



*Corporate Breakfast &
Lunch Packages
Presented By*



Easy
Entertaining
Preserving Local Flavor Since 2006

(401) 437-6090 | EasyEntertainingRI.com | info@EasyEntertainingRI.com

Contact Us

Phone: (401) 437-6090 x2

E-mail: info@EasyEntertainingRI.com

Online: www.EasyEntertainingRI.com

Office Hours

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

Offices & Venue

166 Valley St BLD 10

Providence RI, 02909

How do I order?

You can order over the phone or via e-mail. Just contact us with the information presented above!

Can I have my order delivered?

Delivery is available for an additional charge based on location.

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.

What do the listed prices include?

The list prices on this menu are for food/beverage only. Bio-degradable paper plates may be added on for an additional \$1.25 per guest. Palm leaf plates may be added on for an additional \$3 per guest.

Are there any additional fees?

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 5% administrative fee. 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 accommodate you as best we can.

Order Notice & Availability

Most menu items are available with 1 weeks notice. Please note that these offerings are only available on weekdays.

Order Minimums

There is a 10 guest minimum for all corporate packages.

Pick-up and Delivery Services

We are happy to deliver your order to you. You will be assigned a delivery window based on the start time of your event. Delivery will incur an additional fee based on location. Pick-up is available for most of, but not all of, our menu items.

Individual Packaging

Most packages are able to be individually packaged. Please inquire with your booking agent. Individual packaging surcharges begin at \$3/guest depending on packaging needs.

Linen Rental

If you'd like to rent linens from us for your food table we'd be happy to accommodate. Banquet linens being at \$20 per linen and will incur pick up charges.

Breakfast Packages /

All packages are served on disposable catering trays or tins and include regular New Harvest Coffee with accompaniments. Decaf may be added on as needed. If you'd like a more elegant set-up please inquire with your booking agent.

Add biodegradable paper goods for +\$1.25 per guest | Add disposable palm leaf plates for +\$3 per guest
Individual packaging and labeling available from +\$3 per guest

Continental

House-baked Pastries

spiced carrot muffins, fruit crumble bars and savory cheddar popovers

Chopped Fruit Duet

melon & seasonal berries

\$11/guest

\$10/guest for pastry only, without fruit

Discounts may be available for events with 50+ guests. Inquire with your booking agent

EE's Signature Spread

Scrambled Cage-free Eggs (2 per guest)

Breakfast Sausage (3 links per guest)

Homestyle Breakfast Potatoes

Chopped Fruit Duet

melon & seasonal berries

\$16/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent

Gourmet Breakfast

Cheddar & Chive Frittata (v, GF)

cage-free eggs with cheddar cheese and garden chives

French Toast Bake

day-old bread baked in a sweetened custard, served with maple syrup
and butter

Chicken-Apple Sausage (3 per guest)

Chopped Fruit Duet

melon & seasonal berries

\$17/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent

The Healthy Choice

Egg White Frittata (v)

cage-free egg whites with cheddar cheese and garden chives

Chicken-Apple Sausage (3 per guest)

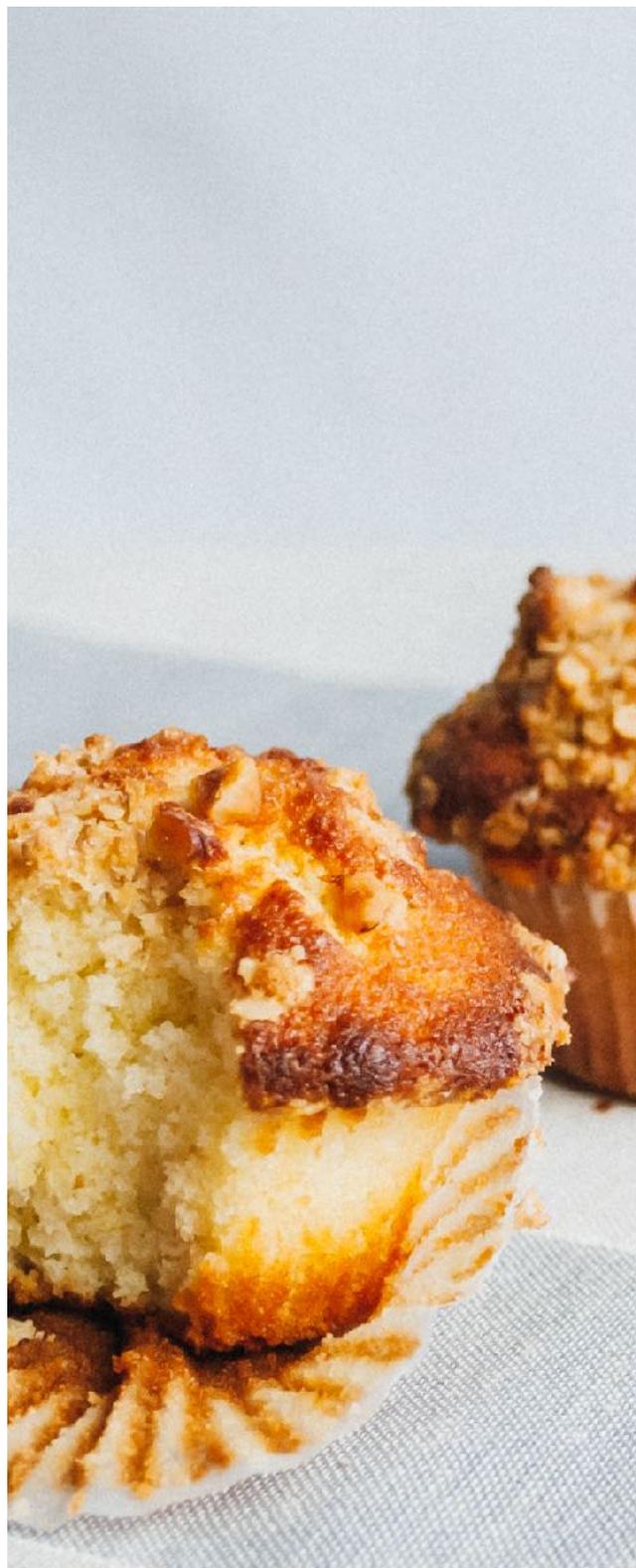
Chopped Fruit Duet

melon & seasonal berries

English Muffins

\$15/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent





Bagel Breakfast

NY Artisan Bagels

sesame, everything and plain

Accompaniments

cream cheese, fresh cucumbers, sliced onion and tomatoes, capers,
sliced lox

\$10/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent

Mamma's Breakfast

French Toast Bake

day-old bread baked in a sweetened custard, served with maple syrup
and butter

Chicken-Apple Sausage (3 per guest)

Chopped Fruit Duet

melon & seasonal berries

\$15/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent

Nonna's Strata

Tomato & Pesto Strata (v)

a savory style bread & egg casserole with fresh tomatoes and house-
made pesto

Breakfast Sausage (3 links per guest)

Chopped Fruit Duet

may be a combination of melon, grapes & seasonal berries

\$15/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent

Luncheons

Workplace Wonders & Luncheon Classics

Lunch Combo Packages

SMALL SANDWICH AND SIDE COMBO

choose any (2) **classic** sandwiches and (1) side.

\$11/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent

LARGE SANDWICH AND SIDE COMBO

choose any (3) **classic** sandwiches and (2) sides.

\$13/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent

Salads and Sides

the following may be ordered as part of the Sandwich and Side Combo

SEASONAL PASTA SALAD (vegan)

al dente pasta - vinaigrette based dressing

TRADITIONAL POTATO SALAD (v)

roasted local potatoes - traditional creamy dressing

PICNIC PASTA SALAD (v)

al dente pasta - traditional creamy dressing

NORTH FORK POTATO CHIPS

crispy salted chips straight from New York

CHOPPED FRUIT

melon and berries

SALADS

Cranberry-Almond Salad (v, GF)

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

Autumn Squash Salad (v, GF)

mesclun greens and arugula with roasted delicata squash, pomegranate seeds, toasted pumpkin seeds and a pesto vinaigrette (*nut free*)

Caesar Salad (v)

romaine with shaved parmesan, house-made croutons and a traditional creamy Caesar dressing

Harvest Salad (v, GF)

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

Classic Sandwiches

may be ordered as part of the SMLG Sandwich & Side Combo

CLASSIC TURKEY

sliced turkey breast with mesclun greens and aioli on house bread

SONOMA CHICKEN SALAD (DF)

house chicken salad with celery, red onion, chopped nuts, dried fruit and spices with mesclun greens in a wrap

CHICKEN CAESAR WRAP

grilled chicken breast with romaine lettuce, shaved parmesan and classic Caesar dressing in a wrap

VEGETARIAN CAESAR WRAP (v)

romaine lettuce with shaved parmesan and classic Caesar dressing in a wrap

HAM & CHEDDAR

sliced ham, cheddar cheese, mesclun greens, "everything but the bagel" spread, house focaccia

ITALIAN ON FOCACCIA

salami, fresh mozzarella, arugula, garden basil and red pepper aioli on house focaccia bread

VEGGIE BAGUETTE (vegan)

grilled zucchini, bell peppers and eggplant with chermoula and arugula on a baguette

SLIGHTLY SPICY VEGGIE (v)

roasted broccolini, arugula, ricotta cheese and pecorino on a ciabatta roll with a moderate Calabrian chili spread

Premium Sandwiches

incur a +\$2 up-charge per guest

THE CITRUS TURKEY

sliced turkey breast with arugula, herbed cheese spread and citrus aioli on house bread

TURKEY ON FOCACCIA

sliced turkey breast, smoked cheddar, bacon, garlic aioli and mesclun greens on house focaccia bread

CHICKEN PESTO ON FOCACCIA

sliced chicken breast with arugula, creamy pesto and sliced tomatoes on house focaccia

THE ITALIAN CIABATTA

sliced prosciutto, salami, roasted broccolini, ricotta cheese and pecorino on a ciabatta roll

ROAST BEEF

sliced roast beef, horseradish aioli and arugula on a ciabatta roll

Lunch Packages

All packages are served on disposable catering trays or tins and bottled water. If you'd like a more elegant set-up please inquire with your booking agent.

Add bio-degradable paper goods for +\$1.25 per guest | Add disposable palm leaf plates for +\$3 per guest
Individual packaging and labeling available from +\$3 per guest

The Bagged Lunch

choose any two classic sandwich offerings. Bagged lunches include a bag of North Fork potato chips, a chocolate chip cookie and a bottled water. Packaged individually with a menu sticker on each bag noting it's contents.

\$13/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent

Salad Bar

mesclun greens & baby spinach with...

toppings

radishes, tomatoes, cucumbers, roasted delicata squash, toasted sunflower seeds, feta cheese, dried cranberries

proteins

grilled all-natural chicken breast - quinoa - white beans

dressing

house-made pumpkin vinaigrette and apple cider vinaigrette

includes fresh baked focaccia bread

\$18/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent

Finger Sandwiches

Choose two styles of finger sandwiches

Chicken Salad, Turkey and Cheddar, Ham & Cheddar, Egg Salad,
Roast Beef or Tuna Salad

Caesar Salad

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

North Fork Potato Chips & Chocolate Chip Cookies

\$14/guest, choose two styles of sandwiches

Add a third style of sandwiches for +\$2/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent





Hot Pasta Luncheon

Sausage & Broccoli Rabe Pasta (DF)

short cut pasta with sweet Italian sausage, broccoli rabe and crushed tomato sauce

Kale Caesar Salad (v)

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

House Focaccia Bread

\$14/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent

Chicken BBQ

Molasses BBQ Chicken

pulled BBQ chicken with rolls, classic coleslaw and garlic aioli

Mac 'n Cheese (v)

short cut pasta in our signature cream sauce

Autumn Squash Salad (v, GF)

mesclun greens and arugula with roasted delicata squash, pomegranate seeds, toasted pumpkin seeds and a pesto vinaigrette
(nut free)

\$18/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent

Tomato Soup & Grilled Cheese Bar

Focaccia Grilled Cheese (v)

freshly baked focaccia bread grilled cheeses

Includes your choice of one style of soup...

Tomato Soup (vegan, GF), Chicken Tortilla Soup (GF, DF), Butternut-Pork Chili (GF, DF), Winter Vegetable Soup (vegan, GF), Chicken Orzo Soup (DF)

Chocolate Chip Cookies

freshly baked

\$14/guest

add additional styles of soups for +\$29/gallon

add a traditional Caesar salad for +\$2/guest

This package includes styling (the rental of Easy Entertaining's soup terrines and service ware and will incur a pick up fee for said items).

Discounts may be available for events with 50+ guests. Inquire with your booking agent

Mediterranean Luncheon

Mediterranean Pulled Chicken or Pork

your choice of all-natural chicken or pork braised with white wine, garlic, lemon and herbs

Greek Salad

chopped romaine - mesclun greens - kalamata olives - banana peppers - red onion - feta - chickpeas - red wine vinaigrette

Greek Orzo

orzo pasta with tomatoes, cucumbers, kalamata olives, feta cheese and red wine vinaigrette

Mezze

grilled flatbread strips, fresh feta cheese, carrots, cucumbers, kalamata olives, hummus and yogurt sauce

Tabbouli

cracked bulgur wheat with tomatoes, cucumbers, parsley and lemon

\$18/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent

Composed Salad Bar

Kale Caesar Salad (v)

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

Harvest Salad (v, GF)

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

Autumn Squash Salad (v, GF)

mesclun greens and arugula with roasted delicata squash, pomegranate seeds, toasted pumpkin seeds and a pesto vinaigrette
(nut free)

Composed Farro Salad with Chicken

farro with roasted butternut squash, grilled chicken and roasted garlic

\$16/guest

add grilled chicken breast to top salads with for +\$2/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent

Fajita Bar

Fajita Style Chicken

all-natural chicken cooked with seasonings and bell peppers

Accompaniments

flour tortillas, sour cream, cheddar cheese, tortilla chips and guacamole for guests to assemble their own fajitas

\$18/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent



Add something sweet!

ASSORTED COOKIE PLATTER

2 inch petit cookies - chocolate chip cookies - oatmeal cookies - spiced molasses cookies
SM Platter \$69 (12 of each cookies, 36 pieces total)
LG Platter \$129 (24 of each cookies, 72 pieces total)

BROWNIE COOKIES (GF/DF)

freshly baked
\$72 per 24

VEGAN FUNFETTI COOKIES

freshly baked
\$72 per 24

VEGAN CITRUS SHORTBREAD COOKIES

freshly baked
\$72 per 24

MOLASSES SANDWICH COOKIES

cream cheese frosting sandwiched between two spiced molasses cookies
\$79 per 24

OAMEAL SANDWICH COOKIES

cream cheese frosting sandwiched between two oatmeal cookies
\$79 per 24

BROWNIES

fresh baked
\$79 per 24

TURTLE BROWNIES

our classic brownies with a pecan-caramel topping
\$79 per 24

CHAI BLONDIES

freshly baked blondies with a twist
\$79 per 24

DOUBLE CHOCOLATE CAKE

chocolate cake with dark chocolate buttercream
\$59 per 7 inch cake
\$79 per 24 cake bites

VANILLA CRANBERRY CAKE

vanilla cake layers filled with cranberry jam and frosted with vanilla buttercream
\$59 per 7 inch cake
\$79 per 24 cake bites

CARROT CAKE

house-made carrot cake with classic cream cheese frosting
\$59 per 7 inch cake
\$79 per 24 cake bites

SALTED CARAMEL SPICE CAKE

Autumn spice cake with salted caramel buttercream
\$59 per 7 inch cake
\$79 per 24 cake bites

ALMOND-PRALINE CREAM PUFFS

house-made cream puff with an almond-praline filling
\$79 per 24 petit cream puffs

POT DE CRÈME (GF)

dark chocolate or white chocolate - served in 4 oz. glass jars
\$99 per 10 jars

YOGURT PANNA COTTA (GF)

house-made custard with seasonal fruit topper
\$79 per 24 petit disposable shooters
\$99 per 10 - 4 oz. glass jars

COFFEE PANNA COTTA (GF)

house-made coffee custard
\$79 per 24 petit disposable shooters
\$99 per 10 - 4 oz. glass jars

CARAMEL APPLE SPICE CAKE JARS

house-made spice cake layered with fresh caramel, whipped cream and apples
\$99 per 10 - 4 oz. glass jars

RICOTTA CHEESECAKE (GF)

house-made ricotta cheesecake over a cornmeal crumb
\$79 per 24 petit disposable shooters
\$99 per 10 - 4 oz. glass jars

CRANBERRY-ORANGE CHEESECAKE BARS

orange-cranberry cheesecake over dark chocolate crust
\$79 per 24 pieces

PUMPKIN BUTTERSCOTCH PUDDING

house-made pumpkin butterscotch pudding
\$79 per 24 petit disposable shooters
\$99 per 10 - 4 oz. glass jars

CRANBERRY-ORANGE TARTS

house-made cranberry orange curd
\$79 per 24 petit tartlets
\$99 per 10 single-serve tarts

CHOCOLATE-ORANGE TARTS

house-made chocolate-orange cremeux
\$74 per 24 tartlets
\$79 per 10 single-serve tarts

BANANA PUDDING

house-made banana pudding with house-made vanilla cookies and whipped cream

\$79 per 24 petit disposable shooters

\$99 per 10 - 4 oz. glass jars

COCONUT CREAM TARTS OR JARS

house-made coconut custard in a sweet pastry shell with rum-spiked whipped cream

\$79 per 24 tartlets | \$99 per 10 single-serve tarts

\$99 per 10 - 4 oz. glass jars

CANNOLI CHIPS

house-made cannoli chips with a sweetened mascarpone-ricotta dip, chocolate chips and sprinkles

\$99

Beverages

BOTTLED WATER

\$2

YACHT CLUB SODAS

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

\$2.5

NEW HARVEST COFFEE

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

\$29/gallon

TEA

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

\$29/gallon

JUICE

Orange - Apple - Cranberry - Grapefruit - per 1 L. carafe -
serves 5

\$7/carafe

ORGANIC ICED TEAS

Tropical Mango Passionfruit - Wild-berry Hibiscus -
unsweetened - (16) 8 oz. servings

\$16

LEMONADE

Natalies Classic or Strawberry Lemonade - 8 oz. single serving
bottles

\$3 (12 pc. minimum)

Delivery

Based on location. Quoted prices are for weekday deliveries between 7:30a - 5:00p

PROVIDENCE, EAST PROVIDENCE, CRANSTON, NORTH PROVIDENCE

\$15

PAWTUCKET, CENTRAL FALLS, JOHNSTON

\$20

LINCOLN, BARRINGTON, SMITHFIELD

\$25

WARWICK, WEST WARWICK, WARREN, CUMBERLAND

\$30

SCITUATE, WOONSOCKET, NORTH SMITHFIELD, EAST GREENWICH, BRISTOL

\$35

COVENTRY, GLOCESTER, FOSTER, EXETER

\$40

NORTH KINGSTOWN, WEST GREENWICH BURRELLVILLE

\$45

WAKEFIELD, TIVERTON, PORTSTMOUTH, NARRAGANSETT, JAMESTOWN, SOUTH KINGSTOWN, RICHMOND, LITTLE COMPTON, NEWPORT, MIDDLETOWN, HOPKINTON, CHARLESTOWN, WESTERLY

\$60

Inquire with your booking agent for out of state locations.