



Easy
Entertaining
PRESERVING LOCAL FLAVOR SINCE 2006

BREAKFAST + BRUNCH

(401) 437-6090 | EASYENTERTAININGRI.COM

FAQs + ORDERING INFORMATION

HOW IS MY EVENT 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.

ARE THERE ANY ADDITIONAL FEES?

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 12% administrative fee. Additionally, a minimum 12% gratuity will be added to all serviced events. 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.

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.

DO YOU OFFER COMPLIMENTARY TASTINGS?

We unfortunately aren't able to offer tastings outside of Wedding catering. If you'd like to try our food before committing to a serviced event you are welcome to order some a la carte items to try at home and sample our work.

ORDER NOTICE + MINIMUMS

Most menu items are available with 72 hours notice but dates are subject to availability.

BAR SERVICES

We are happy to coordinate off-site bar services for you. We do not provide bartending services for clients that choose to provide their own alcohol.

STAFFING

Off-site events will require the addition of staff and service costs to your food costs. Chef and service fees will be added to your proposal based on your menu and headcount. We find that staffing generally adds \$25-\$50/guest depending on your menu selections and style of service.

RENTALS, TENTS + MORE

Easy Entertaining is happy to assist you in much more than simply catering. We can assist you with china rentals, linen rentals, furniture rentals, tent quotes, valet services and so much more.

CONTACT

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

OFFICE HOURS

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

PACKAGES

ALL PACKAGES ARE DELIVERED AND STYLED WITH EASY ENTERTAINING'S PLATTERS, CHAFING DISHES, AND SERVICE WARE AND INCLUDE DISPOSABLE PALM LEAF PLATES AND COMPOSTABLE CUTLERY. PRICING IS BASED ON A 25-GUEST MINIMUM.

CLASSIC BRUNCH

- CHEDDAR & CHIVE FRITTATA (v, GF)**
cage-free eggs with cheddar cheese and chives
 - CRANBERRY ALMOND SALAD (vegan, GF, DF)**
mesclun greens with fresh apples, dried cranberries, toasted almonds and balsamic vinaigrette
 - COMPOSED MILLET SALAD (v, GF)**
millet with baby kale, roasted butternut squash, pickled red onion, toasted hazelnuts, herbs + brown butter vinaigrette
 - CHOPPED FRUIT DUET (vegan, GF)**
melon & berries
 - PETIT CROISSANTS**
freshly baked
- \$31/guest

SOUTHERN LOVE

KATIE FRIED CHICKEN

- WAFFLES (v)**
all-natural chicken, fried
leige style waffles
 - CHEDDAR & CHIVE QUICHE (v)**
cage-free eggs with cheddar cheese and garden chives baked in flaky pastry crust
 - HOMESTYLE BREAKFAST POTATOES (vegan, GF)**
roasted potatoes with onion, bell peppers & seasoning
 - AUTUMN SQUASH SALAD (v, GF)**
mesclun greens and arugula with roasted delicata squash, pomegranate seeds, toasted pepitas and pesto vinaigrette
 - ASSORTED PETIT PASTRIES**
ginger-pear muffins, orange-thyme popovers, and fig crumble bars
- \$35/guest

GOURMET BRUNCH

- VEGETARIAN POLENTA BAKE (GF)**
polenta, cage-free eggs, cheddar cheese & seasonal vegetables - baked frittata style
 - WAFFLES (v)**
Liege-style waffles with syrup and butter
 - HOMESTYLE BREAKFAST POTATOES (vegan, GF)**
roasted potatoes with onion, bell peppers & seasoning
 - APPLEWOOD BACON**
assumes 3 slices per guest
 - CHOPPED FRUIT DUET (vegan, GF)**
melon & berries
 - PETIT CROISSANTS**
freshly baked
- \$33/guest

BUILD YOUR OWN BRUNCH

ALL PACKAGES ARE DELIVERED AND STYLED WITH EASY ENTERTAINING'S PLATTERS, CHAFING DISHES AND SERVICE WARE.

Choose one egg, one salad, one side	\$29/guest
Choose one egg, one salad, two sides	\$30/guest
Choose one egg, one salad, three sides	\$31/guest
Choose one egg, one salad, one side, one protein	\$39/guest
Choose one egg, one salad, two sides, one protein	\$40/guest
Choose one egg, one salad, three sides, one protein	\$41/guest

All packages include freshly baked petit croissants, biodegradable plates, & cutlery. Upgrade to an assortment of petit pastries baked in-house for +\$2/guest. Pricing is based on a 25-guest minimum.

EGG OFFERINGS

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 and pork sausage in a house-made pastry crust

CHEDDAR & CHIVE FRITTATA (v, GF)

cage free eggs with cheddar cheese and garden chives

MEAT LOVER'S FRITTATA

cage-free eggs with pork sausage and cheddar cheese

EGG SANDWICHES (v)

house-made English muffins - cage-free eggs - cheddar cheese

TOFU SCRAMBLE (vegan, GF)

silken tofu, scrambled egg style

SALAD OFFERINGS

CRANBERRY-ALMOND SALAD (vegan, GF, DF)

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

HARVEST SALAD (v, GF)

hearty mixed greens, dried cranberries, blue cheese, toasted pepitas, and pumpkin vinaigrette

WINTER GARDEN SALAD (v, GF)

mixed greens, shaved fennel, shaved radishes, parmesan cheese, and lemon vinaigrette

CAESAR SALAD (v)

romaine, shaved parmesan, house-made croutons and classic Caesar dressing

GREEK SALAD (v, GF)

mixed greens, kalamata olives, banana peppers, red onion, feta and chickpeas with red wine vinaigrette

ANTIPASTO SALAD (v, GF)

mesclun greens with marinated artichokes, fresh tomatoes, pickled onions, shaved parmesan and balsamic vinaigrette

SIDES + CARBS

PANCAKES (v)

made in-house, includes butter and syrup

ASSORTED PETIT PASTRIES

ginger-pear muffins, orange-thyme popovers, and fig crumble bars

VEGAN/GF ASSORTED PETIT PASTRIES

banana muffins, chocolate muffins, apple crumble bars

HOMESTYLE BREAKFAST POTATOES (vegan, GF)

roasted potatoes with onion, bell peppers & seasoning

CHIA SEED PUDDING (vegan, GF)

house-made chia seed pudding with berries, individually packaged

YOGURT PARFAITS (v, GF)

plain yogurt with house-made (GF) granola *contains seeds*

MAPLE BACON PUFFS

cream puffs filled with a whipped bacon-cream cheese filling - topped with maple + bacon

BREAKFAST PROTEINS

- APPLEWOOD BACON (GF, DF)**
assumes 3 slices per guest
- PORK BREAKFAST SAUSAGE (GF, DF)**
assumes 3 links per guest
- TRADITIONAL CHICKEN SALAD (GF, DF)**
made in-house

- KATIE FRIED CHICKEN**
all-natural crispy chicken cutlets
- EGG SALAD (GF, DF)**
freshly made
- TUNA SALAD (GF, DF)**
freshly made

BEVERAGES

NEW HARVEST COFFEE

regular or decaf - includes disposable cups, sugars, stirrers & non-dairy creamers

\$35/gallon

ICED NEW HARVEST COFFEE

regular or decaf - includes disposable cups, sugars, stirrers & non-dairy creamers

\$35/gallon

TEA

16 tea bags and hot water with disposable cups, sugars, stirrers & non-dairy creamers

\$24/gallon

JUICE

per gallon to serve 16 guests

Orange Juice | \$34

Grapefruit Juice | \$34

Cranberry Juice | \$33

Apple Juice | \$25

INDIVIDUAL JUICE

8 oz. Orange Juice | \$52 per 25 bottles

16 oz. Grapefruit Juice | \$52 per 12 bottles

12 oz. Apple Juice | \$60 per 12 bottles

ORGANIC ICED TEAS

Peach Black - Hibiscus Berry - Citrus Green Tea - unsweetened - per gallon to serve 16 guests

\$24

HOUSE-MADE LEMONADE

Classic lemonade - per gallon to serve 16 guests

\$16

BOTTLED WATER

\$2

YACHT CLUB SODAS

Cola - Diet Cola - Root Beer - Orange - Ginger Ale - Seltzer - Peach Seltzer

\$2