



*Platters
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: 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

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.

Platters

SERVED IN COMPOSTABLE PALM LEAF BOXES

CLASSIC CHEESE PLATTER (v, GF)

cheddar - Monterey Jack - Pepper Jack - fresh grapes
SM Platter \$69 (3 lb. of cheese)
LG Platter \$99 (6 lb. of cheese)

ARTISANAL CHEESE PLATTER (v)

four styles or gourmet, artisanal cheeses - pickled vegetables
- tomato jam - crackers & crostini
\$129

MIXED CHARCUTERIE PLATTER

Grana Padano cheese - sliced prosciutto, coppa and salame - house-made pork rilette - pickled vegetables - house-made mustard and tomato jam - crostini
\$149

ACCOMPANIMENTS

the perfect addition to any cheese or charcuterie platter - includes grapes, kalamata olives, a seasonal mostarda or savory jam and crostini
\$39

CLASSIC CRUDITE PLATTER (v, GF)

fresh carrots, celery, cucumbers, tomatoes and radishes with house-made green goddess dip
SM Platter \$35 (serves 10-15)
LG Platter \$52 (serves 20-30)

SHRIMP COCKTAIL PLATTER (GF)

poached shrimp - traditional cocktail sauce - creamy remoulade
SM Platter \$79 (60 poached shrimp, ~2 lb.)
LG Platter \$149 (120 poached shrimp, ~4 lb.)

TENDERLOIN PLATTER

roasted and thinly sliced pork tenderloin - 24 house-made slider rolls - house mustard - horseradish mayo
\$129
upgrade to all-natural lamb tenderloin for +\$50 per platter
upgrade to grass-fed beef tenderloin for +\$110 per platter

HOMEMADE CHIP PLATTER (v, GF)

ranch seasoned potato chips - BBQ seasoned sweet potato chips - caramelized onion dip
\$52

ASSORTED SANDWICH BITES

16 petit sandwich bites - BLT bites - chicken salad bites - everything seasoned ham bites - 1-2 bites per slider - 48 pieces total
\$109

BRUSCHETTA PLATTER

build your own - garlic crostini - burst cherry tomatoes - burrata cheese - house-made pesto - chicken pate
\$79

MEZZE PLATTER (v)

fresh carrots and cucumber - grilled flatbread strips - kalamata olives - feta cheese - classic hummus - house-made yogurt sauce
\$79

GRILLED FLATBREADS

bite size squares - 60-80 pieces per platter - served room temperature - choose 1 style per platter

Classic (v)

burst tomatoes - artisanal cheeses - garden herbs

White Pesto (v)

ricotta cheese - arugula - mozzarella cheese - house-made pesto

BBQ Chicken

tangy Carolina BBQ sauce - all-natural chicken - caramelized onions - arugula - artisanal cheese blend

Buffalo Chicken

house-made buffalo sauce - all-natural chicken - caramelized onions - house-made ranch - artisanal cheese blend

\$79

VEGETARIAN CALZONE PLATTER (v)

zucchini & arugula with ricotta cheese, cheddar and house-made pesto - 45-50 slices per platter
\$52

BUFFALO CHICKEN CALZONE PLATTER

house-made buffalo sauce - shredded chicken - cheddar cheese - served with house-made ranch for dipping - 45-50 slices per platter
\$52

ITALIAN CALZONE PLATTER

ham - salami - banana peppers - mozzarella cheese - 45-50 slices per platter
\$52

SNACKING PLATTER (v)

fresh carrots and celery - Monterey Jack cheese - grilled flatbread strips - artisanal crackers - classic hummus and house-made pimiento cheese dip
\$52

BUFFALO CHICKEN DIP

house-made buffalo chicken dip with celery, carrots & grilled flatbread for dipping
\$52

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 BARRILLVILLE

\$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.