



*Breakfast & Brunch
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: 9:30 -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 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.

What do the listed prices include?

The packages in this menu include disposable wire chaffing racks, bio-degradable paper goods, disposable cutlery and napkins. Pricing for a la carte items includes the food and packaging only.

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 72 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. 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 \$200 per staff member for 2 hours of active event time. Additional time may be added on by the hour for \$75/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 event, 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.

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	\$18/guest
One Egg, One Salad, Two Sides	\$20/guest
One Egg, One Salad, Three Sides	\$22/guest
One Egg, One Salad, One Side, One Protein	\$26/guest
One Egg, One Salad, Two Sides, One Protein	\$28/guest
One Egg, One Salad, Three Sides, One Protein	\$30/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	Meat Lover's Quiche
Polenta Egg Bake with Bacon	Eggs in Purgatory (v, GF)
Vegetarian Frittata (whole egg or egg white)	Breakfast Enchiladas (GF)
Meat Lover's Frittata (whole egg or egg white)	Egg & Cheese Breakfast Sandwiches (v)
Vegetarian Quiche	

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>)		

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 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.

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.

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 \$200 per staff member for 2 hours of active event time. Additional time may be added on by the hour for \$75/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 event, 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

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

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)

chocolate muffins - apple muffins - fruit & nut butter granola bars - savory cheddar popovers
12 pieces \$59

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
\$45

VEGETARIAN QUICHE

cage-free eggs with artisanal cheese & seasonal vegetables in a house-made pastry crust
\$45 per full quiche, 12 pieces
\$78 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
\$45 per full quiche, 12 pieces
\$78 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
\$45

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
\$45

POLENTA-EGG BAKE (v, GF)

polenta, cage free eggs, cheddar cheese & seasonal vegetables - baked frittata style. 12 pieces per bake
vegetarian \$45
with bacon \$50

TOMATO & PESTO STRATA (v)

a savory style bread & egg casserole with fresh tomatoes and house-made pesto - 12 pieces per bake
\$48

EGGS IN PURGATORY (v, GF)

cage-free eggs poached in house-made crushed tomato sauce - topped with parmesan
\$59, 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
\$59

FRENCH TOAST BAKE (v)

as delightful as it sounds - 12 pieces per bake
\$59

EGG SANDWICHES (v)

house-made English muffins - cage-free eggs - cheddar cheese
\$45 per 6 sandwiches

CHIA SEED PUDDING (VEGAN, GF)

house-made chia seed pudding with seasonal fruit. individually packaged
\$45 per 6 pieces (made with nut milk, can be made without on request)

ENGLISH MUFFINS (VEGAN)

freshly baked. sold by the dozen
\$14/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
\$48 per half pan (24 pieces per pan)

CANDIED BACON (GF)

salty, sweet and delightful
\$59 per 24 pieces

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 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.