



Lunch & Dinner
Presented By



**Easy
Entertaining**
PRESERVING LOCAL FLAVOR SINCE 2006

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, date and time of day.

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 packages on this menu include disposable chaffing dishes and bio-degradable plates and cutlery.

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 all delivery and pick up orders. 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 inform you on the ingredients in your chosen menu. Modification options may be limited.

Order Notice

Most menu items are available with 72 hours notice.

Order Minimums

Packages on this menu require a minimum of 25 guests.

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, date and time of day. If you are ordering for pick up, a pick up time or window will be assigned to you based on availability.

Signature Packages

Items in packages are all delivered warm in disposable containers. Inquire with a booking agent about a styled delivery or serviced event.

All packages are based on a 25 guest minimum and are served on disposable catering trays or tins. Packages include disposable, biodegradable paper goods for your guests. If you'd like a more elegant set-up please inquire with your booking agent.

Upgrade to disposable palm leaf plates for +\$3 per guest

Pasta Dinner

Pesto Pasta (v)

short-cut pasta with house-made pesto (nut free), corn and arugula

Antipasto Salad (v, GF)

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

Focaccia (vegan)

freshly baked

\$16/guest

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

Summer BBQ

Ginger-Molasses Brisket (GF, DF)

grass-fed, pulled

Molasses Braised Chicken (GF, DF)

slow braised chicken with molasses & spices - pulled

Accompaniments

freshly baked rolls and creamy coleslaw

Mac 'n Cheese (v)

short cut pasta in our signature cream sauce

Beach House Salad (v, GF)

mesclun greens, tomatoes, cucumbers, corn, crispy GF onion strings and
house-made green goddess dressing

Picnic Potato Salad

classic creamy potato salad

\$29/guest



Build Your Own

Items in packages are all delivered warm in disposable containers. Inquire with a booking agent about a styled delivery or serviced event.

Choose one protein, one salad, and two sides	\$29/guest
Choose one protein, one salad, and three sides	\$30/guest
Choose two proteins, one salad, and two sides	\$33/guest
Choose two proteins, one salad, and three sides	\$36/guest

All packages include our freshly baked focaccia bread, biodegradable plates, & cutlery.

Pricing is based on a 25 guest minimum. Hosting less than 25 guests? We have options for more intimate groups starting at 10 guests. Inquire with a booking agent for pricing and details

Included Proteins

Pesto Grilled Chicken (GF)	Caprese Chicken Breast (GF)
Herb Grilled Chicken (GF, DF)	Garlic & Herb Pork Tenderloin (GF, DF)
Chicken Marsala	Green Goddess Pork Loin (GF)
Chicken Piccata	Pulled Pork (GF, DF)
Peach + Goat Cheese Chicken (GF)	Burst Tomato White Fish (GF, DF)
Lemon Caper Chicken (GF, DF)	

Protein Upgrades (+\$5/pp)

Grilled Tri-Tip (GF, DF)	Baked Salmon
Steak Tips (GF, DF)	Miso Glazed Salmon (GF, DF)
Braised Short Ribs (GF, DF)	Parmesan Crusted Halibut
Seared White Fish (GF, DF)	Brown Butter Scallops (GF)

Salad Options

Citrus Salad (v, GF, DF)	Beach House Salad (v, GF)
Summer Salad (v, GF)	Caesar Salad (v)
Berry-Balsamic Salad (v, GF)	Mediterranean Salad (v, GF)

Side Options

Pasta

Baked Ziti (v)
Mushrooms & Sun-dried Tomato Pasta (v)
Butter-Miso "Cacio Pepe" (v)
Burst Tomato Pasta (vegan)
Classic Pesto Pasta (v)
Pistachio Pesto Pasta (v)
Mac 'n Cheese (v)
Burst Tomato Mac 'n Cheese (v)
Creamy Leek Pasta (vegan)

Veggies

Grilled Asparagus (vegan, GF)
Grilled Vegetables (vegan, GF)
Composed Vegetable Salad (v, GF)
Corn on the Cobb (v, GF)
Vegetable Succotash (vegan, GF)
Z'atar Roasted Cauliflower (vegan, GF)
Traditional Caprese Salad (v, GF)
Balsamic Green Beans (vegan, GF)
Grilled Eggplant with Muhammara (vegan)

Potatoes & Starches

Classic Whipped Potatoes (v, GF)
Cheddar & Chive Whipped Potatoes (v, GF)
Whipped Potatoes & Cauliflower (v, GF)
Roasted Petit Potatoes (vegan, GF)
Baked Beans (vegan, GF)
Composed Quinoa Salad (v, GF)
Wild Rice Salad (v, GF)

a la carte Entrees + Sides

Add to your package from our
a la carte selections!

Perfect Poultry

HERB GRILLED CHICKEN BREAST (GF/DF)

herb brined all-natural chicken breast - grilled
\$160 per half pan (12 - 6 oz. chicken breasts)

PEACH & GOAT CHEESE CHICKEN BREAST (GF)

grilled all-natural chicken breast topped with peach mustard,
goat cheese and balsamic
\$160 per half pan (12 - 6 oz. chicken breasts)

LEMON-CAPER CHICKEN (GF/DF)

grilled all-natural chicken breast with house-made lemon-
caper relish
\$160 per half pan (12 - 6 oz. chicken breasts)

PESTO GRILLED CHICKEN (GF)

grilled all-natural chicken breast with house-made pesto (*nut
free*)
\$160 per half pan (12 - 6 oz. chicken breasts)

CHICKEN MARSALA

seared, thinly sliced chicken breast - mushroom & marsala
wine sauce
\$160 per half pan (16 - 4 oz. pieces)

CHICKEN PICCATA

breaded & seared chicken breast in a lemon-butter caper
sauce
\$160 per half pan (16 - 4 oz. pieces)

DIJON CHICKEN BREAST (GF)

all-natural chicken breast with mustard glaze and white wine
au jus
\$160 per half pan (12 - 6 oz. chicken breasts)

CAPRESE CHICKEN BREAST (GF)

all-natural chicken breast with tomatoes, basil, mozzarella
and balsamic glaze
\$160 per half pan (12 - 6 oz. chicken breasts)

COCONUT GRILLED CHICKEN (GF/DF)

all-natural chicken breast marinated with coconut milk, lime
and spices - grilled
\$160 per half pan (12 - 6 oz. chicken breasts)

HERB ROASTED CHICKEN (GF/DF)

brined & roasted all-natural chicken - whole chicken cut into
8 pieces
\$160 per half pan (16 pieces)

FRIED CHICKEN BREAST

all-natural 3 oz. chicken breast - fried
\$160 per half pan (12 - 3 oz. chicken breasts)

NASHVILLE HOT FRIED CHICKEN BREAST

all-natural 3 oz. chicken breast - fried - spiced bacon fat
mop
\$160 per half pan (12 - 3 oz. chicken breasts)

COFFEE BRAISED CHICKEN (GF/DF)

slow braised chicken with coffee & spices - pulled
\$160 per half pan (4 lb., serves 10-12 guests)

MOLASSES BRAISED CHICKEN (GF/DF)

slow braised chicken with molasses & spices - pulled
\$160 per half pan (4 lb., serves 10-12 guests)

MEDITERRANEAN PULLED CHICKEN (GF/DF)

chicken braised with white wine, oregano, garlic and lemon -
pulled
\$160 per half pan (4 lb., serves 10-12 guests)

PULLED SMOKED CHICKEN (GF/DF)

chicken thighs smoked in-house and pulled
\$160 per half pan (4 lb., serves 10-12 guests)

Seafood

SEARED SCALLOPS w/PESTO (GF)

seared sea scallops with house-made pistachio pesto
\$249 per half pan (serves 10-12 guests)

BROWN BUTTER SEARED SCALLOPS (GF)

sea scallops seared in brown butter with herbs, lemon & garlic
\$259 per half pan (serves 10-12 guests)

PARMESAN CRUSTED HALIBUT

sustainably sourced halibut - parmesan, garlic & herb crumb topper
\$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)

BURST TOMATO WHITE FISH (GF/DF)

sustainably sourced cod or haddock with burst tomatoes, garlic and garden basil
\$189 per half pan (12 - 6oz. filets)

PROSCIUTTO WRAPPED WHITE FISH (GF/DF)

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

NICOISE WHITE FISH (GF/DF)

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

BLUEBERRY BBQ SALMON (GF/DF)

sustainably sourced salmon with our signature blueberry BBQ sauce
\$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)

DUKKAH SPICED SALMON (GF/DF)

sustainably sourced salmon with dukkah seasoning and a pickled vegetable medley topper
\$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

CHIMICHURRI PORK LOIN (GF/DF)

roasted & sliced pork loin topped with house-made chimichurri
\$150 per half pan (4 lb., serves 10-12 guests)

GREEN GODDESS PORK LOIN (GF)

roasted & sliced pork loin topped with creamy house-made herb sauce
\$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)

GARLIC & HERB PORK TENDERLOIN (GF/DF)

all-natural tenderloin - roasted garlic & herb rub - roasted & sliced
\$190 per half pan (4 lb., serves 10-12 guests)

CORNBREAD STUFFED PORK LOIN (GF/DF)

all-natural loin - peach-cornbread stuffing - roasted & sliced
\$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)

PORK MILANESE

crispy panko crusted all-natural pork chops with house-made pesto
\$190 per half pan (16 - 4 oz. cutlets)

PULLED PORK (GF/DF)

all-natural pork shoulder, dry rubbed and smoked in-house - pulled
\$150 per half pan (4 lb., serves 10-12 guests)

Beef

BEEF TENDERLOIN (GF/DF)

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

STEAK TIPS (GF/DF)

grilled grass-fed tips - onion, garlic & herb marinade
\$210 per half pan (4 lb., serves 10-12 guests)

GRILLED TRI-TIP (GF/DF)

tender, grilled tri-tip steak with house-made salsa verde
\$210 per half pan (4 lb., serves 10-12 guests)

HERB GRILLED SIRLOIN FLANK (GF/DF)

grass-fed - grilled to medium rare
\$210 per half pan (4 lb., serves 10-12 guests)

BRAISED SHORT RIBS (GF/DF)

sustainably sourced short ribs braised with tomato, red wine
& herbs - pulled off the bone
\$210 per half pan (4 lb., serves 10-12 guests)

BLUEBERRY BBQ SHORT RIBS (DF)

sustainably sourced short ribs, boneless, with house-made
blueberry BBQ sauce
\$210 per half pan (4 lb., serves 10-12 guests)

GINGER-MOLASSES BRISKET (GF/DF)

grass-fed - pulled or sliced
\$210 per half pan (4 lb., serves 10-12 guests)

HERB BRISKET (GF/DF)

grass-fed - pulled or sliced
\$210 per half pan (4 lb., serves 10-12 guests)

Lamb

COCOA-ESPRESSO LAMB TENDERLOIN (GF/DF)

house rub
\$395 per half pan (4 lb., serves 10-12 guests)

LAMB BURGERS

house-made lamb burgers with tangy feta-yogurt spread,
comes with your choices of pita or brioche buns
\$230 per half pan (12- 6 oz. burgers per pan)

LAMB KEBABS

herby garlic lamb kebabs with tangy feta yogurt spread
and pita bread
\$255 per half pan (4 lb., serves 10-12 guests)

Vegan/Vegetarian

CAULIFLOWER STEAKS (VEGAN, GF)

spiced cauliflower steaks with tahini, parsley, pecans and
pomegranate molasses
\$99 per half pan (serves 8 guests as an entree)

WHOLE ROASTED CAULIFLOWER (VEGAN, GF)

whole cauliflower head - tomato rub - roasted & served
with pesto
\$89 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 (v, GF)

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

Pastas

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)

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)

BURST TOMATO PASTA (vegan)

short cut pasta in a burst tomato and garlic pan sauce
\$109 per half pan (serves 8 as an entree)

BURST TOMATO PASTA WITH CHICKEN (DF)

short cut pasta in a burst tomato and garlic pan sauce with diced chicken breast
\$109 per half pan (serves 8 as an entree)

PESTO PASTA (v)

short-cut pasta with house-made pesto (nut free), corn and arugula
\$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 with house-made pesto (nut free), corn, arugula and diced chicken breast
\$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)

PISTACHIO PESTO PASTA (v)

short cut pasta house-made pistachio pesto, fresh peas, arugula and a touch of lemon
\$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)

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)

LOBSTER MAC 'N CHEESE

short cut pasta in our signature cream sauce with lobster meat
\$175 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

BURST TOMATO MAC 'N CHEESE (v)

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

GRILLED VEGETABLE ZITI (vegan)

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)

ARTICHOKE & LEMON PASTA (VEGAN)

spaghetti in a grilled 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)

SUMMER CORN & SHRIMP PASTA

short cut pasta in a creamy corn béchamel sauce with poached shrimp
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

SUMMER CORN & CHICKEN PASTA

short cut pasta in a creamy corn béchamel sauce with diced chicken breast
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

ORECCHIETTE WITH CLAMS

orecchiette pasta with herb butter, fresh lemon and chopped clams, topped with a buttery crumb
\$109 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

MUSHROOM & SUNDRIED TOMATO PASTA (v)

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

Salads

CITRUS SALAD (v, GF, DF)

mesclun greens with fresh orange segments, quinoa, radishes, pickled onion and citrus vinaigrette

\$79 per full pan (serves 12-18 guests)

MEDITERRANEAN SALAD (v, GF)

mesclun greens and arugula with pickled figs, crispy artichokes, preserved lemons, shaved parmesan and citrus vinaigrette

\$79 per full pan (serves 12-18 guests)

BERRY-BALSAMIC SALAD (v, GF)

mesclun greens with strawberries, goat cheese, almonds, pickled onions and honey-balsamic vinaigrette

\$79 per full pan (serves 12-18 guests)

PROSCIUTTO & MELON SALAD (GF, DF)

mesclun and arugula with canteloupe, prosciutto, fresh cucumbers and lemon-herb vinaigrette

\$79 per full pan (serves 12-18 guests)

SUMMER CORN SALAD

little gem lettuces with pickled peaches, cornbread croutons, manchego cheese, pork belly lardons and charred corn vinaigrette

\$79 per full pan (serves 12-18 guests)

SUMMER SALAD (v, GF)

mesclun greens with asparagus, quinoa, goat cheese, fresh tomatoes and lemon-herb vinaigrette

\$79 per full pan (serves 12-18 guests)

BEACH HOUSE SALAD (v, GF)

mesclun greens, tomatoes, cucumbers, corn, crispy GF onion strings and house-made green goddess dressing

\$79 per full pan (serves 12-18 guests)

GREEK SALAD (v, GF)

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

\$79 per full pan (serves 12-18 guests)

COBB SALAD (GF)

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

\$79 per full pan (serves 12-18 guests)

ANTIPASTO SALAD (v, GF)

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

\$79 per full pan (serves 12-18 guests)

CAESAR SALAD (v)

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

\$79 per full pan (serves 12-18 guests)

PEACH & HALLOUMI SALAD (v, GF)

mesclun greens and arugula with fresh peaches, grilled halloumi cheese, pickled onions and white wine vinaigrette

\$79 per full pan (serves 12-18 guests)

Hot Sides

POMME PUREE (v, GF)

with cream and butter

\$89 per half pan (serves 24-30 guests)

WHIPPED POTATOES (v, GF)

skin-on with cream and butter

\$89 per half pan (serves 24-30 guests)

CHEDDAR + CHIVE WHIPPED POTATOES (v, GF)

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

\$89 per half pan (serves 24-30 guests)

WHIPPED POTATOES & CAULIFLOWER (v, GF)

with cream and butter

\$89 per half pan (serves 24-30 guests)

ROASTED PETIT POTATOES (vegan, GF)

roasted mini potatoes with fresh herbs and lemon

\$89 per half pan (serves 24-30 guests)

GRILLED ASPARAGUS (vegan, GF)

with lemon and crushed red pepper

\$89 per half pan (serves 24-30 guests)

GRILLED VEGETABLES (vegan, GF)

zucchini, eggplant and bell peppers with garden herbs and balsamic reduction

\$89 per half pan (serves 24-30 guests)

CAULIFLOWER RICE (vegan, GF)

riced cauliflower with herbs and lemon

\$89 per half pan (serves 24-30 guests)

MUSHROOM WILD RICE (vegan, GF)

wild rice blend with mushrooms, wilted greens and a savory seasoning blend

\$89 per half pan (serves 24-30 guests)

GRILLED EGGPLANT WITH MUHAMARRA (vegan)

grilled eggplant with a house-made spicy red pepper sauce *(made with almonds and breadcrumb)*

\$89 per half pan (serves 24-30 guests)

CORN ON THE COBB (vegan, GF)

Summer corn with herbs & butter

\$89 per half pan (18-24 half sized corn on the cobb pieces)

Z'ATAR ROASTED CAULIFLOWER (vegan, GF)

spiced cauliflower with tahini, lemon & garlic

\$89 per half pan (serves 24-30 guests)

VEGETABLE SUCCOTASH (v, GF)

tomato, white bean and zucchini succotash with pomegranate molasses

\$89 per half pan (serves 24-30 guests)

CARROTS WITH GREMOLATA (vegan, GF)

roasted carrots with herby sunflower seed gremolata

\$89 per half pan (serves 24-30 guests)

CITRUS HARICOT VERTE (vegan, GF)

haricot verte with house-made citrus glaze

\$89 per half pan (serves 24-30 guests)

FENNEL HARICOT VERTE (vegan, GF)

haricot verte with shaved fennel and garlic

\$89 per half pan (serves 24-30 guests)

BAKED BEANS (vegan, GF)

sweet 'n tangy - made in-house

\$89 per half pan (serves 24-30 guests)

Chilled Sides

PICNIC POTATO SALAD (v, GF)

classic creamy potato salad
\$69 per half pan (serves 24-30 guests)

PICNIC PASTA SALAD (v)

classic creamy pasta salad
\$69 per half pan (serves 24-30 guests)

CLASSIC COLESLAW (v, GF)

creamy shaved vegetable coleslaw
\$69 per half pan (serves 24-30 guests)

GREEK ORZO SALAD (v)

orzo pasta with tomatoes, cucumbers, kalamata olives, feta cheese and red wine vinaigrette
\$69 per half pan (serves 24-30 guests)

COMPOSED QUINOA SALAD (v, GF)

quinoa with tomatoes, corn, cucumbers, pesto (nut free) and arugula
\$99 per half pan (serves 24-30 guests)

CAPRESE QUINOA SALAD (v, GF)

quinoa with tomatoes, petit mozzarella, garden basil and balsamic reduction
\$99 per half pan (serves 24-30 guests)

TRADITIONAL CAPRESE SALAD (v, GF)

tomatoes, petit mozzarella, garden basil and balsamic reduction
\$79 per half pan (serves 24-30 guests)

COMPOSED FARRO SALAD (DF)

farro with grilled chicken breast, fresh corn and roasted garlic
\$99 per half pan (serves 24-30 guests)

COUS COUS + HALLOUMI SALAD (v)

cous cous with grilled asparagus and zucchini, arugula, kalamata olives, halloumi cheese, pesto (nut free) and fresh lemon
\$99 per half pan (serves 24-30 guests)

COMPOSED VEGETABLE SALAD (v, GF)

grilled asparagus, zucchini and bell peppers, fresh radishes and tomatoes, green goddess dressing, sunflower seeds
\$79 per half pan (serves 24-30 guests)

SOY CUCUMBER SALAD (vegan, GF)

fresh cucumbers with scallions, cilantro and soy-ginger dressing
\$79 per half pan (serves 24-30 guests)

WILD RICE SALAD (v, GF)

wild rice with feta, mint, basil, pickled radishes, asparagus and white wine vinaigrette
\$99 per half pan (serves 24-30 guests)

ELOTE CORN SALAD (v, GF)

grilled corn with cilantro, jalapeno, cotija cheese and a creamy lime dressing
\$99 per half pan (serves 24-30 guests)

BALSAMIC GREEN BEANS (vegan, GF)

blanched green beans with red onion, garlic and balsamic
\$89 per half pan (serves 24-30 guests)

Sweet Tooth

COOKIES, CAKES, TARTS & MORE

Cakes & Cake Bites

VANILLA BERRY CAKE

vanilla cake with seasonal berry jam and vanilla Swiss meringue buttercream

\$68 per 7 inch cake

\$64 per 24 cake bites

CARROT CAKE

house-made carrot cake with classic cream cheese frosting

\$68 per 7 inch cake

\$64 per 24 cake bites

LEMON MERINGUE CAKE

freshly baked lemon cake with Swiss meringue buttercream and torched meringue

\$68 per 7 inch cake

\$64 per 24 cake bites

EARL GREY TEA CAKE

earl grey infused tea cake with peach jam filling and cardamom spiced Swiss meringue buttercream

\$68 per 7 inch cake

\$64 per 24 cake bites

RED VELVET CAKE

freshly baked red velvet cake with house-made cream cheese frosting

\$72 per 7 inch cake

\$64 per 24 cake bites

DOUBLE CHOCOLATE CAKE

chocolate cake with dark chocolate buttercream

\$68 per 7 inch cake

\$64 per 24 cake bites

COCONUT CAKE BITES

house-made coconut cake with pineapple jam filling and citrus Swiss meringue buttercream

\$68 per 7 inch cake

\$64 per 24 cake bites

Dessert Jars

STRAWBERRY SHORTCAKE JARS

vanilla cake layered with macerated strawberries and fresh whipped cream

\$99 per 10 - 4 oz. glass jars

RICOTTA CHEESECAKE (GF)

house-made ricotta cheesecake over a 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 in a sweet pastry shell with rum-spiked whipped cream

\$99 per 10 - 4 oz. glass jars

POT DE CRÈME (GF)

dark chocolate or white chocolate - served in 4 oz. glass jars

\$99 per 10 jars

Dessert Bites

ASSORTED PETIT COOKIE PLATTER

2 inch petit cookies - chocolate chip cookies - lemon sugar cookies - chocolate mint cookies
SM Platter \$69 (12 of each cookies, 36 pieces total)
LG Platter \$99 (24 of each cookies, 72 pieces total)

ASSORTED PETIT COOKIE PLATTER (*Allergen Friendly*)

2 inch petit cookies - vegan/GF lemon sugar cookies - vegan funfetti cookies - vegan/GF chocolate mint cookies
SM Platter \$79 (12 of each cookies, 36 pieces total)
LG Platter \$110 (24 of each cookies, 72 pieces total)

CHOCOLATE CHIP COOKIES

freshly baked
12 full sized cookies \$59
24 petit, 2 inch cookies \$59

CHOCOLATE MINT COOKIES (vegan, GF)

freshly baked
\$59 per 24 petit, 2 inch cookies

VEGAN FUNFETTI COOKIES

freshly baked
\$59 per 24 petit, 2 inch cookies

LEMON SANDWICH COOKIES

cream cheese frosting sandwiched between two lemon sugar cookies
\$59 per 24

WHOOPIE PIES

marshmallow frosting sandwiched between two chocolate cake rounds
\$59 per 24

BROWNIES

fresh baked
\$79 per 24

TURTLE BROWNIES

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

RASPBERRY CHEESECAKE BARS

white chocolate-raspberry cheesecake over a dark chocolate cookie crust
\$79 per 24 pieces

BLACKBERRY-ORANGE CHEESECAKE BARS

orange infused cheesecake with blackberry jam over an herby graham cracker crust
\$99 per 24 pieces

LEMON BLONDIES (vegan, GF)

vegan/GF lemon infused blondies with a lemon glaze
\$79 per 24 pieces

YOGURT PANNA COTTA (GF)

house-made custard with macerated strawberries on top
\$79 per 24 petit disposable shooters

COFFEE PANNA COTTA (GF)

house-made coffee custard
\$79 per 24 petit disposable shooters

LEMON-BLUEBERRY CAKE

SHOOTER (vegan, GF)
vegan lemon cake layered with blueberry jam and coconut buttercream frosting
\$79 per 24 petit disposable shooters

PETIT S'MORES TARTS

dark chocolate and torched meringue in graham cracker tart shells
\$79 per 24 tartlets

PETIT COCONUT CREAM TARTLETS

house-made coconut custard with rum-spiked whipped cream in a petit tart shell
\$89 per 24 tartlets

PETIT LEMON MERINGUE TARTS

house-made lemon curd and torched meringue in a petit tart shell
\$89 per 24 tartlets

HIBISCUS-GINGER BITES

hibiscus curd in a petit waffle cone with candied ginger
\$79 per 24 cones

LEMON-BLUEBERRY CREAM PUFFS

cream puffs with lemon-blueberry cream filling
\$79 per 24 cream puffs

DARK CHOCOLATE FRANGELICO CREAM PUFFS

cream puffs with frangelico infused chocolate filling
\$86 per 24 cream puffs

ALMOND-PRALINE CREAM PUFFS

cream puffs with an almond-praline filling, topped with torched meringue
\$86 per 24 cream puffs

****Summer Dessert Special** STRAWBERRY-RHUBARB PIE BARS**

strawberry rhubarb compote baked over house-made shortbread crust with a crumb topping and white chocolate drizzle
\$72 per 24 bars



Strawberry Rhubarb Pie Bars