



Celebration Boxes presented by



Easy
Entertaining
Preserving Local Flavor Since 2006

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Frequently Asked Questions

Is there an order minimum?

Yes, there is a 10 piece minimum per type of box ordered.

How far in advance do I need to place my order?

Most boxes are available with five business days notice

Do I pick them up or have them delivered?

Either! You can pick up your boxes at our headquarters in Providence or we can deliver them to you to distribute on your own. Alternatively, we can deliver them directly to each participant in your event. Delivery charges will apply based on location and number of stops.

Are the boxes labeled?

Yes, all boxes include a sticker on the outside noting the contents. Dinner boxes include a printed menu card. Additionally, boxes can be adorned with a sticker of your company's logo or a celebratory phrase of your choosing.
(i.e. "Congratulations", or "Well Wishes!")

Do the dinner boxes come warm?

No, the dinner packages are delivered cold with reheating instructions. Items that require re-heating are delivered in oven-safe containers.

What do the menu prices include?

The listed prices include the menu items noted, packaging in our bio-degradable palm leaf boxes, labeling and your logo if needed. Rhode Island state sales tax, food and beverage tax and 5% administrative fee will be added on to your subtotal as well as any applicable delivery fees.

How do I order?

Please submit [this form](#)! It will go directly to our team. If you have additional questions, write them in the "additional information" box. If you know what you want to order, you can type in that box as well!

SMALL SNACKS

A perfect meeting treat, staff-less cockstyle style nosh, outside picnic and more.

ARTISANAL CHEESE BOX

Pecorino, Camembert & Cooperstown Toma with Marcona almonds, crackers, honey and dried fruit
\$15/box

PETIT GRAZING BOX

Cooperstown Toma, sliced salami, fresh carrots, pretzel bites, crackers and house-made pimiento cheese dip
\$15/box

MEZZE BOX

fresh carrots and cucumbers, grilled flatbread strips, feta cheese, kalamata olives, classic hummus and house-made yogurt sauce
\$10/box

VEGAN / GF MEZZE BOX

fresh carrots and cucumbers, gluten free crackers, a vegan cheese offerings and classic hummus with an olive, zucchini and red pepper skewer
\$12/box

SOMETHING SWEET

our signature molasses sandwich cookie, house-made chocolate bark and a white chocolate-raspberry cheesecake bar
\$15/box

MEDIUM FARE

GROWN UP LUNCH BOX

Your choice between...

TURKEY CIABATTA SANDWICH (DF)

sliced turkey breast with garlic aioli, house-made pesto and arugula on house-baked ciabatta bread

SOUTHERN HAM SANDWICH

sliced ham, house-made pimiento cheese and pickles on freshly baked pain de pie bread

VEGETARIAN FOCACCIA (DF)

roasted red peppers, house-made pesto, pickled onions and arugula on house-baked focaccia bread

CRANBERRY - ALMOND SALAD (v, GF)

mesclun greens with fresh apples, dried cranberries, toasted almonds, and honey-balsamic vinaigrette

CITRUS SALAD (v, GF, DF)

mesclun greens with fresh citrus, radishes, pickled onions, quinoa and citrus vinaigrette

B E E T S A L A D (v, GF)

mesclun greens with chopped beets, feta cheese, pickled onions and honey-balsamic vinaigrette

H A R V E S T S A L A D (v, GF)

mesclun greens, baby kale and shaved brussels sprouts with toasted pepitas, blue cheese, dried cranberries and red wine vinaigrette

lunch boxes include your choice of main above, North Fork potato chips and a house-made chocolate chip cookie and a Yacht Club seltzer

\$27/box

G R A Z I N G B O X

fresh carrots, tomatoes and cucumbers with classic hummus - our white pesto grilled flatbread - pretzel bites & house-made bagel chips with our pimiento cheese dip

\$26/box

C E L E B R A T O R Y D I N N E R S

Beautifully bundled, multi-coursed meals perfect for business milestones or celebrations where gathering may still be prohibited

S T A R T E R S

Apple Cheddar Tartlets (v)

Short Rib Popovers with Garlic Aioli

Anti Pasti Skewers

D E L I C A T A S A L A D

mesclun greens and arugula with roasted squash, pomegranate seeds, toasted pepitas and house-made pesto vinaigrette

E N T R E E C H O I C E S

Mushroom Stuffed Turkey Breast (GF)

all-natural turkey breast stuffed with house-made mushroom stuffing and served with roasted sweet potatoes and butternut squash with a house-made white wine-mustard sauce

Parmesan and Pepper Crusted Tenderloin (GF)

grass-fed tenderloin, roasted to medium rare, served with winter greens risotto and au jus

Creamy Mushroom Bucatini (v)

bucatini pasta in a house-made lemon & mushroom cream sauce

A S W E E T E N D I N G

house-made dark chocolate pot de crème

Starting at \$110/person