



Easy
Entertaining
PRESERVING LOCAL FLAVOR SINCE 2006

PLATTERS

(401) 437-6090 | EASYENTERTAININGRI.COM

FAQs + ORDERING INFORMATION

HOW DO I ORDER?

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

CAN I HAVE MY ORDER DELIVERED?

Delivery is available for an additional charge based on location, date and time of day for orders that meet a food & beverage minimum of \$250 M-TH. Delivery minimum on Fr-Sunday is \$500 and subject to availability. A delivery window will be assigned the week of your event.

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 prices on this menu are for food items only, picked up or delivered in bio-degradable palm leaf platters or disposable catering tins if the item requires reheating.

ARE THERE 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 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.

CAN YOU ACCOMMODATE ALLERGIES / DIETARY RESTRICTIONS?

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. We are unable to modify menu items from our pick up/delivery offerings.

ORDER NOTICE

Most menu items are available with 72 hours notice.

ORDER MINIMUMS & PICK UP

There is a \$250 Food & Beverage minimum for all orders placed. In some cases, we may be available for pick up. Pick up can generally be accommodated M-F 9am-4pm. It is also subject to the minimum.

CONTACT

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

OFFICE HOURS

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

BITES + NOSHES

SERVED IN BIO-DEGRADABLE PALM LEAF BOXES

VEGETARIAN FRIENDLY

CLASSIC CHEESE PLATTER (v)

cheddar, pepper jack and monterey jack cheeses with fresh grapes and artisanal crackers

SM Platter \$89 (3 lb. of cheese)

LG Platter \$109 (6 lb. of cheese)

ARTISANAL CHEESE PLATTER (v)

manchego cheese, smoked gouda, Great Hill blue cheese and Bucheron goat cheese with pickled vegetables, tomato jam, crackers and petit toasts

\$179

CLASSIC CRUDITE PLATTER (v, GF)

cucumbers, celery, carrots, cherry tomatoes and radishes with house-made green goddess dip and classic hummus

SM Platter \$49 (serves 10-15)

LG Platter \$69 (serves 20-30)

ACCOMPANIMENTS

the perfect addition to any cheese or charcuterie platter - includes marinated olives, honey brittle, fresh grapes and crostini

\$59 (Get it with GF toast points +\$15)

CROSTINI PLATTER (v)

build your own - garlic crostini with an assortment of spreads and toppers: whipped feta cheese, house-made olive tapenade, nut-free pesto and tomato salad

\$99

PRETZEL BITES (v)

salted pretzel nuggets with honey mustard and pimiento cheese dip

\$79

MEZZE PLATTER (v)

cucumbers, carrots, grilled flatbread strips, marinated feta cheese, kalamata olives, classic hummus, yogurt sauce and house-made romesco

\$99

HOMEMADE CHIP PLATTER (v, GF)

ranch seasoned potato chips and salt 'n vinegar sweet potato chips with caramelized onion dip

\$79

SNACKING PLATTER (v)

carrots and celery with Monterey Jack cheese, grilled flatbread strips, artisanal crackers, classic hummus and house-made cheese dip

\$89

VEGGIE-PASTO PLATTER (v)

green olives, kalamata olives, eggplant caponata, marinated artichokes, pickled green peppers, herb marinated petit mozzarella, fontina cheese, crostini and house-made focaccia bread

\$99

VEGETARIAN CALZONE PLATTER (v)

zucchini, mushrooms and bell peppers with pesto and mozzarella cheese - 45-50 slices per platter

\$99

EGGPLANT PARMESAN CALZONE (v)

eggplant with ricotta, mozzarella cheese and house-made tomato sauce - 45-50 slices per platter

\$99

FOR THE FOODIES

CHARCUTERIE PLATTER

fontina cheese, herbed gouda cheese, sliced prosciutto, coppa, salame, pickled vegetables, spicy brown mustard, pesto and crostini

\$198

SHRIMP COCKTAIL PLATTER (GF)

poached shrimp with traditional cocktail sauce and a creamy brown butter-pepperoncini infused dip

SM Platter \$109 (60 poached shrimp, ~2 lb.)

LG Platter \$159 (120 poached shrimp, ~4 lb.)

FOR THE FOODIES, cont.

SEAFOOD PLATTER

house-made pickled shrimp alongside pimiento-crab dip, cornichon relish, pickled celery and crackers

\$159 (make this GF for +\$10)

ASSORTED SANDWICH BITES

1-2 bites per slider - pimiento cheese + pickle bites - green goddess chicken bites - petit BLTs - 16 of each per platter, 48 pieces total

\$150 (make this GF for +\$10)

SIRLOIN BEEF SLIDERS

build your own - roasted and thinly sliced beef with 24 potato rolls, horseradish-blue cheese spread and chipotle aioli

\$230

BEEF TENDERLOIN SLIDERS

build your own - roasted and thinly sliced beef tenderloin with 24 potato rolls, horseradish-blue cheese spread and chipotle aioli

\$325

PORK TENDERLOIN SLIDERS

build your own - roasted and thinly sliced pork tenderloin with 24 potato rolls, honey mustard and creamy pesto

\$199

HAM SLIDERS

build your own - sliced honey ham with 24 potato rolls, honey mustard and creamy pesto

\$139

BUFFALO CHICKEN DIP

house-made buffalo chicken dip with celery, carrots & grilled flatbread for dipping

\$79

BUFFALO CHICKEN CALZONE PLATTER

house-made buffalo sauce - shredded chicken - cheddar cheese - served with house-made ranch for dipping - 45-50 slices per platter

\$99

MEATBALL CALZONE PLATTER

all-beef meatballs with house-made tomato sauce and mozzarella cheese - 45-50 slices per platter

\$99

ITALIAN CALZONE PLATTER

ham - salami - banana peppers - mozzarella cheese - 45-50 slices per platter

\$99

GRILLED FLATBREADS

bite size squares - 60-80 pieces per platter - served room temperature - choose 1 style per platter. We cannot offer a mixed platter.

Classic (v)

house-made crushed tomato sauce with artisanal cheeses and garden herbs

White Pesto (v)

house-made, nut-free pesto - ricotta cheese - mozzarella cheese - arugula

BBQ Chicken

tangy Carolina BBQ sauce - all-natural chicken - caramelized onions - arugula - artisanal cheese blend

Summer Corn (v)

ricotta cheese - summer corn - house-made romesco sauce - arugula - basil - mozzarella cheese

Buffalo Chicken

buffalo braised and pulled chicken, blue cheese, grilled onions, mozzarella cheese and green goddess sauce

Chicken + Mushroom

chopped chicken - roasted mushrooms - sun-dried tomatoes - chopped spinach - house-made cheese sauce

\$99

PETIT BITES

TOMATO POPOVERS (v)

savory popovers with house-made tomato jam and cheddar cheese with basil aioli for dipping, 48 pieces per platter
\$159

SPINACH POPOVERS (v)

savory popovers with chopped spinach, cheddar cheese and garlic aioli for dipping, 48 pieces per platter
\$159

SHORT RIB POPOVERS

savory popovers with braised short ribs and garlic aioli for dipping, 48 pieces per platter
\$159

SPANAKOPITA (v)

spinach & feta stuffed phyllo dough with house-made yogurt sauce, 48 pieces per platter
\$159

ANTI PASTI SKEWERS (GF)

salami, green olives, marinated artichokes and petit mozzarella, 48 skewers per platter
\$159

TOMATO PIE PHYLLO CUPS (v)

creamy, cheesy tomato filling baked inside a flaky phyllo dough cup, 48 pieces per platter
\$159

PEACH + GOAT CHEESE PHYLLO CUPS (v)

house-made peach jam and goat cheese baked inside a flaky phyllo dough cup, 48 pieces per platter
\$159

BERRY SKEWERS (vegan, GF)

blueberries, strawberries and blackberries, 48 pieces per platter
\$159

CAPRESE SKEWERS (v, GF)

cherry tomatoes, petit mozzarella and basil, 48 pieces per platter
\$159

GREEK SKEWERS (v, GF)

halloumi cheese skewered with a piece of cucumber, cherry tomato and a kalamata olive with pepperoncini infused brown butter aioli to dip, 48 pieces per platter
\$159

PROSCIUTTO + PEACH BITES (v)

savory cream puff with a prosciutto, peach and goat cheese filling, 48 pieces per platter
\$159

SANDWICHES + SLIDERS

CHICKEN SALAD SLIDERS

house-made classic chicken salad on freshly baked focaccia bread
\$140, 24 pieces | \$189, 48 pieces

EGG SALAD FINGER SANDWICHES (v)

house-made egg salad in a traditional finger sandwich roll, 24 per platter
\$119

CHICKEN SALAD FINGER SANDWICHES

house-made chicken salad in a traditional finger sandwich roll, 24 per platter
\$119

HAM FINGER SANDWICHES

sliced ham and cheddar cheese in a traditional finger sandwich roll, 24 per platter
\$119

TURKEY FINGER SANDWICHES

sliced turkey and cheddar cheese in a traditional finger sandwich roll, 24 per platter
\$119

ROAST BEEF FINGER SANDWICHES

roast beef and cheddar cheese in a traditional finger sandwich roll, 24 per platter
\$140

SANDWICHES + SLIDERS, cont.

TUNA SALAD FINGER SANDWICHES

house-made tuna salad in a traditional finger sandwich roll, 24 per platter

\$140

VEGGIE BAGUETTES (vegan)

grilled eggplant, bell peppers and zucchini with arugula and chermoula on a baguette - 30 half sandwiches per platter

\$140

VEGETARIAN CAESAR WRAPS (v)

romaine lettuce, shaved parmesan and Caesar dressing in a wrap - 30 half sandwiches per platter

\$140

CHICKEN CAESAR WRAPS

romaine lettuce, grilled chicken breast, shaved parmesan and Caesar dressing in a wrap - 30 half sandwiches per platter

\$140

ROAST BEEF SANDWICHES

sliced roast beef, horseradish aioli and arugula on house-made ciabatta bread - 24 half sandwiches per platter

\$140

ITALIAN ON FOCACCIA

salami, mozzarella, arugula, fresh basil and roasted red pepper aioli on house focaccia bread - 24 half sandwiches per platter

\$140

VEGETARIAN ITALIAN ON FOCACCIA

grilled zucchini, mozzarella, arugula, fresh basil and roasted red pepper aioli on house focaccia bread - 24 half sandwiches per platter

\$140

HAM & CHEDDAR SANDWICHES

sliced ham, cheddar cheese, "everything but the bagel" spread and mesclun greens on house focaccia bread - 24 half sandwiches per platter

\$140

CHICKEN PESTO SANDWICHES (Nut Free)

grilled chicken breast, sliced, with fresh tomatoes, creamy pesto, and arugula on house focaccia bread - 24 half sandwiches per platter

\$140

TUNA SALAD SANDWICHES

house-made tuna salad with a touch of lemon on freshly baked bread with pickles and arugula

- 24 half sandwiches per platter

\$140

SMOKEY CHICKEN + BACON SANDWICHES

sliced chicken breast with applewood smoked bacon, arugula, smoked cheddar cheese and tomato aioli on house-made focaccia bread - 24 half sandwiches per platter

\$140

SHWARMA CHICKEN WRAP

seasoned chicken with house-made yogurt sauce, shaved cucumbers, classic hummus, cherry tomatoes, mesclun greens and romaine lettuce in a wrap - 30 half wraps per platter

\$140

VEGETARIAN MEZZE WRAP (v)

house-made yogurt sauce, shaved cucumbers, classic hummus, cherry tomatoes, mesclun greens and romaine lettuce in a wrap - 30 half wraps per platter

\$140

MUFALETTA

ham, salame, fontina, sliced mozzarella, olive tapenade and creamy pesto on house-made ciabatta bread - 24 half sandwiches per platter

\$140

VEGETARIAN MUFALETTA (v)

grilled eggplant, fontina, sliced mozzarella, olive tapenade and creamy pesto on house-made ciabatta bread - 24 half sandwiches per platter

\$140

DESSERTS

END ON A SWEET NOTE WITH COOKIES, CAKES, TARTS AND MORE!

CAKES + CAKE BITES

VANILLA BERRY CAKE

vanilla cake with seasonal berry jam filling and vanilla Swiss meringue buttercream

\$89 per 6 inch cake

\$72 per 24 cake bites

CARROT CAKE

house-made carrot cake with cream cheese frosting filling and vanilla Swiss meringue buttercream

\$89 per 6 inch cake

\$72 per 24 cake bites

LEMON MERINGUE CAKE

freshly baked lemon cake with Swiss meringue buttercream and torched meringue

\$89 per 6 inch cake

\$72 per 24 cake bites

STRAWBERRY-BASIL CAKE

strawberry cake with basil infused Swiss meringue buttercream

\$89 per 6 inch cake

\$72 per 24 cake bites

RED VELVET CAKE

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

\$89 per 6 inch cake

\$72 per 24 cake bites

CHOCOLATE CAKE

chocolate cake with decadent chocolate filling and vanilla Swiss meringue buttercream

\$89 per 6 inch cake

\$72 per 24 cake bites

COCONUT CAKE

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

\$89 per 6 inch cake

\$72 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 and marshmallow-funfetti 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 - chocolate brownie cookies (GF, DF) - lemon sugar cookies (vegan, GF) - funfetti cookies (vegan, GF)

SM Platter \$79 (12 of each cookies, 36 pieces total)

LG Platter \$119 (24 of each cookies, 72 pieces total)

CHOCOLATE CHIP COOKIES

freshly baked

12 full sized cookies \$59

24 petit, 2 inch cookies \$59

CHOCOLATE BROWNIE COOKIES (GF/DF)

freshly baked

\$59 per 24 petit, 2 inch cookies

LEMON SUGAR COOKIES (vegan, GF)

freshly baked

\$59 per 24 petit, 2 inch cookies

LEMON SANDWICH COOKIES

cream cheese frosting sandwiched between two lemon sugar cookies

\$59 per 24 petit, 2 inch cookies

WHOOPIE PIES

marshmallow frosting sandwiched between two chocolate cake rounds

\$59 per 24

BROWNIES

fresh baked

\$89 per 24

TURTLE BROWNIES

our classic brownies with a walnut-caramel topping

\$89 per 24

RASPBERRY CHEESECAKE BARS

white chocolate-raspberry cheesecake over a dark chocolate cookie crust

\$89 per 24 pieces

BLACKBERRY-ORANGE CHEESECAKE BARS

orange infused cheesecake with blackberry jam over an herby graham cracker crust

\$89 per 24 pieces

PASSIONFRUIT-GUAVA CHEESECAKE BARS (vegan, GF)

vegan passionfruit cheesecake with guava jam and a GF sunflower seed crust

\$89 per 24 pieces

LEMON BLONDIES (vegan, GF)

vegan/GF lemon infused blondies with a lemon glaze

\$89 per 24 pieces

YOGURT PANNA COTTA (GF)

house-made custard with macerated strawberries on top

\$89 per 24 petit disposable shooters

COFFEE PANNA COTTA (GF)

house-made coffee custard

\$89 per 24 petit disposable shooters

LEMON-BLUEBERRY CAKE SHOOTER (vegan, GF)

vegan lemon cake layered with blueberry jam and coconut buttercream frosting

\$89 per 24 petit disposable shooters

PETIT S'MORES TARTS

dark chocolate and torched meringue in graham cracker tart shells

\$89 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

\$89 per 24 cones

DESSERT BITES, cont.

LEMON-BLUEBERRY CREAM PUFFS

cream puffs with lemon-blueberry cream filling
\$89 per 24 cream puffs

DARK CHOCOLATE FRANGELICO CREAM PUFFS

cream puffs with frangelico infused chocolate filling
\$89 per 24 cream puffs

ALMOND-PRALINE CREAM PUFFS

cream puffs with an almond-praline filling, topped with torched meringue
\$89 per 24 cream puffs

RASPBERRY WHITE CHOCOLATE CREAM PUFFS

cream puffs with a white chocolate and raspberry pastry cream filling
\$89 per 24 cream puffs