

SCRATCH-MADE BITES. BEAUTIFULLY DESIGNED.

A little festive.
A lot delicious.

HOLIDAY GRAZING

Seasonal bites, a beautifully styled table,
and one less thing on your holiday list.

making it easy to host and impossible to forget.

EASYENTERTAININGRI.COM | (401) 437-6090

01 / THE SAVORY SPREAD

Build your grazing table.

Choose your favorites. We deliver and style the spread.

3 picks	4 picks	5 picks	6 picks	7 picks	8 picks
$20	$26	$28	$30	$31	$35

Per guest | 50-guest minimum | 25-49 guests: add $7 per guest

Homemade Chip Platter (GF) ★

Celery salt + dill seasoned potato chips - everything salted sweet potato chips - caramelized onion dip.

Scallops on Bacon GF*

Balsamic & bourbon reduction.

Arancini GF/Veg*

Oven roasted red pepper + tomato sauce.

Cranberry Pinot Noir Meatballs* ★

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

Pretzel Platter

Salted mini pretzel bites with house-made cheese dip and apple mostarda.

Fig & Goat Phyllo Cups

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

Short Rib Popover

Savory popovers with braised short ribs and garlic aioli for dipping.

Pigs in a Blanket*

Everything bagel seasoning - creamy Dijon sauce.

Pork Tenderloin Platter

Build your own - roasted and thinly sliced pork tenderloin with 24 potato rolls, horseradish-blue cheese spread and chipotle aioli. Gluten-free rolls: +$2 per guest.

Sage Apple & Prosciutto bite

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

Shrimp Cocktail Platter

Poached shrimp - traditional cocktail sauce - creamy remoulade.

Seafood Platter ★

House-made pickled shrimp alongside pimiento-crab dip, cornichon relish and cocktail sauce with celery and crackers.

Crab Cakes*

With lemon aioli.

Holiday Charcuterie

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

Tri Tip Platter ★

Build your own - roasted and thinly sliced tri tip beef with 24 potato rolls, horseradish-blue cheese spread and chipotle aioli. Gluten-free rolls: +$2 per guest.

Harvest Skewers (V, GF) ★

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

Apple Popovers (V)

Savory apple butter popovers and cheddar aioli for dipping.

Beef Tenderloin Sliders / +$8 per guest

Build your own - roasted and thinly sliced beef tenderloin with 24 potato rolls, horseradish-blue cheese spread and chipotle aioli. Gluten-free rolls: +$2 per guest.

★ House favorites

* Served warm; nearby electricity required. GF gluten-free / Veg vegetarian.

Please share all allergies and dietary needs with our team.

02 / CURATED FOR YOUR CELEBRATION

Signature Tables

Two ready-to-host spreads. Five favorites in each.



Signature Soirée

$26 **PER GUEST**

- Crab Cakes
- Homemade Chip Platter
- Cranberry Pinot Noir Meatballs
- Tri Tip Platter
- Harvest Skewers

Very Vegetarian

$25 **PER GUEST**

- Pretzel Platter
- Arancini
- Apple Popovers
- Harvest Skewers
- Homemade Chip Platter

Prices based on 50 guests. Groups of 25–49: add $7 per guest.
Delivery, pickup, taxes and applicable fees additional.

03 / A SWEET FINISH

Save room for sweet.

House-made holiday favorites, by the two dozen unless noted.

THE HOLIDAY COLLECTION

Tiramisu shooters / Ginger cake bites
Eggnog macarons (GF) / Chocolate cream pie tartlets
Date caramel tartlets (vegan)

$79 / 24 pieces

MORE TO LOVE

Petit cookie platter
Chocolate chip, molasses + cardamom-orange.

36 / $69 | 72 / $99

Vegan + GF cookie platter
Chocolate, red velvet + snickerdoodle.

36 / $69 | 72 / $109

Molasses sandwich cookies
Cream cheese frosting.

24 / $72

Brownies
Classic house-baked chocolate.

24 / $89

Turtle brownies
Pecan caramel + chocolate ganache.

24 / $89

Cheesecake brownies
Chocolate brownies, cheesecake swirl.

24 / $79

Toffee blondies
House-baked, buttery + golden.

24 / $89

Pumpkin pudding shooters
Butterscotch, whipped cream + cinnamon. GF

24 / $89

Chocolate pistachio tartlets
Pistachio crunch + dark chocolate glaze.

24 / $89

Salted caramel Kahlua tartlets
White chocolate ganache + hazelnut crunch.

24 / $79

04 / THE EASY PART

We set the table.

You enjoy the company.

Beautifully included

Styled platters, greenery, a buffet linen, palm leaf plates, disposable cutlery + cocktail napkins.

Made for mingling

Light snacking over 1.5-2 hours. Delivery only; setup is included. Delivery + return pickup are priced by location, date and time.

After the party

Clear food from our pieces and pack them in the totes provided. We collect everything; no washing required.



Need a helping hand?

Attendants required above 75 guests. $350 per staff member for 2 event hours; additional time $100/hour. They refresh the table and clear plates; no alcohol or client-provided food service.

A little extra cheer

Beer, wine, spirits + licensed bartenders available. Bar setup from $350. We supply the alcohol. Ask our team about passed bites or dinner service.

Reserve your date

Allow at least one week, subject to availability. A signed contract + 15% date reservation fee confirm your event. Within 10 days, payment in full is due. Reservation fees are nonrefundable; transfer terms apply.

The finishing details

Additional charges: 7% RI sales tax + 1% food/beverage tax; 7% administration + 7% minimum gratuity. With an attendant: 12% administration. With an attendant or bar: 12% gratuity. Delivery + pickup extra.

Looking for a little more hands-on help?

Give us a call to plan your full-service event—from passed appetizers and full dinners to hot chocolate bars and more.

(401) 437-6090 | info@EasyEntertainingRI.com