



*Grazing Tables*  
*Presented By*



**Easy  
Entertaining**  
PRESERVING LOCAL FLAVOR SINCE 2006

## Contact Us

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## Office Hours

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

## Offices & Venue

166 Valley St BLD 10

Providence RI, 02909

## Order Notice

Most menu items are available with 1 week's notice but dates are subject to availability.

## Order Minimums

Our 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 site to tend to your display that service starts at \$300 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 you 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%.

## What is a Grazing Table?

A grazing table is an artful display of snacks perfect for hosting social events. Items are served room temperature and are designed for light snacking over the course of a 1.5-2 hour event.

## 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 6% 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 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.

# Grazing Tables

The perfect kick off to your celebration or eye-catching fare for an evening cocktail party!

Choose 4 selections from the included section	\$19/guest
Choose 5 selections from the included section	\$23/guest
Choose 6 selections from the included section	\$25/guest
Choose 7 selections from the included section	\$28/guest
Choose 8 selections from the included section	\$32/guest

*Pricing listed above is quoted with a 50 guest minimum. Grazing tables can also be accommodated for more intimate groups of 25-49, but will incur a +\$7 up-charge per guest.*

## Included Offerings

### CLASSIC CHEESE PLATTER (v, GF)

cheddar - Monterey Jack - Pepper Jack - fresh grapes - artisanal crackers

### ACCOMPANIMENTS

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

### CRUDITE PLATTER (v, GF)

fresh carrots, celery, cucumbers, tomatoes and radishes with house-made creamy pesto (nut free)

### HOMEMADE CHIP PLATTER (v, GF)

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

### ASSORTED SANDWICH BITES

ham & pimiento bites - butternut-fig bites (v) - pesto & prosciutto bites - 1-2 bites per slider

### BRUSCHETTA

build your own - garlic crostini - apple-fennel jam - eggplant caponata - fig jam - herby smashed beans

### PRETZEL BITES (v)

salted pretzel nuggets with house-made pimiento cheese dip and honey mustard

### GRILLED FLATBREADS

*Choose one style. Choosing more than one style counts as more than one selection*

#### *Classic (v)*

burst tomatoes - artisanal cheeses - garden herbs

#### *White Pesto (v)*

ricotta cheese - arugula - mozzarella cheese - house-made pesto (nut free)

#### *BBQ Chicken*

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

### SNACKING PLATTER (v)

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

### HAM SLIDERS

sliced honey ham on house-made potato rolls with honey mustard and creamy pesto (*nut free*) on the side

### BUFFALO CHICKEN DIP

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

### MEZZE PLATTER (v)

fresh carrots and cucumber - grilled flatbread strips - kalamata olives - feta cheese - stuffed grape leaves - classic hummus - house-made yogurt sauce

### ITALIAN CALZONES

ham - salami - banana peppers - mozzarella cheese

### VEGETARIAN CALZONES (v)

roasted butternut squash - ricotta cheese - wilted arugula - house-made pesto (nut free)

### BUFFALO CHICKEN CALZONES

house-made buffalo sauce - shredded chicken - cheddar cheese - served with house-made ranch for dipping

### CHEDDAR APPLE TARTLETS (v)

petit tartlets with house-made apple chutney and cheddar cheese

### SWEET POTATO POPOVERS (v)

savory popovers with sweet potato jam and cheddar cheese

### SHORT RIB POPOVERS

savory popovers with braised short ribs

### ANTI PASTI SKEWER

salami, green olives, marinated artichokes and petit mozzarella

*Upgrades*  
+\$8 per person, per item

**MEATS + CHEESES**

camembert & smoked cheddar with finocchiona sausage, sliced coppa and crackers

**ARTISANAL CHEESE PLATTER (v)**

four styles or gourmet, artisanal cheeses - pickled vegetables - fig jam - crackers & crostini

**SHRIMP COCKTAIL PLATTER (GF)**

poached shrimp - traditional cocktail sauce - creamy remoulade

**PORK TENDERLOIN PLATTER**

roasted and thinly sliced pork tenderloin - 24 house-made slider rolls - honey mustard - horseradish mayo

**BEEF TENDERLOIN PLATTER**

roasted and thinly sliced pork tenderloin - 24 house-made slider rolls - honey mustard - horseradish mayo

**MIXED CHARCUTERIE PLATTER**

Grana Padano cheese - sliced prosciutto, coppa and salame - house-made pork rilette - pickled vegetables - house-made mustard and kale pesto - crostini

*Included Desserts*

**ASSORTED PETIT COOKIES**

2 inch petit cookies - chocolate chip cookies - molasses cookies - spiced oatmeal cookies

**BROWNIE COOKIES (GF/DF)**

freshly baked

**PETIT CHOCOLATE CHIP COOKIES**

freshly baked

**PETIT MOLASSES COOKIES**

freshly baked

**PETIT SPICED OATMEAL COOKIES**

freshly baked

**VEGAN CITRUS SHORTBREAD COOKIES**

freshly baked

**VEGAN FUNFETTI COOKIES**

freshly baked

**CHOCOLATE CAKE BITES**

chocolate cake with dark chocolate buttercream

**VANILLA CRANBERRY CAKE BITES**

vanilla cake with cranberry jam and vanilla Swiss meringue buttercream

**PUMPKIN BUTTERSCOTCH PUDDING (GF)**

served in petit disposable shot glasses

**CHAI BLONDIES**

house-baked chai spiced blondies

**BROWNIES**

freshly baked

**CRANBERRY ORANGE CHEESECAKE BARS**

house-made cheesecake bars with a chocolate crust

**CANNOLI CHIPS**

house-made cannoli chips with a sweetened ricotta-mascarpone dip