



*Breakfast & Brunch  
Presented By*



Easy  
Entertaining  
Preserving Local Flavor Since 2006

## Contact Us

Phone: (401) 437-6090 x2

E-mail: [info@EasyEntertainingRI.com](mailto:info@EasyEntertainingRI.com)

Online: [www.EasyEntertainingRI.com](http://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%.

# *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

## **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  
\$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

# Styled Displays

A HAPPY MEDIUM BETWEEN SERVICED  
EVENTS & DELIVERY PACKAGES

Any of the following packages can be upgraded to our  
*“Drop and Style”*  
service. Please read the information below pertaining to  
this style of service.

## What is a Drop & Style?

A drop and style is a hybrid style delivery service combining the look and aesthetic of a fully serviced event without the staffing requirements. We deliver these packages and set them up on styled displays using our decor and china pieces, then return at an assigned window to retrieve our items.

## What does it cost to upgrade?

For 50 guests or less, it is a \$250 surcharge to upgrade to a Drop and Style. For 51+ guests it is a \$5 per guest charge to upgrade to a Drop and Style.

## What's included with a Drop and Style?

Drop & Style services include the food noted, the rental of our decor and china pieces, bio-degradable paper goods, a linen for your table, and a stylist that comes to set-up your display.

## Can I modify these packages?

These packages cannot be modified but we encourage you to take advantage of our “Build Your Own” section which can also be upgraded to a Drop and Style service.

## 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.

## 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 15% of your current invoice or payment in full if you're booking your event within 10 days of it taking place.

## When is my final headcount due?

Final headcount is due 7 business days prior to your event date

## When is my final payment due?

Final payment is due 6 business days prior to your event date

## Delivery

Delivery will be assigned to you based on your event start time. We will arrive 30-60 minutes prior to your event depending on the size of the package you've chosen. These packages are not available for pick-up from Cafe.

## Pick-up

Pick-up windows are assigned so that we can return to your home or venue to retrieve our decor pieces and service ware. Pick-ups are generally assigned to the next business day between the hours of 8a-6p. Pick-up outside of our normal window may incur an additional charge.

## Your Responsibilities

When booking a Drop and Style, we ask that clients provide us with the table size that we're setting up on and any particular delivery or pick-up instructions. If you do not have a table, you can rent a table from us for \$35. While you are not responsible for washing our platters and service ware, you are required to scrape them clear of food debris and leave in the totes we provide for pick-up.

## 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 \$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%. 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 & Brunch 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

## CLASSIC BRUNCH

vegetarian quiche

individually baked vegetarian quiches with assorted seasonal  
veggies and artisanal cheeses in a house-made pastry crust  
citrus salad (v, GF, DF)

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

Composed Farro Salad (DF)

farro - chopped chicken breast - fresh corn - roasted garlic  
Chopped Fruit Duet (vegan, GF)

two styles of chopped fruit - may include melon, grapes or  
seasonal berries

Petit Croissants

freshly baked

\$25/guest

*upgrade to an assortment of petit house-baked pastries for +  
\$1/guest*

## GOURMET BRUNCH

meat lover's frittata

cage-free eggs with artisanal cheeses & applewood bacon  
Asparagus Salad

arugula - shaved asparagus - grated parmesan - lemon  
vinaigrette

latke hash browns

shredded potato patties

candied bacon

salty, sweet and addicting

petit pastries

blueberry lemon muffins - savory cheddar popovers - fruit +  
nut butter granola bars

\$29/guest

## SOUTHERN LOVE

Katie fried chicken

house-made fried chicken cutlets

waffles

freshly made waffles

candied bacon

salty, sweet and addicting

homestyle breakfast potatoes

roasted potatoes with onion, bell peppers & seasoning  
citrus salad

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

petit pastries

blueberry lemon muffins - savory cheddar popovers - fruit +  
nut butter granola bars

\$29/guest

## SUMMER BRUNCH

Sonoma chicken salad

chicken salad with celery, red onion, dried fruit, chopped nuts,  
herbs and spices

berry-balsamic salad

mesclun greens - fresh seasonal berries - goat cheese -  
almonds - pickled onions - honey-balsamic vinaigrette

pesto pasta

al dente pasta - house-made pesto - fresh sweet corn -  
arugula

tomato + pesto strata

a savory style bread & egg casserole with fresh tomatoes  
and house-made pesto

chopped fruit duet

two styles of chopped fruit - may include melon, grapes or  
seasonal berries

petit croissants

freshly baked

\$28/guest

*upgrade to an assortment of petit house-baked pastries for +  
\$1/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)

# Build Your Own Brunch

Items in packages are all delivered warm in disposable containers. Inquire with a booking agent about a styled delivery or serviced event.

One Egg, One Salad, One Side	\$24/guest
One Egg, One Salad, Two Sides	\$27/guest
One Egg, One Salad, Three Sides	\$31/guest
One Egg, One Salad, One Side, One Protein	\$32/guest
One Egg, One Salad, Two Sides, One Protein	\$35/guest
One Egg, One Salad, Three Sides, One Protein	\$39/guest

All packages include freshly baked petit croissants, bio-degradable plates, & cutlery. Upgrade to an assortment of petit pastries baked in-house for +\$1/guest. 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

## Egg Based Inclusions

Vegetarian Polenta Egg Bake	Vegetarian Quiche
Polenta Egg Bake with Bacon	Meat Lover's Quiche
Vegetarian Frittata (whole egg or egg white)	Eggs in Purgatory (v, GF)
Meat Lover's Frittata (whole egg or egg white)	Breakfast Enchiladas (GF)

## Included Salads

Caesar Salad (v)	Cobb Salad (GF)
Citrus Salad (v, GF, DF)	Early Summer Salad (v, GF)
Asparagus Salad (v, GF)	Antipasto Salad (v, GF)
Greek Salad (v, GF)	Berry-Balsamic Salad (v, GF)
Beach House Salad (v, GF)	

## Included Sides & Savory Items

Baked Oatmeal	Herby Grilled Vegetables	Caprese Quinoa Salad
French Toast Casserole	Grilled Asparagus	Composed Quinoa Salad
Tomato & Pesto Strada	Za'atar Roasted Cauliflower	Composed Bulgur Wheat Salad
Chopped Fruit Duet	Balsamic Green Beans	Garlic & Burst Tomato Pasta
Pancakes (includes syrup and butter)	Vegetable Succotash	Pesto Pasta
Waffles (includes syrup and butter)	Soy-Ginger Cucumber Salad	Mac 'n Cheese
Homestyle Breakfast Potatoes	Composed Caprese Salad	Vegan Mac 'n Cheese
Latke Hash Browns	Prosciutto & Melon Salad	Burst Tomato Mac 'n Cheese
Petit Herb & Lemon Roasted Potatoes	Composed Farro Salad	Greek Orzo Pasta Salad
Chia Seed Pudding Cups (vegan, GF)	Composed Vegetable Salad	

## Included Proteins

Applewood Bacon (assumes 3 per guest)	Sonoma Chicken Salad
Candied Bacon (assumes 3 per guest)	Egg Salad
Chicken Breakfast Sausage (assumes 3 per guest)	Tuna Salad
Pork Breakfast Sausage (assumes 3 per guest)	White Fish Salad
Traditional Chicken Salad	

## Protein Upgrades

+\$6.50 per person, per protein

Katie Fried Chicken	Pulled Molasses Chicken	Poached Salmon
Nashville Hot Katie Fried Chicken	Smoked Pulled Pork	Prosciutto Wrapped White Fish
Dijon Grilled Chicken	Mediterranean Pulled Pork	Brown Butter Seared Scallops
Herb Grilled Chicken	Green Goddess Pork Loin	Parmesan Baked Halibut
Prosciutto Wrapped Chicken	Garlic & Herb Pork Tenderloin	Herb Grilled Sirloin
Chicken Piccata	Chimichurri Pork Loin	Beef Tenderloin
Coconut Grilled Chicken	Fish en Papillote	Steak Tips
Bruschetta Grilled Chicken	Blueberry BBQ Salmon	
Pesto Grilled Chicken	Miso Glazed Salmon	

# *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.*