



*Corporate Breakfast &
Lunch Packages
Presented By*



Easy
Entertaining
Preserving Local Flavor Since 2006

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Contact Us

Phone: (401) 437-6090 x2

E-mail: info@EasyEntertainingRI.com

Online: www.EasyEntertainingRI.com

Office Hours

Monday - Friday: 10:00a -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 deposit payment equivalent to 30% of your current invoice or payment in full if you're booking your event within 10 days of it taking place.

What do the listed prices include?

The prices on this menu are for food items only unless otherwise noted. If you need paper goods, disposable chaffing dishes, or a styled display we can add these services on for you, just ask your sales agent.

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 48 business hours 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 through our bar service partner. We do not provide bartending services for clients that choose to provide their own alcohol.

Staffing

Please note attendant services are not available at this time due to Covid-19 restrictions. Please inquire with your booking agent for more information.

Attendant services start at \$150 per staff member for 2 hours of active event time. Additional time may be added on by the hour for \$50/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 Drop & Style, your administrative fee will adjust to 8%.

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

blueberry lemon muffins - seasonal fruit + nut butter granola
bars - 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

as delightful as it sounds

applewood bacon (3 slices per guest)

chopped fruit duet

may be a combination of melon, grapes & seasonal berries

10-24 guests \$14/guest

25-50 guests \$13/guest

50+ guests inquire for pricing

SIGNATURE EGG CUPS

assorted egg cups (GF)

filled with native seasonal vegetables & baked - an
assortment of whole egg base and egg white base

English muffins

freshly baked in-house

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

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10-24 guests \$10/guest

25-50 guests \$9/guest

50+ guests inquire for pricing

THE HEALTHY CHOICE

egg white 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 \$10/guest

25-50 guests \$9/guest

50+ guests inquire for pricing

Add on assorted, freshly baked pastries + \$3/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)

blueberry-lemon muffins - fruit & nut butter-oat bars - savory cheddar popovers
12 pieces \$48

REBELLE ARTISAN BAGELS (v)

made fresh in Providence - sold by the dozen - may select from plain, everything, onion, sesame, pretzel, poppy, pumpkinnickel and whole wheat.
\$59 per 2 dozen

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
\$39

VEGETARIAN QUICHE

cage-free eggs with artisanal cheese & seasonal vegetables in a house-made pastry crust
\$42 per full quiche, 12 pieces
\$68 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
\$46 per full quiche, 12 pieces
\$68 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
\$39

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
\$39

POLENTA-EGG BAKE (v, GF)

polenta, cage free eggs, cheddar cheese & seasonal vegetables - baked frittata style. 12 pieces per bake
vegetarian \$30
with bacon \$35

TOMATO & PESTO STRATA (v)

a savory style bread & egg casserole with fresh tomatoes and house-made pesto - 12 pieces per bake
\$39

EGGS IN PURGATORY (v, GF)

cage-free eggs poached in house-made crushed tomato sauce - topped with parmesan
\$49, 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
\$45

FRENCH TOAST BAKE (v)

as delightful as it sounds - 12 pieces per bake
\$45

EGG SANDWICHES (v)

house-made English muffins - cage-free eggs - cheddar cheese
\$25 per 6 sandwiches

YOGURT PARFAITS (v)

Narragansett Creamery plain yogurt & house-made granola - individually packaged
\$30 per 6 parfaits

CHIA SEED PUDDING (VEGAN, GF)

house-made chia seed pudding with seasonal fruit. individually packaged
\$28 per 6 pieces (made with nut milk, can be made without on request)

ENGLISH MUFFINS (VEGAN)

freshly baked. sold by the dozen
\$12/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
\$28 per half pan (24 pieces per pan)

CANDIED BACON (GF)

salty, sweet and delightful
\$48 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 SMLG 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

Choose from: Citrus Salad, Berry-Balsamic Salad, Beach House Salad, Early Summer Salad, Caesar Salad or Cobb Salad. Full descriptions available in the "Entrees and Sides" section of the menu.

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

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

BAGGED LUNCHES

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

green goddess dressing & 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

Caesar Salad

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

Asparagus Salad

arugula - shaved asparagus - grated parmesan - lemon vinaigrette

Composed Quinoa Salad

quinoa - fresh tomatoes, corn & cucumbers - arugula - house-made pesto

Composed Bulgur Wheat Salad

herby bulgur wheat salad with bell peppers, chickpeas, feta and golden raisins - red wine vinaigrette

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

Sesame Green Beans

fresh green beans - sesame oil & sesame seeds

10-24 guests \$16/guest

25-50 guests \$15/guest

51+ guests inquire for pricing

HOT PASTA LUNCHEON

Burst Tomato Pasta with Chicken

al-dente pasta - burst tomato & garlic pan sauce - all-natural chicken

Caesar Salad

romaine lettuce - shaved parmesan - house croutons - classic 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

Beach House Salad
mesclun greens - fresh tomatoes, cucumber and sweet corn -
house-made crispy onion strings - buttermilk-veggie dressing

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

Greek Orzo
orzo pasta - fresh tomatoes & cucumbers - kalamata olives -
feta cheese - red wine vinaigrette

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

Grilled Seasonal Vegetables
with balsamic reduction & garden herbs

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

Beach House Salad
mesclun greens - fresh tomatoes, cucumber and sweet corn -
house-made crispy onion strings - buttermilk-veggie dressing

Chocolate Chip Cookies
10-24 guests \$15/guest
25-50 guests \$14/guest
51+ guests inquire for pricing

TUSCAN TABLE

Burst Tomato Pasta with Chicken
al-dente pasta - burst tomato & garlic pan sauce - all-natural
chicken

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

Citrus Salad
mesclun greens - fresh radish & citrus - quinoa - pickled onions
- citrus vinaigrette

Herb Focaccia
baked fresh in-house

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 - lemon sugar cookies - funfett pretzel 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

LEMON SANDWICH COOKIES

cream cheese buttercream sandwiched between two lemon sugar cookies

\$72 per 24

BROWNIES

fresh baked

\$60 per 24

TAHINI BLONDIES

classic blondies with a twist

\$60 per 24

DOUBLE CHOCOLATE CAKE

chocolate cake with dark chocolate buttercream

\$39 per 7 inch cake

\$72 24 cake bites

HONEY CHAMOMILE CAKE

chamomile infused tea cake with honey buttercream

\$39 per 7 inch cake

\$72 per 24 cake bites

VANILLA-BERRY CAKE

vanilla cake with seasonal fruit buttercream (*may be rhubarb, strawberry, or blueberry depending on the season*)

\$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

\$70 per 10 jars

YOGURT PANNA COTTA (GF)

house-made yogurt custard with macerated fruit - served in 4 oz. glass jars

\$70 per 10 jars

COFFEE PANNA COTTA (GF)

house-made coffee infused custard - served in 4 oz. glass jars

\$70 per 10 jars

RICOTTA CHEESECAKE JARS (GF)

house-made ricotta cheesecake over a cornmeal crumb - served in 4 oz. glass jars

\$70 per 10 jars

COCONUT CREAM PIE JARS

coconut cream custard - pie crust crumb - rum spiked

coconut whipped cream - served in 4 oz. glass jars

\$70 per 10 jars

COCONUT CREAM TARTS

house-made coconut cream and rum spiked whipped cream in a sweet pastry tart shell

\$65 per 10 tarts

LEMON CURD JARS

house-made lemon curd topped with buttered graham cracker crumb - served in 4 oz. glass jars

\$70 per 10 jars

LEMON MERINGUE TARTS

house-made lemon curd and torched meringue in a graham cracker tart shell

\$65 per 10 tarts

SEASONAL SHORTCAKE JARS

house-made shortcake layered with macerated seasonal fruit and whipped cream - served in 4 oz. glass jars

\$70 per 10 jars

S'MORES JARS or TARTS

dark chocolate and torched meringue with graham cracker crumb - served in 4 oz. glass jar or a graham cracker tart shell

\$70 per 10 jars

\$65 per 10 tarts

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 BURRILLVILLE
\$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.