



HOLIDAY CHEER
SUSTAINABLE COCKTAIL SOIREES 2013



A word about us...

Easy Entertaining Inc. prides itself on sourcing over 70% of their products from a 250 mile radius, year-round. We tailor our menu around the seasons, so you will note that some appetizers below are only available seasonally. We proudly support and sustain Farm Fresh RI. In choosing Easy Entertaining Inc to cater your event, you are giving your guests a real taste of Rhode Island and SE Massachusetts. When you begin with the most pure, simple, and adored product the results are beyond belief!

FROM THE FARMS TO YOUR FORK

GOURMET SEASONAL LOCAL

OUR CRAFT

STATIONARY TREATS

The Locavore Bar
our homemade mustards, chutney, RI & CT cheeses, and seasonal items, artisan breads

Mediterranean Mezze
homemade hummus, yogurt sauce, grilled plain flatbreads, stuffed grape leaves, olives

Homemade Potato Chip Bar
local potatoes - sweet and white - fried on site with homespun dips - gorgonzola cheese dip - buttermilk herb - homemade french onion - presented in individual bags and baskets

Grilled Pizzas
homemade dough, with seasonal toppings, a variety of three presented

Anti Pasti
Locally produced cured meats & cheese, marinated vegetables - local pickled vegetables presented in mason jars -
Foremost Bakery Breads

New England Formaggio
Handcrafted New England artisan cheeses, our homemade chutneys, caramelized nut mixture

Chicken Pate & Onion Jam
Baffoni Farms chicken liver pate made in-house spread on a warm garlic rubbed crostini - topped with homespun sweet onion jam

Southern BBQ Tartlet
homemade cornbread - stuffed with our pulled Baffoni BBQ chicken - Blueberry BBQ sauce - gorgonzola cream garnish

Chicken Pate & Mango
Baffoni Farms chicken liver pate made in house spread on a warm garlic rubbed crostini - topped with mango jam

Homespun Medi Chicken Meatballs
our ground chicken, with lemon, mint, feta, baked and served with our signature yogurt sauce - skewered

Indonesian Chicken Bites
amazingly signature, with curry-cinnamon rub and mint yogurt dipping sauce - skewered - Baffoni Farm's chicken

PERFECT POULTRY

Buffalo Chicken Skewers
Baffoni Farm's chicken, homespun buffalo sauce, skewered with a gorgonzola dipping sauce

Thanksgiving Revisited
petit "day after Thanksgiving" sandwich - shaved Baffoni Farms turkey - stuffing - homespun cranberry aioli - Foremost pretzel bread

Southern Chicken n' Biscuit
homespun buttermilk biscuit - petit Baffoni fried chicken - honey Sriracha glaze

Petit Chicken Quesadillas
miniature and served with cilantro sour cream

Petit Chicken Tacos
Petit tortillas, pulled Baffoni Farm's chicken, chimichuri, lime wedges and cilantro sour cream

FROM THE SEA

Chowder & Cakes
homemade chowder - garnished with a mini clam cake

Lobster Bisque Shooters
Creme Fraiche

Cinnamon Poached Shrimp Cocktail
with our homespun raspberry-chipotle sauce

Tuna TarTar
served in a wonton crisp

Traditional Shrimp Cocktail
presented on ice with a mobile raw bar fashion or in chilled shot glasses

Petit Shrimp Tacos:
corn tortillas, lime wedges, slaw

Signature Panko Crusted Lemon Crab Cakes
with lemon aioli

Sunnyside Farm's Grapefruit & New Bedford Scallop Ceviche

Locally Landed Seasonal White Fish Ceviche
with lime, organic paper thin red onions, cilantro and seasonal vegetables

Calamari Cones
locally landed calamari - passed in individual fry cones - cinnamon & cayenne dusted - glazed with a honey-lime, Sriracha finish

Buttered Lobster Slider:
served warm with drawn lemon butter - open faced on toasted Foremost Brioche

Lobster Risotto Tasting Spoons
lemon poached lobster, parmesan risotto

OUR CRAFT

VERY VEGETARIAN

Petit Brioche Winter Grilled Cheese
three cheese blend -
homespun onion jam - baby brioche bread

Grilled Cheese &
Smoked Homespun Tomato Soup
traditional grilled cheese on brioche

Crispy Vegetable Egg rolls
with homespun mango glaze

Fall Apple & Squash Bisque Shooters
fig compote & creme fraiche

Apple Tartlet
homespun crust - diced local apples -
VT blue cheese garnish -served warm

Fall Harvest Crostini
garlic rubbed crostini with shaved local apples and our
signature fig and toasted hazelnut spread

Sweet Onion Jam Tartlet
homespun tartlet - sweet onion jam - Angelito - served warm

Petit Mushroom Tostadas
corn tostada - mushroom hash - cilantro sour cream - Queso
blanco

Grilled Polenta Wedges
topped with homespun Romesco sauce

Local Cheese Petit Quesadilla
with chimichurri & cilantro sour cream

Black Bean & Sweet Potato Tacos
petit with slaw and homemade aioli

Winter Beet Salad
with honey thyme vinaigrette - local goat cheese

Seasonal Risotto Tasting Spoons
ask your event coordinator for details

Fall Sweet Potato Bellinis
healthy, handmade and topped with a seasonal compote of
fresh herbs & creme fraiche

Arancini
risotto - Atwells gold - smoked tomato aioli dipping sauce -
fried until golden brown

Mini Signature Grilled Cheese
on pan au lait, local cheese and a homemade seasonal jam

Tasting Spoons of Truffle Mac N Cheese
with seasonal herbs - add homespun breadcrumb if you like

Petit Falafel - Tahini & Mint Yogurt
served stacked & hot

COWS & PIGS

Cranberry Pinot Noir Beef Meatballs
our signature glaze - all beef

Southern Dumplings
mini biscuits topped with our homemade savory
sausage - Aquidneck Honey Mustard Glaze

Petit Steak & Cheese Panini
Blackbird Farm beef - caramelized onion - cheese -
brioche

Polenta Wedges - Meatball Hash
warm polenta wedges - tomato meatball hash -
shaved Atwells Gold

Coffee & Coco Pork Crostini
espresso - cocoa rubbed Blackbird Farm's pork loin -
garlic rubbed crostini - roasted garlic aioli & Angelito

Petit Ham & Fig
Petit pretzel bun from Foremost Bakery - shaved
Blackbird Farms ham - homespun fig spread - cheddar

Asian Inspired Won Ton Cups
Blackbird ground pork - soy & scallions - sesame
garnish

Pancetta stuffed Arancini
filled with Daniele pancetta or salami - smoked tomato
aioli - served warm

Gorgonzola Crostini
gorgonzola herb spread, in house Blackbird Farms
roasted beef

Meatball Crostini
open faced, crushed tomato-basil sauce & Narraganset
Creamery mozzarella

Fall & Winter Potato Bellinis
with a local seasonal sausage hash

Kosher Franks in a Blanket
homespun mustard dipping sauce

OUR CRAFT

DELIGHTFUL DESSERTS

Red Velvet Hot Coca Shooters
peppermint bark topper - passed warm

Gingerbread Bites
eggnog buttercream

Petit Spice Cupcakes
eggnog buttercream

Petit Red Velvet Cupcakes
homespun cream cheese frosting

Petit Hazelnut Tart
homespun crust

Chocolate Cheesecake Shooters
candy cane crust

Peppermint Creme Brûlée Tasting Spoons
holiday "bark" crust

Orange Creme Brûlée Tasting Spoons
from sunny side farm - candied orange zest

Hot Coco Shooters
peppermint candy cane sizzle stick

Hazelnut & Cocoa Petit Cookies
served warm with a shooter of Rhody Fresh milk

Petit Tiramisue Cupcakes
marscapone frosting

Petit Red Velvet Cupcakes
homespun cream cheese frosting

Lemon Creme Brûlée Tasting Spoons
homespun cream cheese frosting

Traditional Cheesecake Shooters
toasted hazelnut crumble



INVESTMENT

RAW BAR ADD ON'S

Matunick Oysters | \$1.09 per piece

Local Littlenecks | .65 per piece

**please add \$325 for the set up, shucker, lemons, ice, mignonette. Prices do not include RI 7% tax. Don't pay for what is not shucked. If you order 100 oysters and only 50 are shucked, you get reimbursed for 50.*

3 Passed Items & 2 Stationary

from \$16.50 per guest

3-5 Passed Items

from \$16.50 per guest

4-5 Passed Items & 2 stationary

from \$22.50 per guest

6-7 Passed Items & 2-3 stationary

from \$25.50 per guest

**Prices do not include service fees. One service member is required per every 20 guests. Service fees are \$80.00 per server and do not include gratuity. Price is dependent upon selections, and time served. Some items are subject to seasonal availability, please inquire about certain items when you call the studio. Prices quoted do not include RI 8% meal and hospitality tax. The above prices reflect a minimum of 30 guests. Prices can easily be adjusted for more intimate parties. Prices reflect a two hour service period.*

OUR OPEN BAR SERVICES

Options	1hr.	2hrs.	3hrs.	4hrs.	5hrs.
Beer & Wine with Plastic	\$12.50	\$12.50	\$15.00	\$17.00	\$21.00
Beer & Wine with Traditional Glassware	\$15.50	\$15.50	\$18.00	\$21.00	\$24.50
Full open bar, with beer, wine, & liquor with plastic	\$15.50	\$16.00	\$18.50	\$21.50	\$25.00
Full open bar, with beer, wine, & liquor with Glassware	\$18.00	\$18.00	\$21.00	\$24.50	\$28.00

**prices do not include 7% sales tax. Prices are based on a 50 guest minimum. The prices quoted above are for a basic bar. The inclusions are noted on the second page. You may easily upgrade the bar or create a totally personalized bar. The prices include service fees, glassware, liability insurance and the most professional bartenders in the business. Cash bars are available for \$350 set up fee. This fee includes liability service and staff fees.*

A Note About Self Service Bars

Easy Entertaining Inc. is happy to allow their guests to set up their own bar, or provide their own alcohol service. However, we are not able to provide any bartenders, glassware or service for a self-service bar. Easy Entertaining Inc. staff are not able assist in stocking or refreshing your self service bar, clean, remove or set up any glassware which may have contained alcohol. Our liability insurance prohibits it. Thank you for your understanding in this matter.

New England Raw Bar

locally harvested oysters - shucked to order - littlenecks - large shrimp cocktail -
mignonette - lemons - cocktail sauce
from +\$15.00 per guest

Street Taco Bar

homemade corn tortillas - slow roasted Blackbird Carnitas - black bean and corn
sauté - assorted salsa - sour cream - guacamole - queso fresco
from +\$12.00 per guest

A Taste of New England

mini corn bread stuffies' - New England clam chowder - mini fried clam cakes and
homespun tartar sauce
from +\$15.00 per guest
add on lobster salad sliders +\$5.95 per guest

Carving Stations

select any two meats - Blackbird Farm roast beef - Baffoni Farms turkey breast -
Mediterranean seasoned and grilled pork loin - coco espresso rubbed pork loin
- Blackbird brined and roasted ham
with Foremost bakery bread basket - homespun aioli assortment
from +\$19.00 per guest

Pasta Bar

rigatoni with three sauce selections - basil Alfredo - tomato pan sauce - Tuscan
bolognese - mushroom ragu - tomato basil - asparagus pesto - basil pesto - pink
vodka with assorted toppings of cracked pepper - atwells gold- basil - made to
order
from +\$15.00 per guest
add in some protein from \$5.00 per guest
meatballs, chopped grilled Baffoni chicken, grilled shrimp, local lobster tails

Southern Station

24 hour pecan wood smoked and pulled Blackbird pork OR chopped Baffoni
Blueberry BBQ chicken - Foremost brioche slider rolls - apple slaw - deep south
applewood mac n cheese
from +\$13.50 per guest, pork only
\$17.95 per guest, pork and chicken

ADD ON TASTING TABLES

BULK UP THE CUISINE AT YOUR EVENT BY ADDING ON A TASTING TABLE OR
AN ASSORTMENT OF TABLES TO ELEGANTLY FEED YOUR GUESTS

Slider Bar

select an assortment of sliders - Blackbird farms beef slider or cheeseburger
on brioche - lemon zest lobster salad sliders on pan au lait hot dog buns -
black bean sliders with orange chipotle aioli - citrus chicken sliders with in
house ground Baffoni's chicken on pan au lait with cheese - 24 hour
Blackbird Farms pulled pork sliders with slaw on Foremost brioche - served
with chips or seasonal potato salad
from +\$15.00 per guest for two selections
from \$21.00 per guest for three selections

Sushi Station

California rolls - salmon rolls - tuna - avocado - shrimp rolls - soy sauce -
wasabi - homespun sesame dipping sauce
from +\$16.50 per guest
from +\$15.00 per guest
add on lobster salad sliders +\$5.95 per guest

Risotto Station

our signature risotto with 3-6 assorted add in's - made to order
from +\$15.00 per guest

Live Action Panini Station

build your own panini - assorted Foremost breads - assorted fillings -
various local cheeses - homespun aioli - homespun jam
from + \$9.95 per guest

Salad Station

salads made to order with three vinaigrettes - assorted greens - toppings
from + \$7.95 per guest

**all action stations which require a chef will incur an additional chef's fee of \$150-\$200*