\$160 per half pan (12 - 3 oz. chicken breasts)

FRIED CHICKEN BREAST

all-natural 3 oz. chicken breast - fried

\$160 per half pan (12 - 3 oz. chicken breasts)

NASHVILLE HOT FRIED CHICKEN BREAST

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

\$160 per half pan (12 - 3 oz. chicken breasts)

MEDITERRANEAN BRAISED CHICKEN (GF/DF)

all-natural chicken braised with white wine, oregano, lemon and garlic - pulled

\$160 per half pan (4 lb. serves 10-12 guests)

COFFEE BRAISED CHICKEN (GF/DF)

slow braised chicken with coffee & spices - pulled

\$160 per half pan (4 lb., serves 10-12 guests)

MOLASSES BRAISED CHICKEN (GF/DF)

slow braised chicken with molasses & spices - pulled

\$160 per half pan (4 lb., serves 10-12 guests)

CHICKEN MARSALA

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

\$160 per half pan (16 - 4 oz. pieces)

CHICKEN PICCATA

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

\$160 per half pan (16 - 4 oz. pieces)

TURKEY BREAST (GF)

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

\$160 per half pan (4 lb., serves 10-12 guests)

TURKEY THIGH (GF)

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

\$160 per half pan (4 lb., serves 10-12 guests)

STUFFED TURKEY BREAST (GF/DF)

all-natural turkey breast stuffed with house-made mushroom-cranberry stuffing, sliced

\$160 per half pan (4 lb., serves 10-12 guests)

Seafood

PARMESAN CRUSTED HALIBUT

sustainably sourced halibut - parmesan, garlic & herb crumb topper

\$249 per half pan (12 - 6 oz. filets)

SEARED WHITE FISH (GF/DF)

sustainably sourced cod or haddock - lemon caper relish

\$189 per half pan (12 - 6 oz. filets)

SICILIAN WHITE FISH (GF/DF)

sustainably sourced cod or haddock with a Sicilian inspired orange & fig relish

\$189 per half pan (12 - 6oz. filets)

NICOISE WHITE FISH (GF/DF)

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

\$189 per half pan (12 - 6 oz. filets)

PROSCIUTTO WRAPPED WHITE FISH (GF/DF)

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

\$189 per half pan (12 - 6 oz. filets)

FISH EN PAPILOTE (GF)

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

\$189 per half pan (12 - 6 oz. filets)

MISO GLAZED SALMON (GF/DF)

sustainably sourced salmon with a house-made miso glaze

\$249 per half pan (12 - 6oz. filets)

BROWN SUGAR BAKED SALMON (GF/DF)

sustainably sourced salmon with a brown sugar & dijon mustard rub, baked

\$249 per half pan (12 - 6oz. filets)

TRADITIONAL BAKED SALMON

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

\$249 per half pan (12 - 6oz. filets)

POACHED SALMON (GF/DF)

poached lemon & thyme salmon - sustainably sourced

\$249 per half pan (12 - 6oz. filets)

POMEGRANATE SEARED SCALLOPS (GF)

seared sea scallops with citrus & pomegranate

\$249 per half pan (serves 10-12 guests)

BROWN BUTTER SEARED SCALLOPS (GF)

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

\$249 per half pan (serves 10-12 guests)

Pork

WINTER BBQ PULLED PORK (GF/DF)

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

\$150 per half pan (4 lb., serves 10-12 guests)

MEDITERRANEAN PULLED PORK (GF/DF)

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

\$150 per half pan (4 lb., serves 10-12 guests)

CIDER BRAISED PORK (GF/DF)

all-natural pork braised with cider, spiced and fresh apple, pulled

\$150 per half pan (4 lb., serves 10-12 guests)

GARLIC & HERB PORK TENDERLOIN (GF/DF)

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

\$190 per half pan (4 lb., serves 10-12 guests)

DUXELLE STUFFED PORK LOIN (GF/DF)

all-natural loin - mushroom duxelle - roasted & sliced

\$150 per half pan (4 lb., serves 10-12 guests)

PORK LOIN WITH CHERMOULA (GF/DF)

roasted & sliced pork loin topped with house-made chermoula

\$150 per half pan (4 lb., serves 10-12 guests)

SUN-DRIED TOMATO PORK LOIN (GF)

roasted & sliced pork loin topped with sun-dried tomatoes and herbs

\$150 per half pan (4 lb., serves 10-12 guests)

Beef

BEEF TENDERLOIN (GF/DF)

sustainably sourced beef, roasted to medium rare - sliced
\$390 per half pan (4 lb., serves 10-12 guests)

STEAK TIPS (GF/DF)

grilled grass-fed tips - onion, garlic & herb marinade
\$210 per half pan (4 lb., serves 10-12 guests)

GRILLED TRI-TIP (GF/DF)

tender, grilled tri-tip steak with house-made salsa verde
\$210 per half pan (4 lb., serves 10-12 guests)

HERB GRILLED SIRLOIN FLANK (GF/DF)

grass-fed - grilled to medium rare
\$210 per half pan (4 lb., serves 10-12 guests)

HERB GRILLED FLAT IRON (GF/DF)

grass-fed - grilled to medium rare
\$250 per half pan (4 lb., serves 10-12 guests)

BRAISED SHORT RIBS (GF/DF)

sustainably sourced short ribs braised with tomato, red wine
& herbs - pulled off the bone
\$210 per half pan (4 lb., serves 10-12 guests)

“POT ROAST” STYLE SHORT RIBS (DF)

sustainably sourced short ribs braised with warm and savory
spices - pulled off the bone
\$210 per half pan (4 lb., serves 10-12 guests)

GINGER-MOLASSES BRISKET (GF/DF)

grass-fed - pulled or sliced
\$210 per half pan (4 lb., serves 10-12 guests)

“POT ROAST” STYLE BRISKET (DF)

sustainably sourced brisket braised with warm and savory
spices, pulled
\$210 per half pan (4 lb., serves 10-12 guests)

Lamb

COCOA-ESPRESSO LAMB TENDERLOIN (GF/DF)

house rub
\$395 per half pan (4 lb., serves 10-12 guests)

LAMB BURGERS

house-made lamb burgers with tangy feta-yogurt spread,
comes with your choices of pita or brioche buns
\$225 per half pan (12- 6 oz. burgers per pan)

Vegan/Vegetarian

WHOLE ROASTED CAULIFLOWER (VEGAN, GF)

whole cauliflower head - tomato rub - roasted & served
with pesto
\$89 per half pan (serves 8 as an entree)

QUINOA MEATBALLS (VEGAN)

house-made jumbo herby quinoa meatballs with crushed
tomato sauce
\$89 (30) meatballs per pan

CARAMELIZED CABBAGE (v, GF)

seared wedges of savoy cabbage with tomato, fresh herbs
and spices
\$89 per half pan (serves 8-10)

VEGAN MAC 'N CHEESE (DF)

short cut pasta in a creamy cashew “cheese” sauce -
contains nuts
\$89 per half pan (serves 12-14 as an entree, serves 24-30 as a
side)

ARTICHOKE & LEMON PASTA (VEGAN)

spaghetti in a grilled artichoke and roasted garlic sauce
with fresh lemon juice
\$99 per half pan (serves 12-14 as an entree, serves 24-30 as a
side)

PUMPKIN & ROASTED GARLIC (VEGAN)

short cut pasta in a creamy roasted garlic pumpkin sauce,
contains soy
\$99 per half pan (serves 12-14 as an entree, serves 24-30 as a
side)

CREAMY LEEK PASTA (VEGAN)

short cut pasta in a vegan leek sauce with fresh lemon
\$99 per half pan (serves 12-14 as an entree, serves 24-30 as a
side)

Pastas

BAKED ZITI (v)

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheese
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

BAKED ZITI & MEATBALLS

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheeses and all-beef meatballs
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

SAUSAGE & BROCCOLI RABE PASTA (DF)

short cut pasta with ground sausage and broccoli rabe in house-made tomato sauce
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

DUCK RAGU (DF)

our house-made, savory ragu sauce with duck over fettuccine pasta
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PORK RAGU (DF)

just like Nonna used to make - a savory ground sausage ragu sauce tossed with short cut pasta
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PESTO PASTA (v)

short-cut pasta with house-made seasonal greens pesto (nut free) and preserved tomatoes
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PESTO PASTA WITH CHICKEN

short-cut pasta with house-made seasonal greens pesto (nut free), preserved tomatoes and ground chicken
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

LEMON-BUTTER SPAGHETTI

spaghetti in a lemon butter sauce with arugula and crispy prosciutto
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

MUSHROOM AND SUN-DRIED TOMATO

PASTA (v)

short cut pasta in a creamy sun-dried tomato sauce with roasted mushrooms
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

MAC 'N CHEESE (v)

short cut pasta in our signature cream sauce
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

LOBSTER MAC 'N CHEESE

short cut pasta in our signature cream sauce with lobster meat
\$180 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PUMPKIN AND PANCETTA PASTA

short cut pasta in a roasted garlic pumpkin sauce with crispy pancetta
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

Salads

CRANBERRY ALMOND SALAD (v, GF, DF)

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

\$79, serves 18-20 guests

AUTUMN SALAD (GF, DF)

mesclun greens and spinach with dried figs, crispy pancetta, fresh apples, pickled onions and apple cider vinaigrette

\$79, serves 18-20 guests

KALE CAESAR SALAD (v)

baby kale and shaved brussels sprouts with croutons, parmesan cheese and house-made Caesar dressing

\$79, serves 18-20 guests

CLASSIC CAESAR SALAD (v)

romaine lettuce with croutons, parmesan cheese and classic Caesar dressing

\$79, serves 18-20 guests

AUTUMN SQUASH SALAD (v, GF)

mesclun greens and arugula with roasted delicata squash, pomegranate seeds, toasted pepitas and pesto vinaigrette (nut free)

\$79, serves 18-20 guests

BEET SALAD (v, GF)

mesclun greens with roasted beets, feta cheese, pickled onions and honey-balsamic vinaigrette

\$79, serves 18-20 guests

HARVEST SALAD (v, GF)

mesclun greens, baby kale, shaved brussels sprouts, dried cranberries, toasted pepitas and blue cheese with pumpkin vinaigrette

\$79, serves 18-20 guests

COBB SALAD (GF)

mesclun greens with blue cheese, tomatoes, chopped bacon, chopped hard boiled eggs and house-made green goddess dressing

\$79, serves 18-20 guests

ANTIPASTO SALAD (v, GF)

mesclun greens with artichoke hearts, tomatoes, pickles, onions, shaved parmesan and honey-balsamic vinaigrette

\$79, serves 18-20 guests

GREEK SALAD (v, GF)

mesclun greens and romaine with feta cheese, kalamata olives, banana peppers, red onion, chickpeas and red wine vinaigrette

\$79, serves 18-20 guests

PARMESAN BRUSSELS SPROUTS SALAD (v, GF)

shaved brussels sprouts and arugula with parmesan cheese and a lemon-parmesan dressing

\$79, serves 18-20 guests

Hot Sides

POMME PUREE (v, GF)

with cream and butter
\$99 per half pan (serves 24-30 guests)

CLASSIC WHIPPED POTATOES (v, GF)

skin-on with cream and butter
\$99 per half pan (serves 24-30 guests)

CHEDDAR & CHIVE WHIPPED POTATOES (v, GF)

skin-on with cream, butter, cheddar cheese and chives
\$99 per half pan (serves 24-30 guests)

WHIPPED POTATOES & CAULIFLOWER (v, GF)

with cream and butter
\$99 per half pan (serves 24-30 guests)

ROASTED PETIT POTATOES (vegan, GF)

roasted mini potatoes with fresh herbs and lemon
\$99 per half pan (serves 24-30 guests)

MASHED SWEETS 'N SQUASH (v, GF)

mashed sweet potatoes and butternut squash with butter, brown sugar and a touch of nutmeg
\$99 per half pan (serves 24-30 guests)

BRUSSELS AND PANCETTA (GF/DF)

shaved brussels sprouts sautéed with onion, garlic and crispy pancetta
\$99 per half pan (serves 24-30 guests)

WINTER GREENS (vegan, GF)

hearty winter greens sautéed with crushed red pepper and garlic
\$99 per half pan (serves 24-30 guests)

BROCCOLI AND BRUSSELS AGRODOLCE (v, GF, DF)

roasted broccoli and brussels sprouts with dried cranberries and a sweet and sour agrodolce sauce
\$99 per half pan (serves 24-30 guests)

WILD RICE (vegan)

wild rice with mushrooms, winter greens and savory elements
\$99 per half pan (serves 24-30 guests)

ACORN SQUASH AGRODOLCE (v, GF, DF)

roasted acorn squash with a sweet and sour agrodolce sauce, dried cranberries and toasted pepitas (contains honey, otherwise vegan)
\$99 per half pan (serves 24-30 guests)

ROASTED ACORN SQUASH (v, GF)

roasted squash with house-made vanilla butter and spices
\$99 per half pan (serves 24-30 guests)

CARROTS WITH GREMOLATA (vegan, GF)

roasted carrots with herby sunflower seed gremolata
\$99 per half pan (serves 24-30 guests)

CITRUS HARICOT VERTE (vegan, GF)

haricot verte with house-made citrus glaze
\$99 per half pan (serves 24-30 guests)

BAKED BEANS (vegan, GF)

sweet 'n tangy - made in-house
\$99 per half pan (serves 24-30 guests)

MASSAGED KALE (v, GF)

kale massaged with preserved lemon dressing and tossed with shaved parmesan
\$99 per half pan (serves 24-30 guests)

ROASTED BEETS WITH CHERMOULA (vegan, GF)

roasted beets tossed in a savory herb sauce
\$99 per half pan (serves 24-30 guests)

CITRUS HARICOT VERTE (vegan, GF)

haricot verte with house-made citrus glaze
\$99 per half pan (serves 24-30 guests)

BAKED BEANS (vegan, GF)

sweet 'n tangy - made in-house
\$99 per half pan (serves 24-30 guests)

CREAMED GREENS (v)

spinach and kale with a touch of cream, parmesan cheese, cheddar cheese and a seasoned breadcrumb topper
\$99 per half pan (serves 24-30 guests)

VEGETABLE SUCCOTASH (vegan, GF)

white beans with cherry tomatoes, roasted butternut squash, pomegranate seeds and pomegranate molasses
\$99 per half pan (serves 24-30 guests)

Z'ATAR ROASTED CAULIFLOWER (vegan, GF)

roasted cauliflower with z'atar spice, tahini and fresh lemon
\$99 per half pan (serves 24-30 guests)

ROASTED WINTER VEGETABLES (vegan, GF)

parsnips, carrots and sweet potatoes
\$99 per half pan (serves 24-30 guests)

Chilled Sides

PICNIC POTATO SALAD (v, GF)

classic creamy potato salad
\$99 per half pan (serves 24-30 guests)

PICNIC PASTA SALAD (v)

classic creamy pasta salad
\$99 per half pan (serves 24-30 guests)

CLASSIC COLESLAW (v)

creamy shaved vegetable coleslaw
\$99 per half pan (serves 24-30 guests)

COMPOSED FARRO SALAD (v, GF)

farro with roasted cauliflower, sun-dried tomatoes, garlic and feta cheese
\$99 per half pan (serves 24-30 guests)

COMPOSED BULGUR WHEAT SALAD (DF)

cracked bulgur wheat with arugula, shaved brussels sprouts, grilled chicken and house pesto (nut free)
\$99 per half pan (serves 24-30 guests)

COMPOSED QUINOA SALAD (v, GF)

quinoa with baby kale, roasted squash and house pesto (nut free)
\$99 per half pan (serves 24-30 guests)

BEEF & FARRO SALAD (v, DF)

farro with roasted beets and a maple-dijon vinaigrette
\$99 per half pan (serves 24-30 guests)

BUTTERNUT & FARRO SALAD (DF)

farro with grilled chicken breast, roasted butternut squash and roasted garlic
\$99 per half pan (serves 24-30 guests)

SOY CUCUMBER SALAD (vegan, GF)

fresh cucumbers with scallions, cilantro and soy-ginger dressing
\$99 per half pan (serves 24-30 guests)

Classic hors d'Oeuvres

Choose 3 Styles, One Hour
Choose 5 Styles, One Hour
Choose 3 Styles, Two Hours
Choose 5 Styles, Two Hours

\$10/guest
\$17/guest
\$14/guest
\$23/guest

Vegetarian

SPANAKOPITA

spinach + feta stuffed phyllo dough - house-made yogurt sauce

MAC 'N CHEESE FRITTER

with house-made cheese sauce

CLASSIC CAPRESE SKEWER (GF)

fresh mozzarella - tomato - basil

DEEP DISH PIZZA BITE (GF)

gluten free biscuit dough - crushed tomato - artisanal cheeses

EGGPLANT PARMESAN BITE (GF)

breaded eggplant - house tomato sauce - artisanal cheeses - baked

GENERAL TSO'S CAULIFLOWER (GF/DF)

fried cauliflower florets - house-made sauce

VEGETABLE EGG ROLL (DF)

with mango duck sauce



VEGETABLE PAKORA (vegan, GF)
with mango duck sauce

BUFFALO CAULIFLOWER (vegan, GF, contains nuts)
with house-made vegan ranch

MOLASSES BBQ CHICKPEA MEATBALL (vegan, GF)
topped with White Alabama BBQ sauce

ROASTED TOMATO BRUSCHETTA
crostini, caramelized onions, blue cheese + roasted tomatoes

POLENTA BITE (GF)
with ricotta cheese and house-mac grape compote

CORN FRITTER (GF/DF)
with southwest aioli

CHICKPEA SOCCA (vegan, GF)
with romesco and crispy chickpeas





from the Sea

SCALLOP WRAPPED IN BACON (GF, DF)

balsamic & bourbon reduction

CRISPY SHRIMP TACO (GF)

chili-lime shrimp with pico de gallo + avocado

SMOKED SALMON PUFF

house-made pate a choux with whipped chive cream
cheese and smoked salmon

CEVICHE (GF, DF)

white fish with citrus, bell pepper and red onion

Poultry

CHICKEN EMPANADA

with house-made chimichurri

BUFFALO CHICKEN BITE

crispy chicken - blue cheese or house-made buttermilk ranch

CHICKEN PARMESAN BITE

crispy chicken - crushed tomato - parmesan cheese - basil

Beef & Pork

BEEF EMPANADA (DF)

with house-made chimichurri

FRANKS IN A BLANKET

everything bagel seasoning - creamy dijon sauce

ARANCINI (GF)

with pepperoni served over a roasted red pepper
& tomato sauce

STUFFED DATE (GF, DF)

chorizo stuffed dates wrapped in bacon

PROSCIUTTO WRAPPED FRUIT (GF)

seasonal fruit wrapped in prosciutto with balsamic reduction

Premium hors d'Oeuvres

Choose 3 Styles, One Hour
Choose 5 Styles, One Hour
Choose 3 Styles, Two Hours
Choose 5 Styles, Two Hours

\$14/guest
\$23/guest
\$20/guest
\$30/guest

Vegetarian

TOMATO SOUP + GRILLED CHEESE

house-made tomato soup with a petit grilled cheese

BURRATA TOAST POINT

burrata with fresh tomatoes and basil

SAVORY POPOVER

savory popovers with house-made sweet potato jam

SAVORY BLUE CHEESE CHEESECAKE (GF)

honeycomb brittle + pickled grape

SAVORY LEMON ARTICHOKE CHEESECAKE (GF)

honeycomb brittle + crispy artichoke leaf



Poultry

COCONUT CHICKEN SKEWER (GF, DF)

house-made mango sauce

DUCK CHIP (GF/DF)

house-made potato chip - smoked duck - maple aioli

NASHVILLE HOT FRIED CHICKEN BITE

crispy chicken - spicy bacon fat mop - pickles

CHICKEN 'N WAFFLE

with hot maple butter

GENERAL TSO'S CHICKEN BITE (GF/DF)

crispy chicken - house-made sauce

THAI POPCORN CHICKEN (GF/DF)

crispy chicken - house-made sauce - fried basil

JERK CHICKEN (GF, DF)

charred plantain chip

from the Sea

LEMON PANKO CRAB CAKE

with lemon aioli

SEARED TUNA CRISP (DF)

wonton chip - pepper seared tuna - charred onion aioli

SHRIMP GRIT CAKE

crispy grit cake with spicy chipotle shrimp

LOBSTER SALAD BITE

lemon zest lobster salad in an edible cucumber cup (GF) or a savory pate a choux bun

SHRIMP SPRING ROLL (DF)

fresh shrimp spring rolls with house-made peanut sauce

CRAB SALAD CROSTINI (DF)

house-made crab salad

SALMON MOUSSE (GF)

served on a house-made chip with fresh dill

CAKES 'N CHOWDER

house-made NE style clam chowder (GF) with a petit clam cake

LOBSTER BISQUE

served with a house-made lobster fritter



Beef & Pork

SHORT RIB POPOVER

savory popover stuffed with pulled short ribs - garlic aioli

MEAT 'N TATERS (GF/DF)

house-made potato chip - shaved beef - garlic aioli

HOUSE-MADE PETIT BURGER SLIDER

grass-fed beef - applewood bacon - tomato jam - petit sesame bun

BEEF TERIYAKI SKEWER (GF/DF)

Japanese aioli

PANCETTA + MANCHEGO PALMIER

puff pastry with pancetta and manchego cheese

PANCETTA + FONTINA CHEESE PUFF

savory cheese puff

BEEF TARTARE (GF, DF)

grass-fed beef - house-made potato chip

PETIT PULLED PORK POTATO SKIN (GF)

fingerling potatoes - cheddar - scallions - sour cream - pulled pork

ANTIPASTI SKEWER (GF)

olive - artichoke - salami - petit mozzarella



Sweet Tooth

Finish on a sweet note

Cakes & Cake Bites

LEMON MERINGUE CAKE

freshly baked lemon cake with Swiss meringue buttercream and torched meringue

\$59 per 7 inch cake
\$79 per 24 cake bites

CARROT CAKE

house-made carrot cake with classic cream cheese frosting

\$59 per 7 inch cake
\$79 per 24 cake bites

SALTED CARAMEL SPICE CAKE

spiced vanilla cake with salted caramel buttercream

\$59 per 7 inch cake
\$79 per 24 cake bites

CHOCOLATE LOVER'S CAKE

chocolate cake with house-made decadent chocolate frosting

\$59 per 7 inch cake
\$79 per 24 cake bites

VANILLA CRANBERRY CAKE

vanilla cake layers with cranberry jam and vanilla Swiss meringue buttercream

\$59 per 7 inch cake
\$79 per 24 cake bites

Dessert Bites

ASSORTED PETIT COOKIE PLATTER

2 inch petit cookies - chocolate chip cookies - molasses cookies - spiced oatmeal cookies

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

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

CHOCOLATE CHIP COOKIES

freshly baked

12 full sized cookies \$59

24 petit, 2 inch cookies \$59

BROWNIE COOKIES (GF/DF)

freshly baked

24 petit, 2 inch cookies \$74

VEGAN FUNFETTI COOKIES

freshly baked

\$59 per 24

VEGAN CITRUS SHORTBREAD COOKIES

freshly baked

\$59 per 24

MOLASSES SANDWICH COOKIES

cream cheese frosting sandwiched between two molasses cookies

\$59 per 24

OATMEAL SANDWICH COOKIES

cream cheese frosting sandwiched between two spiced oatmeal cookies

\$59 per 24

BROWNIES

freshly baked

\$79 per 24

TURTLE BROWNIES

our classic brownies with a pecan-caramel topping

\$79 per 24

CHAI BLONDIES

house-baked chai spiced blondies

\$79 per 24

PUMPKIN BUTTERSCOTCH PUDDING (GF)

served in petit disposable shot glasses

\$79 per 24

CRANBERRY TARTLET

house-made cranberry curd in a sweet petit tart shell

\$79 per 24

CHOCOLATE ORANGE TARTLETS

orange infused chocolate in a sweet petit tart shell

\$79 per 24

ALMOND PRALINE CREAM PUFFS

freshly baked cream puffs with an almond-praline filling and torched meringue

\$79 per 24

WHITE CHOCOLATE PANNA COTTA (GF)

served in petit disposable shot glasses

\$79 per 24

CRANBERRY ORANGE CHEESECAKE BARS

house-made cheesecake bars with a chocolate crust

\$79 per 24

CANNOLI CHIPS

house-made cannoli chips with a sweetened ricotta-mascarpone dip

\$99

Dessert Jars

all served in 4 oz. glass jars

DARK CHOCOLATE POT DE CREME (GF)

house-made dark chocolate custard

\$99, 10 jars

WHITE CHOCOLATE POT DE CREME (GF)

house-made white chocolate custard

\$99, 10 jars

CARAMEL APPLE SPICE CAKE JARS

spiced vanilla cake layered with cinnamon apples,
whipped cream and house-made caramel

\$99, 10 jars

RICOTTA CHEESECAKE JARS (GF)

house-made ricotta cheesecake over a cornmeal crumb

\$99, 10 jars

COCONUT CREAM PIE JARS

house-made coconut custard over a shortbread crumb
and topped with rum-spiked whipped cream

\$99, 10 jars

LEMON PIE JARS

house-made lemon curd over a graham cracker crumb

\$99, 10 jars