



Easy
Entertaining
PRESERVING LOCAL FLAVOR SINCE 2006

PLATTERS

(401) 437-6090 | EASYENTERTAININGRI.COM

FAQs + ORDERING INFORMATION

HOW DO I ORDER?

You can order over the phone or via e-mail. Just contact us with the information presented below!

CAN I HAVE MY ORDER DELIVERED?

Delivery is available for an additional charge based on location, date and time of day for orders that meet a food & beverage minimum of \$250.

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.

WHAT DO THE LISTED PRICES INCLUDE?

The prices on this menu are for food items only, picked up or delivered in bio-degradable palm leaf platters or disposable catering tins if the item requires reheating.

ARE THERE 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 all delivery and pick up orders. 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 on based on location.

CAN YOU ACCOMMODATE ALLERGIES / DIETARY RESTRICTIONS?

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 inform you on the ingredients in your chosen menu. We are unable to modify menu items from our pick up/delivery offerings.

ORDER NOTICE

Most menu items are available with 72 hours notice.

ORDER MINIMUMS

There is a \$250 Food & Beverage minimum for all orders placed.

PICK UP + DELIVERY SERVICES

We are happy to deliver your order to you. 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. If you are ordering for pick up, a pick up time or window will be assigned to you based on availability.

CONTACT

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

OFFICE HOURS

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

BITES + NOSHES

SERVED IN BIO-DEGRADABLE PALM LEAF BOXES

VEGETARIAN FRIENDLY

CLASSIC CHEESE PLATTER (v)

cheddar, colby jack and gouda cheese with fresh grapes and artisanal crackers

SM Platter \$89 (3 lb. of cheese)

LG Platter \$119 (6 lb. of cheese)

ARTISANAL CHEESE PLATTER (v)

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

\$170

CLASSIC CRUDITE PLATTER (v, GF)

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

SM Platter \$49 (serves 10-15)

LG Platter \$69 (serves 20-30)

ACCOMPANIMENTS

the perfect addition to any cheese or charcuterie platter - includes marinated olives, house-made cornichon relish, grapes, dried apricots and assorted bagel chips

\$59 (Get it with GF toast points +\$15)

CROSTINI PLATTER (v)

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

\$99

MEZZE PLATTER (v)

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

\$99

HOMEMADE CHIP PLATTER (v, GF)

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

\$89

PRETZEL BITES (v)

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

\$79

SNACKING PLATTER (v)

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

\$79

VEGGIE-PASTO PLATTER (v)

green olives, kalamata olives, eggplant caponata, herb marinated petit mozzarella, grana padano cheese, crostini and house-made focaccia bread

\$79

VEGETARIAN CALZONE PLATTER (v)

roasted butternut squash - arugula - ricotta cheese - mozzarella cheese - 45-50 slices per platter

\$99

FOR THE FOODIES

CHARCUTERIE PLATTER

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

\$189

SHRIMP COCKTAIL PLATTER (GF)

poached shrimp - traditional cocktail sauce - creamy remoulade

SM Platter \$99 (60 poached shrimp, ~2 lb.)

LG Platter \$149 (120 poached shrimp, ~4 lb.)

FOR THE FOODIES, cont.

SEAFOOD PLATTER

house-made pickled shrimp alongside
pimiento-crab dip, cornichon relish and cocktail
sauce with celery and crackers
\$199

ASSORTED SANDWICH BITES

16 petit sandwich bites - ham bites with cheddar
aioli - butternut-fig (v) - chicken and smoked
cheddar bites with tomato aioli - 1-2 bites per
slider - 48 pieces total
\$150 (make this GF for +\$25)

TRI-TIP SLIDERS

build your own - roasted and thinly sliced beef
with 24 potato rolls, horseradish-blue cheese
spread and chipotle aioli
\$220

BEEF TENDERLOIN SLIDERS

build your own - roasted and thinly sliced beef
tenderloin with 24 potato rolls, horseradish-blue
cheese spread and chipotle aioli
\$299

PORK TENDERLOIN SLIDERS

build your own - roasted and thinly sliced pork
tenderloin with 24 potato rolls, cilantro-pistachio
spread and tomato aioli
\$179

HAM SLIDERS

build your own - sliced honey ham with 24
potato rolls, house-made cheddar aioli and
honey mustard
\$139

BUFFALO CHICKEN DIP

house-made buffalo chicken dip with celery,
carrots & grilled for dipping
\$79

BUFFALO CHICKEN CALZONE PLATTER

house-made buffalo sauce - shredded chicken -
cheddar cheese - served with house-made ranch for
dipping - 45-50 slices per platter
\$99

MEATBALL CALZONE PLATTER

all-beef meatballs with house-made tomato sauce
and mozzarella cheese - 45-50 slices per platter
\$99

ITALIAN CALZONE PLATTER

ham - salami - banana peppers - mozzarella
cheese - 45-50 slices per platter
\$99

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

Spinach Pesto (v)

house-made spinach pesto - ricotta cheese -
mozzarella cheese
contains: soy

Spinach + Tomato (v)

ricotta cheese - chopped spinach - cherry tomatoes -
mozzarella cheese - pesto (nut free)

Savory Squash (v)

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

BBQ Chicken

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

Buffalo Chicken

buffalo braised and pulled chicken, Great Hill 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

\$99

PETIT BITES

SWEET POTATO POPOVERS (v)

savory popovers with sweet potato jam and cheddar cheese with garlic aioli for dipping, 48 pieces per platter
\$140

SHORT RIB POPOVERS

savory popovers with braised short ribs and garlic aioli for dipping, 48 pieces per platter
\$140

APPLE POPOVER (v)

savory apple butter popovers and cheddar aioli for dipping, 48 pieces per platter
\$140

SPINACH POPOVER (v)

savory popovers with chopped spinach, cheddar cheese and lemon aioli for dipping, 48 pieces per platter
\$140

SPANAKOPITA (v)

spinach & feta stuffed phyllo dough with house-made yogurt sauce, 48 pieces per platter
\$140

ANTI PASTI SKEWER (GF)

salami, green olives, marinated artichokes and petit mozzarella, 48 skewers per platter
\$140

HARVEST SKEWER (v, GF)

butternut squash, sage and manchego cheese, skewered and served with fennel infused hot honey, 48 skewers per platter
\$140

SPINACH + ARTICHOKE PHYLLO CUP (v)

house-made spinach + artichoke dip baked inside a flaky phyllo dough cup, 48 pieces per platter
\$140

FIG + GOAT CHEESE PHYLLO CUP (v)

house-made fig jam and goat cheese baked inside a flaky phyllo dough cup, 48 pieces per platter
\$140

PROSCIUTTO + APPLE BITE

fresh apple, manchego cheese and prosciutto stuffed inside house-made pate a choux with a hint of sage, 48 pieces per platter
\$140

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, 48 pieces per platter
\$140

SANDWICHES + SLIDERS

CHICKEN SALAD SLIDERS

house-made classic chicken salad on freshly baked focaccia bread
\$140, 24 pieces | \$189, 48 pieces

EGG SALAD FINGER SANDWICHES (v)

house-made egg salad in a traditional finger sandwich roll, 24 per platter
\$119

CHICKEN SALAD FINGER SANDWICHES

house-made chicken salad in a traditional finger sandwich roll, 24 per platter
\$119

HAM FINGER SANDWICHES

sliced ham and cheddar cheese in a traditional finger sandwich roll, 24 per platter
\$119

TURKEY FINGER SANDWICHES

sliced turkey and cheddar cheese in a traditional finger sandwich roll, 24 per platter
\$119

ROAST BEEF FINGER SANDWICHES

roast beef and cheddar cheese in a traditional finger sandwich roll, 24 per platter
\$126

SANDWICHES + SLIDERS, cont.

TUNA SALAD FINGER SANDWICHES

house-made tuna salad in a traditional finger sandwich roll, 24 per platter
\$140

VEGGIE BAGUETTES (vegan)

grilled eggplant, bell peppers and zucchini with arugula and chermoula on a baguette - 30 half sandwiches per platter
\$140

VEGETARIAN CAESAR WRAPS (v)

romaine lettuce, shaved parmesan and Caesar dressing in a wrap - 30 half sandwiches per platter
\$140

CHICKEN CAESAR WRAPS

romaine lettuce, grilled chicken breast, shaved parmesan and Caesar dressing in a wrap - 30 half sandwiches per platter
\$140

ROAST BEEF SANDWICHES

sliced roast beef, horseradish aioli and arugula on house-made ciabatta bread - 24 half sandwiches per platter
\$140

ITALIAN ON FOCACCIA

salami, mozzarella, arugula, fresh basil and roasted red pepper aioli on house focaccia bread - 24 half sandwiches per platter
\$140

VEGETARIAN ITALIAN ON FOCACCIA

mozzarella, arugula, fresh basil and roasted red pepper aioli on house focaccia bread - 24 half sandwiches per platter
\$140

HAM & CHEDDAR SANDWICHES

sliced ham, cheddar cheese, "everything but the bagel" spread and mesclun greens on house focaccia bread - 24 half sandwiches per platter
\$140

CHICKEN PESTO SANDWICHES (Nut Free)

grilled chicken breast, sliced, with fresh tomatoes, creamy pesto, and arugula on house focaccia bread - 24 half sandwiches per platter
\$140

TUNA SALAD SANDWICHES

house-made tuna salad with a touch of lemon on freshly baked bread with pickles and arugula - 24 half sandwiches per platter
\$140

WINTER VEGGIE SANDWICHES

roasted butternut squash, fresh mozzarella and arugula with maple aioli on house-made ciabatta bread - 24 half sandwiches per platter
\$140

SMOKEY CHICKEN + BACON SANDWICHES

sliced chicken breast with applewood smoked bacon, arugula, smoked cheddar cheese and tomato aioli on house-made focaccia bread - 24 half sandwiches per platter
\$140

SHWARMA CHICKEN WRAP

seasoned chicken with house-made yogurt sauce, shaved cucumbers, classic hummus, cherry tomatoes, mesclun greens and romaine lettuce in a wrap - 30 half wraps per platter
\$140

VEGETARIAN MEZZE WRAP (v)

house-made yogurt sauce, shaved cucumbers, classic hummus, cherry tomatoes, mesclun greens and romaine lettuce in a wrap - 30 half wraps per platter
\$140

DESSERTS

END ON A SWEET NOTE WITH COOKIES, CAKES, TARTS AND MORE!

CAKES + CAKE BITES

PUMPKIN CAKE

spiced pumpkin cake with ginger-brown butter
swiss meringue buttercream
\$79 per 7 inch cake | \$72 per 24 cake bites

CARROT CAKE

house-made carrot cake with classic cream
cheese frosting
\$79 per 7 inch cake | \$72 per 24 cake bites

CARAMEL SPICE CAKE

cake layers infused with warm autumn spices
and salted caramel swiss meringue buttercream
\$79 per 7 inch cake | \$72 per 24 cake bites

COOKIES 'N CREAM CAKE

white cake with chocolate cookies pieces baked
in, paired with white chocolate buttercream
\$79 per 7 inch cake | \$72 per 24 cake bites

DOUBLE CHOCOLATE CAKE

chocolate cake with dark chocolate frosting
\$79 per 7 inch cake | \$72 per 24 cake bites

DESSERT JARS

PUMPKIN BUTTERSCOTCH PUDDING JARS

with whipped cream
\$99 per 10 - 4 oz. glass jars

RICOTTA CHEESECAKE (GF)

house-made ricotta cheesecake topped with
cornmeal crumb
\$99 per 10 - 4 oz. glass jars

LEMON "PIE"

house-made lemon curd with graham cracker
crumb
\$99 per 10 - 4 oz. glass jars

COCONUT CREAM PIE JARS

house-made coconut custard with rum-spiked
whipped cream and pastry crust crumbles
\$99 per 10 - 4 oz. glass jars

CARAMEL APPLE SPICE CAKE JARS

house-made spice cake layered with caramel,
macerated apples and whipped cream
\$99 per 10 - 4 oz. glass jars

POT DE CRÈME (GF)

dark chocolate or white chocolate, topped with
whipped cream - served in 4 oz. glass jars
\$99 per 10 jars

DESSERT BITES

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)

CHOCOLATE CHIP COOKIES

freshly baked
12 full sized cookies \$59
24 petit, 2 inch cookies \$59

CHOCOLATE COOKIES

(*vegan, GF*)
freshly baked
\$89 per 24 petit, 2 inch cookies

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

CHAI CHEESECAKE BARS

chai spiced cheesecake with a mango swirl on a graham cracker crust
\$99 per 24 pieces

MATCHA BASQUE CHEESECAKE BARS

matcha infused basque style cheesecake bars on a shortbread cookie crust
\$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

YUZU SHOOTERS

a light pale ale infused cake layered with house-made yuzu curd
\$79 per 24 shooters

WHITE CHOCOLATE PANNA COTTA (*GF*)

house-made custard in a disposable shot glass, topped with caramelized white chocolate pieces
\$79 per 24 petit disposable shooters

GRAPEFRUIT TARTLETS

house-made grapefruit curd in a petit tart shell with a mirror glaze, poppyseeds and crumbled almond lace cookies
\$79 per 24

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 KAH LUA TARTLETS

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

ALMOND-PRALINE CREAM PUFFS

cream puffs with an almond-praline filling, topped with torched meringue
\$79 per 24 cream puffs