



*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

\$23/guest
\$26/guest
\$28/guest
\$36/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)

coffee cake muffins, savory cheddar popovers, fruit crumble bars (*nut free, contain sunflower seeds*)

PETIT BUTTER CROISSANTS (v)

freshly baked

PETIT CHOCOLATE CROISSANTS (v)

freshly baked

ASSORTED SANDWICH BITES

ham bites with pimiento cheese - pesto-zucchini bites (v) - prosciutto bites with arugula and pesto - 1-2 bites per slider

HAM SLIDERS

sliced honey ham on house-made slider rolls with house-made mustard and creamy pesto (*nut free*) on the side

PORK TENDERLOIN PLATTER

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

TRI-TIP PLATTER

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

BRUSCHETTA PLATTER (v)

build your own - garlic crostini - mushroom pate - eggplant caponata - house-made pesto - tomato salad

VEGGIE-PASTO PLATTER (v)

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

MEATS + CHEESES

camembert & smoked cheddar with finocchiona sausage, sliced coppa and crackers

CHICKEN SALAD SLIDERS

house-made traditional chicken salad on freshly baked focaccia bread

CHOPPED FRUIT DUET (vegan, GF)

melon & berries

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, hot honey, mozzarella cheese, cage-free eggs

EGG SALAD FINGER SANDWICHES (v)

house-made egg salad in a traditional finger sandwich roll

CHICKEN SALAD FINGER SANDWICHES

house-made chicken salad in a traditional finger sandwich roll

HAM FINGER SANDWICHES

sliced ham and cheddar cheese in a traditional finger sandwich roll

TURKEY FINGER SANDWICHES

sliced turkey and cheddar cheese in a traditional finger sandwich roll

ROAST BEEF FINGER SANDWICHES

roast beef and swiss cheese in a traditional finger sandwich roll

TUNA SALAD FINGER SANDWICHES

house-made tuna salad in a traditional finger sandwich roll

BERRY SKEWERS

blueberries, strawberries, blackberries

SHORT RIB POPOVERS

savory popovers with braised short ribs and garlic aioli for dipping

SAVORY TOMATO POPOVERS (v)

savory popovers with tomato jam and basil aioli for dipping

SPINACH POPOVER (v)

savory popovers with chopped spinach and lemon aioli for dipping

SPICY DEVILED EGGS

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

SAVORY CHEESE PUFFS

house-baked pate a choux with artisanal cheeses, herbs and pancetta

SAVORY PALMIER

puff pastry, pancetta, manchego cheese

ANTI PASTI SKEWERS (GF)

salami, green olives, artichoke heart, marinated mozzarella

ZUCCHINI TARTLETS (v)

savory tartlets with zucchini, tomatoes, ricotta cheese and house-made pesto (nut free)

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 artisanal cheeses, caramelized onions & applewood bacon in a house-made pastry crust

Upgrades

+\$5 per person, per item

SHRIMP COCKTAIL PLATTER (GF)

poached shrimp - traditional cocktail sauce - creamy remoulade

ARTISANAL CHEESE PLATTER (v)

four styles or gourmet, artisanal cheeses - pickled vegetables - tomato jam - crackers & toast points

MIXED CHARCUTERIE PLATTER

grana padano cheese - sliced prosciutto, coppa and salame - house-made pork rilette - pickled vegetables - spicy brown mustard - pesto - crostini

Included Desserts

ASSORTED PETIT COOKIES

2 inch petit cookies - chocolate chip cookies - lemon sugar cookies - chocolate mint cookies

S'MORES TARTLETS

dark chocolate and torched meringue in graham cracker tart shells

LEMON MERINGUE TARTLETS

house-made lemon curd and torched meringue in a petit tart shell

RASPBERRY CHEESECAKE BARS

white chocolate-raspberry cheesecake, dark chocolate crust

YOGURT PANNA COTTA (GF)

house-made custard with macerated strawberries on top - in a petit shot glass

COFFEE PANNA COTTA (GF)

house-made coffee infused custard - in a petit shot glass

CHOCOLATE CAKE BITES

chocolate cake with dark chocolate buttercream

VANILLA BERRY CAKE BITES

vanilla cake with seasonal berry buttercream

RED VELVET CAKE BITES

with cream cheese frosting

CANNOLI CHIPS

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

HONEY CHAMOMILE CAKE BITES

tea infused cake with honey buttercream

TURTLE BROWNIES

freshly baked brownies with caramel-pecan topper

BROWNIES

freshly baked

LEMON-BLUEBERRY CREAM PUFFS

cream puffs with lemon-blueberry cream filling

HIBISCUS-GINGER BITES

ginger shortbread cookies topped with hibiscus curd