



Grazing Table

CHARCUTERIE
 Osses Pecora, Cheese, Prosciutto, Salami, Coppa, House made pork rinds,
 go. Med. capicola, House made mortadella, Honeycured prosciutto

MEZZE
 Prosciutto wrapped asparagus, Grilled Pork chops, Kalamata olives, Lato cheese,
 Caramelized onions and yogurt sauce

CLASSIC CHEESES
 Cheddar, Monterey Jack, Pepper Jack

ARTISANAL CHEESES
 Compadre Blue, Truffle Cream Cheese, Jasper Peak Blue Cheese,
 Popcorn Cheese

CLASSIC GRILLED FLATBREAD
 House made, artisanal cheese, garlic butter

BBQ CHICKEN FLATBREAD
 House made Carolina BBQ sauce, pulled chicken, artisanal prosciutto,
 prosciutto, artisanal cheese

WHITE PESTO GRILLED FLATBREAD
 House made, prosciutto, house made pesto, artisanal cheese

Grazing Tables

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!

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?

These packages include the food items of your choosing staged by our staff on a styled display utilizing our decor, platters and service ware. These packages also include a white, champagne or black linen for your table that we stage the food on as well as disposable, bio-degradable palm leaf cocktail plates 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 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

Most menu items are available with 1 week's notice.

Order Minimums

Our grazing table packages have a 50 guest minimum.

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. 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 \$200 per staff member for 2 hours of active event time. Additional time may be added on by the hour for \$75/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%.

An Important Note, Please Read

It's important to note that a Grazing Table will not constitute a full meal for your guests. These packages are designed for light snacking over the course of 1.5-2 hours and are perfect for networking events, cocktail hour, an open house or other events of similar nature.

Grazing Tables

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

Choose three selections from the included section
Choose four selections from the included section
Choose five selections from the included section
Choose eight selections from the included section

\$12/guest
\$15/guest
\$18/guest
\$27/guest

Included Offerings

MEATS + CHEESES

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

ACCOMPANIMENTS

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

CLASSIC CRUDITE PLATTER (v, GF)

fresh carrots, celery, cucumbers, tomatoes and radishes with creamy kale pesto to dip

HOMEMADE CHIP PLATTER (v, GF)

ranch seasoned potato chips - salt & vinegar seasoned sweet potato chips - caramelized onion dip

ASSORTED SANDWICH BITES

Pimiento-Turkey Bites - Apple-Fennel Ham Bites - Pesto & Prosciutto Bites

WINTER CAPRESE (v)

build your own - garlic crostini - burrata - house-made kale pesto & tomato jam

PRETZEL BITES (v)

pretzel nuggets with our house-made pimiento cheese dip & cranberry mustard

VEGETARIAN CALZONE PLATTER (v)

butternut squash & arugula with house-made kale pesto and ricotta cheese

BUFFALO CHICKEN CALZONE PLATTER

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

GRILLED FLATBREADS

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

Classic (v)

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

White Pesto (v)

ricotta cheese - arugula - mozzarella cheese - house-made kale pesto

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

APPLE & CHEDDAR TARTLETS (v)

petit tart shells with apple butter & cheddar cheese

SWEET POTATO & CHEDDAR POPOVERS (v)

savory popovers with sweet potato jam & cheddar cheese

SHORT RIB POPOVERS

savory popovers with braised short ribs and garlic aioli

SAVORY PANNA COTTA (GF)

savory goat cheese & herb panna cotta with dried figs

SPANAKOPITA

spinach and feta stuffed phyllo dough with house-made yogurt sauce

Upgrades

+\$2 per person, per item

BRUSCHETTA PLATTER (v)

build your own - garlic crostini - house-made apple-fennel jam - fig jam - goat cheese - house-made chicken pate

MEZZE PLATTER (v)

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

ITALIAN CALZONE PLATTER

ham - salami - banana peppers - mozzarella cheese

ANTIPASTI SKEWERS

salami - green olives - artichoke heart - marinated petit mozzarella

+\$8 per person, per item

CLASSIC CHEESE PLATTER (v, GF)

cheddar - Monterey Jack - Pepper Jack - fresh grapes

ARTISANAL CHEESE PLATTER (v)

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

SHRIMP COCKTAIL PLATTER (GF)

poached shrimp - traditional cocktail sauce - creamy remoulade

+\$8 per person, per item

BEEF TENDERLOIN PLATTER

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

PORK TENDERLOIN PLATTER

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

LAMB TENDERLOIN PLATTER

roasted and thinly sliced tenderloin - 24 house-made slider rolls - house 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

Delivery

Based on location. Drop & Style services incur a second charge for pick-up of our decor and service ware.

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 BARRILLVILLE

\$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.