SIDES & STUFFING

Sizes: *Pint (serves 2-3) Quart (serves 4-6) Double Quart (serves 8-12)*

Pumpkin & Sausage Stuffing *p:$10 q:$19 dq: $38*

HOUSE PUMPKIN BREAD - ALL-NATURAL SAUSAGE - HOUSE STOCK - HERBS AND LOCAL BUTTER - GLUTEN FREE STUFFING AVAILABLE (+$2 PER PINT, +$4 PER QUART, +$8 PER DOUBLE QUART)

Mushroom Stuffing *(v) p:$9 q:$18 dq: $36*

DAY-OLD HOUSE BREAD, NATIVE ROASTED MUSHROOMS, HERBS AND LOCAL BUTTER - GLUTEN FREE STUFFING AVAILABLE (+$2 PER PINT, +$4 PER QUART, +$8 PER DOUBLE QUART)

Sweet Potato Rolls *(v) $9 for 6 buns or $15 for 12 buns*

THE MOST AMAZING, SOFT AND FLUFFY SWEET POTATO BUNS - FRESH BAKED IN-HOUSE AND READY TO WARM

Rustic Mashed Potatoes *(v, gf) p:$7 q:$14 dq: $28*

SKIN-ON WITH RHODY FRESH CREAM AND BUTTER

Southern Sweet Potato Casserole *(v, gf) p:$8 q:$16 dq: $32*

NO MARSHMALLOWS OR PINEAPPLE HERE - LOCAL SWEET POTATOES - ORANGE - NUTMEG - CINNAMON AND BROWN SUGAR

Brussels Sprouts Gratin *(v) p:$10 q:$19 dq:$38*

FRESH BRUSSELS - HERBS - SIMPLY TOP AND BAKE

Roasted Local Carrots & Gremolata *(v, gf)*

(v, gf) p:$7 q:$14 dq:$28

NATIVE ROASTED CARROTS WITH WALNUT & HERB GREMOLATA - READY TO TOP

Butternut Mac n'Cheese *(v) p:$7 q:$14 dq: $28*

LOCALLY GROWN PUREED BUTTERNUT & ROASTED GARLIC CREAM SAUCE - CELLANTANI PASTA - GLUTEN FREE PASTA AVAILABLE (+$2 PER PINT, +$4 PER QUART, +$8 PER DOUBLE QUART)

Homemade Cranberry Apple Relish *p:$7 q:$13 dq: $26*

MADE WITH LOCAL CRANBERRIES AND CRISP NATIVE APPLES TO TAKE THE EDGE OFF

Signature Turkey Gravy *p:$5 q:$10 dq:$20*

ROASTED TURKEY BONE STOCK - SIMMERED AND THICKENED

PACKAGES

The complete meal:

ALL PACKAGES INCLUDE TURKEY, RUSTIC MASHED POTATOES, VEGETARIAN STUFFING, CRANBERRY-APPLE RELISH, AND TURKEY GRAVY - UPGRADE TO PUMPKIN & SAUSAGE STUFFING FOR +$1 PER GUEST

PACKAGES ARE BUILT FOR A HEARTY DINNER PLATE BUT WON'T ALLOW FOR LOTS OF LEFTOVERS. IF YOU WANT TO STUFF YOURSELF LIKE YOU STUFFED THE TURKEY, CONSIDER ADDING ON ADDITIONAL ITEMS A LA CARTE OR PURCHASING OUR LEFTOVERS PACKAGE!

Feeds	Turkey	Investment
4 guests	2 lbs. pre-cooked & sliced breast	$103
8 guests	4 lbs. turkey breast available ready to roast or pre-cooked and sliced	$205
8 guests	3 lbs. turkey breast, 1 lb. turkey thigh available ready to roast or pre-cooked and sliced	$201
12 guests	6 lbs. turkey breast available ready to roast or pre-cooked and sliced	$275
12 guests	4 lbs. turkey breast, 2 lbs. turkey thigh available ready to roast or pre-cooked and sliced	$269
16 guests	8 lbs. turkey breast available ready to roast or pre-cooked and sliced	$379
16 guests	5 lbs. turkey breast, 3 lbs. turkey thigh available ready to roast or pre-cooked and sliced	$365
Leftovers Package		
4 - 6 guests	2 lbs. pre-cooked and sliced breast with the sides noted above	$103

THE FINE PRINT

ALL PRICES DO NOT INCLUDE RI 7% SALES TAX,1% MEALS AND BEVERAGE TAX, OR 5% INCLUDED GRATUITY FOR OUR HARDWORKING KITCHEN STAFF. ALL MEALS CAN BE PICKED UP ON WEDNESDAY, NOVEMBER 21ST BETWEEN 3PM AND 6PM AT OUR CAFE AT 166 VALLEY ST, BLD 10 IN PROVIDENCE, RI 02909. DELIVERY IS OFFERED FOR AN EXTRA FEE DEPENDING ON LOCATION, AND IS ONLY AVAILABLE FOR ORDERS OF $250 OR MORE ON A FIRST COME FIRST SERVE BASIS. PAYMENT IN FULL IS DUE WITHIN 24 HOURS OF ORDERING. ALL ORDERS ARE REQUESTED BY THURSDAY, NOVEMBER 15TH AT NOON. ALL ITEMS ARE PACKAGED IN QUART CONTAINERS AND SERVED WITH REHEATING INSTRUCTIONS. BAKING PANS MAY BE REQUESTED, IF NEEDED, FOR AN ADDITIONAL FEE.

Call to order: 401-437-6090 ext. 2 or order online at EasyEntertainingRI.com. All orders requested by Thursday November 15th, 2018 at noon. Pickup on Wednesday November 21st between 3pm-6pm

The Bird*

Pre-Cooked & Sliced Breast *$32/lb.*

all-natural turkey breast from Koch Family Farm in Pennsylvania - boneless - roasted and sliced in-house - ready to re-heat - must be ordered in whole numbers with a two pound minimum

Pre-Cooked & Sliced Thigh *$28/lb.*

perfect for the dark meat lover in your group - all-natural turkey thigh from Koch Family Farm in Pennsylvania - boneless - roasted and sliced in-house - ready to re-heat - must be ordered in whole numbers with a two pound minimum

Baffoni's Ready to Roast Turkey

available upon request - limited availability with an order minimum of $100 - please inquire with your booking agent

The Word on the Bird

Appetizers

Pimiento Cheese Spread
$35 serves 10-30

whipped cheddar, pimiento, + bacon cheese ball - rolled in chopped nuts - served with house-made crackers for spreading

Our Signature Cranberry Pinot Noir Meatballs *$2 per meatball - minimum order of 12*

beef meatballs (1/2 oz) in our signature glaze - easy to heat and serve from a crock pot - addictive so assume 3-5 per guest

Baked Brie *$39 - serves 10-15*

brie topped with apple butter and wrapped in house-made pastry dough - ready-to-bake - served with danielle's crackers

Savory Tart *$22 - serves 6-8 guests*

homemade tart shell with butternut whipped angelito, jalapeño, honey & Atwell's Gold

Dessert

Brown Butter Apple Pie *$28 each - serves 8-10 guests*

traditional apple pie with a twist - ultra flakey pie crust

Whiskey Walnut Pie *$34 each - serves 8-10 guests*

classic walnut pie with a kick - ultra flakey pie crust

Chocolate Pie *$32 each - serves 8-10 guests*

silky dark chocolate cream - house-made chocolate pie crust

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A word about us. . .

Easy Entertaining Inc. prides itself on operating a 100% scratch kitchen with ingredients sourced from our own backyard. A Thanksgiving from Easy Entertaining means serving a true taste of Autumn's bounty to your guests while supporting a sustainably operated, homegrown small business.

Our food is exceptional because our ingredients are exceptional. Your mashed potatoes are made with potatoes from Schartner Farms in Exeter, RI. Your Cranberry Apple Relish has apples from Steere Orchard, right in Smithfield, RI, simmered with cranberries grown in bogs less than 40 miles from our kitchen. We source locally and operate sustainably because it's something we believe in and it brings you the best of what our little state has to offer.

Feast with us this Thanksgiving. You'll be glad you did, and your guests will, too.

We give Thanks to: