



*Platters
Presented By*



**Easy
Entertaining**
PRESERVING LOCAL FLAVOR SINCE 2006

Contact Us

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Office Hours

Monday - Friday: 10:00a -4:00p

Offices & Venue

166 Valley St BLD 10
Providence RI, 02909

Order Notice

Most menu items are available with 72 hours notice.

Order Minimums

There is a \$250 Food & Beverage minimum for all orders placed.

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.

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 for orders that meet a food & beverage minimum of \$250.

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.

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

Bites & Noshes

Served in compostable palm leaf boxes

CLASSIC CHEESE PLATTER (v)

cheddar, colby jack and gouda cheese with fresh grapes and artisanal crackers

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

LG Platter \$119 (6 lb. of cheese)

ARTISANAL CHEESE PLATTER (v)

four styles of gourmet, artisanal cheeses with pickled vegetables, apricot jam, crackers and petit toasts

\$170

CHARCUTERIE PLATTER

gouda cheese, grana padano cheese, sliced prosciutto, coppa, salame, house-made pork rilette, pickled vegetables, apricot jam, spinach pesto and crostini

\$189

ACCOMPANIMENTS

the perfect addition to any cheese or charcuterie platter - includes marinated olives, house-made cornichon relish, grapes, dried apricots and assorted bagel chips

\$59 (Get it with GF toast points + \$10)

CLASSIC CRUDITE PLATTER (v, GF)

cucumbers, celery, carrots, cherry tomatoes, radishes and broccoli with house-made dill ranch and vegan pumpkin hummus

SM Platter \$49 (serves 10-15)

LG Platter \$69 (serves 20-30)

SHRIMP COCKTAIL PLATTER (GF)

poached shrimp - traditional cocktail sauce - creamy remoulade

SM Platter \$99 (60 poached shrimp, ~2 lb.)

LG Platter \$149 (120 poached shrimp, ~4 lb.)

TRI-TIP SLIDERS

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

\$220

BEEF TENDERLOIN SLIDERS

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

\$299

PORK TENDERLOIN SLIDERS

build your own - roasted and thinly sliced pork tenderloin with 24 potato rolls, cilantro-pistachio spread and tomato aioli

\$179

HAM SLIDERS

build your own - sliced honey ham with 24 potato rolls, house-made cheddar aioli and honey mustard

\$139

HOMEMADE CHIP PLATTER (v, GF)

celery salt + dill seasoned potato chips - everything salted sweet potato chips - creamy tomato dip

\$89

ASSORTED SANDWICH BITES

16 petit sandwich bites - ham bites with cheddar aioli - butternut-fig (v) - chicken and smoked cheddar bites with tomato aioli - 1-2 bites per slider - 48 pieces total

\$140 (make this GF for + \$25)

CROSTINI PLATTER (v)

build your own - garlic crostini with an assortment of spreads and toppers: burrata cheese, camembert, spinach pesto, sage-marinated butternut squash, fig jam and an herby smashed bean spread

\$99

MEZZE PLATTER (v)

cucumbers, carrots, grilled flatbread strips, marinated feta cheese, kalamata olives, beet hummus, yogurt sauce and house-made eggplant jam

\$99

VEGGIE-PASTO PLATTER (v)

green olives, kalamata olives, eggplant caponata, herb marinated petit mozzarella, grana padano cheese, crostini and house-made focaccia bread

\$79

BREAKFAST CALZONES

bite size squares - 45-50 slices per platter - served room temperature - choose 1 style per platter

Vegetarian (v)

house-made pesto, mozzarella cheese, zucchini, mushrooms, bell peppers

Breakfast Sausage

sweet Italian sausage, caramelized onions, fennel infused hot honey, mozzarella cheese, cage-free eggs

\$99

VEGETARIAN CALZONE PLATTER (v)

roasted butternut squash - arugula - ricotta cheese - mozzarella cheese - 45-50 slices per platter

\$99

ITALIAN CALZONE PLATTER

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

\$99

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

GRILLED FLATBREADS

bite size squares - 60-80 pieces per platter - served room temperature - choose 1 style per platter

Classic (v)

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

Spinach Pesto (v)

house-made spinach pesto - ricotta cheese - mozzarella cheese

contains: soy

Spinach + Tomato (v)

ricotta cheese - chopped spinach - cherry tomatoes - mozzarella cheese - pesto (nut free)

Savory Squash (v)

roasted butternut squash - arugula - ricotta cheese - mozzarella cheese - herby balsamic reduction

BBQ Chicken

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

Buffalo Chicken

chopped chicken - buffalo sauce - Great Hill blue cheese crumbles - grilled onions - mozzarella cheese - green goddess drizzle

Chicken + Mushroom

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

\$99

SNACKING PLATTER (v)

carrots and celery with Monterey Jack cheese, grilled flatbread strips, artisanal crackers, beet hummus and house-made cheese dip
\$79

BUFFALO CHICKEN DIP

house-made buffalo chicken dip with celery, carrots & grilled for dipping
\$79

PRETZEL BITES (v)

salted pretzel nuggets with house-made cheese dip and apple mostarda
\$79

SWEET POTATO POPOVERS (v)

savory popovers with sweet potato jam and cheddar cheese with garlic aioli for dipping, 48 pieces per platter
\$140

SHORT RIB POPOVERS

savory popovers with braised short ribs and garlic aioli for dipping, 48 pieces per platter
\$140

APPLE POPOVER (v)

savory apple butter popovers and cheddar aioli for dipping, 48 pieces per platter
\$140

SPINACH POPOVER (v)

savory popovers with chopped spinach, cheddar cheese and lemon aioli for dipping, 48 pieces per platter
\$140

SPANAKOPITA (v)

spinach & feta stuffed phyllo dough with house-made yogurt sauce, 48 pieces per platter
\$149

ANTI PASTI SKEWER (GF)

salami, green olives, marinated artichokes and petit mozzarella, 48 skewers per platter
\$140

HARVEST SKEWER (v, GF)

butternut squash, sage and manchego cheese, skewered and served with fennel infused hot honey, 48 skewers per platter
\$140

SAVORY PÂTE À CHOUX

savory pate a choux pastry bite with sage, asiago and parmesan cheese, 48 pieces per platter
\$140

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

\$119

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

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

WINTER VEGGIE SANDWICHES

roasted butternut squash, fresh mozzarella and arugula with maple aioli on house-made ciabatta bread - 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, beet 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, beet hummus, cherry tomatoes, mesclun greens and romaine lettuce in a wrap - 30 half wraps per platter

\$140

Sweet Tooth

COOKIES, CAKES, TARTS & MORE

Cakes & Cake Bites

VANILLA CRANBERRY CAKE

vanilla cake with cranberry jam and vanilla Swiss meringue buttercream

\$59 per 6 inch cake

\$79 per 24 cake bites

CARROT CAKE

house-made carrot cake with classic cream cheese frosting

\$59 per 6 inch cake

\$79 per 24 cake bites

LEMON MERINGUE CAKE

freshly baked lemon cake with lemon Swiss meringue buttercream and torched meringue

\$59 per 6 inch cake

\$79 per 24 cake bites

SALTED CARAMEL SPICE CAKE

spice cake with salted caramel buttercream

\$59 per 6 inch cake

\$79 per 24 cake bites

RED VELVET CAKE

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

\$59 per 6 inch cake

\$79 per 24 cake bites

DOUBLE CHOCOLATE CAKE

chocolate cake with dark chocolate buttercream

\$59 per 6 inch cake

\$79 per 24 cake bites

Dessert Jars

PUMPKIN BUTTERSCOTCH PUDDING JARS

with 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 with rum-spiked whipped cream and pastry crust crumbles

\$99 per 10 - 4 oz. glass jars

CARAMEL APPLE SPICE CAKE JARS

house-made spice cake layered with caramel, macerated apples and 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 - oatmeal cookies - molasses cookies

SM Platter \$69 (12 of each cookie, 36 pieces total)

LG Platter \$99 (24 of each cookie, 72 pieces total)

ASSORTED COOKIES (*Gluten Free and Vegan Friendly*)

2 inch petit cookies - chocolate brownie cookies (GF, DF) -

snickerdoodles (vegan, GF) - red velvet cookies (vegan, GF)

SM Platter \$69 (12 of each cookie, 36 pieces total)

LG Platter \$99 (24 of each cookie, 72 pieces total)

CHOCOLATE CHIP COOKIES

freshly baked

12 full sized cookies \$59

24 petit, 2 inch cookies \$59

BROWNIE COOKIES (GF/DF)

freshly baked

24 petit, 2 inch cookies \$74

MOLASSES SANDWICH COOKIES

cream cheese frosting sandwiched between two molasses cookies

\$59 per 24

OATMEAL SANDWICH COOKIES

cream cheese frosting sandwiched between two oatmeal cookies

\$59 per 24

BROWNIES

fresh baked

\$79 per 24

TURTLE BROWNIES

our classic brownies with a pecan-caramel topping

\$79 per 24

TOFFEE BLONDIES

freshly baked blondies with a twist

\$79 per 24

CHAI CHEESECAKE BARS

chai spiced cheesecake with a mango swirl over a graham cracker crust

\$89 per 24 pieces

WHITE CHOCOLATE PANNA COTTA (GF)

house-made white chocolate custard with whipped cream and caramelized white chocolate - served in a petit shot glass

\$79 per 24 petit disposable shooters

RICOTTA CHEESECAKE SHOOTERS (GF)

house-made ricotta cheesecake filling with cornmeal crumb

\$79 per 24 petit disposable shooters

SALTED CARAMEL KAHLUA TARTLETS

Kahlua white chocolate ganache with salted caramel and a chocolate hazelnut crunch in a petit tart shell

\$89 per 24 petit tartlets

ALMOND PRALINE CREAM PUFFS

topped with torched meringue

\$79 per 24

CANNOLI CHIPS

plain cannoli chips and cinnamon sugar cannoli chips with a ricotta-mascarpone dip mixed with sprinkles and chocolate chips

\$99

PUMPKIN BUTTERSCOTCH SHOOTERS

house-made pumpkin butterscotch pudding with whipped cream and cinnamon - served in a petit shot glass

\$89 per 24 petit disposable shooters

GRAPEFRUIT TARTLETS

house-made grapefruit curd in a petit tart shell with a mirror glaze, poppyseeds and crumbled almond lace cookies

\$79 per 24

STICKY TOFFEE PUDDING BITES

house-made date cake bites with sticky toffee sauce

\$79 per 24