



*Brunch Express Events  
Presented By*



Easy  
Entertaining  
Preserving Local Flavor Since 2006

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## Contact Us

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## 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

### 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.

# Brunch Buffets

## CLASSIC BRUNCH

Vegetarian Quiche

individually baked vegetarian quiches with assorted seasonal veggies and artisanal cheeses in a house-made pastry crust

Cranberry-Almond Salad (v, GF, DF)

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

Chicken Salad

traditional, house-made chicken salad

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*

## THE DAY AFTER BRUNCH

Vegetarian Frittata

cage-free eggs with artisanal cheeses & seasonal vegetables

NY Bagels

everything, plain and sesame with cream cheese

Applewood Smoked Bacon

assumes ~3 pieces per guest

French Toast Bake

day-old bread baked in a sweetened custard

Petit Croissants

freshly baked

Chopped Fruit Duet (vegan, GF)

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

\$29/guest

## SOUTHERN LOVE

Katie Fried Chicken

house-made fried chicken cutlets

Waffles

freshly made waffles

French Toast Bake

day-old bread baked in a sweetened custard

Homestyle Breakfast Potatoes

roasted potatoes with onion, bell peppers & seasoning

Autumn Squash Salad

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

Petit Pastries

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

\$29/guest

## WINTER WARMER BRUNCH

Vegetarian Polenta Bake

cage-free eggs and polenta baked with cheese and seasonal vegetables, frittata style

Pancakes

house-made buttermilk pancakes with maple syrup

Applewood Bacon

assumes ~3 pieces per guest

Homestyle Breakfast Potatoes

roasted potatoes with onion, bell peppers and seasoning

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*

*Don't see what you're looking for?*

Consider building your own buffet!

# Build Your Own Brunch

One Egg, One Salad, One Side	\$23/guest
One Egg, One Salad, Two Sides	\$25/guest
One Egg, One Salad, Three Sides	\$27/guest
One Egg, One Salad, One Side, One Protein	\$31/guest
One Egg, One Salad, Two Sides, One Protein	\$33/guest
One Egg, One Salad, Three Sides, One Protein	\$35/guest

All packages include freshly baked petit croissants. 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

Beet Salad (v, GF)	Greek Salad (v, GF)
Caesar Salad (v)	Harvest Salad (v, GF)
Cranberry-Almond Salad (v, GF, DF)	

## Included Sides & Savory Items

Latke Style Hash Browns	French Toast Bake
Roasted Petit Potatoes	Tomato & Pesto Strata
Homestyle Breakfast Potatoes	Pancakes with Syrup and Butter
Chia Seed Pudding (individual)	Waffles with Syrup and Butter
Baked Oatmeal	

## Included Proteins

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

## Protein Upgrades

+\$6.50 per person, per protein

Herb Grilled Chicken	Stuffed Turkey Breast	Lamb Burgers ( <i>includes tangy feta-yogurt sauce and buns or pita</i> )
Coconut Grilled Chicken	Cider Braised Pork	Cocoa-Espresso Lamb Tenderloin
Cider Glazed Chicken	Winter BBQ Pulled Pork	Rack of Lamb
Kale Pesto Grilled Chicken	Mediterranean Pulled Pork	Chimichurri Lamb Tenderloin
Rosemary Mustard Grilled Chicken	Dry Rubbed, Pork Chops ( <i>boneless or bone-in</i> )	Horseradish-Mustard Lamb Tenderloin
Fig & Blue Cheese Grilled Chicken	Duxelle Stuffed Pork Loin	White Fish en Papillote
Apple Chutney Grilled Chicken	Sun-dried Tomato Pork Loin	Seared White Fish w/ Lemon-Caper Relish
Chicken Marsala	Grilled Pork Loin with Chermoula	Prosciutto Wrapped White Fish
Chicken Piccata	Brisket ( <i>herb or ginger-molasses</i> )	Nicoise White Fish
Coffee Braised Chicken	Braised Short Ribs ( <i>traditional or homestyle</i> )	Citrus White Fish
Molasses Braised Chicken	Herb Grilled Flat Iron	Baked Salmon
Katie Fried Chicken	Herb Roast Beef	Poached Salmon
Nashville Hot Katie Fried Chicken	Steak Tips	Miso Glazed Salmon
Chicken Sausage Meatloaf	Beef Tenderloin	Brown Butter Seared Scallops
Turkey Breast ( <i>herb roasted or glazed</i> )		
Turkey Thigh ( <i>herb roasted or glazed</i> )		

# Descriptions /

## *Egg Inclusions*

### **VEGETARIAN QUICHE**

cage-free eggs with artisanal cheese & seasonal vegetables in a house-made pastry crust

### **MEAT LOVER'S QUICHE**

cage-free eggs with artisanal cheeses, caramelized onions & applewood bacon in a house-made pastry crust

### **VEGETARIAN FRITTATA (GF)**

cage free eggs with seasonal vegetables and cheddar cheese.

### **MEAT LOVER'S FRITTATA (GF)**

cage free eggs with applewood bacon and cheddar cheese.

### **POLENTA-EGG BAKE (v, GF)**

polenta, cage free eggs, cheddar cheese & seasonal vegetables - baked frittata style.

### **EGGS IN PURGATORY (v, GF)**

cage-free eggs poached in house-made crushed tomato sauce - topped with parmesan

### **BREAKFAST ENCHILADAS (GF)**

a breakfast twist on enchiladas with cage-free eggs, potatoes, chorizo and house-made enchilada 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

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

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

## *Sides & Savory Items*

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

rolled oats - light brown sugar - almonds - dried fruit

### **FRENCH TOAST BAKE (v)**

as delightful as it sounds

### **TOMATO & PESTO STRATA (v)**

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

### **CHOPPED FRUIT DUET (VEGAN, GF)**

may be a combination of melon, grapes and seasonal berries

### **PANCAKES (V)**

served with butter and syrup

### **WAFFLES (V)**

served with butter and syrup

### **HOMESTYLE BREAKFAST POTATOES (VEGAN, GF)**

roasted potatoes with onion, bell peppers & seasoning

### **LATKE HASH BROWNS (v, DF)**

shredded potatoes patties

### **CHIA SEED PUDDING (VEGAN, GF)**

house-made chia seed pudding with seasonal fruit.

## *Included Proteins*

### **APPLEWOOD BACON (GF)**

nitrate free

### **CANDIED BACON (GF)**

salty, sweet and addicting

### **TRADITIONAL CHICKEN SALAD (GF)**

diced chicken breast with herbs and celery

### **SONOMA CHICKEN SALAD (GF)**

diced chicken breast with celery, red onion, dried fruits, chopped nuts, herbs and spices

### **HERBY EGG SALAD (v, GF)**

made in-house

### **TUNA SALAD (GF)**

made in-house

### **WHITE FISH SALAD (GF)**

## *Protein Upgrades*

### **CIDER GLAZED CHICKEN BREAST**

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

### **APPLE CHUTNEY CHICKEN BREAST**

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

### **FIG & BLUE CHEESE CHICKEN BREAST**

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

### **KALE PESTO GRILLED CHICKEN BREAST**

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

### **COCONUT GRILLED CHICKEN BREAST**

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

### **PROSCIUTTO WRAPPED CHICKEN BREAST**

all-natural chicken breast baked & wrapped in prosciutto

### **ROSEMARY MUSTARD CHICKEN BREAST**

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

### **HERB GRILLED CHICKEN BREAST**

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**

slow braised chicken with coffee & spices - pulled

### **MOLASSES BRAISED CHICKEN**

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**

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

### **TURKEY THIGH**

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

### **WINTER BBQ PULLED PORK**

house-smoked pork - pulled

### **CIDER BRAISED PULLED PORK**

house-smoked pork - pulled

### **MEDITERRANEAN PULLED PORK**

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

### **DUXELLE STUFFED PORK LOIN**

all-natural loin - mushroom duxelle - roasted & sliced

### **CHERMOULA PORK LOIN**

roasted & sliced pork loin topped with house-made chimichurri

### **DRY RUBBED PORK CHOPS**

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

### **SUNDRIED TOMATO PORK LOIN**

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

### **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

### **BRAISED SHORT RIBS**

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

### **HOMESTYLE BRAISED SHORT RIBS**

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

### **GINGER-MOLASSES BRISKET**

grass-fed - pulled or sliced

### **HERB BRISKET**

grass-fed - pulled or sliced

### **HOMESTYLE BRISKET**

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

### **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

**SEARED WHITE FISH**

sustainably sourced cod or haddock - lemon caper relish

**NICOISE WHITE FISH**

sustainably sourced cod or haddock - nicoise inspired  
tomato-olive 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

**CITRUS WHITE FISH**

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

**MISO GLAZED SALMON**

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**

poached lemon & thyme salmon - sustainably sourced

**BROWN BUTTER SEARED SCALLOPS**

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

# *Plated Brunches* /

## **PLATED FRITTATA BRUNCH**

Our house-made vegetarian frittata served with homestyle breakfast potatoes and fruit skewers  
Package includes an assorted petit pastry basket for each table

\$27/guest

*This plate is naturally gluten free. Gluten free pastries are available with a surcharge*

## **PLATED QUICHE BRUNCH**

Our house-made vegetarian quiche served with homestyle breakfast potatoes and fruit skewers  
Package includes an assorted petit pastry basket for each table

\$27/guest

## **PLATED SALAD**

Our fresh beet salad with chopped beets, pickled onions, feta cheese & honey-balsamic vinaigrette with your choice of chilled, lemon-herb poached salmon or herb brined grilled chicken breast.  
Package includes an assorted petit pastry basket for each table

\$27/guest

*This plate is naturally gluten free. Vegetarians can be accommodated without the protein. Gluten free pastries are available with a surcharge.*



# 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

## *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