



*Lunch & Dinner
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. Certain packages may require a minimum of 25 guests.

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.

a la carte Entrees + Sides

Perfect Poultry

ARUGULA PESTO GRILLED CHICKEN

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

\$120 per half pan (12 - 6 oz. chicken breasts)

HERB GRILLED CHICKEN

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

\$120 per half pan (12 - 6 oz. chicken breasts)

DIJON GRILLED CHICKEN

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

\$120 per half pan (12 - 6 oz. chicken breasts)

BRUSCHETTA GRILLED CHICKEN

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

\$120 per half pan (12 - 6 oz. chicken breasts)

COCONUT GRILLED CHICKEN

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

\$120 per half pan (12 - 6 oz. chicken breasts)

HERB ROASTED CHICKEN

brined & roasted all-natural chicken - whole chicken cut into 8 pieces

\$120 per half pan (16 pieces)

PROSCIUTTO WRAPPED CHICKEN BREAST

all-natural chicken breast baked & wrapped in prosciutto

\$120 per half pan (12 - 6 oz. chicken breasts)

JAMAICAN JERK CHICKEN

all natural chicken breast - Jamaican inspired spice rub

\$120 per half pan (12 - 6 oz. chicken breasts)

FRIED CHICKEN BREAST

all-natural 3 oz. chicken breast - fried

\$120 per half pan (12 - 3 oz. chicken breasts)

NASHVILLE HOT FRIED CHICKEN BREAST

all-natural 3 oz. chicken breast - fried - spiced bacon fat mop

\$120 per half pan (12 - 3 oz. chicken breasts)

CHICKEN MARSALA

seared, thinly sliced chicken breast - mushroom & marsala wine sauce

\$120 per half pan (4 lb., serves 10-12 guests)

CHICKEN PICCATA

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

\$120 per half pan (4 lb., serves 10-12 guests)

MOLASSES BRAISED CHICKEN

slow braised chicken with molasses & spices - pulled

\$120 per half pan (4 lb., serves 10-12 guests)

TURKEY BREAST

all-natural turkey breast - herb rub or brown sugar chipotle glaze

\$120 per half pan (4 lb., serves 10-12 guests)

TURKEY THIGH

all-natural turkey thigh - herb rub or brown sugar chipotle glaze

\$120 per half pan (4 lb., serves 10-12 guests)

Seafood

PARMESAN CRUSTED HALIBUT

sustainably sourced halibut - parmesan, garlic & herb crumb topper

\$225 per half pan (12 - 6 oz. filets)

SEARED WHITE FISH

sustainably sourced cod or haddock - lemon caper relish

\$165 per half pan (12 - 6 oz. filets)

PROSCIUTTO WRAPPED WHITE FISH

Cod or Haddock (based on availability) wrapped in prosciutto & baked

\$165 per half pan (12 - 6 oz. filets)

FISH EN PAPILOTE

locally sourced white fish - steamed in paper with lemon & herbs

\$165 per half pan (12 - 6 oz. filets)

SEARED SCALLOPS

seared sea scallops over tomato, white bean & zucchini succotash

\$225 per half pan (serves 10-12 guests)

BROWN BUTTER SEARED SCALLOPS

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

\$225 per half pan (serves 10-12 guests)

BAKED SALMON

sustainably sourced salmon - topped with mustard and a parsley-butter breadcrumb - baked

\$165 per half pan (12 - 6oz. filets)

POACHED SALMON

poached lemon & thyme salmon - sustainably sourced

\$165 per half pan (12 - 6oz. filets)

BLUEBERRY BBQ SALMON

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

\$165 per half pan (12 - 6oz. filets)

Seafood, cont.

MISO GLAZED SALMON

sustainably sourced salmon with a house-made miso glaze
\$165 per half pan (12 - 6oz. filets)

Pork

SMOKED PULLED PORK

house-smoked pork - pulled
\$125 per half pan (4 lb., serves 10-12 guests)

MEDITERRANEAN PULLED PORK

all-natural pork braised with white wine, oregano, onion + lemon - pulled
\$125 per half pan (4 lb., serves 10-12 guests)

GARLIC & HERB PORK TENDERLOIN

all-natural tenderloin - roasted garlic & herb rub - roasted & sliced
\$125 per half pan (4 lb., serves 10-12 guests)

DUXELLE STUFFED PORK LOIN

all-natural loin - mushroom duxelle - roasted & sliced
\$125 per half pan (4 lb., serves 10-12 guests)

GREEN GODDESS PORK LOIN

roasted & sliced pork loin topped with house-made herby green goddess
\$125 per half pan (4 lb., serves 10-12 guests)

CHIMICHURRI PORK LOIN

roasted & sliced pork loin topped with house-made chimichurri
\$125 per half pan (4 lb., serves 10-12 guests)

DRY RUBBED PORK CHOPS

all-natural pork chops - house-made spice rub - roasted
\$125 per half pan (12 - 6 oz. chops per pan, boneless)
\$165 per half pan (6 - 12 oz, bone-in chops per pan)

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)

LAMB CHOPS

available with a brown mustard-horseradish rub or house-made chimichurri
\$299 per half pan (32 medallions per pan)

LAMB BURGERS

house-made lamb burgers with tangy feta-yogurt spread
\$179 per half pan (12- 6 oz. burgers per pan)

Beef

BEEF TENDERLOIN

sustainably sourced beef, roasted to medium rare - sliced
\$365 per half pan (4 lb., serves 10-12 guests)

STEAK TIPS

grilled grass-fed tips - onion, garlic & herb marinade
\$280 per half pan (4 lb., serves 10-12 guests)

HERB ROAST BEEF

grass-fed - roasted to medium rare
\$195 per half pan (4 lb., serves 10-12 guests)

HERB GRILLED SIRLOIN FLANK

grass-fed - grilled to medium rare
\$280 per half pan (4 lb., serves 10-12 guests)

HERB GRILLED FLAT IRON

grass-fed - grilled to medium rare
\$195 per half pan (4 lb., serves 10-12 guests)

BRAISED SHORT RIBS

sustainably sourced short ribs braised with tomato, red wine & herbs - pulled off the bone
\$195 per half pan (4 lb., serves 10-12 guests)

GRILLED RIBEYE

Blackbird Farm's ribeye - grilled to medium rare
\$350 per half pan (4 lb., serves 10-12 guests)

BRISKET

grass-fed - with ginger-molasses glaze or herb rub - pulled or sliced
\$195 per half pan (4 lb., serves 10-12 guests)

Vegan/Vegetarian

CAULIFLOWER STEAKS (VEGAN, GF)

spiced cauliflower steaks with tahini, parsley, pecans and pomegranate molasses
\$79 per half pan (serves 8 guests as an entree)

WHOLE ROASTED CAULIFLOWER (VEGAN, GF)

whole cauliflower head - tomato rub - roasted & served with pesto
\$79 per half pan (serves 8 as an entree)

BAKED EGGPLANT (v, GF)

eggplant baked with house-made roasted garlic tomato sauce & mozzarella cheese
\$79 per half pan (serves 8 as an entree)

QUINOA MEATBALLS (VEGAN)

house-made jumbo herby quinoa meatballs with crushed tomato sauce
\$59 per dozen

VEGAN MAC 'N CHEESE

al dente pasta - house-made vegan cheese sauce
\$79 per half pan (serves 10-12 as an entree or 24-30 as a side)

Pastas

PESTO PASTA (v)

al dente pasta - house-made pesto - fresh sweet corn - arugula
\$79 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

BURST TOMATO PASTA (v)

al-dente pasta - burst tomato & garlic pan sauce
\$79 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

CHICKEN & BURST TOMATO PASTA

al-dente pasta - burst tomato & garlic pan sauce - all-natural chicken
\$89 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
\$79 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
\$89 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

EGGPLANT LASAGNA (v)

house-made crushed tomato sauce - arugula - eggplant - parmesan - ricotta cheese - layered and baked
\$119 per half pan (serves 8 as an entree)

MAC 'N CHEESE (v)

al-dente pasta - signature cream sauce
\$79 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

ROASTED TOMATO MAC 'N CHEESE (v)

al-dente pasta in our signature cream sauce with roasted cherry tomatoes
\$79 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
\$119 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

GRILLED VEGETABLE ZITI (v)

al-dente pasta - house-made tomato sauce - grilled zucchini - topped with house-made pesto
\$79 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

ARTICHOKE AND LEMON PASTA (VEGAN)

spaghetti - grilled artichoke and roasted garlic sauce - lemon juice
\$79 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

PASTA ALLA NORMA (v)

al-dente pasta - eggplant & crushed tomato sauce - topped with ricotta salata
\$79 per half pan (serves 24-30 guests as a side, serves 12-14 guests as an entree)

LEMON-BUTTER SPAGHETTI

spaghetti in a lemon butter sauce with arugula and crispy prosciutto
\$79 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 radish & citrus - quinoa - pickled onions - citrus vinaigrette
\$60 per full pan (serves 12-18 guests)

BERRY-BALSAMIC SALAD (v, GF)

mesclun greens - fresh seasonal berries - goat cheese - almonds - pickled onions - honey-balsamic vinaigrette
\$60 per full pan (serves 12-18 guests)

BEACH HOUSE SALAD (v, GF)

mesclun greens - fresh tomatoes, cucumber and sweet corn - house-made crispy onion strings - buttermilk-veggie dressing
\$60 per full pan (serves 12-18 guests)

ASPARAGUS SALAD (v, GF)

arugula - shaved asparagus - grated parmesan - lemon vinaigrette
\$60 per full pan (serves 12-18 guests)

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)

PROSCIUTTO & MELON SALAD (GF)

mesclun greens & arugula - crispy prosciutto - fresh melon & cucumbers - lemon-herb vinaigrette
\$79 per full pan (serves 12-18 guests)

ANTIPASTO SALAD (v, GF)

mesclun greens - marinated artichokes - fresh tomatoes - pickled onions - shaved parmesan - honey-balsamic vinaigrette
\$60 per full pan (serves 12-18 guests)

Salads, cont.

CAESAR SALAD (v)

romaine - shaved parmesan - house-made croutons - creamy Caesar dressing
\$60 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
\$60 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
\$60 per full pan (serves 12-18 guests)

Chilled Sides

PICNIC POTATO SALAD (v, GF)

classic creamy potato salad
\$79 per half pan (serves 24-30 guests)

PICNIC PASTA SALAD (v)

classic creamy pasta salad
\$79 per half pan (serves 24-30 guests)

CLASSIC COLESLAW

creamy shaved vegetable coleslaw
\$79 per half pan (serves 24-30 guests)

GREEK ORZO (v)

orzo pasta with fresh tomato, fresh cucumber, kalamata olives & feta tossed in red wine vinaigrette
\$79 per half pan (serves 24-30 guests)

COMPOSED QUINOA SALAD (v, GF)

quinoa with fresh tomato, corn, cucumbers and arugula tossed in house-made pesto
\$79 per half pan (serves 24-30 guests)

CAPRESE QUINOA SALAD (v, GF)

quinoa with fresh tomatoes, mozzarella, basil & balsamic
\$79 per half pan (serves 24-30 guests)

TRADITIONAL CAPRESE (v, GF)

fresh tomatoes with petit mozzarella, backyard basil and balsamic
\$79 per half pan (serves 24-30 guests)

COMPOSED VEGETABLE SALAD (v, GF)

fresh radish and tomato - grilled zucchini, bell peppers and asparagus - green goddess dressing - sunflower seeds
\$79 per half pan (serves 24-30 guests)

COMPOSED FARRO SALAD (DF)

farro - chopped chicken breast - fresh corn - roasted garlic
\$79 per half pan (serves 24-30 guests)

COMPOSED BULGUR SALAD (DF)

herby bulgur wheat salad with bell peppers, chickpeas, feta and golden raisins - red wine vinaigrette
\$79 per half pan (serves 24-30 guests)

SOY-GINGER CUCUMBER SALAD (vegan, GF)

fresh cucumbers with house-made soy-ginger dressing, scallions & cilantro
\$79 per half pan (serves 24-30 guests)

BALSAMIC GREEN BEANS (vegan, GF)

blanched green beans with onions, garlic & balsamic
\$79 per half pan (serves 24-30 guests)

Hot Sides

HARICOT VERTE (vegan, GF)

haricot verte with shaved fennel & a lemon-garlic sauce or tossed in a house-made orange glaze
\$79 per half pan (serves 24-30 guests)

WHIPPED POTATOES (v, GF)

skin-on with cream and butter
\$79 per half pan (serves 24-30 guests)

WHIPPED POTATOES & CAULIFLOWER (v, GF)

with cream and butter
\$79 per half pan (serves 24-30 guests)

ROASTED PETIT POTATOES (vegan, GF)

roasted mini potatoes with fresh herbs and lemon
\$79 per half pan (serves 24-30 guests)

ZA'ATAR ROASTED CAULIFLOWER (v, GF)

spiced roasted cauliflower with tahini sauce
\$79 per half pan (serves 24-30 guests)

CAULIFLOWER RICE (vegan, GF)

riced cauliflower with herbs and lemon
\$79 per half pan (serves 24-30 guests)

GRILLED ASPARAGUS (vegan, GF)

with lemon and crushed red pepper
\$79 per half pan (serves 24-30 guests)

GRILLED SEASONAL VEGETABLES (vegan, GF)

with balsamic glaze & fresh herbs
\$79 per half pan (serves 24-30 guests)

EGGPLANT WITH MUHAMARRA (vegan)

roasted eggplant with a roasted bell pepper sauce (*contains nuts*)
\$79 per half pan (serves 24-30 guests)

VEGETABLE SUCCOTASH (v, GF)

tomato, white bean and zucchini succotash with pomegranate molasses
\$79 per half pan (serves 24-30 guests)

Hot Sides, cont.

CARROTS WITH GREMOLATA (vegan, GF)

roasted carrots with herby sunflower seed gremolata

\$79 per half pan (serves 24-30 guests)

CORN ON THE COBB (v, GF)

with parsley-lemon butter

\$79 per half pan (16 pieces)

BAKED BEANS (vegan, GF)

sweet 'n tangy - made in-house

\$79 per half pan (serves 24-30 guests)

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 deposit payment equivalent to 15% of your current invoice or payment in full if you're booking your event within 10 days of it taking place.

When is my final headcount due?

Final headcount is due 7 business days prior to your event date

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

Please note attendant services are not available at this time due to Covid-19 restrictions. Please inquire with your booking agent for more information.

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%.

Dinner Packages

Items in packages are all delivered warm in disposable containers. Inquire with a booking agent about a styled delivery or serviced event.

All packages are based on a 25 guest minimum and are served on disposable catering trays or tins. Packages 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

PASTA DINNER

burst tomato pasta (vegan)

al dente pasta in a burst tomato & garlic pan sauce

antipasta salad (v, GF)

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

focaccia (vegan)

freshly baked

\$18/guest

upgrade to Burst Tomato Pasta with Grilled Chicken +\$1/guest

SUMMER BBQ

proteins

pulled or sliced ginger-molasses brisket & pulled molasses BBQ
chicken

fixins

creamy shaved vegetable coleslaw & freshly made rolls

mac 'n cheese (v)

al dente pasta with our signature cream sauce

beach house salad (v, GF)

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

baked beans (v, GF)

sweet 'n tangy - made in-house

\$27/guest

VEGGIE DELIGHT

pasta alla norma

al-dente pasta - eggplant & crushed tomato sauce - topped
with ricotta salata

antipasto salad

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

grilled vegetables

with balsamic reduction and herbs

whole roasted cauliflower

whole cauliflower head - tomato rub - roasted & served with
pesto

\$26/guest

*Need a vegan protein? Add our Quinoa Meatballs with Crushed Tomato
Sauce +\$56/dozen*

GOURMET SNACK ATTACK

beef tenderloin

thinly sliced beef tenderloin with house-made slider rolls,
horseradish mayo and honey mustard to built your own sliders

grilled flatbreads

choose (1) vegetarian and (1) meat lover's

Classic Margarita (v)

White Pesto (v)

Buffalo Chicken

BBQ Chicken

homemade chips

ranch seasoned potato chips - BBQ seasoned sweet potato
chips - caramelized onion dip

vegetable crudite

fresh carrots, celery, cucumbers, tomatoes and radishes with
house-made green goddess dip

petit bites

truffle potato croquettes with garlic aioli

savory blue cheese cheesecake bites

Summer caprese skewers

\$33/guest

Build Your Own

Items in packages are all delivered warm in disposable containers.
Inquire with a booking agent about a styled delivery or serviced event.

Choose one protein, one salad, and two sides	\$25/guest
Choose one protein, one salad, and three sides	\$28/guest
Choose two proteins, one salad, and two sides	\$29/guest
Choose two proteins, one salad, and three sides	\$32/guest

All packages include our freshly baked focaccia bread, bio-degradable plates, & cutlery.

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

Included Proteins

Arugula Pesto Grilled Chicken	Nashville Fried Chicken Breast	Green Goddess Pork Loin
Herb Grilled Chicken	Chicken Marsala	Chimichurri Pork Loin
Dijon Grilled Chicken	Chicken Piccata	Ginger-Molasses Brisket
Bruschetta Grilled Chicken	Molasses Braised Chicken	Herby Brisket
Coconut Grilled Chicken	Turkey Breast	Seared White Fish w/Lemon-Caper Relish
Herb Roasted Chicken	Turkey Thigh	
Prosciutto Wrapped Chicken Breast	Garlic and Herb Pork Tenderloin	
Fried Chicken Breast	Duxelle Stuffed Pork Loin	

Protein Upgrades

+\$6.50 per guest, per protein

Dry Rubbed Pork Chops (bone-in)	Poached Salmon	Braised Short Ribs
Parmesan Crusted Halibut	Blueberry BBQ Salmon	Cocoa-Espresso Lamb Tenderloin
Seared White Fish	Miso Glazed Salmon	Brown-Mustard & Horseradish Lamb Chops
Prosciutto Wrapped White Fish	Beef Tenderloin	Chimichurri Lamb Chops
Fish en Papillote	Steak Tips	Lamb Burgers (includes buns or pita and whipped feta sauce)
Seared Scallops over Succotash	Herb Roast Beef	
Brown Butter Seared Scallops	Herb Grilled Sirloin	
Baked Salmon	Herb Grilled Flat Iron	

Included Salads & Sides

Citrus Salad	Traditional Caprese	Pasta alla Norma
Berry-Balsamic Salad	Composed Vegetable Salad	Lemon-Butter Spaghetti
Beach House Salad	Composed Farro Salad	Haricot Verte
Asparagus Salad	Composed Bulgur Salad	Whipped Potatoes
Early Summer Salad	Soy-Ginger Cucumber Salad	Whipped Potatoes & Cauliflower
Prosciutto and Melon Salad	Balsamic Green Beans	Roasted Petit Potatoes
Anti Pasto Salad	Pesto Pasta	Za'atar Roasted Cauliflower
Caesar Salad	Burst Tomato Pasta	Cauliflower Rice
Greek Salad	Chicken and Burst Tomato pasta	Grilled Asparagus
Cobb Salad	Baked Ziti	Grilled Seasonal Vegetables
Picnic Potato Salad	Baked Ziti with Meatballs	Eggplant with Muhammara
Picnic Pasta Salad	Eggplant Lasagna	Vegetable Succotash
Classic Coleslaw	Mac 'n Cheese	Carrots with Gremolata
Greek Orzo	Roasted Tomato Mac 'n Cheese	Corn on the Cobb
Composed Quinoa Salad	Grilled Vegetable Ziti	Baked Beans
Caprese Quinoa Salad	Artichoke and Lemon Pasta	

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

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.