



Express Events
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

What is an Express Event?

Express events are pre-built packages available in part with renting our Cafe space or the Atrium. We've tailored these packages to be sold with a bulk "Room and Service Bundle" instead of adding on a la carte service fees for your event.

How much is the Room & Service Bundle?

The Room & Service bundle varies based on the location of your event. We have two wonderful, on-site event venues that you can select from. The Cafe can accommodate up to 70 guests and the fees for this space range from \$400-\$800 to rent for a 3 hour active event time. The rental cost is determined by your headcount and the date of your event. The Atrium can accommodate up to 120 guests for a cocktail style event and up to 80 for service where everyone requires a seat. The rental fee for the Atrium ranges from \$750-\$2,000 to rent for a 3 hour active event time. You can add additional time on to either venue by the hour.

What's included with these packages?

These packages include the food noted and a styled display. The Room & Service Bundle includes service staff, a cash bar set-up, a 4 hour rental of our space (inclusive of 30 minutes of set-up and 30 minutes of break down leaving a 3 hour active event window), service on our china, and a linen napkin for each place setting if applicable to your package.

Can I modify these packages?

Packages cannot be modified but you are welcome to explore our "Build Your Own" section to create your own menu!

Can I add on to these packages?

In some cases, yes you may add on. If you choose to add food items to your stationary display that is acceptable. If you're interested in adding on passed appetizers or services of the like, that changes your event from an express package to a traditional event and service fees will be adjusted as such.

How is my event confirmed?

Once you have chosen your menu, a contract and itemized invoice will be e-mailed to you. To confirm your event, 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.

Are there any additional fees?

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 8% administrative fee. These are added on and will be noted on your itemized invoice. Gratuity is left up to the client's discretion for exceptional service.

When is my final headcount due?

Final headcount is due 10-14 business days prior to your event date. This will vary based on the day of the week your event is taking place.

Order Minimums

Express Events have a minimum of 25 guests.

Bar Services

These packages include a cash bar set-up. You are welcome to add on open bar services if you wish, just inquire with your booking agent for details.

Staffing

The Room & Service Bundle will cover staffing needs for your event, meaning you will have a bartender present, service staff (number of personnel is dependent on your headcount), and an event lead on-site to assist you.

Build Your Own

Choose one protein, one salad, and two sides	\$32/guest
Choose one protein, one salad, and three sides	\$35/guest
Choose two proteins, one salad, and two sides	\$37/guest
Choose two proteins, one salad, and three sides	\$39/guest

All packages include our freshly baked focaccia bread.

Pricing is based on a 25 guest minimum. Hosting less than 25 guests? We have options for more intimate groups starting at 10 guests. Inquire with a booking agent for pricing and details

Included Proteins

Herb Grilled Chicken Breast
Prosciutto Wrapped Chicken Breast
Kale Pesto Grilled Chicken
Coconut Grilled Chicken
Cider Glazed Chicken Breast
Rosemary-Mustard Grilled Chicken
Fig & Blue Cheese Grilled Chicken
Apple Chutney Chicken Breast
Chicken Piccata
Chicken Marsala
Coffee Braised Chicken

Molasses Braised Chicken
Katie Fried Chicken
Nashville Hot Katie Fried Chicken
Chicken Sausage Meatloaf
Turkey Thigh (*glazed or herb roasted*)
Turkey Breast (*glazed or herb roasted*)
Stuffed Turkey Breast
Cider Braised Pork (*pulled*)
Winter BBQ Pulled Pork
Mediterranean Pulled Pork
Dry Rubbed Boneless Pork Chops

Duxelle Stuffed Pork Loin
Garlic & Herb Pork Tenderloin
Sun-dried Tomato Pork Loin
Grilled Pork Loin with Chermoula
White Fish en Papillote
Seared White Fish with Lemon Capers Relish
Nicoise White Fish
Citrus White Fish
Prosciutto Wrapped White Fish
Brown Sugar Baked Salmon

Included Vegan/Vegetarian Friendly Mains

Vegan Mac 'n Cheese
Cauliflower Steaks

Whole Roasted Cauliflower
Quinoa Meatballs

Protein Upgrades

+\$8 per guest, per protein

Parmesan Baked Halibut
Baked Salmon
Miso Glazed Salmon
Poached Salmon
Brown Butter Seared Scallops
Seared Scallops over Succotash
Herb Grilled Sirloin

Herb Grilled Flat Iron
Herb Roast Beef
Braised Short Ribs (*traditional or homestyle*)
Steak Tips
Beef Tenderloin
Dry Rubbed, Bone-in Pork Chops

Lamb Burgers (*includes tangy feta-yogurt sauce and buns or pita*)
Cocoa Espresso Lamb Tenderloin
Horseradish-Mustard Rack of Lamb
Chimichurri Lamb Tenderloin
Horseradish Mustard Lamb Tenderloin

Included Salads & Sides

Beet Salad
Caesar Salad
Greek Salad
Harvest Salad
Cranberry-Almond Salad
Massaged Kale
Whipped Cauliflower & Potatoes
Pomme Puree
Whipped Potatoes
Roasted Mini Potatoes
Roasted Cauliflower Head
Cauliflower Steaks
Z'atar Roasted Cauliflower
Roasted Carrots w/ Cremolata
Cauliflower Rice

Sautéed Winter Greens
Vegetable Succotash
Roasted Winter Vegetables
Mashed Sweets 'n Squash
Chermoula Roasted Beets
Baked Beans
Picnic Potato Salad
Picnic Pasta Salad
Classic Coleslaw
Composed Quinoa Salad
Composed Farro & Squash Salad
Composed Bulgur Wheat Salad
Quinoa Meatballs
Baked Ziti
Baked Ziti with Meatballs

Pumpkin & Pancetta Pasta
Pumpkin & Roasted Garlic Pasta
Kale Pesto Pasta
Chicken & Kale Pesto Pasta
Mac 'n Cheese
Vegan Mac 'n Cheese
Sausage & Broccoli Rabe Pasta
Sausage, Beans & Greens Pasta
Artichoke & Lemon Pasta
Mushroom & Sun-dried Tomato Pasta
Traditional Pork Ragù
Signature Duck Ragù
Lemon-Butter Spaghetti
Harvest Pasta

Lunch & Dinner Packages /

PASTA DINNER

Kale Pesto Pasta (v)

al dente pasta in a with preserved tomatoes & our house-made kale pesto

antipasto salad (v, GF)

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

focaccia (vegan)

freshly baked

\$18/guest

upgrade to Chicken & Kale Pesto Pasta + \$1/guest

HARVEST BUFFET

Apple Chutney Chicken Breast (GF)

grilled all-natural chicken breast topped with a ginger-apple chutney and goat cheese

Whipped Potatoes (v)

with cream & butter

Harvest Salad (v, GF)

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

Pumpkin & Roasted Garlic Pasta (vegan)

short cut pasta in our house-made roasted garlic & pumpkin

Focaccia (vegan)

freshly baked

\$27/guest

CLASSIC DINNER

Herb Grilled Flat Iron (GF)

grass-fed - medium rare

Kale Pesto Pasta (v)

al dente pasta in a with preserved tomatoes & our house-made kale pesto

Roasted Petit Potatoes (vegan, GF)

with lemon & herbs

Orange Haricot Verte (v, GF)

French style green beans in house-made orange glaze

Cranberry-Almond Salad (v, GF, DF)

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

\$26/guest

GOURMET SNACK ATTACK

beef tenderloin

thinly sliced beef tenderloin with house-made slider rolls, horseradish mayo and honey mustard to built your own sliders

grilled flatbreads

choose (1) vegetarian and (1) meat lover's

Classic Margarita (v)

White Pesto (v)

BBQ Chicken

homemade chips

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

vegetable crudite

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

petit bites

truffle potato croquettes with garlic aioli

savory blue cheese cheesecake bites

Summer caprese skewers

\$33/guest

Don't see what you're looking for?

Consider building your own buffet! See our options on the following page.

Entree & Side Descriptions

Perfect Poultry

CIDER GLAZED CHICKEN BREAST (GF/DF)

grilled all-natural chicken breast with our house-made spiced apple cider glaze

APPLE CHUTNEY CHICKEN BREAST (GF)

grilled all-natural chicken breast topped with a ginger-apple chutney and goat cheese

FIG & BLUE CHEESE CHICKEN BREAST (GF)

grilled all-natural chicken breast topped with house-made fig jam and blue cheese

KALE PESTO GRILLED CHICKEN BREAST (GF, Nut Free)

grilled all-natural chicken breast topped with house-made kale pesto (*nut free*)

COCONUT GRILLED CHICKEN BREAST (GF/DF)

all-natural chicken breast marinated with coconut milk, lime & spices - grilled

HERB ROASTED CHICKEN (GF/DF)

brined & roasted all-natural chicken - whole chicken cut into 8 pieces

PROSCIUTTO WRAPPED CHICKEN BREAST

all-natural chicken breast baked & wrapped in prosciutto

ROSEMARY MUSTARD CHICKEN BREAST (GF/DF)

grilled all-natural chicken breast topped with house-made herb mustard

HERB GRILLED CHICKEN BREAST (GF)

herb brined all-natural chicken breast - grilled

FRIED CHICKEN BREAST

all-natural 3 oz. chicken breast - fried

NASHVILLE HOT FRIED CHICKEN BREAST

all-natural 3 oz. chicken breast - fried - spiced bacon fat mop

CHICKEN MARSALA

seared, thinly sliced chicken breast - mushroom & marsala wine sauce

CHICKEN PICCATA

breaded & seared chicken breast in a lemon-butter caper sauce

COFFEE BRAISED CHICKEN (GF/DF)

slow braised chicken with coffee & spices - pulled

MOLASSES BRAISED CHICKEN (GF/DF)

slow braised chicken with molasses & spices - pulled

CHICKEN SAUSAGE MEATLOAF

house-made, sausage-spiced chicken meatloaf - baked & sliced

STUFFED TURKEY BREAST

mushroom & cranberry stuffed all-natural turkey breast - roasted and sliced

TURKEY BREAST (GF/DF)

all-natural turkey breast - herb rub or brown sugar chipotle glaze

TURKEY THIGH (GF/DF)

all-natural turkey thigh - herb rub or brown sugar chipotle glaze

Seafood

PARMESAN CRUSTED HALIBUT

sustainably sourced halibut - parmesan, garlic & herb crumb topper

SEARED WHITE FISH (GF/DF)

sustainably sourced cod or haddock - lemon caper relish

NICOISE WHITE FISH (GF/DF)

sustainably sourced cod or haddock - nicoise inspired tomato-olive relish

PROSCIUTTO WRAPPED WHITE FISH (GF/DF)

Cod or Haddock (based on availability) wrapped in prosciutto & baked

FISH EN PAPILOTE (GF/DF)

locally sourced white fish - steamed in paper with lemon & herbs

CITRUS WHITE FISH (GF/DF)

sustainably sourced cod or haddock with preserved oranges, figs & capers

MISO GLAZED SALMON (DF)

sustainably sourced salmon with a house-made miso glaze

BAKED SALMON

sustainably sourced salmon - topped with mustard and a parsley-butter breadcrumb - baked

POACHED SALMON (GF/DF)

poached lemon & thyme salmon - sustainably sourced

BROWN SUGAR BAKED SALMON (GF/DF)

sustainably sourced salmon filet with a mustard & brown sugar topping

Seafood, cont.

SEARED SCALLOPS (GF)

seared sea scallops over tomato, white bean & zucchini succotash

BROWN BUTTER SEARED SCALLOPS (GF)

sea scallops seared in brown butter with herbs, lemon & garlic

Pork

WINTER BBQ PULLED PORK (GF/DF)

house-smoked pork - pulled

CIDER BRAISED PULLED PORK (GF/DF)

house-smoked pork - pulled

MEDITERRANEAN PULLED PORK (GF/DF)

all-natural pork braised with white wine, oregano, onion + lemon - pulled

GARLIC & HERB PORK TENDERLOIN (GF/DF)

all-natural tenderloin - roasted garlic & herb rub - roasted & sliced

DUXELLE STUFFED PORK LOIN (GF/DF)

all-natural loin - mushroom duxelle - roasted & sliced

CHERMOULA PORK LOIN (GF/DF)

roasted & sliced pork loin topped with house-made chimichurri

DRY RUBBED PORK CHOPS (GF/DF)

all-natural pork chops - house-made spice rub - roasted

SUNDRIED TOMATO PORK LOIN (GF/DF)

all-natural pork loin with sun-dried tomato rub, roasted and sliced

Lamb

COCOA-ESPRESSO LAMB TENDERLOIN (GF/DF)

house rub

HORSERADISH-MUSTARD LAMB RACK (GF/DF)

all-natural lamb - house rub

LAMB CHOPS (GF/DF)

available with a brown mustard-horseradish rub or house-made chimichurri

LAMB BURGERS

house-made lamb burgers with tangy feta-yogurt spread

Beef

BEEF TENDERLOIN (GF/DF)

sustainably sourced beef, roasted to medium rare - sliced

STEAK TIPS (GF/DF)

grilled grass-fed tips - onion, garlic & herb marinade

HERB ROAST BEEF (GF/DF)

grass-fed - roasted to medium rare

HERB GRILLED SIRLOIN FLANK (GF/DF)

grass-fed - grilled to medium rare

HERB GRILLED FLAT IRON (GF/DF)

grass-fed - grilled to medium rare

BRAISED SHORT RIBS (GF/DF)

sustainably sourced short ribs braised with tomato, red wine & herbs - pulled off the bone

HOMESTYLE BRAISED SHORT RIBS (GF/DF)

sustainably sourced short ribs braised with garlic, tomato, balsamic & spices - pulled off the bone

GINGER-MOLASSES BRISKET (GF/DF)

grass-fed - pulled or sliced

HERB BRISKET (GF/DF)

grass-fed - pulled or sliced

HOMESTYLE BRISKET (GF/DF)

grass-fed - braised with garlic, tomato, balsamic & spiced - pulled or sliced

Vegan/Vegetarian

CAULIFLOWER STEAKS (VEGAN, GF)

spiced cauliflower steaks with tahini, parsley, pecans and pomegranate molasses

WHOLE ROASTED CAULIFLOWER (VEGAN, GF)

whole cauliflower head - tomato rub - roasted & served with pesto

QUINOA MEATBALLS (VEGAN)

house-made jumbo herby quinoa meatballs with crushed tomato sauce

VEGAN MAC 'N CHEESE

al dente pasta - house-made vegan cheese sauce

Pastas

KALE PESTO PASTA (v)

short cut pasta in our house-made kale pesto with preserved tomatoes and wilted baby kale

CHICKEN AND KALE PESTO PASTA

short cut pasta in our house-made kale pesto with ground chicken, preserved tomatoes and wilted kale

EGGPLANT LASAGNA (v)

house-made crushed tomato sauce - arugula - eggplant - parmesan - ricotta cheese - layered and baked

BAKED ZITI (v)

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheese

BAKED ZITI & MEATBALLS

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheeses and all-beef meatballs

MAC 'N CHEESE (v)

short cut pasta in our signature cream sauce

SAUSAGE & BROCCOLI RABE PASTA

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

PUMPKIN & ROASTED GARLIC PASTA (vegan)

short cut pasta in a house-made pumpkin & roasted garlic sauce

PUMPKIN & PANCETTA PASTA

short cut pasta in a house-made pumpkin & roasted garlic sauce with crispy pancetta

ARTICHOKE AND LEMON PASTA (VEGAN)

spaghetti in a grilled artichoke and roasted garlic sauce with fresh lemon juice

LEMON-BUTTER SPAGHETTI

spaghetti in a lemon butter sauce with arugula and crispy prosciutto

DUCK RAGU

fettuccine with our house-made duck ragu

TRADITIONAL RAGU

short cut pasta in our traditional house-made pork ragu

SAUSAGE, BEANS & GREENS PASTA

short cut pasta with pork sausage, wilted kale, chickpeas & parmesan cheese in a white wine pan sauce

HARVEST PASTA

short cut pasta with ground turkey in a house-made butternut béchamel sauce

MUSHROOM & SUNDRIED TOMATO PASTA (v)

short cut pasta with roasted mushrooms in a creamy sun-dried tomato sauce

Salads

CRANBERRY-ALMOND SALAD (v, GF, DF)

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

HARVEST SALAD (v, GF)

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

SPINACH SALAD (GF)

mesclun greens & spinach with crispy pancetta, dried figs, fresh apples, pickled onions and apple cider vinaigrette

AUTUMN SQUASH SALAD (v, GF)

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

BRUSSELS & ARUGULA SALAD (v, GF)

shaved brussels sprouts and arugula with parmesan cheese and our lemon-parmesan vinaigrette

ANTIPASTO SALAD (v, GF)

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

BEET SALAD (v, GF)

mesclun greens with chopped beets, feta cheese, pickled onions and honey-balsamic vinaigrette

TRADITIONAL CAESAR SALAD (v)

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

KALE CAESAR SALAD (v)

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

GREEK SALAD (v, GF)

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

COBB SALAD (GF)

mesclun greens with blue cheese, fresh tomatoes, chopped hard boiled eggs, chopped all-natural bacon and green goddess dressing

Chilled Sides

PICNIC POTATO SALAD (v, GF)

classic creamy potato salad

PICNIC PASTA SALAD (v)

classic creamy pasta salad

CLASSIC COLESLAW (v)

creamy shaved vegetable coleslaw

COMPOSED QUINOA SALAD (v, GF)

quinoa with baby kale, roasted squash and house-made kale pesto vinaigrette

COMPOSED BULGUR WHEAT SALAD

bulgur wheat with chopped grilled chicken, arugula, shaved brussels sprouts and kale pesto

COMPOSED FARRO & CAULIFLOWER SALAD (v)

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

COMPOSED FARRO & SQUASH SALAD (DF)

farro with chopped grilled chicken, roasted squash and roasted garlic

MAPLE-DIJON FARRO & BEETS (vegan, DF)

roasted beets with farro and house-made maple-dijon vinaigrette

MASSAGED KALE (v, GF)

shaved kale massaged with lemon and parmesan cheese

Hot Sides

POMME PUREE (v, GF)

with cream and butter

WHIPPED POTATOES (v, GF)

skin-on with cream and butter

WHIPPED POTATOES & CAULIFLOWER (v, GF)

with cream and butter

ROASTED PETIT POTATOES (vegan, GF)

roasted mini potatoes with fresh herbs and lemon

SHAVED BRUSSELS (GF/DF)

shaved brussels sprouts sautéed with pancetta, garlic & onions

CAULIFLOWER RICE (vegan, GF)

riced cauliflower with herbs and lemon

CHERMOULA ROASTED BEETS (vegan, GF)

roasted beets with house-made chermoula

ROASTED WINTER VEGETABLES (vegan, GF)

parsnips, sweet potatoes and carrots

Z'ATAR ROASTED CAULIFLOWER (vegan, GF)

spiced cauliflower with tahini, lemon & garlic

SAUTEED WINTER GREENS (vegan, GF)

hearty winter greens sautéed with garlic and red pepper

VEGETABLE SUCCOTASH (v, GF)

tomato, white bean and zucchini succotash with pomegranate molasses

CARROTS WITH GREMOLATA (vegan, GF)

roasted carrots with herby sunflower seed gremolata

FENNEL HARICOT VERTE (vegan, GF)

haricot verte with fennel, lemon, capers and garlic

CITRUS HARICOT VERTE (vegan, GF)

haricot verte with house-made citrus glaze

BAKED BEANS (vegan, GF)

sweet 'n tangy - made in-house

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