



*Corporate Breakfast &
Lunch Packages
Presented By*



Easy
Entertaining
Preserving Local Flavor Since 2006

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Contact Us

Phone: (401) 437-6090 x2

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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!

Can I have my order delivered?

Delivery is available for an additional charge based on location and only for orders that meet a food & beverage minimum of \$200.

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 packages in this menu include disposable wire chaffing racks, bio-degradable paper goods, disposable cutlery and napkins. Pricing for a la carte items includes the food and packaging only.

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 weeks notice.

Order Minimums

There is a \$200 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. Pick-up is available for most of, but not all of, our menu items. If your order requires us to come back to retrieve service items you will be assigned a pick-up window for the next business day between the hours of 8a-6p. We may accommodate pick-ups outside of this window for an additional charge.

Bar Services

We are happy to coordinate off-site bar services for you. We do not provide bartending services for clients that choose to provide their own alcohol.

Staffing

If you've upgraded your package to a Drop and Style and would like a service team member present to help serve the food items our attendant services start 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 event, your administrative fee will adjust to 8%. Please note that attendant services are available on a first come, first served basis in regards to other confirmed bookings and cannot be guaranteed.

Breakfast Packages

All packages are served on disposable catering trays or tins and include disposable, bio-degradable paper goods for your guests. If you'd like a more elegant set-up please inquire with your booking agent.

Upgrade to disposable palm leaf plates for +\$3 per guest
Individual packaging and labeling available from +\$2 per guest

Breakfast Packages

CONTINENTAL

House-baked Pastries

apple muffins, fruit & nut butter granola bars and savory cheddar popovers

Chopped Fruit Duet

may be a combination of melon, grapes & seasonal berries

10-24 guests \$10/guest

25-50 guests \$9/guest

50+ guests inquire for pricing

EE's SIGNATURE SPREAD

scrambled cage-free eggs (2 per guest)

all-natural bacon (3 slices per guest)

homestyle breakfast potatoes

chopped fruit duet

may be a combination of melon, grapes & seasonal berries

10-24 guests \$13/guest

25-50 guests \$12/guest

50+ guests inquire for pricing

GOURMET BREAKFAST

Vegetarian Frittata (v, GF)

cage-free eggs - seasonal vegetables - cheddar

French Toast Bake

day-old bread baked in a sweetened custard

Applewood Bacon (3 slices per guest)

Chopped Fruit Duet

may be a combination of melon, grapes & seasonal berries

10-24 guests \$13/guest

25-50 guests \$12/guest

50+ guests inquire for pricing

SIGNATURE EGG CUPS

Baked Egg Cups (GF)

individual, frittata-style egg cups with seasonal vegetables and cheddar cheese

English Muffins

freshly baked in-house

Chopped Fruit Duet

may be a combination of melon, grapes & seasonal berries

10-24 guests \$9/guest

25-50 guests \$8/guest

50+ guests inquire for pricing

THE HEALTHY CHOICE

Egg Whit Scramble

cage-free egg whites - native seasonal vegetables

Chicken Sausage

breakfast links

Chopped Fruit Duet

may be a combination of melon, grapes & seasonal berries

10-24 guests \$11/guest

25-50 guests \$10/guest

50+ guests inquire for pricing

PARFAIT BAR

individual yogurt cups

assorted between plain dairy yogurt and vegan coconut yogurt

accompaniments

house-made granola - responsibly sourced berries - chia seeds

10-24 guests \$9/guest

25-50 guests \$8/guest

50+ guests inquire for pricing

Add on assorted, freshly baked pastries + \$2/guest

Want to add on coffee?

Roasted locally in Pawtucket, RI
+\$29/gallon for regular coffee, decaf coffee or tea
(includes fixings and disposable cups)

a la carte Breakfast

A SELECTION OF FRESHLY BAKED PASTRIES,
CAGE-FREE EGGS, & HOMESPUN CLASSICS

ASSORTED PASTRY PLATTER (v)

chocolate muffins - apple muffins - fruit & nut butter granola bars - savory cheddar popovers
12 pieces \$59

NY ARTISAN BAGELS (v)

assorted between plain, sesame and everything - 24 per platter
\$59

CREAM CHEESE

plain or chive - sold by the quart to serve 10-15
\$12.50/quart

BAGEL ACCOMPANIMENTS (GF)

plain cream cheese - sliced red onion, cucumber & tomato - fresh lox - capers - serves 12
\$45

VEGETARIAN QUICHE

cage-free eggs with artisanal cheese & seasonal vegetables in a house-made pastry crust
\$45 per full quiche, 12 pieces
\$78 for 12 individually baked quiches

MEAT LOVER'S QUICHE

cage-free eggs with artisanal cheeses, caramelized onions & applewood bacon in a house-made pastry crust
\$45 per full quiche, 12 pieces
\$78 for 12 individually baked quiches

VEGETARIAN FRITTATA (GF)

cage free eggs with seasonal vegetables and cheddar cheese. 12 pieces per frittata - available with whole eggs or egg whites
\$45

MEAT LOVER'S FRITTATA (GF)

cage free eggs with applewood bacon and cheddar cheese. 12 pieces per frittata - available with whole eggs or egg whites
\$45

POLENTA-EGG BAKE (v, GF)

polenta, cage free eggs, cheddar cheese & seasonal vegetables - baked frittata style. 12 pieces per bake
vegetarian \$45
with bacon \$50

TOMATO & PESTO STRATA (v)

a savory style bread & egg casserole with fresh tomatoes and house-made pesto - 12 pieces per bake
\$48

EGGS IN PURGATORY (v, GF)

cage-free eggs poached in house-made crushed tomato sauce - topped with parmesan
\$59, serves 6 (assuming 2 eggs per person)

BREAKFAST ENCHILADAS (GF)

a breakfast twist on enchiladas with cage-free eggs, potatoes, chorizo and house-made enchilada sauce
\$89, 24 enchiladas per pan

BAKED OATMEAL (v, GF)

rolled oats - light brown sugar - almonds - dried fruit - 12 pieces per bake
\$59

FRENCH TOAST BAKE (v)

as delightful as it sounds - 12 pieces per bake
\$59

EGG SANDWICHES (v)

house-made English muffins - cage-free eggs - cheddar cheese
\$45 per 6 sandwiches

CHIA SEED PUDDING (VEGAN, GF)

house-made chia seed pudding with seasonal fruit. individually packaged
\$45 per 6 pieces (made with nut milk, can be made without on request)

ENGLISH MUFFINS (VEGAN)

freshly baked. sold by the dozen
\$14/dozen

CHOPPED FRUIT DUET (VEGAN, GF)

may be a combination of melon, grapes and seasonal berries
\$79 per half pan (serves 24-30 guests)

HOMESTYLE BREAKFAST POTATOES (VEGAN, GF)

roasted potatoes with onion, bell peppers & seasoning
\$48 per half pan (serves 24-30 guests)

LATKE HASH BROWNS (v, DF)

shredded potatoes patties
\$48 per half pan (24 pieces per pan)

CANDIED BACON (GF)

salty, sweet and delightful
\$59 per 24 pieces

Luncheons

WORKPLACE WONDERS & LUNCHEON CLASSICS

Lunch Combo Packages

SMALL SANDWICH AND SIDE COMBO

choose any (2) sandwiches and (1) side. Includes bottled water, bio-degradable paper goods and a chocolate chip cookie for each guest

10-24 guests \$14/guest

25-50 guests \$13/guest

51+ guests inquire for pricing

LARGE SANDWICH AND SIDE COMBO

choose any (3) sandwiches and (2) sides. Includes bottled water, bio-degradable paper goods and a chocolate chip cookie for each guest

10-24 guests \$16/guest

25-50 guests \$15/guest

51+ guests inquire for pricing

Salads and Sides

the following may be ordered as part of the Sandwich and Side Combo

SEASONAL PASTA SALAD (vegan)

al dente pasta - vinaigrette based dressing

TRADITIONAL POTATO SALAD (v)

roasted local potatoes - traditional creamy dressing

PICNIC PASTA SALAD (v)

al dente pasta - traditional creamy dressing

NORTH FORK POTATO CHIPS

crispy salted chips straight from New York

CHOPPED FRUIT

may be a combination of melon, grapes and seasonal berries

SALADS

Cranberry-Almond Salad (v, GF, DF)

mesclun greens with fresh apples, dried cranberries, toasted almonds and honey-balsamic vinaigrette

Autumn Squash Salad (v, GF)

mesclun greens & arugula with roasted delicata squash, pomegranate seeds, toasted pepitas and house-made kale pesto vinaigrette

Traditional Caesar Salad (v)

romaine with shaved parmesan, house-made croutons and a traditional creamy Caesar dressing

Greek Salad (v)

chopped romaine - mesclun greens - kalamata olives - banana peppers - red onion - feta - chickpeas - red wine vinaigrette

Sandwiches & Wraps

may be ordered as part of the SMLG Sandwich & Side Combo

CLASSIC TURKEY

sliced turkey breast - greens - garlic aioli - house bread

CHICKEN CAESAR WRAP

grilled chicken breast - romaine lettuce - parmesan - house-made Caesar dressing - spinach/wheat wrap

CHIPOTLE TURKEY BAGUETTE

sliced turkey breast - creamy chipotle aioli - applewood bacon - cheddar - baguette

CLASSIC CHICKEN SALAD WRAP

traditional house-made chicken salad - mesclun greens - spinach/wheat wrap

SONOMA CHICKEN SALAD WRAP

chicken salad with celery, red onion, dried fruit, chopped nuts, herbs and spices - mesclun greens - spinach/wheat wrap

TUNA SALAD WRAP

traditional house-made tuna salad - mesclun greens - spinach/wheat wrap

CLASSIC HAM

sliced applewood honey ham - brown mustard - greens - house bread

HONEY MUSTARD HAM BAGUETTE

sliced applewood honey ham - cheddar - honey mustard - baguette

ROAST BEEF

sliced roast beef - arugula - horseradish mayo - pickled onions - house bread

CLASSIC ROAST BEEF

sliced roast beef - Swiss cheese - mustard - house bread

PESTO ROAST BEEF

sliced roast beef - arugula - house-made garden herb pesto - house bread

CAESAR WRAP (v)

romaine lettuce - house-made croutons - parmesan - house-made Caesar dressing - spinach/wheat wrap

HERBY VEGGIE BAGUETTE (v)

grilled seasonal vegetables - chermoula - arugula - baguette

HUMMUS & VEGGIE WRAP (vegan)

seasonal roasted vegetables - hummus - quinoa - greens - spinach/wheat wrap

Luncheon Packages

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Upgrade to disposable palm leaf plates for +\$3 per guest
Individual packaging and labeling available from +\$2 per guest

BAGGED LUNCHESES

choose (2): Classic Turkey, Classic Ham, Chicken Caesar Wrap, Vegetarian Caesar Wrap. Each bagged lunch includes North Fork potato chips, a chocolate chip cookie and bottle of water. If you'd like a third sandwich variety consider upgrading to our LG Sandwich & Side Combo.

10-24 guests \$12/guest

25-50 guests \$11/guest

51+ guests inquire for pricing

upgrade your side to pasta salad for +\$1/person
gluten free sandwiches available for +\$1.25/person

SALAD BAR

assorted toppings so guests may build their own salads

toppings

house-made croutons - fresh cucumbers - fresh radishes - 2 styles of roasted vegetables - fresh citrus - sunflower seeds - feta cheese

proteins

grilled all-natural chicken breast - quinoa - applewood bacon

dressing

kale pesto vinaigrette & honey balsamic vinaigrette

includes fresh rolls and butter

10-24 guests \$14/guest

25-50 guests \$13/guest

51+ guests inquire for pricing

COMPOSED SALAD BAR

Kale Caesar Salad

baby kale & shaved Brussels sprouts with shaved parmesan, house-made croutons and our lemon zest Caesar dressing

Harvest Salad

mesclun greens, baby kale & shaved brussels sprouts with toasted pepitas, blue cheese, dried cranberries and red wine vinaigrette

Autumn Squash Salad

mesclun greens & arugula with roasted delicata squash, pomegranate seeds, toasted pepitas and house-made kale pesto vinaigrette

Composed Farro & Squash Salad

farro with chopped grilled chicken, roasted squash and roasted garlic

10-24 guests \$14/guest

25-50 guests \$13/guest

51+ guests inquire for pricing

add grilled & sliced chicken breast + \$2/guest

POWER BOWL BAR

greens

mesclun greens & baby kale

mix-ins

fresh tomatoes, cucumbers and zucchini - roasted cauliflower - pickled onions - toasted almonds - feta cheese - blue cheese

proteins & grains

quinoa - farro - lentils - white beans

dressings

honey-balsamic - red wine vinaigrette - classic Caesar dressing - green goddess dressing

10-24 guests \$14/guest

25-50 guests \$13/guest

51+ guests inquire for pricing

add grilled chicken breast or coconut grilled chicken breast + \$2/guest

ASIAN FLARE

Coconut Grilled Chicken

marinated chicken breast - grilled

Mushroom Lo Mein

noodles - shiitake mushrooms - cabbage - spices & seasoning

Cabbage Salad

shaved cabbage - arugula - zucchini noodles - edamame - ginger dressing

Cauliflower Rice

riced cauliflower with lemon and herbs

10-24 guests \$16/guest

25-50 guests \$15/guest

51+ guests inquire for pricing

HOT PASTA LUNCHEON

Sausage and Broccoli Rabe Pasta

short cut pasta in our house-made crushed tomato sauce with sweet Italian sausage and wilted broccoli rabe

Kale Caesar Salad

baby kale & shaved Brussels sprouts with shaved parmesan, house-made croutons and our lemon zest Caesar dressing

Herb Focaccia

made in-house with whipped butter

10-24 guests \$14/guest

25-50 guests \$13/guest

51+ guests inquire for pricing

BBQ LUNCHEON

Molasses BBQ Chicken

all-natural chicken - slow cooked & pulled - house-made molasses BBQ sauce

Rolls & Fixings

fresh slider rolls - creamy shaved vegetable coleslaw - garlic aioli

Mac 'n Cheese

al dente pasta - signature cream sauce

Autumn Squash Salad

mesclun greens & arugula with roasted delicata squash, pomegranate seeds, toasted pepitas and house-made kale pesto vinaigrette

10-24 guests \$14/guest

25-50 guests \$13/guest

51+ guests inquire for pricing

MEDITERRANEAN LUNCHEON

Mediterranean Pulled Pork

white wine, oregano, onion & lemon braise

Composed Farro & Cauliflower Salad

farro with roasted cauliflower, sun-dried tomatoes, feta cheese and roasted garlic

Greek Salad

chopped romaine - mesclun greens - olives - banana peppers - red onion - feta - chickpeas - red wine vinaigrette

Veggies & Hummus

fresh carrots & celery - grilled flatbreads - hummus & house-made yogurt sauce

Fresh Rolls

sourced locally

10-24 guests \$14/guest

25-50 guests \$13/guest

51+ guests inquire for pricing

Swap pulled chicken in for pulled pork at no additional cost add House-made Tabbouli for +\$2/guest

CLASSIC HOMESTYLE LUNCHEON

Roasted Turkey Breast

herb rubbed & sliced

Whipped Potatoes

skin-on with cream & butter

Roasted Winter Vegetables

carrots, parsnips and sweet potatoes

Caesar Salad

romaine lettuce - shaved parmesan - house croutons - classic Caesar dressing

10-24 guests \$16/guest

25-50 guests \$15/guest

51+ guests inquire for pricing

FINGER SANDWICHES

Choose Two styles

house-made chicken salad - herby egg salad - tuna salad - ham & Swiss - turkey & cheddar - roast beef - lobster salad (+\$MKT)

10-24 guests \$7/guest

25-50 guests 6/guest

51+ guests inquire for pricing

add a third style of sandwich for +\$2/guest

SOUTHERN LUNCHEON

Katie Fried Chicken Sandwiches

fried chicken breast - spicy bacon fat mop - house-made pickles - garlic aioli - pain de mie bun

Mac 'n Cheese

al dente pasta - signature cream sauce

Harvest Salad

mesclun greens, baby kale & shaved brussels sprouts with toasted pepitas, blue cheese, dried cranberries and red wine vinaigrette

Chocolate Chip Cookies

10-24 guests \$15/guest

25-50 guests \$14/guest

51+ guests inquire for pricing

TUSCAN TABLE

Kale Pesto Pasta

short cut pasta with preserved tomatoes and house-made kale pesto

Sausage 'n Peppers

sweet Italian sausage & bell peppers

Antipasto Salad

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

Herb Focaccia

10-24 guests \$17/guest

25-50 guests \$16/guest

51+ guests inquire for pricing

LUNCHEON DELIGHT

Chilled Poached Salmon

lemon & thyme poached salmon fillets

Greek Salad

chopped romaine - mesclun greens - olives - banana peppers - red onion - feta - chickpeas - red wine vinaigrette

Autumn Squash Salad

mesclun greens & arugula with roasted delicata squash, pomegranate seeds, toasted pepitas and house-made kale pesto vinaigrette

Herb Focaccia

10-24 guests \$20/guest

25-50 guests \$19/guest

51+ guests inquire for pricing

Sweet Tooth

FINISH ON A SWEET NOTE

Cookies & Cakes

ASSORTED COOKIE PLATTER

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

SM Platter \$49 (12 of each cookies, 36 pieces total)

LG Platter \$108 (24 of each cookies, 72 pieces total)

BROWNIE COOKIES (GF/DF)

freshly baked

\$72 per 24

VEGAN FUNFETTI COOKIES

freshly baked

\$72 per 24

MOLASSES SANDWICH COOKIES

cream cheese buttercream sandwiched between two spiced molasses cookies

\$72 per 24

OATMEAL SANDWICH COOKIES

cream cheese buttercream sandwiched between two oatmeal cookies

\$72 per 24

BROWNIES

fresh baked

\$60 per 24

CHAI BLONDIES

classic blondies with chai spices

\$60 per 24

DOUBLE CHOCOLATE CAKE

chocolate cake with dark chocolate buttercream

\$39 per 7 inch cake

\$72 24 cake bites

AUTUMN SPICE CAKE

spiced vanilla cake with salted caramel buttercream

\$39 per 7 inch cake

\$72 per 24 cake bites

VANILLA-CRANBERRY CAKE

vanilla cake house-made cranberry jam and vanilla buttercream

\$39 per 7 inch cake

\$72 per 24 cake bites

CARROT CAKE

our take on a classic - carrot cake with cream cheese buttercream

\$39 per 7 inch cake

\$72 per 24 cake bites

Petit & Individual Desserts

POT DE CRÈME (GF)

dark chocolate or white chocolate - served in 4 oz. glass jars

\$79 per 10 jars

WHITE CHOCOLATE PANNA COTTA (GF)

house-made white chocolate custard - see below for serving sizes

\$74 per 24 petit disposable shooters

\$79 per 10 - 4 oz. glass jars

PUMPKIN BUTTERSCOTCH PUDDING (GF)

house-made pudding - see below for serving sizes

\$74 per 24 petit disposable shooters

\$79 per 10 - 4 oz. glass jars

RICOTTA CHEESECAKE (GF)

house-made ricotta cheesecake over a cornmeal crumb - see below for serving sizes

\$74 per 24 petit disposable shooters

\$79 per 10 - 4 oz. glass jars

COCONUT CREAM PIE JAR

coconut cream custard - pie crust crumb - rum spiked

coconut whipped cream

\$79 per 10 - 4 oz. glass jars

COCONUT CREAM PIE TART

coconut cream custard in a sweet tart shell topped with rum-spiked coconut whipped cream

\$79 per 10 single-serve tarts

CRANBERRY TARTS

house-made cranberry custard served in a sweet pastry shell

\$74 per 24 petit tartlets

\$79 per 10 single-serve tarts

CHOCOLATE-ORANGE TARTS

orange-infused chocolate custard served in a sweet pastry shell

\$74 per 24 petit tartlets

\$79 per 10 single-serve tarts

APPLE SPICE CAKE JARS

our house-made spice cake layered with salted caramel, fresh apples and whipped cream in a 4 oz. glass jar

\$79 per 10 jars

ALMOND-PRALINE CREAM PUFFS

house-made cream puff with an almond-praline filling

\$74 per 24 petit cream puffs

Beverages



BOTTLED WATER

\$2

YACHT CLUB SODAS

Cola - Diet Cola - Root Beer - Orange - Ginger Ale - Seltzer -
Peach Seltzer

\$2.5

NEW HARVEST COFFEE

regular or decaf - includes disposable cups, sugars, stirrers &
non-dairy creamers

\$29/gallon

TEA

16 tea bags and hot water with disposable cups, sugars,
stirrers & non-dairy creamers

\$29/gallon

JUICE

Orange - Apple - Cranberry - Grapefruit - per 1 L. carafe -
serves 5

\$7/carafe

ORGANIC ICED TEAS

Tropical Mango Passionfruit - Wild-berry Hibiscus -
unsweetened - (16) 8 oz. servings

\$16

LEMONADE

Natalies Classic or Strawberry Lemonade - 8 oz. single serving
bottles

\$3 (12 pc. minimum)

Delivery

Based on location. If your delivery requires a pick up
you will be charged an additional fee.
Warm delivery incurs an additional surcharge

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.