



*Brunch Express Events
Presented By*



Easy
Entertaining
Preserving Local Flavor Since 2006

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Office Hours

Monday - Friday: 10:00a -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. 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-\$1,750 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?

we can only modify these packages to accommodate allergies or dietary restrictions; otherwise we can not alter these packages.

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 such.

How is my event confirmed?

once you've chosen a package your sales agent will e-mail you a menu, itemized invoice, and contract. to reserve services we will need an electronic signature on the contract as well as a non-refundable 30% deposit payment.

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 5 business days prior to your event date

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 manager 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

citrus salad (v, GF, DF)

mesclun greens - fresh radish & citrus - quinoa - pickled onions - citrus vinaigrette

Composed Farro Salad (DF)

farro - chopped chicken breast - fresh corn - roasted garlic

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

GOURMET BRUNCH

meat lover's frittata

cage-free eggs with artisanal cheeses & applewood bacon

Asparagus Salad

arugula - shaved asparagus - grated parmesan - lemon vinaigrette

latke hash browns

shredded potato patties

candied bacon

salty, sweet and addicting

petit pastries

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

\$29/guest

SOUTHERN LOVE

Katie fried chicken

house-made fried chicken cutlets

waffles

freshly made waffles

candied bacon

salty, sweet and addicting

homestyle breakfast potatoes

roasted potatoes with onion, bell peppers & seasoning

citrus salad

mesclun greens - fresh radish & citrus - quinoa - pickled onions - citrus vinaigrette

petit pastries

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

\$29/guest

SUMMER BRUNCH

Sonoma chicken salad

chicken salad with celery, red onion, dried fruit, chopped nuts, herbs and spices

berry-balsamic salad

mesclun greens - fresh seasonal berries - goat cheese - almonds - pickled onions - honey-balsamic vinaigrette

pesto pasta

al dente pasta - house-made pesto - fresh sweet corn - arugula

tomato + pesto strata

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

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! See our options on the following page.

Build Your Own Brunch

One Egg, One Salad, One Side	\$24/guest
One Egg, One Salad, Two Sides	\$27/guest
One Egg, One Salad, Three Sides	\$31/guest
One Egg, One Salad, One Side, One Protein	\$32/guest
One Egg, One Salad, Two Sides, One Protein	\$35/guest
One Egg, One Salad, Three Sides, One Protein	\$39/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	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

Caesar Salad (v)	Cobb Salad (GF)
Citrus Salad (v, GF, DF)	Early Summer Salad (v, GF)
Asparagus Salad (v, GF)	Antipasto Salad (v, GF)
Greek Salad (v, GF)	Berry-Balsamic Salad (v, GF)
Beach House Salad (v, GF)	

Included Sides & Savory Items

Baked Oatmeal	Herby Grilled Vegetables	Caprese Quinoa Salad
French Toast Casserole	Grilled Asparagus	Composed Quinoa Salad
Tomato & Pesto Strada	Za'atar Roasted Cauliflower	Composed Bulgur Wheat Salad
Chopped Fruit Duet	Balsamic Green Beans	Garlic & Burst Tomato Pasta
Pancakes (includes syrup and butter)	Vegetable Succotash	Pesto Pasta
Waffles (includes syrup and butter)	Soy-Ginger Cucumber Salad	Mac 'n Cheese
Homestyle Breakfast Potatoes	Composed Caprese Salad	Vegan Mac 'n Cheese
Latke Hash Browns	Prosciutto & Melon Salad	Burst Tomato Mac 'n Cheese
Petit Herb & Lemon Roasted Potatoes	Composed Farro Salad	Greek Orzo Pasta Salad
Chia Seed Pudding Cups (vegan, GF)	Composed Vegetable Salad	

Included Proteins

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

Protein Upgrades

+\$6.50 per person, per protein

Katie Fried Chicken	Pulled Molasses Chicken	Poached Salmon
Nashville Hot Katie Fried Chicken	Smoked Pulled Pork	Prosciutto Wrapped White Fish
Dijon Grilled Chicken	Mediterranean Pulled Pork	Brown Butter Seared Scallops
Herb Grilled Chicken	Green Goddess Pork Loin	Parmesan Baked Halibut
Prosciutto Wrapped Chicken	Garlic & Herb Pork Tenderloin	Herb Grilled Sirloin
Chicken Piccata	Chimichurri Pork Loin	Beef Tenderloin
Coconut Grilled Chicken	Fish en Papillote	Steak Tips
Bruschetta Grilled Chicken	Blueberry BBQ Salmon	
Pesto Grilled Chicken	Miso Glazed Salmon	

Descriptions

Egg Inclusions

POLENTA-EGG BAKE (v, GF)

polenta, cage free eggs, cheddar cheese & seasonal vegetables

POLENTA-EGG BAKE W/BACON (GF)

polenta, cage free eggs, cheddar cheese & applewood bacon

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 or egg whites with seasonal vegetables and cheddar cheese

MEAT LOVER'S FRITTATA (GF)

cage free eggs or egg whites with applewood bacon and cheddar cheese

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

CITRUS SALAD (v, GF, DF)

mesclun greens - fresh radish & citrus - quinoa - pickled onions - citrus vinaigrette

BERRY-BALSAMIC SALAD (v, GF)

mesclun greens - fresh seasonal berries - goat cheese - almonds - pickled onions - honey-balsamic vinaigrette

BEACH HOUSE SALAD (v, GF)

mesclun greens - fresh tomatoes, cucumber and sweet corn - house-made crispy onion strings - buttermilk-veggie dressing

ASPARAGUS SALAD (v, GF)

arugula - shaved asparagus - grated parmesan - lemon vinaigrette

EARLY SUMMER SALAD (v, GF)

mesclun greens - shaved asparagus - quinoa - fresh tomatoes - goat cheese - lemon-herb vinaigrette
\$60 per full pan (serves 12-18 guests)

ANTIPASTO SALAD (v, GF)

mesclun greens - marinated artichokes - fresh tomatoes - pickled onions - shaved parmesan - honey-balsamic vinaigrette

CAESAR SALAD (v)

romaine - shaved parmesan - house-made croutons - creamy Caesar dressing

GREEK SALAD (v, GF)

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

COBB SALAD (GF)

mesclun greens - blue cheese - fresh tomato - chopped hard boiled egg - chopped all-natural bacon - green goddess 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.

ROASTED PETIT POTATOES (vegan, GF)

roasted mini potatoes with fresh herbs and lemon

ZA'ATAR ROASTED CAULIFLOWER (v, GF)

spiced roasted cauliflower with tahini sauce

GRILLED ASPARAGUS (vegan, GF)

with lemon and crushed red pepper

GRILLED SEASONAL VEGETABLES (vegan, GF)

with balsamic glaze & fresh herbs

GREEK ORZO (v)

orzo pasta with fresh tomato, fresh cucumber, kalamata olives & feta tossed in red wine vinaigrette

COMPOSED QUINOA SALAD (v, GF)

quinoa with fresh tomato, corn, cucumbers and arugula tossed in house-made pesto

CAPRESE QUINOA SALAD (v, GF)

quinoa with fresh tomatoes, mozzarella, basil & balsamic

TRADITIONAL CAPRESE (v, GF)

fresh tomatoes with petit mozzarella, backyard basil and balsamic

COMPOSED VEGETABLE SALAD (v, GF)

fresh radish and tomato - grilled zucchini, bell peppers and asparagus - green goddess dressing - sunflower seeds

COMPOSED FARRO SALAD (DF)

farro - chopped chicken breast - fresh corn - roasted garlic

COMPOSED BULGUR SALAD (DF)

herby bulgur wheat salad with bell peppers, chickpeas, feta and golden raisins - red wine vinaigrette

SOY-GINGER CUCUMBER SALAD (vegan, GF)

fresh cucumbers with house-made soy-ginger dressing, scallions & cilantro

BALSAMIC GREEN BEANS (vegan, GF)

blanched green beans with onions, garlic & balsamic

PESTO PASTA (v)

al dente pasta - house-made pesto - fresh sweet corn - arugula

BURST TOMATO PASTA (v)

al-dente pasta - burst tomato & garlic pan sauce

CHICKEN & BURST TOMATO PASTA

al-dente pasta - burst tomato & garlic pan sauce - all-natural chicken

MAC 'N CHEESE (v)

al-dente pasta - signature cream sauce

VEGAN MAC 'N CHEESE

al dente pasta - house-made vegan cheese sauce

*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***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 PICCATA

breaded & seared chicken breast in a lemon-butter caper sauce

ARUGULA PESTO GRILLED CHICKEN

all-natural 6 oz. chicken breast - grilled - house-made arugula pesto

HERB GRILLED CHICKEN

herb brined all-natural 6 oz. chicken breast - grilled

DIJON GRILLED CHICKEN

all-natural 6 oz. chicken breast - grilled - dijon mustard glaze

BRUSCHETTA GRILLED CHICKEN

grilled all-natural 6 oz. chicken breast - topped with tomato-basil compote & mozzarella cheese

PROSCIUTTO WRAPPED CHICKEN BREAST

all-natural chicken breast baked & wrapped in prosciutto

COCONUT GRILLED CHICKEN

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

MOLASSES BRAISED CHICKEN

slow braised chicken with molasses & spices - pulled

SMOKED PULLED PORK

house-smoked pork - pulled

MEDITERRANEAN PULLED PORK

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

GARLIC & HERB PORK TENDERLOIN

all-natural tenderloin - roasted garlic & herb rub - roasted & sliced

GREEN GODDESS PORK LOIN

roasted & sliced pork loin topped with house-made herby green goddess

CHIMICHURRI PORK LOIN

roasted & sliced pork loin topped with house-made chimichurri

POACHED SALMON

poached lemon & thyme salmon - sustainably sourced

BLUEBERRY BBQ SALMON

sustainably sourced salmon - roasted with house-made blueberry BBQ sauce

BROWN BUTTER SEARED SCALLOPS

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

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

PARMESAN CRUSTED HALIBUT

sustainably sourced halibut - parmesan, garlic & herb crumb topper

MISO GLAZED SALMON

sustainably sourced salmon with a house-made miso glaze

BEEF TENDERLOIN

sustainably sourced beef, roasted to medium rare - sliced

STEAK TIPS

grilled grass-fed tips - onion, garlic & herb marinade

HERB GRILLED SIRLOIN FLANK

grass-fed - grilled to medium rare

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

\$25/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

\$25/guest

PLATED SALAD

Our fresh citrus salad with citrus segments, radishes, quinoa and pickled onions tossed in a citrus 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

\$21/guest with chicken

\$22/guest with salmon

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 - lemon sugar cookies - funfett pretzel 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

LEMON SANDWICH COOKIES

cream cheese buttercream sandwiched between two lemon sugar cookies

\$72 per 24

BROWNIES

fresh baked

\$60 per 24

TAHINI BLONDIES

classic blondies with a twist

\$60 per 24

DOUBLE CHOCOLATE CAKE

chocolate cake with dark chocolate buttercream

\$39 per 7 inch cake

\$72 24 cake bites

HONEY CHAMOMILE CAKE

chamomile infused tea cake with honey buttercream

\$39 per 7 inch cake

\$72 per 24 cake bites

VANILLA-BERRY CAKE

vanilla cake with seasonal fruit buttercream (*may be rhubarb, strawberry, or blueberry depending on the season*)

\$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

\$72 per 24 cake bites

Petit & Individual Desserts

POT DE CRÈME (GF)

dark chocolate or white chocolate - served in 4 oz. glass jars
\$70 per 10 jars

YOGURT PANNA COTTA (GF)

house-made yogurt custard with macerated fruit - served in 4 oz. glass jars

\$70 per 10 jars

COFFEE PANNA COTTA (GF)

house-made coffee infused custard - served in 4 oz. glass jars

\$70 per 10 jars

RICOTTA CHEESECAKE JARS (GF)

house-made ricotta cheesecake over a cornmeal crumb - served in 4 oz. glass jars

\$70 per 10 jars

COCONUT CREAM PIE JARS

coconut cream custard - pie crust crumb - rum spiked coconut whipped cream - served in 4 oz. glass jars

\$70 per 10 jars

COCONUT CREAM TARTS

house-made coconut cream and rum spiked whipped cream in a sweet pastry tart shell

\$65 per 10 tarts

LEMON CURD JARS

house-made lemon curd topped with buttered graham cracker crumb - served in 4 oz. glass jars

\$70 per 10 jars

LEMON MERINGUE TARTS

house-made lemon curd and torched meringue in a graham cracker tart shell

\$65 per 10 tarts

SEASONAL SHORTCAKE JARS

house-made shortcake layered with macerated seasonal fruit and whipped cream - served in 4 oz. glass jars

\$70 per 10 jars

S'MORES JARS or TARTS

dark chocolate and torched meringue with graham cracker crumb - served in 4 oz. glass jar or a graham cracker tart shell

\$70 per 10 jars

\$65 per 10 tarts