



Easy
Entertaining
PRESERVING LOCAL FLAVOR SINCE 2006

LUNCH + DINNER

(401) 437-6090 | EASYENTERTAININGRI.COM

FAQs + ORDERING INFORMATION

WHAT IS A DROP AND STYLE?

A drop and style is a styled delivery that includes the rental of Easy Entertaining's decor and service ware, seasonal greenery, a linen for your food table and bio-degradable palm leaf plates and disposable cutlery.

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 7% administrative fee. A minimum 7% 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 12%. 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 + MINIMUMS

Most menu items are available with 1 week's notice but dates are subject to availability. 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 \$350 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 your 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%.

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, CHAFFING DISHES AND SERVICE WARE AND INCLUDE DISPOSABLE PALM LEAF PLATES AND COMPOSTABLE CUTLERY. PRICING IS BASED ON A 25 GUEST MINIMUM.

Pasta Dinner

Pesto Pasta (v)

short-cut pasta with house-made pesto (nut free), burst cherry tomatoes and wilted spinach

Antipasto Salad (v, GF)

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

Focaccia (vegan)

freshly baked

\$20/guest | upgrade to Pesto Pasta with Chicken +\$2/guest

A Taste of Fall

Cider Glazed Chicken Breast (GF, DF)

apple cider brined chicken breast, grilled and glazed with a house-made cider and spice glaze

Whipped Potatoes (v, GF)

skin-on with cream and butter

White Pesto Pasta (v)

short cut pasta with a white ricotta and spinach pesto and burst cherry tomatoes

Crisp Apple Salad (vegan, GF)

herby mesclun mix with fresh apples and crisp celery, toasted almonds and pumpkin vinaigrette

Broccoli & Brussels Agrodolce (v, GF, DF)

brussels sprouts and broccoli with a sweet and sour agrodolce sauce and dried cranberries

Focaccia Bread (vegan)

freshly baked

\$31/guest

Classic Buffet

Grilled Tri Tip (GF/DF)

tender, grilled tri-tip steak with house-made salsa verde

Roasted Petit Potatoes (vegan, GF)

roasted mini potatoes with fresh herbs and lemon

Vanilla Roasted Acorn Squash (v, GF)

acorn squash roasted with a sweetened vanilla infused butter

Cranberry Almond Salad (v, GF, DF)

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

Mushroom and Sun-dried Tomato pasta (v)

short cut pasta with roasted mushrooms in a creamy sun-dried tomato sauce

Focaccia Bread (vegan)

freshly baked

\$36/guest

BUILD YOUR OWN

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

Choose one protein, one salad, and two sides	\$29/guest
Choose one protein, one salad, and three sides	\$32/guest
Choose two proteins, one salad, and two sides	\$37/guest
Choose two proteins, one salad, and three sides	\$39/guest

All packages include our freshly baked focaccia bread, biodegradable plates, & cutlery.
Pricing is based on a 25 guest minimum.

INCLUDED PROTEINS

Pesto Grilled Chicken (GF)
Sicilian Grilled Chicken Breast (GF, DF)
Chicken Marsala
Cider Glazed Chicken Breast (GF, DF)
Fig + Blue Cheese Chicken (GF)
Coffee Braised Chicken (GF, DF)

Katie Fried Chicken
Pork Tenderloin with Salsa Verde (GF, DF)
Grilled Pork Loin with Chermoula (GF, DF)
Cider Braised Pork (GF, DF)
Pork Loin with Apple Mostarda (GF, DF)

PROTEIN UPGRADES (+\$5/person)

Nicoise White Fish (GF, DF)
Fig + Orange White Fish (GF, DF)
Cocoa-Orange Halibut (GF, DF)

Baked Salmon
Miso Glazed Salmon (GF, DF)
Ginger-Molasses Brisket (GF, DF)

PROTEIN UPGRADES (+\$10/person)

Grilled Tri-Tip (GF, DF)
Pomegranate Seared Scallops (GF, DF)
Brown Butter Seared Scallops (GF)

Parmesan Crusted Halibut
Beef Tenderloin (*incurs a MKT up-charge*)

INCLUDED SALADS

Cranberry-Almond Salad (v, GF, DF)
Harvest Salad (v, GF)
Beet + Feta Salad (v, GF)
Fig & Pancetta Salad (GF, DF)

Kale Caesar Salad (v)
Antipasto Salad (v, GF)
Crisp Apple Salad (vegan, GF)
Parmesan Brussels Salad (v, GF)

INCLUDED SIDES

PASTA

Vegan Alfredo
Butternut Bechamel Pasta (v)
Sausage + Broccoli Rabe Pasta
Mac 'n Cheese (v)
Creamy Mushroom + Sun-dried Tomato Pasta (v)

Artichoke + Lemon Pasta (vegan)
Vegetarian Ragu
Pesto Pasta (v)
Pumpkin + Pancetta Pasta
White Pesto Pasta (v)

SIDE OPTIONS CONTINUE ON NEXT PAGE...

VEGGIES + STARCHES

Composed Quinoa Salad (vegan, GF)
Broccoli Quinoa Salad (v, GF)
Composed Bulgur Wheat Salad
Composed Millet Salad (v)
Farro-Apple Salad (v)
Herby Roasted Winter Vegetables (vegan, GF)
Vanilla Roasted Acorn Squash (v, GF)
Braised White Beans (v, GF)
Z'atar Roasted Cauliflower (vegan, GF)

Brussels + Pancetta (DF)
Broccoli + Brussels Agrodolce (v, GF, DF)
Carrots with Gremolata (vegan, GF)
Whipped Potatoes (v, GF)
Whipped Potatoes + Cauliflower (v, GF)
Roasted Petit Potatoes (vegan, GF)
Sweets 'n Squash (v, GF)
Sweet Potato Grits (v, GF)

ENTREES + SIDES

NEED A BIT MORE? ADD TO YOUR PACKAGE FROM OUR A LA CARTE SELECTIONS.

POULTRY

HERB GRILLED CHICKEN BREAST (GF/DF)

herb brined all-natural chicken breast - grilled
\$170 per half pan (12 - 6 oz. chicken breasts)

PESTO GRILLED CHICKEN (GF)

grilled all-natural chicken breast with house-made pesto (*nut free*)
\$170 per half pan (12 - 6 oz. chicken breasts)

SICILIAN GRILLED CHICKEN BREAST (GF, DF)

grilled all-natural chicken breast topped with an oregano based herb sauce, lemon and olive oil
\$170 per half pan (12 - 6 oz. chicken breasts)

FIG + BLUE CHEESE CHICKEN BREAST (GF)

grilled all-natural chicken breast topped with house-made fig jam and Great Hill blue cheese
\$170 per half pan (12 - 6 oz. chicken breasts)

APPLE + GOAT CHEESE CHICKEN BREAST (GF)

grilled all-natural chicken breast topped with house-made apple chutney and goat cheese
\$170 per half pan (12 - 6 oz. chicken breasts)

CIDER GLAZED CHICKEN BREAST (GF/DF)

grilled all-natural chicken breast with house-made spiced cider glaze
\$170 per half pan (12 - 6 oz. chicken breasts)

ROSEMARY MUSTARD CHICKEN BREAST (GF, DF)

all-natural chicken breast with rosemary infused mustard and balsamic
\$170 per half pan (12 - 6 oz. chicken breasts)

CHICKEN MARSALA

seared, thinly sliced chicken breast - mushroom & marsala wine sauce
\$170 per half pan (16 - 4 oz. pieces)

CHICKEN PICCATA

breaded & seared chicken breast in a lemon-butter caper sauce
\$170 per half pan (16 - 4 oz. pieces)

FRIED CHICKEN BREAST

all-natural 3 oz. chicken breast - fried
\$170 per half pan (12 - 3 oz. chicken breasts)

NASHVILLE HOT FRIED CHICKEN BREAST

all-natural 3 oz. chicken breast - fried - spiced
bacon fat mop
\$170 per half pan (12 - 3 oz. chicken breasts)

COFFEE BRAISED CHICKEN (GF/DF)

slow braised chicken with coffee & spices - pulled
\$170 per half pan (4 lb., serves 10-12 guests)

MOLASSES BRAISED CHICKEN (GF/DF)

slow braised chicken with molasses & spices - pulled
\$170 per half pan (4 lb., serves 10-12 guests)

MEDITERRANEAN PULLED CHICKEN (GF/DF)

chicken braised with white wine, oregano, garlic and lemon - pulled
\$170 per half pan (4 lb., serves 10-12 guests)

HERB TURKEY BREAST (GF/DF)

all-natural turkey breast, brined and roasted with house-made herb butter
\$215 per half pan (4 lb., serves 10-12 guests)

HERB TURKEY THIGH (GF/DF)

all-natural turkey thigh, brined and roasted with house-made herb butter
\$170 per half pan (4 lb., serves 10-12 guests)

SEAFOOD

POMEGRANATE SEARED SCALLOPS (GF)

seared sea scallops with house-made pomegranate infused pepper relish
\$249 per half pan (serves 10-12 guests)

BROWN BUTTER SEARED SCALLOPS (GF)

sea scallops seared in brown butter with herbs, lemon & garlic
\$249 per half pan (serves 10-12 guests)

PARMESAN CRUSTED HALIBUT (GF)

sustainably sourced halibut roasted with a parmesan, garlic and herb rub
\$249 per half pan (12 - 6 oz. filets)

SEARED WHITE FISH (GF/DF)

sustainably sourced cod or haddock - lemon caper relish
\$189 per half pan (12 - 6 oz. filets)

FIG + ORANGE WHITE FISH (GF/DF)

sustainably sourced cod or haddock with house-made fig and preserved orange relish
\$189 per half pan (12 - 6oz. filets)

PROSCIUTTO WRAPPED WHITE FISH (GF/DF)

cod or haddock wrapped in prosciutto & baked
\$189 per half pan (12 - 6 oz. filets)

COCOA-ORANGE HALIBUT (GF/DF)

sustainably sourced halibut rubbed with a spiced cocoa and served with a orange infused pistachio butter
\$249 per half pan (12 - 6oz. filets)

NICOISE WHITE FISH (GF/DF)

sustainably sourced cod or haddock - nicoise inspired tomato-olive relish
\$189 per half pan (12 - 6oz. filets)

BAKED SALMON

sustainably sourced salmon - topped with mustard and a parsley-butter breadcrumb - baked
\$249 per half pan (12 - 6oz. filets)

POACHED SALMON (GF/DF)

poached lemon & thyme salmon - sustainably sourced
\$249 per half pan (12 - 6oz. filets)

MISO GLAZED SALMON (GF/DF)

sustainably sourced salmon with a house-made miso glaze
\$249 per half pan (12 - 6oz. filets)

BROWN SUGAR BAKED SALMON (GF/DF)

sustainably sourced salmon glazed with a house-made brown sugar mustard sauce
\$249 per half pan (12 - 6oz. filets)

BAKED STUFFED SHRIMP

jumbo shrimp with a buttery stuffing, baked
\$189 per half pan (24 stuffed shrimp per pan)

PORK

GRILLED PORK LOIN WITH CHERMOULA (GF/DF)

grilled and sliced, served with house-made chermoula
\$150 per half pan (4 lb., serves 10-12 guests)

PORK LOIN WITH APPLE MOSTARDA (GF/DF)

roasted and sliced, served with house-made apple mostarda
\$150 per half pan (4 lb., serves 10-12 guests)

DUXELLE STUFFED PORK LOIN (GF/DF)

all-natural loin - mushroom duxelle - roasted & sliced
\$150 per half pan (4 lb., serves 10-12 guests)

PORK TENDERLOIN WITH SALSA VERDE (GF/DF)

all-natural tenderloin, roasted and sliced with fried sage + herb salsa verde
\$150 per half pan (4 lb., serves 10-12 guests)

MEDITERRANEAN PULLED PORK (GF/DF)

all-natural pork braised with white wine, oregano, onion + lemon - pulled
\$150 per half pan (4 lb., serves 10-12 guests)

WINTER BBQ PULLED PORK (GF/DF)

dry rubbed pork shoulder, pulled
\$150 per half pan (16 - 4 oz. cutlets)

CIDER BRAISED PULLED PORK (GF/DF)

all-natural pork shoulder, slow braised with apple cider and spices - pulled
\$150 per half pan (4 lb., serves 10-12 guests)

BEEF

BEEF TENDERLOIN (GF/DF)

sustainably sourced beef, roasted to medium rare and sliced, served with pomegranate bordelaise
\$369 per half pan (4 lb., serves 10-12 guests)

STEAK TIPS (GF/DF)

grilled grass-fed tips - onion, garlic & herb marinade
\$220 per half pan (4 lb., serves 10-12 guests)

GRILLED TRI-TIP (GF/DF)

tender, grilled tri-tip steak with house-made salsa verde
\$220 per half pan (4 lb., serves 10-12 guests)

HERB GRILLED SIRLOIN (GF/DF)

grass-fed - grilled to medium rare and served with au poivre sauce
\$220 per half pan (4 lb., serves 10-12 guests)

CLASSIC BRAISED SHORT RIBS (GF/DF)

sustainably sourced short ribs braised with tomato, red wine & herbs - pulled off the bone
\$220 per half pan (4 lb., serves 10-12 guests)

SWEET + SAVORY BRAISED SHORT RIBS (GF/DF)

sustainably sourced short ribs, braised and pulled off the bone
\$220 per half pan (4 lb., serves 10-12 guests)

GINGER-MOLASSES BRISKET (GF/DF)

grass-fed - pulled or sliced
\$220 per half pan (4 lb., serves 10-12 guests)

SWEET + SAVORY BRISKET (GF/DF)

grass-fed - pulled or sliced
\$220 per half pan (4 lb., serves 10-12 guests)

LAMB

LAMB BURGERS

house-made lamb burgers with tangy feta-yogurt spread, comes with your choices of pita or brioche buns
\$225 per half pan (12- 6 oz. burgers per pan)

LAMB KEBABS

herby garlic lamb kebabs with tangy feta yogurt spread and pita bread
\$225 per half pan (4 lb., serves 10-12 guests)

VEGAN / VEGETARIAN

VEGAN MAC 'N CHEESE

short cut pasta in a house-made vegan "cheese" sauce **(contains nuts)*
\$99 per half pan (serves 8 guests as an entree)

WHOLE ROASTED CAULIFLOWER (vegan, GF)

whole cauliflower head - tomato rub - roasted & served with pesto
\$99 per half pan (serves 8 as an entree)

QUINOA MEATBALLS (vegan)

house-made jumbo herby quinoa meatballs with crushed tomato sauce
\$59 per dozen

CARAMELIZED CABBAGE (vegan, GF)

wedges of cabbage, seasoned with herbs and spices and seared
\$99 per half pan (serves 8-10)

ARTICHOKE + LEMON PASTA (vegan)

short cut pasta in an artichoke and roasted garlic sauce with fresh lemon juice
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PUMPKIN + ROASTED GARLIC PASTA (vegan)

short cut pasta in a "creamy" roasted garlic and pumpkin sauce **(contains soy)*
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

VEGAN ALFREDO (vegan)

short cut pasta in a vegan alfredo-style white sauce **(contains nuts)*
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PASTA

VEGETARIAN

BAKED ZITI (v)

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheese
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

MAC 'N CHEESE (v)

short cut pasta in our signature cream sauce
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PESTO PASTA (v)

short-cut pasta house-made spinach pesto, burst cherry tomatoes and wilted spinach
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

CREAMY MUSHROOM + SUN-DRIED TOMATO PASTA (v)

short-cut pasta in a creamy sun-dried tomato sauce with roasted mushrooms
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

GRILLED VEGETABLE ZITI (v)

ziti with grilled zucchini, crushed tomato sauce and pesto
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PASTA "ALLA NORMA" (v)

short cut pasta with roasted eggplant and crushed tomato sauce, ricotta salata and herbs
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

CARAMELIZED SHALLOT + MUSHROOM PASTA (v)

short cut pasta in a savory caramelized shallot pan sauce with roasted mushrooms
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

BUTTER-MISO "CACIO E PEPE" (v)

short cut pasta in a creamy butter-miso pan sauce with freshly cracked black pepper
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

VEGETARIAN RAGU

house-made eggplant ragu with short cut pasta
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

WHITE PESTO PASTA (v)

short cut pasta with a white ricotta and spinach pesto and burst cherry tomatoes
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

BUTTERNUT BECHAMEL PASTA (v)

short cut pasta in a house-made butternut + herb cream sauce with roasted butternut squash pieces
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

WITH PROTEINS

BAKED ZITI & MEATBALLS

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheeses and all-beef meatballs
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

SAUSAGE + BROCCOLI RABE PASTA

short cut pasta in house-made crushed tomato sauce with sweet Italian sausage and broccoli rabe
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PORK RAGU

our signature pork ragu, made in-house, with fresh orecchiette pasta
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

DUCK RAGU

house-made decadent duck ragu with rigatoni pasta
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

LEMON-BUTTER PASTA

short cut pasta in a lemon butter sauce with arugula and crispy prosciutto
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PESTO PASTA WITH CHICKEN

short-cut pasta house-made spinach pesto, burst cherry tomatoes, wilted spinach and ground chicken
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PASTA, cont.

WITH PROTEINS

PUMPKIN + PANCETTA PASTA

short cut pasta in a roasted garlic and pumpkin

pan sauce with crispy pancetta

\$109 per half pan (serves 24-30 guests as a side, serves

12-14 guests as an entree)

SALAD

AUTUMN GREENS SALAD (vegan, GF)

radicchio, frisee and shaved fennel with candied walnuts, fresh orange slices and sherry vinaigrette

\$89 per full pan (serves 12-18 guests)

WINTER GARDEN SALAD (v, GF)

mesclun greens and romaine with shaved fennel, shaved radishes, parmesan cheese and lemon vinaigrette

\$89 per full pan (serves 12-18 guests)

CRANBERRY ALMOND SALAD (v, GF, DF)

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

\$89 per full pan (serves 12-18 guests)

PARMESAN BRUSSELS SALAD (v, GF)

shaved brussels sprouts and arugula with shaved parmesan and a lemon-parmesan vinaigrette

\$89 per full pan (serves 12-18 guests)

FIG + PANCETTA SALAD (GF, DF)

mesclun greens and spinach with dried figs, crispy pancetta, fresh apples, pickled onions and apple cider vinaigrette

\$89 per full pan (serves 12-18 guests)

AUTUMN SQUASH SALAD (v, GF)

mesclun greens and arugula with roasted delicata squash, pomegranate seeds, toasted pepitas and pesto vinaigrette

\$89 per full pan (serves 12-18 guests)

BEET + FETA SALAD (v, GF)

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

\$89 per full pan (serves 12-18 guests)

CRISP APPLE SALAD (vegan, GF)

herby mesclun mix with fresh apples and crisp celery, toasted almonds and pumpkin vinaigrette

\$89 per full pan (serves 12-18 guests)

HARVEST SALAD (v, GF)

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

\$89 per full pan (serves 12-18 guests)

GREEK SALAD (v, GF)

chopped romaine, mesclun greens, kalamata olives, banana peppers, red onion, feta and chickpeas with tahini vinaigrette

\$89 per full pan (serves 12-18 guests)

AUTUMN COBB SALAD (GF)

mesclun greens with blue cheese, roasted squash, chopped hard boiled eggs, chopped all-natural bacon and green goddess dressing

\$89 per full pan (serves 12-18 guests)

ANTIPASTO SALAD (v, GF)

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

\$89 per full pan (serves 12-18 guests)

CAESAR SALAD (v)

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

\$89 per full pan (serves 12-18 guests)

KALE CAESAR SALAD (v)

baby kale and shaved brussels sprouts with shaved parmesan, croutons and house-made Caesar dressing

\$89 per full pan (serves 12-18 guests)

HOT SIDES

POMME PUREE (v, GF)

with cream and butter

\$99 per half pan (serves 24-30 guests)

SWEETS 'N SQUASH (v, GF)

sweet potatoes and butternut squash with a touch of brown sugar and nutmeg

\$99 per half pan (serves 24-30 guests)

WHIPPED POTATOES (v, GF)

skin-on with cream and butter

\$99 per half pan (serves 24-30 guests)

CHEDDAR + CHIVE WHIPPED POTATOES (v, GF)

skin-on with cream, butter, chives and cheddar cheese

\$99 per half pan (serves 24-30 guests)

WHIPPED POTATOES & CAULIFLOWER (v, GF)

with cream and butter

\$99 per half pan (serves 24-30 guests)

ROASTED PETIT POTATOES (vegan, GF)

roasted mini potatoes with fresh herbs and lemon

\$99 per half pan (serves 24-30 guests)

SWEET POTATO GRITS (v, GF)

house-made grits infused with sweet potatoes

\$99 per half pan (serves 24-30 guests)

BRUSSELS & PANCETTA (GF)

shaved brussels sprouts with pancetta, onion and garlic

\$99 per half pan (serves 24-30 guests)

BAKED BEANS (vegan, GF)

sweet 'n tangy - made in-house

\$99 per half pan (serves 24-30 guests)

SAUTEED WINTER GREENS (vegan, GF)

with garlic and crushed red pepper

\$99 per half pan (serves 24-30 guests)

TAHINI ROASTED BUTTERNUT SQUASH (vegan, GF)

roasted butternut squash with a savory tahini sauce

\$99 per half pan (serves 24-30 guests)

CAULIFLOWER RICE (vegan, GF)

riced cauliflower with herbs and lemon

\$99 per half pan (serves 24-30 guests)

HERBY ROASTED WINTER VEGETABLES (vegan, GF)

roasted beets, parsnips, sweet potatoes and carrots with house-made chermoula

\$99 per half pan (serves 24-30 guests)

ACORN SQUASH AGRODOLCE (v, GF, DF)

roasted acorn squash with a sweet and sour agrodolce sauce, dried cranberries and toasted pepitas

\$99 per half pan (serves 24-30 guests)

BROCCOLI & BRUSSELS AGRODOLCE (v, GF, DF)

brussels sprouts and broccoli with a sweet and sour agrodolce sauce and dried cranberries

\$99 per half pan (serves 24-30 guests)

WILD RICE (vegan, GF)

wild rice mixture with mushrooms, hearty greens, herbs and spices

\$99 per half pan (serves 24-30 guests)

VANILLA ROASTED ACORN SQUASH (v, GF)

acorn squash roasted with a sweetened vanilla infused butter

\$99 per half pan (serves 24-30 guests)

Z'ATAR ROASTED CAULIFLOWER (vegan, GF)

spiced cauliflower with tahini, lemon & garlic

\$99 per half pan (serves 24-30 guests)

VEGETABLE SUCCOTASH (v, GF)

cherry tomato, white bean and butternut squash succotash with pomegranate molasses

\$99 per half pan (serves 24-30 guests)

CARROTS WITH GREMOLATA (vegan, GF)

roasted carrots with herby sunflower seed gremolata

\$99 per half pan (serves 24-30 guests)

CITRUS HARICOT VERTE (vegan, GF)

haricot verte with house-made citrus glaze

\$99 per half pan (serves 24-30 guests)

FENNEL HARICOT VERTE (vegan, GF)

haricot verte with shaved fennel and garlic

\$99 per half pan (serves 24-30 guests)

HOT SIDES, cont.

CREAMY WINTER GREENS (v, GF)

hearty greens with cream, parmesan and cheddar cheese - topped with toasted breadcrumb

\$99 per half pan (serves 24-30 guests)

BRAISED WHITE BEANS (v, GF)

with leeks, herbs, mozzarella and parmesan cheese

\$99 per half pan (serves 24-30 guests)

CHILLED SIDES

PICNIC POTATO SALAD (v, GF)

classic creamy potato salad

\$79 per half pan (serves 24-30 guests)

PICNIC PASTA SALAD (v)

classic creamy pasta salad

\$79 per half pan (serves 24-30 guests)

CLASSIC COLESLAW (v, GF)

creamy shaved vegetable coleslaw

\$79 per half pan (serves 24-30 guests)

COMPOSED QUINOA SALAD (vegan, GF)

quinoa with baby kale, roasted squash and house-made kale pesto

\$109 per half pan (serves 24-30 guests)

BROCCOLI QUINOA SALAD (v, GF, DF)

quinoa with roasted broccoli, fresh apples, sunflower seeds and honey-dijon vinaigrette

\$109 per half pan (serves 24-30 guests)

FARRO-BEET SALAD (v, DF)

farro with roasted beets and maple-dijon vinaigrette

\$109 per half pan (serves 24-30 guests)

FARRO-CAULIFLOWER SALAD (v)

farro with roasted cauliflower, sun-dried tomatoes, feta cheese and roasted garlic vinaigrette

\$109 per half pan (serves 24-30 guests)

FARRO-APPLE SALAD (v)

farro with arugula, radicchio, apples, chopped dates, parmesan and walnuts tossed in apple-cider vinaigrette

\$109 per half pan (serves 24-30 guests)

COMPOSED FARRO SALAD WITH CHICKEN (DF)

farro with grilled chicken breast, roasted butternut squash and roasted garlic vinaigrette

\$109 per half pan (serves 24-30 guests)

COMPOSED BULGUR WHEAT SALAD

cracked bulgur wheat with grilled chicken, shaved brussels sprouts, arugula and house-made pesto

\$109 per half pan (serves 24-30 guests)

COMPOSED MILLET SALAD (GF)

millet with baby kale, roasted butternut squash, pickled red onion, toasted hazelnuts, herbs + brown butter vinaigrette

\$109 per half pan (serves 24-30 guests)

BALSAMIC GREEN BEANS (vegan, GF)

blanched green beans with red onion, garlic and balsamic

\$109 per half pan (serves 24-30 guests)

MASSAGED KALE (vegan, GF)

massaged kale with parmesan and preserved lemon vinaigrette

\$109 per half pan (serves 24-30 guests)

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 KAHLUA 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