



Petit Party Packages

PRESENTED BY



Easy
Entertaining
Preserving Local Flavor Since 2006

CELEBRATIONS

PACKAGES DESIGNED TO SERVE SMALLER GROUPS
SO YOU CAN STILL CELEBRATE LIFE'S MOMENTS,
MORE INTIMATELY.

The following packages are part of our
"Petit Parties"
services. Please read the information below pertaining
to this style of service.

What is a Petit Party?

Celebrations and parties, as we know them, will change for the time being. These packages are designed to serve anywhere from 6-12 guests so that you may still celebrate life's special moments while maintaining your smaller social network.

Can I modify these packages?

These packages cannot be modified but we are happy to work with you to build a more custom event. If you are interested in a custom menu, please e-mail events@easyentertainingri.com.

What's included with these packages?

These packages include individually wrapped cutlery packs, bio-degradable disposable plates, napkins, disposable serving utensils and printed labels in addition to the menu items noted for each package.

Are there any additional fees?

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 5% administrative fee. These are added on and will be noted on your itemized invoice. Delivery & pick-up fees will be added on based on location.

How is my order confirmed?

Once you have chosen your menu a proposal and contract will be e-mailed to you. To confirm your order we will need an electronic signature on the contract document and payment in full.

When is my final payment due?

Final payment is due upon confirmation of your order.

Gratuity

Gratuity is not included but is always appreciated and dispersed directly to the staff that prepared your orders. There is an option on your proposal to add on a percentage of your total or a flat dollar amount.

Pick-up

These packages available for contactless, curbside pick-up from our Cafe and Headquarters in Providence on Fridays from 3:00p-4:00p or Saturdays from 9:00a-10:00a.

Delivery

Delivery may be available on request and will incur an additional fee based on location.

Styled, Warm Delivery

Upgrade your package to our "Drop and Style" service! We deliver everything warm if applicable and set it up on a staged display using our decor and service ware. We then return at a pre-determined time to retrieve our items. No washing required! Pricing for this services begins at \$250.

Friendsgiving

HERB ROASTED TURKEY BREAST

all-natural turkey breast roasted with our house-made herb rub

MASED POTATOES (v, GF)

whipped skin-on potatoes with cream and butter

STUFFING

choose between our pumpkin & sausage stuffing or vegetarian mushroom stuffing

BRUSSELS 'N PANCETTA (GF, DF)

shaved brussels sprouts sautéed with pancetta, onion + garlic

CRANBERRY-ALMOND SALAD (v, GF, DF)

mesclun greens - dried cranberries - fresh apple - toasted almonds - honey-balsamic vinaigrette

HOUSE-MADE TURKEY GRAVY

fresh gravy made in-house with turkey stock

HERB FOCACCIA (vegan)

freshly baked in-house

\$425 | serves 6-12 guests

That's Amore

ROSEMARY BALSAMIC CHICKEN BREAST

grilled all-natural chicken breast with rosemary, mustard and balsamic glaze

PUMPKIN + PANCETTA PASTA

al-dente pasta in a pumpkin and roasted garlic sauce with crispy pancetta

SAUSAGE + BROCCOLI RABE PASTA

al-dente pasta with broccoli rabe, sausage, preserved tomatoes and garlic

ANTIPASTO SALAD

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

HERB FOCACCIA (vegan)

freshly baked in-house

\$325 | serves 6-12 guests

Pastas can be made GF for +\$5.00 per pasta per package

Harvest BBQ

GINGER-MOLASSES BRISKET

pulled or sliced

ACCOMPANIMENTS

locally made rolls, and roasted garlic aioli

BUTTERNUT SQUASH MAC 'N CHEESE (v)

al-dente pasta in our signature butternut cream sauce

COLESLAW (v, GF)

fresh shaved vegetable coleslaw

BEET SALAD (v, GF)

mesclun greens with roasted beets, crumbled feta, pickled onions and a honey-balsamic vinaigrette

\$325 | serves 6-12 guests

Pasta can be made GF for +\$5.00 per package

Autumn Brunch

POLENTA EGG BAKE	cage-free eggs and cornmeal baked frittata style with assorted seasonal vegetables and cheeses
BAKED FRENCH TOAST	cubed day-old bread baked in a sweetened custard
CHOPPED FRUIT DUET	may be a combination of melon, grapes or responsibly sourced berries
CHEDDAR POPOVERS	freshly baked savory popovers
BEET SALAD (v, GF)	mesclun greens with roasted beets, crumbled feta, pickled onions and a honey-balsamic vinaigrette

\$229 | serves 6-12 guests

A la Carte Desserts

OUR SIGNATURE CHOCOLATE CHIP COOKIES	a platter of 24 full sized cookies because you will want more	\$48
PUMPKIN MOUSSE	20 individually packaged cups with house-made pumpkin mousse and seasonal topper	\$115
PERSONAL SIZED TRIFLES	20 individually packaged trifles with spiced vanilla cake and salted caramel buttercream or seasonal pastry cream	\$115

A la Carte Add-ons

SHRIMP COCKTAIL PLATTER (GF)	poached shrimp (2 lb.) with creamy remoulade and classic cocktail sauce	\$72
MIXED GRILLED FLATBREADS PLATTER	vegetarian grilled flatbread with butternut puree, caramelized onions herb oil and artisan cheeses and meat lover's grilled flatbread with buffalo-butternut puree, all-natural chicken and artisanal cheeses. 60-80 pieces per platter, served room temperature	\$72
ITALIAN CALZONES	ham, salami, banana peppers and mozzarella cheese - 45-50 sliced per platter	\$52
PIMIENTO CHEESE DIP	house-made pimiento cheese with fresh carrots, fresh celery, and grilled flatbreads	\$49
CRUDITÉ (v, GF)	fresh carrots, cucumber, celery, and tomatoes with house-made creamy sun-dried tomato dip	\$32
DISPOSABLE CHAFFING RACKS	includes wire rack, water pans and sternos. Your booking agent can assist you with quantities you will need based on your package.	\$12.50



Would you like us to fully style your display?

Upgrade your package to our "Drop and Style" service! We deliver everything warm if applicable and set it up on a staged display using our decor and service ware. We then return at a pre-determined time to retrieve our items. No washing required!

+\$250

(upgrade would incur delivery and pick-up fees based on location)



Host in our space!

Host up to 15 guests in our private, restored loft style cafe and event venue in Providence. E-mail info@easyentertainingri.com for inquiries. +\$500 for up to three hours of active event time.

E-mail events@easyentertainingri.com for booking inquiries