



Easy
Entertaining
PRESERVING LOCAL FLAVOR SINCE 2006

HOLIDAY 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. If you don't want to be responsible for clearing platters and breaking down your display, you can add an attendant on to your event and they can take care of this for you. Please read the "Staffing" section for details on the attendant service

STAFFING

These packages include labor to stage your items on a styled display, but we do not include service personnel to remain on site once set up is complete. Due to the nature of certain items on this menu, an attendant will be required for events that are larger than 75 guests. Attendants will remain on site to tend to your display and keep warm food items up to quality; this service will incur a \$350 fee 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 or serve food that your are providing. Adding an attendant to your Grazing Table will adjust your administrative fee to 12%.

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 without an attendant (under 75 guests). 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. Bar set up fees begin at \$350. We do not provide bartenders for clients that choose to provide their own alcohol.

ADDITIONAL SERVICES

If you're hoping to add passed appetizers or dinner services to your event, please inquire directly with our events team. Submit this form and someone will respond within 1-2 business days.

CONTACT

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

OFFICE HOURS

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

GRAZING TABLES

STYLED DISPLAYS OF PETIT BITES AND NOSHES. AVAILABLE FOR DROP OFF WITH SET UP OR WITH THE ADDITION OF ATTENDANTS

Choose 3 selections from the included section	\$21/guest
Choose 4 selections from the included section	\$24/guest
Choose 5 selections from the included section	\$26/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

HOMEMADE CHIP PLATTER (v, GF)

celery salt + dill seasoned potato chips -
everything salted sweet potato chips - creamy
tomato dip

PRETZEL BITES (vegan with mostarda)

salted pretzel nuggets with house-made cheese
dip and apple mostarda

FIG + GOAT CHEESE PHYLLO CUP* (v)

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

SCALLOPS WRAPPED IN BACON* (GF, DF)

balsamic & bourbon reduction

CHEESY ARANCINI* (v, GF)

over roasted red pepper + tomato sauce

CRANBERRY PINOT NOIR MEATBALL*

all-beef cocktail meatball in our signature
cranberry + red wine glaze

FRANKS IN A BLANKET*

everything bagel seasoning - creamy dijon sauce

LEMON PANKO CRAB CAKES* (GF)

with lemon aioli

SHORT RIB POPOVERS

savory popovers with braised short ribs and garlic
aioli for dipping

HAM SLIDERS

build your own - sliced honey ham with 24 potato
rolls, house-made cheddar aioli and honey
mustard

make these GF for +\$2/person

PROSCIUTTO + APPLE BITE

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

SHRIMP COCKTAIL PLATTER (GF)

poached shrimp - traditional cocktail sauce -
creamy remoulade

SEAFOOD PLATTER

house-made pickled shrimp alongside pimiento-
crab dip, cornichon relish and cocktail sauce with
celery, crackers and bagel chips

CROSTINI PLATTER (vegan options)

build your own - garlic crostini with an assortment
of spreads and toppers: burrata cheese,
camembert, spinach pesto, sage-marinated
butternut squash, fig jam and an herby smashed
bean spread

MEATS + CHEESES

rosemary infused manchego, Bucheron goat
cheese, sliced coppa and salame alongside
apricot jam, pickled vegetables, crackers + petit
toasts

BEEF TENDERLOIN SLIDERS (Upgrade, +\$8 per person)

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

*** Items marked with an asterisk will be served warm. We will need access to electricity near your grazing table.**

DESSERT BITES

LOOKING FOR SOMETHING SWEET? ADD IT ON!

HOLIDAY SPECIALS

TIRAMISU SHOOTERS

coffee-soaked cake layered with mascarpone cream and dusted with cocoa powder
\$79, 24 pieces

GINGER CAKE BITES

spiced ginger cake bites with white chocolate ganache, candied ginger and dried cranberries
\$79, 24 pieces

EGGNOG MACARONS

freshly baked in-house
\$79, 24 pieces

CHOCOLATE CREAM PIE TARTLETS

chocolate tart shell filled with house-made chocolate cream, whipped cream and cocoa nibs
\$79, 24 pieces

DATE TARTLETS (vegan)

flaky phyllo dough tartlet shells filled with house-made date caramel
\$79, 24 pieces

ADDITIONAL OFFERINGS

ASSORTED PETIT COOKIE PLATTER

2 inch petit cookies - chocolate chip cookies, molasses cookies and cardamom-orange sugar cookies
SM Platter \$69 (12 of each cookies, 36 pieces total)
LG Platter \$99 (24 of each cookies, 72 pieces total)

VEGAN/GF ASSORTED PETIT COOKIE PLATTER (Allergen Friendly)

2 inch petit cookies - chocolate cookies, red velvet cookies and snickerdoodle cookies
SM Platter \$69 (12 of each cookies, 36 pieces total)
LG Platter \$109 (24 of each cookies, 72 pieces total)

MOLASSES SANDWICH COOKIES

cream cheese frosting sandwiched between two molasses cookies
\$72 per 24

BROWNIES

fresh baked
\$89 per 24

TURTLE BROWNIES

our classic brownies with a pecan-caramel topping and chocolate ganache
\$89 per 24

CHEESECAKE BROWNIES

our classic brownies swirled with cheesecake filling
\$79 per 24 pieces

TOFFEE BLONDIES

freshly baked
\$89 per 24 pieces

PUMPKIN BUTTERSCOTCH PUDDING SHOOTERS (GF)

house-made pumpkin butterscotch pudding with whipped cream and cinnamon in a petit shot glass
\$89 per 24 shooters

CHOCOLATE PISTACHIO TARTLETS

our take on the dubai chocolate craze - pistachio crunch filling in a chocolate tart shell with a dark chocolate glaze
\$89 per 24 tartlets

SALTED CARAMEL KAHLUA TARTLETS

Kahlua white chocolate ganache with salted caramel and a chocolate hazelnut crunch in a petit tart shell
\$79 per 24 petit tartlets