



# Holiday Drop and Styles

We've got the perfect solution for your holiday open house or office get together. Our elegant Drop & Style offerings include a stylish and seasonal display, a white table linen and compostable paper goods. Upgrade to our palm leaf plates for just \$3 per guest. We are happy to add on bar packages to round out your holiday soiree. In search of something more custom & with service? We are happy to help! Inquire with your booking agent for serviced holiday offerings

## The Platinum Surf & Turf

### Choice of Beef

Grilled Sirloin - Roast Beef - Herb Brisket - Pulled Short Ribs

### Choice of Fish

Prosciutto Wrapped Cod - Poached Salmon - Brown Sugar & Mustard Rubbed Salmon

### Pumpkin & Roasted Garlic Pasta

al dente pasta - pumpkin & roasted garlic sauce - herbs

### Pumpkin Galette

house-made pastry dough - pumpkin puree - brussels sprouts - pancetta - cheddar cheese

### Brussels 'n Pancetta

shaved brussels sprouts with pancetta, garlic & onion

25-50 guests \$29/person

50-75 guests \$27/person

75+ guests call for pricing

Per guest price includes food noted above, a styled display, a white table linen & bio-degradable paper goods. Upgrade to palm leave plates for +\$3/guest. Inquire to add on bar services.

## A Taste of Italy

### Chicken & Kale Pesto Pasta

al-dente pasta - ground chicken - wilted kale - house-made kale pesto

### Vegetarian Kale Pesto Pasta

al-dente pasta - preserved tomato - wilted kale - house-made kale pesto

### House Salad

greens - house-made croutons - honey-balsamic vinaigrette

### Focaccia Bread

freshly baked in-house

25-50 guests \$18/person

50-75 guests \$16/person

75+ guests call for pricing

Per guest price includes food noted above, a styled display, a white table linen & bio-degradable paper goods. Upgrade to palm leave plates for +\$3/guest. Inquire to add on bar services.

## Gourmet Open House

### Buffalo Chicken Dip

house-made buffalo chickest dip with celery, carrots & grilled flatbread

### Shrimp Cocktail

poached shrimp - traditional cocktail sauce - creamy remoulade

### Vegetarian Calzones

Narragansett Creamery Angelito - roasted butternut - mozzarella & cheddar cheeses - herbs

### Artisanal Cheeses

regionally sourced Couda - Cooperstown Toma - Triple Cream Kunik - Jasper Hazen Blue Cheese - pickled vegetables - onion jam - crackers & crostini

### Beef Tenderloin

roasted & thinly sliced - pain de mie rolls - honey mustard - horseradish mayo

### Assorted Bites

Cranberry Pinot Noir Meatballs - Short Rib Popovers - Apple-Pepper Jack Tartlets

25-50 guests \$41/person

50-75 guests \$39/person

75+ guests call for pricing

Per guest price includes food noted above, a styled display, a white table linen & bio-degradable paper goods. Upgrade to palm leave plates for +\$3/guest. Inquire to add on bar services.

## A Classic Feast

### Fig & Blue Cheese Grilled Chicken

all-natural chicken breast - house-made fig jam - crumbled blue cheese

### Pumpkin Galette

house-made pastry dough - pumpkin puree - brussels sprouts - pancetta - cheddar cheese

### Roasted Vegetables

parsnips - sweet potatoes - carrots

### Mac 'n Cheese

al-dente pasta - signature cream sauce

### Cranberry-Almond Salad

greens - dried cranberries - fresh apple - toasted almonds - honey-balsamic vinaigrette

25-50 guests \$28/person

50-75 guests \$26/person

75+ guests call for pricing

Per guest price includes food noted above, a styled display, a white table linen & bio-degradable paper goods. Upgrade to palm leave plates for +\$3/guest. Inquire to add on bar services.

### the fine print

Pricing is based on a minimum of 25 guests. Prices do not include RI 7% sales tax, 1% meals and beverage tax, or 10% added gratuity. 48 hours notice is recommended for all orders. Delivery minimum is \$200 with a sur-charge added based on location. Call 401-437-6090 or e-mail info@EasyEntertainingRI.com. Payment in full is due prior to delivery.