



Entrees & Sides

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: 9:00a - 5:00p

Offices & Cafe

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?

All delivery/pick-up orders incur 7% RI Sales Tax, 1% Food & Beverage Tax, and 10% gratuity for your kitchen & delivery team. Delivery is 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. These items are noted as such. 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 can 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

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 included gratuity percentage will adjust to 18%.

BUILD YOUR OWN

Packages below are built in disposable containers for deliveries. Pricing includes disposable wire racks for hot items. We can style your package on china and our service ware for +\$7/guest

Choose one protein, one salad, and two sides	\$19/guest
Choose one protein, one salad, and three sides	\$23/guest
Choose two proteins, one salad, and two sides	\$24/guest
Choose two proteins, one salad, and three sides	\$28/guest

All packages include our freshly baked focaccia bread, bio-degradable plates, & cutlery.
Pricing is based on a 25 guest minimum.

Included Proteins

Pesto Grilled Chicken Breast	White Wine Braised Chicken	Green Goddess Pork Loin
Dijon Grilled Chicken Breast	Molasses BBQ Chicken	Duxelle Stuffed Pork Loin
Herb Grilled Chicken Breast	Fried Chicken Breast	Herby Brisket
Bruschetta Grilled Chicken Breast	Turkey Breast	Ginger-Molasses Brisket
Coconut Grilled Chicken Breast	Turkey Thigh	Parmesan Baked Halibut
Prosciutto Wrapped Chicken Breast	Smoked Pulled Pork	Fish en Papillote
BBQ Chicken Wings	Mediterranean Pulled Pork	Poached Salmon
Buffalo Chicken Wings	Garlic and Herb Pork Tenderloin	Seared Salmon with Gremolata
Chicken Marsala	Dry Rubbed Pork Chops	Blueberry BBQ Salmon
Herb Roasted Chicken	Chimichurri Pork Loin	

Protein Upgrades

+\$5/guest for one protein, +\$9/guest for double proteins

Seared White Fish	Steak Tips
Prosciutto Wrapped White Fish	Herb Grilled Sirloin
Arctic Char with Gremolata	Braised Short Ribs
Beef Tenderloin	Grilled Ribeye

Included Salads & Sides

Citrus Salad	Lobster Mac 'n Cheese	Green Bean Salad
Sunflower Salad	Roasted Tomato Mac 'n Cheese	Chopped Fruit Duet
Beach House Salad	Artichoke & Lemon Pasta	Whipped Potatoes
Cobb Salad	Pesto Pasta	Roasted Potatoes
Traditional Caesar Salad	Grilled Vegetable Ziti	Cauliflower Rice
Antipasto Salad	Eggplant Pasta	Roasted Cauliflower Head
Greek Salad	Greek Otzo	Massaged Kale
Baked Ziti	Composed Quinoa Salad	Grilled Asparagus
Baked Ziti with Meatballs	Caprese Quinoa Salad	Grilled Seasonal Vegetables
Garlic & Burst Tomato Pasta	Composed Vegetable Salad	Grilled Eggplant
Garlic & Burst Tomato Pasta with Chicken	Composed Bulgur Wheat Salad	Vegetable Succotash
Mac 'n Cheese	Panzanella	Carrots & Gremolata
Vegan Mac 'n Cheese	Green Bean & Potato Salad	Corn on the Cobb
	Composed Farro Salad	Baked Beans

ENTREES AND SIDES

A LA CARTE PROTEINS & SIDES

Perfect Poultry

PESTO GRILLED CHICKEN

all-natural 6 oz. chicken breast - grilled - house-made pesto
\$108 per half pan (12 - 6oz. chicken breasts)

HERB GRILLED CHICKEN

herb brined all-natural 6 oz. chicken breast - grilled
\$108 per half pan (12 - 6oz. chicken breasts)

DIJON MUSTARD GRILLED CHICKEN

all-natural 6 oz. chicken breast - grilled - dijon mustard glaze
\$108 per half pan (12 - 6oz. chicken breasts)

BRUSCHETTA GRILLED CHICKEN

grilled all-natural 6 oz. chicken breast - topped with
mozzarella, fresh tomatoes + backyard basil
\$108 per half pan (12 - 6oz. chicken breasts)

COCONUT GRILLED CHICKEN

all-natural 6 oz. chicken breast - marinated with coconut milk,
ginger + spices - grilled
\$108 per half pan (12 - 6 oz. chicken breasts)

PROSCIUTTO WRAPPED CHICKEN BREAST

all-natural chicken breast baked & wrapped in prosciutto
\$108 per half pan (12 - 6oz. chicken breasts)

HERB ROASTED CHICKEN

brined & roasted all-natural chicken - whole chicken cut into
8 pieces
\$108 per half pan (16 pieces)

FRIED CHICKEN BREAST

all-natural 3 oz. chicken breast - fried
\$108 per half pan (12 - 3oz. chicken breasts)

NASHVILLE HOT FRIED CHICKEN BREAST

all-natural 3 oz. chicken breast - fried - spiced bacon fat mop
\$108 per half pan (12 - 3oz. chicken breasts)

CHICKEN MARSALA

seared, thinly sliced chicken breast - mushroom & marsala wine
sauce
\$108 per half pan (serves 12 guests)

MOLASSES BBQ CHICKEN

slow braised chicken with house molasses BBQ sauce - pulled
\$108 per half pan (4 lb., serves 10-12 guests)

WHITE WINE BRAISED CHICKEN

slow braised chicken with white wine, garlic & herbs - pulled
\$108 per half pan (4 lb., serves 10-12 guests)

TURKEY BREAST

all-natural turkey breast - herb rub or brown sugar chipotle
glaze
\$144 per half pan (4 lb., serves 10-12 guests)

TURKEY THIGH

all-natural turkey thigh - herb rub or brown sugar chipotle glaze
\$116 per half pan (4 lb., serves 10-12 guests)

Seafood

PARMESAN CRUSTED HALIBUT

sustainably sourced halibut - parmesan, garlic & herb crumb
topper
\$220 per half pan (12 - 6oz. filets)

SEARED WHITE FISH

sustainably sourced cod or haddock - lemon caper relish
\$156 per half pan (12 - 6oz. filets)

SCALLOPS AND SUCCOTASH

pan seared locally landed scallops over zucchini, tomato +
white bean succotash
\$220 per half pan (serves 10-12 guests)

ARCTIC CHAR

served with house-made gremolata and burst tomatoes
\$156 per half pan (12 - 6oz. filets)

POACHED SALMON

poached lemon & thyme salmon - sustainably sourced
\$156 per half pan (12 - 6oz. filets)

BLUEBERRY BBQ SALMON

sustainably sourced salmon - roasted with house-made
blueberry BBQ sauce
\$156 per half pan (12 - 6oz. filets)

PROSCIUTTO WRAPPED WHITE FISH

Cod or Haddock (based on availability) wrapped in prosciutto
& baked
\$156 per half pan (12 - 6oz. filets)

FISH EN PAPILOTE

locally sourced white fish - steamed in paper with lemon & herbs
\$156 per half pan (12 - 6oz. filets)

Pork

SMOKED PULLED PORK

all-natural pork shoulder - dry rubbed and smoked in-house - pulled
\$116 per half pan (4 lb., serves 10-12 guests)

MEDITERRANEAN PULLED PORK

all-natural pork braised with white wine, oregano, onion + lemon - pulled
\$116 per half pan (4 lb., serves 10-12 guests)

GARLIC & HERB PORK TENDERLOIN

all-natural tenderloin - roasted garlic & herb rub - roasted & sliced
\$140 per half pan (4 lb., serves 10-12 guests)

CHIMICHURRI PORK LOIN

all-natural loin - house-made chimichurri - roasted & sliced
\$140 per half pan (4 lb., serves 10-12 guests)

GREEN GODDESS PORK LOIN

all-natural loin - creamy green goddess herb sauce - roasted & sliced
\$140 per half pan (4 lb., serves 10-12 guests)

DUXELLE STUFFED PORK LOIN

all-natural loin - mushroom duxelle - roasted & sliced
\$140 per half pan (4 lb., serves 10-12 guests)

DRY RUBBED PORK CHOPS

all-natural pork chops - spiced coffee and brown sugar rub
\$140 per half pan (12 - 6 oz. pieces)

Lamb

COCOA-ESPRESSO LAMB TENDERLOIN

house rub
\$299 per half pan (4 lb., serves 10-12 guests)

HORSERADISH-MUSTARD LAMB RACK

all-natural lamb - house rub
\$299 per half pan (4 lb., serves 10-12 guests)

Beef

BEEF TENDERLOIN

grass-fed - roasted to medium rare - sliced
\$299 per half pan (4 lb., serves 10-12 guests)

STEAK TIPS

grilled grass-fed tips - onion, garlic & herb marinade
\$196 per half pan (4 lb., serves 10-12 guests)

HERB ROAST BEEF

grass-fed - roasted to medium rare
\$196 per half pan (4 lb., serves 10-12 guests)

HERB GRILLED SIRLOIN

grass-fed - grilled to medium rare
\$196 per half pan (4 lb., serves 10-12 guests)

BRAISED SHORT RIBS

short ribs braised with tomato, red wine & herbs - pulled off the bone
\$196 per half pan (4 lb., serves 10-12 guests)

GRILLED RIBEYE

Blackbird Farm's ribeye - grilled to medium rare
\$396 per half pan (4 lb., serves 10-12 guests)

GINGER-MOLASSES BRISKET

pulled or sliced
\$156 per half pan (4 lb., serves 10-12 guests)

HERB BRISKET

pulled or sliced
\$156 per half pan (4 lb., serves 10-12 guests)

Vegan/Vegetarian

VEGAN MAC 'N CHEESE

al-dente pasta - creamy cashew "cheese" sauce
\$59 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

WHOLE ROASTED CAULIFLOWER (VEGAN)

whole cauliflower head - tomato rub - roasted & served with pesto
\$59 per half pan (serves 10-12 guests as an entree)

VEGETARIAN LASAGNA (v)

house-made crushed tomato sauce - arugula - shaved parmesan - ricotta cheese - layered and baked
\$109 per half pan (serves 8 as an entree)

Pastas

PESTO PASTA (v)

al-dente pasta - house-made pesto - fresh corn - arugula
\$60 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

BURST TOMATO PASTA (VEGAN)

al-dente pasta - burst cherry tomatoes + garlic
\$60 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

BURST TOMATO + CHICKEN PASTA

al dente pasta - chopped grilled chicken breast - burst tomatoes + garlic
\$76 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

EGGPLANT PASTA (v)

al-dente pasta - roasted eggplant & burst tomato sauce - ricotta salata - herbs
\$76 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

ARTICHOKE AND LEMON PASTA (VEGAN)

al-dente pasta - grilled artichoke and roasted garlic sauce - lemon juice
\$76 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

GRILLED VEGETABLE ZITI (v)

al-dente pasta - grilled seasonal vegetables - crushed tomato sauce - house-made pesto
\$69 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

BAKED ZITI (v)

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheese
\$60 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

BAKED ZITI & MEATBALLS

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheeses and all-beef meatballs
\$76 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

MAC 'N CHEESE (v)

al-dente pasta - signature cream sauce
\$60 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

BURST TOMATO MAC 'N CHEESE (v)

our classic mac 'n cheese with burst cherry tomatoes
\$76 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

LOBSTER MAC 'N CHEESE

al-dente pasta - signature cream sauce - lobster
\$139 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

LEMON PROSCIUTTO SPAGHETTI

al-dente pasta - lemon & butter cream sauce - wilted arugula - crispy prosciutto
\$60 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

Salads

CITRUS SALAD (v, GF, DF)

mesclun greens - fresh citrus + radish - quinoa - pickled onions - citrus vinaigrette
\$44 per full pan (serves 12-18 guests)

SUNFLOWER SALAD (GF)

mesclun greens - fresh cucumber - chopped all-natural bacon - shredded cheddar cheese - creamy sunflower dressing
\$44 per full pan (serves 12-18 guests)

BEACH HOUSE SALAD (v)

mesclun greens - fresh tomatoes and cucumbers - house croutons - garden veggie "ranch"
\$44 per full pan (serves 12-18 guests)

COBB SALAD (GF)

mesclun greens - blue cheese - fresh tomato - chopped hard boiled egg - chopped all-natural bacon - green goddess dressing
\$44 per full pan (serves 12-18 guests)

GREEK SALAD (v, GF)

chopped romaine - mesclun greens - kalamata olives - banana peppers - red onion - feta - chickpeas - red wine vinaigrette
\$44 per full pan (serves 12-18 guests)

ANTIPASTO SALAD (v, GF)

mesclun greens - marinated artichokes - fresh tomatoes - pickled onions - shaved parmesan - honey-balsamic vinaigrette
\$49 per full pan (serves 12-18 guests)

CLASSIC CAESAR SALAD (v)

romaine lettuce - shaved parmesan - house croutons - classic Caesar dressing
\$49 per full pan (serves 12-18 guests)

CAPRESE SALAD (v, GF)

fresh tomatoes - fresh mozzarella - backyard basil - honey-balsamic vinaigrette
\$59 per half pan (serves 24-30 guests)

Veggies and Sides

GREEK ORZO (v)

orzo pasta - fresh tomato + cucumber - kalamata olives - feta - red wine vinaigrette
\$76 per half pan (serves 24-30 guests)

COMPOSED QUINOA SALAD (v, GF)

seasoned quinoa - fresh tomato, cucumber and corn - arugula - house-made pesto
\$76 per full pan (serves 24-30 guests)

COMPOSED FARRO SALAD (v, DF)

farro - grilled chicken breast - fresh corn - roasted garlic - olive oil
\$76 per half pan (serves 24-30 guests)

COMPOSED BULGUR WHEAT SALAD (v, DF)

herby bulgur wheat salad with bell peppers, chickpeas, feta and golden raisins - red wine vinaigrette
\$76 per half pan (serves 24-30 guests)

SPRING PANZANELLA (v)

day-old bread - arugula - fresh peas - asparagus - house-made pesto
\$76 per half pan (serves 24-30 guests)

CAPRESE QUINOA SALAD (v, GF)

seasoned quinoa - fresh tomato + mozzarella - backyard basil - olive oil - balsamic
\$76 per half pan (serves 24-30 guests)

COMPOSED VEGETABLE SALAD (v, GF)

fresh radish and tomato - grilled asparagus, zucchini, & bell peppers - green goddess dressing + sunflower seeds
\$76 per half pan (serves 24-30 guests)

GREEN BEAN + POTATO SALAD (vegan, GF)

blanched green beans - roasted potatoes - peas - pea greens - mustard vinaigrette
\$76 per half pan (serves 24-30 guests)

GREEN BEAN SALAD (vegan, GF)

blanched green beans - fresh onions - roasted garlic - balsamic vinegar and olive oil
\$76 per half pan (serves 24-30 guests)

CHOPPED FRUIT DUET (vegan, GF)

may be a combination of melon, grapes and seasonal berries
\$59 per half pan (serves 24-30 guests)

WHIPPED POTATOES (v, GF)

skin-on with cream and butter
\$59 per half pan (serves 24-30 guests)

CAULIFLOWER RICE (vegan, GF)

with lemon and herbs
\$59 per half pan (serves 24-30 guests)

MASSAGED KALE (v, GF)

with preserved lemon vinaigrette and shaved parmesan
\$79 per half pan (serves 24-30 guests)

GRILLED ASPARAGUS (vegan, GF)

with lemon and crushed red pepper - sourced locally when available; sustainably otherwise
\$79 per half pan (serves 24-30 guests)

GRILLED SEASONAL VEGETABLES (vegan, GF)

with balsamic reduction and herbs
\$79 per half pan (serves 24-30 guests)

GRILLED EGGPLANT (vegan)

with house-made muhamarra (*contains nuts*)
\$79 per half pan (serves 24-30 guests)

VEGETABLE SUCCOTASH (vegan, GF)

tomatoes, white beans and zucchini with pomegranate arils and pomegranate molasses
\$79 per half pan (serves 24-30 guests)

ROASTED POTATOES (vegan, GF)

with herbs and lemon
\$59 per half pan (serves 24-30 guests)

ROASTED CAULIFLOWER (vegan, GF)

with zatar spice and tahini sauce
\$79 per half pan (serves 24-30 guests)

CARROTS AND GREMOLATA (vegan, GF)

roasted carrots with sunflower seed and parsley gremolata topping
\$79 per half pan (serves 24-30 guests)

CORN ON THE COBB (v, GF)

with parsley, lemon & butter
\$59 per half pan (serves 24-30 guests)

BAKED BEANS (vegan, GF)

with onion & bell pepper - baked with brown sugar and mustard
\$59 per half pan (serves 24-30 guests)

POTATO BUNS

freshly baked in-house
\$20 per dozen

SWEET TOOTH

FINISH ON A SWEET NOTE

Cookies & Cakes

ASSORTED COOKIE PLATTER

2 inch petit cookies - chocolate chip cookies - lemon sugar cookies - funfetti-pretzel cookies

SM Platter \$49 (12 of each cookies, 36 pieces total)

LG Platter \$69 (24 of each cookies, 72 pieces total)

BROWNIE COOKIES (GF/DF)

freshly baked

\$72 per two dozen

LEMON SANDWICH COOKIES

lemon sugar cookies with fresh lemon buttercream

\$72 per two dozen

VEGAN FUNFETTI COOKIES

freshly baked

\$72 per two dozen

DOUBLE CHOCOLATE CAKE BITES

chocolate cake with dark chocolate buttercream

\$72 per two dozen

HONEY-CHAMOMILE CAKE BITES

chamomile tea cake with honey buttercream

\$72 per two dozen

VANILLA-RHUBARB CAKE BITES

vanilla cake with rhubarb jam + vanilla buttercream

\$72 per two dozen

LEMON MERINGUE CAKE BITES

vanilla cake with house lemon curd and torched meringue

\$72 per two dozen

ASSORTED CAKE BITES PLATTER

18 pieces of each type - double chocolate cake bites - honey-chamomile cake bites - vanilla rhubarb cake bites - 54 pieces total

\$162

Petit Desserts

YOGURT PANNA COTTA (GF)

yogurt custard - house-made fruit jam - disposable shot glass and petit spoon

\$72 per two dozen

COFFEE PANNA COTTA (GF)

house-made coffee custard - disposable shot glass and petit spoon

\$72 per two dozen

LEMON CURD SHOOTER

house-made lemon curd - topped with buttered graham crumb - disposable shot glass and petit spoon

\$72 per two dozen

PETIT RICOTTA CHEESECAKE

house-made ricotta cheesecake bites with cornmeal crust

\$72 per two dozen

ALMOND-PRALINE CREAM PUFF

house-made cream puff with almond-praline filling

\$72 per two dozen

COCONUT CREAM PIE TART

house-made tart shell - sweetened coconut & rum custard

\$72 per two dozen

PETIT S'MORES TART

graham cracker tart shell - chocolate cremieux - torched marshmallow

\$72 per two dozen

TAHINI BLONDIES

freshly baked

\$60 per two dozen

BROWNIES

freshly baked

\$60 per two dozen

MIXED BLONDIES AND BROWNIES

12 brownies, 12 tahini blondies

\$60

DELIVERY FEES

BASED ON LOCATION

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 BURRELLVILLE
\$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.