



*Express Events*  
*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

### What is an Express Event?

express events are pre-built packages available in part with renting our Cafe space. 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-\$1,750 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?

we can only modify these packages to accommodate allergies or dietary restrictions; otherwise we can not alter these packages.

### 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

### How is my event confirmed?

once you've chosen a package your sales agent will e-mail you a menu, itemized invoice, and contract. to reserve services we will need an electronic signature on the contract as well as a non-refundable 30% deposit payment.

### 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 5 business days prior to your event date

### 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 manager on-site to assist you.

# Lunch & Dinner Packages

## PASTA DINNER

burst tomato pasta (vegan)

al dente pasta in a burst tomato & garlic pan sauce

antipasta salad (v, GF)

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

focaccia (vegan)

freshly baked

\$18/guest

*upgrade to Burst Tomato Pasta with Grilled Chicken + \$1/guest*

## SUMMER BBQ

proteins

pulled or sliced ginger-molasses brisket & pulled molasses BBQ  
chicken

fixins

creamy shaved vegetable coleslaw & freshly made rolls

mac 'n cheese (v)

al dente pasta with our signature cream sauce

beach house salad (v, GF)

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

baked beans (v, GF)

sweet 'n tangy - made in-house

\$27/guest

## VEGGIE DELIGHT

pasta alla norma

al-dente pasta - eggplant & crushed tomato sauce - topped  
with ricotta salata

antipasto salad

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

grilled vegetables

with balsamic reduction and herbs

whole roasted cauliflower

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

\$26/guest

*Need a vegan protein? Add our Quinoa Meatballs with Crushed Tomato  
Sauce + \$56/dozen*

## 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 option

Classic Margarita (v)

White Pesto (v)

Buffalo Chicken

BBQ Chicken

homemade chips

ranch seasoned potato chips - BBQ seasoned sweet potato  
chips - caramelized onion dip

vegetable crudite

fresh carrots, celery, cucumbers, tomatoes and radishes with  
house-made green goddess 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.

# Build Your Own

Choose one protein, one salad, and two sides	\$25/guest
Choose one protein, one salad, and three sides	\$28/guest
Choose two proteins, one salad, and two sides	\$29/guest
Choose two proteins, one salad, and three sides	\$32/guest

All packages include our freshly baked focaccia bread, bio-degradable plates, & cutlery.

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

Arugula Pesto Grilled Chicken	Nashville Fried Chicken Breast	Green Goddess Pork Loin
Herb Grilled Chicken	Chicken Marsala	Chimichurri Pork Loin
Dijon Grilled Chicken	Chicken Piccata	Ginger-Molasses Brisket
Bruschetta Grilled Chicken	Molasses Braised Chicken	Herby Brisket
Coconut Grilled Chicken	Turkey Breast	Seared White Fish w/Lemon-Caper Relish
Herb Roasted Chicken	Turkey Thigh	
Prosciutto Wrapped Chicken Breast	Garlic and Herb Pork Tenderloin	
Fried Chicken Breast	Duxelle Stuffed Pork Loin	

## Protein Upgrades

+\$6.50 per guest, per protein

Dry Rubbed Pork Chops (bone-in)	Poached Salmon	Braised Short Ribs
Parmesan Crusted Halibut	Blueberry BBQ Salmon	Cocoa-Espresso Lamb Tenderloin
Seared White Fish	Miso Glazed Salmon	Brown-Mustard & Horseradish Lamb Chops
Prosciutto Wrapped White Fish	Beef Tenderloin	Chimichurri Lamb Chops
Fish en Papillote	Steak Tips	Lamb Burgers (includes buns or pita and whipped feta sauce)
Seared Scallops over Succotash	Herb Roast Beef	
Brown Butter Seared Scallops	Herb Grilled Sirloin	
Baked Salmon	Herb Grilled Flat Iron	

## Included Salads & Sides

Citrus Salad	Traditional Caprese	Pasta alla Norma
Berry-Balsamic Salad	Composed Vegetable Salad	Lemon-Butter Spaghetti
Beach House Salad	Composed Farro Salad	Haricot Verte
Asparagus Salad	Composed Bulgur Salad	Whipped Potatoes
Early Summer Salad	Soy-Ginger Cucumber Salad	Whipped Potatoes & Cauliflower
Prosciutto and Melon Salad	Balsamic Green Beans	Roasted Petit Potatoes
Anti Pasto Salad	Pesto Pasta	Za'atar Roasted Cauliflower
Caesar Salad	Burst Tomato Pasta	Cauliflower Rice
Greek Salad	Chicken and Burst Tomato pasta	Grilled Asparagus
Cobb Salad	Baked Ziti	Grilled Seasonal Vegetables
Picnic Potato Salad	Baked Ziti with Meatballs	Eggplant with Muhamarra
Picnic Pasta Salad	Eggplant Lasagna	Vegetable Succotash
Classic Coleslaw	Mac 'n Cheese	Carrots with Gremolata
Greek Orzo	Roasted Tomato Mac 'n Cheese	Corn on the Cobb
Composed Quinoa Salad	Grilled Vegetable Ziti	Baked Beans
Caprese Quinoa Salad	Artichoke and Lemon Pasta	

# *Entree & Side Descriptions*

## *Perfect Poultry*

### **ARUGULA PESTO GRILLED CHICKEN**

all-natural 6 oz. chicken breast - grilled - house-made arugula pesto

### **HERB GRILLED CHICKEN**

herb brined all-natural 6 oz. chicken breast - grilled

### **DIJON GRILLED CHICKEN**

all-natural 6 oz. chicken breast - grilled - dijon mustard glaze

### **BRUSCHETTA GRILLED CHICKEN**

grilled all-natural 6 oz. chicken breast - topped with tomato-basil compote & mozzarella cheese

### **COCONUT GRILLED CHICKEN**

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

### **HERB ROASTED CHICKEN**

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

### **PROSCIUTTO WRAPPED CHICKEN BREAST**

all-natural chicken breast baked & wrapped in prosciutto

### **JAMAICAN JERK CHICKEN**

spiced grilled chicken - available boneless or bone-in

### **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

### **MOLASSES BRAISED CHICKEN**

slow braised chicken with molasses & spices - pulled

### **TURKEY BREAST**

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

### **TURKEY THIGH**

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**

sustainably sourced cod or haddock - lemon caper relish

### **PROSCIUTTO WRAPPED WHITE FISH**

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

### **FISH EN PAPILOTE**

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

### **SEARED SCALLOPS**

seared sea scalloped over tomato, white bean & zucchini succotash

### **BROWN BUTTER SEARED SCALLOPS**

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

### **BAKED SALMON**

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

### **POACHED SALMON**

poached lemon & thyme salmon - sustainably sourced

### **BLUEBERRY BBQ SALMON**

sustainably sourced salmon - roasted with house-made blueberry BBQ sauce

### **MISO GLAZED SALMON**

sustainably sourced salmon with a house-made miso glaze

## *Pork*

### **SMOKED PULLED PORK**

house-smoked pork - pulled

### **MEDITERRANEAN PULLED PORK**

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

### **GARLIC & HERB PORK TENDERLOIN**

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

### **DUXELLE STUFFED PORK LOIN**

all-natural loin - mushroom duxelle - roasted & sliced

### **GREEN GODDESS PORK LOIN**

roasted & sliced pork loin topped with house-made herby green goddess

### **CHIMICHURRI PORK LOIN**

roasted & sliced pork loin topped with house-made chimichurri

### **DRY RUBBED PORK CHOPS**

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

## *Lamb*

### **COCOA-ESPRESSO LAMB TENDERLOIN**

house rub

### **HORSERADISH-MUSTARD LAMB RACK**

all-natural lamb - house rub

### **LAMB CHOPS**

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**

sustainably sourced beef, roasted to medium rare - sliced

### **STEAK TIPS**

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

### **HERB ROAST BEEF**

grass-fed - roasted to medium rare

### **HERB GRILLED SIRLOIN FLANK**

grass-fed - grilled to medium rare

### **HERB GRILLED FLAT IRON**

grass-fed - grilled to medium rare

### **BRAISED SHORT RIBS**

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

### **GRILLED RIBEYE**

Blackbird Farm's ribeye - grilled to medium rare

### **BRISKET**

grass-fed - with ginger-molasses glaze or herb rub - 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

### **BAKED EGGPLANT (v, GF)**

eggplant baked with house-made roasted garlic tomato sauce & mozzarella cheese

### **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*

### **PESTO PASTA (v)**

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

### **BURST TOMATO PASTA (v)**

al-dente pasta - burst tomato & garlic pan sauce

### **CHICKEN & BURST TOMATO PASTA**

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

### **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

### **EGGPLANT LASAGNA (v)**

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

### **MAC 'N CHEESE (v)**

al-dente pasta - signature cream sauce

### **ROASTED TOMATO MAC 'N CHEESE (v)**

al-dente pasta in our signature cream sauce with roasted cherry tomatoes

### **LOBSTER MAC 'N CHEESE**

al-dente pasta - signature cream sauce - lobster

### **GRILLED VEGETABLE ZITI (v)**

al-dente pasta - house-made tomato sauce - grilled zucchini - topped with house-made pesto

### **ARTICHOKE AND LEMON PASTA (VEGAN)**

spaghetti - grilled artichoke and roasted garlic sauce - lemon juice

### **PASTA ALLA NORMA (v)**

al-dente pasta - eggplant & crushed tomato sauce - topped with ricotta salt

### **LEMON-BUTTER SPAGHETTI**

spaghetti in a lemon butter sauce with arugula and crispy prosciutto

## *Salads*

### **CITRUS SALAD (v, GF, DF)**

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

### **BERRY-BALSAMIC SALAD (GF)**

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

### **BEACH HOUSE SALAD (v, GF)**

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

### **ASPARAGUS SALAD (v, GF)**

arugula - shaved asparagus - grated parmesan - lemon vinaigrette

### **EARLY SUMMER SALAD (v, GF)**

mesclun greens - shaved asparagus - quinoa - fresh tomatoes - goat cheese - lemon-herb vinaigrette

### **PROSCIUTTO & MELON SALAD (GF)**

mesclun greens & arugula - crispy prosciutto - fresh melon & cucumbers - lemon-herb vinaigrette

### **ANTIPASTO SALAD (v, GF)**

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

### **CAESAR SALAD (v)**

romaine - shaved parmesan - house-made croutons - creamy 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 - blue cheese - fresh tomato - chopped hard boiled egg - chopped all-natural bacon - green goddess dressing

## *Chilled Sides*

### **PICNIC POTATO SALAD (v, GF)**

classic creamy potato salad

### **PICNIC PASTA SALAD (v)**

classic creamy pasta salad

### **CLASSIC COLESLAW**

creamy shaved vegetable coleslaw

### **GREEK ORZO (v)**

orzo pasta with fresh tomato, fresh cucumber, kalamata olives & feta tossed in red wine vinaigrette

### **COMPOSED QUINOA SALAD (v, GF)**

quinoa with fresh tomato, corn, cucumbers and arugula tossed in house-made pesto

### **CAPRESE QUINOA SALAD (v, GF)**

quinoa with fresh tomatoes, mozzarella, basil & balsamic

### **TRADITIONAL CAPRESE (v, GF)**

fresh tomatoes with petit mozzarella, backyard basil and balsamic

### **COMPOSED VEGETABLE SALAD (v, GF)**

fresh radish and tomato - grilled zucchini, bell peppers and asparagus - green goddess dressing - sunflower seeds

### **COMPOSED FARRO SALAD (DF)**

farro - chopped chicken breast - fresh corn - roasted garlic

### **COMPOSED BULGUR SALAD (DF)**

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

### **SOY-GINGER CUCUMBER SALAD (vegan, GF)**

fresh cucumbers with house-made soy-ginger dressing, scallions & cilantro

### **BALSAMIC GREEN BEANS (vegan, GF)**

blanched green beans with onions, garlic & balsamic

## *Hot Sides*

### **HARICOT VERTE (vegan, GF)**

haricot verte with shaved fennel & a lemon-garlic sauce or tossed in a house-made orange glaze

### **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

### **ZA'ATAR ROASTED CAULIFLOWER (v, GF)**

spiced roasted cauliflower with tahini sauce

### **CAULIFLOWER RICE (vegan, GF)**

riced cauliflower with herbs and lemon

### **GRILLED ASPARAGUS (vegan, GF)**

with lemon and crushed red pepper

### **GRILLED SEASONAL VEGETABLES (vegan, GF)**

with balsamic glaze & fresh herbs

### **EGGPLANT WITH MUHAMARRA (vegan)**

roasted eggplant with a roasted bell pepper sauce (*contains nuts*)

### **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

### **CORN ON THE COBB (v, GF)**

with parsley-lemon butter

### **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 - 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