



*Brunch Grazing Tables  
Presented By*



Easy  
Entertaining  
PRESERVING LOCAL FLAVOR SINCE 2006

## Contact Us

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## Office Hours

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

## Offices & Venue

166 Valley St BLD 10

Providence RI, 02909

### 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 6% administrative fee. A minimum 5% 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 10%. 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

Most menu items are available with 1 week's notice but dates are subject to availability.

### Order Minimums

Our 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 \$300 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 you 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 will adjust to 8%.

# Brunch Grazing Tables /

Choose 4 selections  
Choose 5 selections  
Choose 6 selections  
Choose 7 selections

\$22/guest  
\$24/guest  
\$27/guest  
\$33/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.*

## Inclusions

### BAGELS (v)

assorted NY artisan bagels - plain, sesame and everything - with plain and herb cream cheese

### BAGEL ACCOMPANIMENTS

sliced lox, fresh tomatoes, sliced cucumbers, fresh red onion, capers

### PETIT HOUSE-MADE

#### PASTRIES (v)

cinnamon sugar muffins, savory cheddar popovers, fruit crumble bars (nut free, contain sunflower seeds)

### ASSORTED SANDWICH BITES

ham bites with cheddar aioli - butternut-fig (v) - chicken and smoked cheddar bites with tomato aioli - 1-2 bites per slider

### HAM SLIDERS

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

### PORK TENDERLOIN SLIDERS

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

### CROSTINI PLATTER (v)

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

### VEGGIE-PASTO PLATTER (v)

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

### MEATS + CHEESES

camembert, smoked cheddar, sliced coppa and salame with artisanal crackers

### CHICKEN SALAD SLIDERS

house-made traditional chicken salad on freshly baked focaccia bread

### BREAKFAST CALZONES

*Choose one style. Choosing more than one style counts as more than one selection*

#### Vegetarian (v)

house-made pesto, mozzarella cheese, zucchini, mushrooms, bell peppers

#### Breakfast Sausage

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

### FINGER SANDWICHES

*Choose one style. Choosing more than one style counts as more than one selection*

#### Egg Salad (v)

#### Tuna Salad

#### Chicken Salad

#### Ham + Cheddar

#### Turkey + Cheddar

#### Roast Beef + Swiss

### SHORT RIB POPOVERS

savory popovers with braised short ribs and garlic aioli for dipping

### APPLE POPOVER (v)

savory apple butter popovers and cheddar aioli for dipping

### SPINACH POPOVER (v)

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

### SPICY DEVEILED EGGS

deveiled eggs made in-house with hot sauce and a touch of horseradish

### CHEDDAR & CHIVE QUICHE (v)

cage-free eggs with cheddar cheese and chives in a house-made pastry crust

### MEAT LOVER'S QUICHE

cage-free eggs with cheddar cheese & applewood bacon in a house-made pastry crust

### ANTI PASTI SKEWERS (GF)

salami, green olives, artichoke heart, marinated mozzarella

### HARVEST SKEWER (v, GF)

butternut squash, sage and manchego cheese, skewered and served with fennel infused hot honey

### SHRIMP COCKTAIL PLATTER (GF)

poached shrimp - traditional cocktail sauce - creamy remoulade

## *Upgrades*

+\$2 per person, per item

### **ARTISANAL CHEESE PLATTER (v)**

four styles or gourmet, artisanal cheeses with pickled vegetables, apricot jam, crackers and petit toasts

### **CHARCUTERIE PLATTER**

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

### **TRI-TIP PLATTER**

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*

### **SPANAKOPITA (v)**

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

## *Upgrades*

+\$5 per person, per item

### **BEEF TENDERLOIN PLATTER**

roasted and thinly sliced beef - 24 house-made slider rolls  
- honey mustard - horseradish mayo

# Sweet Tooth

LOOKING FOR SOMETHING SWEET? ADD IT ON!

## Dessert Bites

### ASSORTED PETIT COOKIE PLATTER

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

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

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

### ASSORTED COOKIES (*Gluten Free and Vegan Friendly*)

2 inch petit cookies - chocolate brownie cookies (GF, DF) -

snickerdoodles (vegan, GF) - red velvet cookies (vegan, GF)

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

### MOLASSES SANDWICH COOKIES

cream cheese frosting sandwiched between two molasses cookies

\$59 per 24

### OATMEAL SANDWICH COOKIES

cream cheese frosting sandwiched between two oatmeal cookies

\$59 per 24

### BROWNIES

fresh baked

\$79 per 24

### TURTLE BROWNIES

our classic brownies with a pecan-caramel topping

\$79 per 24

### TOFFEE BLONDIES

freshly baked blondies with a twist  
\$79 per 24

### CHAI CHEESECAKE BARS

chai spiced cheesecake with a mango swirl over a graham cracker crust

\$89 per 24 pieces

### WHITE CHOCOLATE PANNA COTTA (GF)

house-made white chocolate custard with whipped cream and caramelized white chocolate - served in a petit shot glass

\$79 per 24 petit disposable shooters

### RICOTTA CHEESECAKE

#### SHOOTERS (GF)

house-made ricotta cheesecake filling with cornmeal crumb

\$79 per 24 petit disposable shooters

### SALTED CARAMEL KAHLUA TARTLETS

Kahlua white chocolate ganache with salted caramel and a chocolate hazelnut crunch in a petit tart shell

\$89 per 24 petit tartlets

### CANNOLI CHIPS

plain cannoli chips and cinnamon sugar cannoli chips with a ricotta-mascarpone dip mixed with sprinkles and chocolate chips

\$99

### PUMPKIN BUTTERSCOTCH SHOOTERS

house-made pumpkin butterscotch pudding with whipped cream and cinnamon - served in a petit shot glass

\$89 per 24 petit disposable shooters

### ALMOND PRALINE CREAM PUFFS

topped with torched meringue

\$79 per 24

### GRAPEFRUIT TARTLETS

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

\$79 per 24

### STICKY TOFFEE PUDDING BITES

house-made date cake bites with sticky toffee sauce

\$79 per 24

### VANILLA CRANBERRY CAKE BITES

vanilla cake with Swiss meringue buttercream and candied cranberries

\$79 per 24 cake bites

### CARROT CAKE

house-made carrot cake with classic cream cheese frosting

\$79 per 24 cake bites

### LEMON MERINGUE CAKE BITES

freshly baked lemon cake with lemon Swiss meringue buttercream and torched meringue

\$79 per 24 cake bites

### SALTED CARAMEL SPICE CAKE BITES

spice cake with salted caramel buttercream

\$79 per 24 cake bites

### RED VELVET CAKE BITES

freshly baked red velvet cake with house-made cream cheese frosting

\$79 per 24 cake bites

### DOUBLE CHOCOLATE CAKE BITES

chocolate cake with dark chocolate buttercream

\$79 per 24 cake bites