

Here are a few things to remember about our services and how this process works. We meet clients that have never hired a caterer, and we understand that the process can be a little intimidating. We want you to feel comfortable and realize that you are in good hands, we do this all the time. Take a look and give us a call if you have any questions or to book your date today.

It's your day to enjoy, so we bring everything needed for our service. You won't have to worry about anything but enjoying yourself.



Want to pick and choose items off our different menus? No problem, let us know what sounds good and we can customize your event menu.



Don't see something you've just got to have on our menu? Let us know what you're craving, and we'll do our best to make it happen within reason.



Got Vegans? We can handle most specialized diets and allergies. We also maintain a tree and peanut free kitchen to avoid cross contamination. We can feed all your guests, no problem. All special requests will need to be in a week prior to your event to guarantee accommodation.



All services on site will require an area for us to set up, as well as tables and linens for the buffet line. We have tables and linens available to rent if you need us to bring our own. If you would like us to handle any additional rentals like linens, napkins, chargers or even tables and chairs we would be happy to provide you with a quote, just let us know.



A non-refundable deposit is required to save your event date and is collected upon client approval of our services. The remaining balance and final guest count are due one week before your event date and can be paid through the portal or with cash, check, or Venmo.



Additional fees may apply for changes to the menu within 14 days of the event.



Menu tastings are by appointment only and have a \$100 nonrefundable fee. We kindly ask for a week's notice in scheduling as we can't accommodate same day requests. You may choose two proteins and two sides to try for your tasting.



All invoices are subject to 7.75% tax and 18% service fee for administrative and insurance costs. This is not gratuity. You may tip your wait staff directly if you like, they work hard for you!



Ask as many questions as you like, we don't mind. We're a resource for you to use and can help make your day amazing.



SERVICE OPTIONS

Pick-up Service

You may come by our kitchen and pick up your meal at a time most convenient to you. Paper plates, napkins, and plastic silverware are included. Chafing dishes and serving ware can be included at an additional charge, we will go over how it's all set up for you.



Drop-off Service

We can drop off and set up your meal, so everything is ready to eat. Everything will be displayed in a nice buffet line with disposable chafing dishes, serving ware, paper napkins, plastic disposable plates and dinnerware all included.



Casual Service

Easy Street will arrive approximately 1 hour before guest arrival for set-up. We will have servers on hand to serve your meal buffet style. Disposable plastic plates, dinnerware, and paper napkins. Includes up to 5 hours of service for set-up, service, and breakdown. Additional hours may be added on if needed.



Elegant Service

Easy Street will arrive approximately 1 hour before guest arrival for set-up. We will have servers on hand to serve your meal buffet style. China plates, silverware, glass goblets and paper napkins are included. Includes up to 6 hours of service for set-up, service, and breakdown. Additional hours may be added on if needed.



Premium Service

Premium service includes everything included with Elegant Service plus the addition of champagne flutes and pouring, a single round of water service prior to dinner, and linen napkins in a color of your choice. Includes up to 6 hours of service for set-up, service, and breakdown.



Plated service

Includes everything that is included with Premium Service but as a plated event with additional servers, drink service, and food service directly to the tables. Includes up to 6 hours of service for set-up, service, and breakdown. Additional hours may be added on if needed.



APPETIZERS

We are available for appetizer-only events with light options or heavy options. Appetizers may also be added to events as stationary or passed apps. Appetizer packages all include black plastic appetizer plates and black paper napkins, as well as any serving ware necessary.

- Stuffed Mushrooms- Italian sausage & granny smith apple
- Tomato Bruschetta- Fresh crostini, tomato, parmesan, balsamic drizzle
- Tri Tip Skewers- Grilled Tri-tip & chimichurri
- Shrimp & Grits - Fresh Grilled shrimp, creamy grits & a cajon remoulade.
- Artisan Flatbread- Ricotta, veggies & meat, chipotle aioli
- Mac 'N' Cheese Cups- Topped with crispy bacon
- Charcuterie Cups - Individual cups with meats, cheeses, dried fruits, etc.
- Goat Cheese Crisps- Goat cheese, honey, figs, grain crackers
- Classy Weenies- Cocktail sausages with bacon, brown sugar & cayenne
- Seared Tuna Crisps- Seared tuna, cucumber, teriyaki glaze, corn chips
- Chicken & Waffle Bites - Fried chicken atop a crispy waffle with maple syrup
- Jerk Chicken Skewers- Marinated grilled chicken with mango salsa
- Verde Pork Crostinis- Chile verde, cilantro, queso fresco, crema
- Avocado Toastinis- Fresh Avocado spread, heirloom tomatoes, sprouts
- Feta Watermelon Bites- Watermelon with feta cheese & aged balsamic glaze
- Blue Cheese Dates - Medjool Dates, bleu cheese & wrapped with prosciutto
- Meatballs- Pork and beef meatballs, with barbeque sauce & grape jelly
- Caprese skewers- Fresh Mozzarella, heirloom tomato, basil & balsamic drizzle
- Elote Cups- Roasted corn, crema, mayo, lime, cilantro, jalapeno, queso fresco
- Bacon Chicken Bites- Bacon and chicken with brown sugar & cinnamon.
- Cheesy Sliders- Mini beef patties, American cheese, pickles, brioche bun
- Pulled Pork Sliders- Pulled pork, cilantro lime slaw, pickles, brioche bun
- Maple Fried Chicken Sliders - Brioche buns, fried chicken, maple glaze, coleslaw, pickles & sriracha mayo

PLATTERS

Party platters will accommodate approximately 50 guests when added to an event with other options. Platters can be added on as an appetizer choice in place of a singular appetizer above.

We also offer sweet platters found below in the desserts section.

Cheese Platter- Selection of cheddar, Swiss, Colby jack and pepper jack cheeses served with artisanal crackers.

Veggie Platter- Selection of broccoli, carrots, celery, jicama, bell peppers, and tomatoes served with hummus or ranch dressing. Choices may vary based on availability and quality.

Fruit Platter- Selection of watermelon, honeydew, pineapple, strawberries, blueberries, raspberries, and blackberries. Choices may vary based on availability and quality.

Charcuterie Board- Chef's selection of gourmet meats, grilled sausages, cheeses, whole grain mustard, vegetables, assorted sweets, candied nuts, & jams displayed together on a large board. Choices may vary based on availability and quality.

Mediterranean Platter- Marinated olive skewers, red grapes, feta, goat cheese, mozzarella, artichoke hearts, roasted bell peppers, cucumbers, pepperoncinis, & dolma served with grilled flatbread & hummus.

Drinks

All drink packages include enough ice for the duration of our service. Plastic cups are provided for events that don't include goblets. We can package any of the options to-go for drop-off service events if clients provide their own drink dispensers.

Classic Drink Station- Includes 3 drink dispensers with water, iced tea, and lemonade

Canned Soda Station- Includes your choice of 3 varieties of soda. Most popular options are Coke, Diet Coke, and Sprite, but we can change any of them out for you.

Coffee Service- Includes hot coffee, paper cups, lids, sugars, and creamers.

Upgraded Drink Station- Includes water and your selection of flavored iced tea and lemonade. Iced tea flavors: sweet, peach, tropical, raspberry or green tea. Lemonade flavors: peach, strawberry, lavender, basil, cherry limeade, or sparkling.

Hot Tea or Hot Cocoa-Includes hot water, paper cups, sugars and a selection of tea or hot cocoa.

Craft Mocktails- Your selection of 3 craft mocktails from our mocktail menu, found below.

Bartending- Please see below for bartending details.

Drink Service- Includes a server dedicated to passing through your event and refilling drinks.

MENUS

All menus are served with bread & butter unless otherwise specified. Pricing begins with a choice of 1 premium entree, 1 second entree, 2 sides, and a salad. Additional options can be added on for additional fees.

Classic American

Premium Entree

Herb Crusted Ribeye Roast- Ribeye beef perfectly seasoned with fresh herbs then slow-roasted over mirepoix and served with Demi-Glace.

Seared King Salmon- Fresh skin-on King Salmon fillets pan-seared and topped with sesame ginger sauce, scallions and black sesame seeds.



Second Entree

Garlic Chicken- Seared skinless chicken breast served with Garlic cream pan sauce topped with sautéed mushrooms and fresh herbs.

Sunday Dinner Chicken- Skin on chicken rubbed with seasoning and slow-roasted atop fresh thyme and served with cranberry & red wine reduction sauce.

Ranch Chicken- Seared Chicken breast with mushroom gravy topped with roasted tomatoes, artichoke hearts and crispy bacon



Sides

Seasonal Vegetables- Sautéed large cut summer squash, Italian zucchini, red bell peppers, button mushrooms and red onions.

Garlic Mash Potatoes- Russet potatoes whipped with heavy cream, butter and confit garlic.

Scalloped Potatoes- Sliced russet potatoes layered between cheese and cream sauce and topped with melted Monterey Jack cheese.

Haricot Verts- Garden fresh green beans are trimmed, poached and sautéed with red onion julienne and button mushrooms.



Salad

House Salad- Crisp mixed greens tossed with Mediterranean cucumber slices, beefsteak tomato wedges and julienne red onion served with ranch and Italian dressings.

-Caesar Salad- Romaine hearts, Parmesan cheese, croutons, Caesar dressing

Mediterranean

Premium Entree

Kaftka Beef Kebabs- Mediterranean spiced ground beef grilled and served with red wine demi-glaze.

Souvlaki Beef Kebabs- Chunks of marinated beef grilled with bell peppers and onions.

Falafel- Seasoned chickpea fritters served with tzatziki sauce



Second Entree

Pesto Chicken- Seared Chicken breast with roasted heirloom tomatoes and pesto cream sauce

Greek Lemon Chicken- Seared chicken breast that's roasted with garlic, oregano and lemon served with herbed velouté sauce.

Coconut Curry Chicken- Seared chicken breasts, carrots and tomatoes with a savory coconut curry sauce and parsley.



Sides

Seasonal Vegetables- Sautéed large cut summer squash, Italian zucchini, red bell peppers, button mushrooms and red onions.

Saffron rice- Basmati rice with saffron, fennel seed and turmeric.

Cous Cous- Traditional cous cous tossed with fresh parsley.

Roasted Red Potatoes- with fresh herbs and seasonings.



Salad

Mediterranean Salad- Mixed greens with marinated cucumbers, red onions, tomatoes with olive oil and Feta on the side

Caesar Salad- Romaine hearts, Parmesan cheese, croutons, Caesar dressing



Served with Tzatziki, Hummus and Pita bread instead of bread and butter

Classic BBQ

Premium Entree

Barbeque Ribs- Thick cut St. Louis style pork ribs are dry rubbed then smoked until tender.

Grilled Tri-tip- Choice grade Tri-tip rubbed with seasonings and herbs for the perfect crust.



Second Entree

Citrus Chicken- Chicken breast rubbed with seasoning, marinated in local citrus. Served with citrus cream sauce.

Smoked Sausage- Texas style smoked beef sausage served with peppers and onions.

Carolina Pulled Pork- Pork Shoulder seasoned and cooked until tender then hand pulled and served with slider buns and coleslaw.



Sides

Seasonal Vegetables- Sautéed large cut summer squash, Italian zucchini, red bell peppers, button mushrooms and red onions.

Mac and Cheese- Our famous three cheese sauce & elbow noodles topped with cheddar cheese.

Ranch Beans- Pinto beans with crispy bacon, green chilies and sautéed onions.

Corn on the Cob- Fresh roasted corn cobettes with butter and seasonings.

Potato Salad- Potatoes, celery, black olives, pickles, mayo and mustard.



Salad

Southwest Salad- Mixed greens with roasted corn, black beans and bell pepper strips. Served with chipotle ranch and Italian.

Watermelon & Feta Salad- Crisp mixed greens and spinach tossed with watermelon and Feta cheese. Served with Champagne Vinaigrette and Ranch.

House Salad- Crisp mixed greens tossed with Mediterranean cucumber slices, beefsteak tomato wedges and julienne red onion served with ranch and Italian dressings.



Served with choice of cornbread & honey butter or rolls & butter

Tex Mex

Premium Entree

Grilled Steak Fajitas- Southwest marinated grilled beef with sautéed yellow, red and green bell peppers and onions.

Pork Verde- Tender pork slow-cooked in Verde sauce.

Carne Asada- Grilled citrus marinated carne asada, chopped and served.



Second Entree

Tequila Lime Chicken- Grilled Chicken, tequila lime marinade, topped with tortilla strips.

Ranchero Chicken- Chicken breast grilled and served with a chorizo & hatch chile cream sauce.

Grilled Chicken Fajitas- Southwest marinated grilled chicken with sautéed yellow, red and green bell peppers and onions.



Sides

Seasonal Vegetables- Sautéed large cut summer squash, Italian zucchini, red bell peppers, button mushrooms and red onions.

Spanish Rice- Toasted rice with garlic, tomatoes, onions and topped with cilantro.

Beans- Choice of pinto, refried, or black.

Ranch Beans- Pinto beans with crispy bacon, green chilies and sautéed onions.



Salad

House Salad- Mixed greens with cucumber, tomatoes, and red onions

Mexican Caesar Salad- Romaine hearts, queso fresco, pepitas, tortilla strips, and Lime-Caesar dressing



Served with Chips & Salsa and tortillas instead of bread and butter

Italian

Premium Entree

Northern Beef Roast- Roast beef with au jus & roasting vegetables served in red wine demi-glace

Marinated Steak Tips- Filet tips sauteed with asparagus, bell peppers, shallot and basil served with rotini noodles and balsamic glazed sauce.

Meatballs Marinara- Traditional meatballs in marinara sauce with penne pasta and parmesan.



Second Entree

Chicken Tortellini- Three cheese tortellini topped with grilled chicken breast in a mild jalapeno cream sauce.

Chicken Marsala- Seared chicken breast with mushroom and Marsala reduction sauce.

Chicken Picatta- Seared chicken breast with lemon & caper sauce.

Wild Mushroom Ravioli- Tender ravioli filled with wild mushrooms in garlic cream sauce.



Sides

Seasonal Vegetables- Sautéed large cut summer squash, Italian zucchini, red bell peppers, button mushrooms and red onions.

Roasted Red Potatoes- Red potato quarters tossed with fresh herbs and seasonings.

Rosemary Parmesan potatoes- Mashed potatoes with rosemary and fresh parmesan.

Classic Mashed Potatoes- with heavy cream, butter, and salt.



Salads

-House Salad- Mixed greens with cucumber, tomatoes, and red onions

-Antipasto Salad- Mixed greens, pepperoncini, black olives, salami, mushrooms, parmesan.

Southern Comfort

Premium Entree

Beef Etouffee- Southern spiced roast beef cooked in sauteed onions & bone stock

Glazed Pork chops- Center cut pork chops are dry rubbed and grilled while coated with a maple mustard glaze.

Jambalaya- Cajun spiced chicken, andouille sausage, shrimp and onions cooked with rice and green onions.



Second Entree

Chicken Pot Pie- Seared chicken breasts, carrots, celery, onions and peas cooked in chicken gravy and topped with puffed pastry.

Mom's Meatloaf- Classic beef loaf with onions, bell peppers and tomato sauce crust.



Sides

Seasonal Vegetables- Sautéed large cut summer squash, Italian zucchini, red bell peppers, button mushrooms and red onions.

Classic mashed potatoes- Russet potatoes, butter & heavy cream.

Smothered green beans- sauteed green beans with mushroom gravy.

Macaroni and cheese- Our famous three cheese sauce with elbow noodles.

Succotash- Sauteed corn, butter beans, squash, red onions & Cajun seasoning.

Corn on the cob- Cobettes poached in milk and honey.



Salad

House Salad- Mixed greens with cucumber, tomatoes, & red onions.

Apple Pecan Salad- Mixed greens, red cabbage, pecans, apples, orange zest.



****Served with choice of cornbread or bread & butter****

Brunch

BUILD YOUR OWN BRUNCH

Starting price includes choice of 5 options below with a limit of 2 protein options. However, you may pick as many options as you like, and your proposal will be priced accordingly. Included with brunch at no additional charge are assorted pastries & breads. Any syrups or butter, etc. that go with your choices are also included. Water is included with brunch and the starting price includes a choice of two options below. If you're craving something you don't see on the list let us know, we work with everything!

Proteins:

Pulled Pork Sliders
Bacon or Sausage
Tri Tip with Chimichurri
Chicken and Waffle bites
Peel and eat shrimp
Salmon and Bagels
Kabobs (Chicken or Beef)
Carving station (additional charge based on choice of meat)
Eggs:
Scrambled eggs (plain or cheesy)
Quiche
Spinach Mushroom Scramble
Omelet station (an additional \$2pp)

Savory Sides:

Potatoes O'Brien
Mac N Cheese cups w/Bacon
Roasted red potatoes
Rice Pilaf
Scalloped potatoes
Seasonal vegetables
Appetizer from above

Salads:

Spring Berry Salad
House Salad
Mediterranean Salad
Quinoa & Red Pepper Salad
Pasta Salad
Watermelon Feta Salad
Apple Pecan Salad

Sweet Sides:

Chocolate cake
Cheesecake with berries
Waffles
Pancakes
Granola & Yogurt
Fruit Salad

Brunch Drinks:

Lemonade- plain, strawberry, peach, lavender, or basil
Iced Tea sweet, tropical, peach or plain
Hot tea & hot chocolate
Orange Juice
Apple Juice
Cranberry Juice
Coffee with all the fixins

Vegetarian Options

Available upon request as a substitute for any entree. We are always open to new ideas if you don't happen to see anything here that piques your interest. We are more than happy to work with requests and all special diets.

Vegetables & Green Curry served with rice

Cheese Tortellini in a Mild Jalapeno Cream Sauce

Sweet Potato Curry served with jasmine rice

Vegetable Lasagna- layered with sauteed vegetables, ricotta cheese and a herbed cream sauce.

Tofu Fajitas- tofu seasoned and seared with bell peppers and onions.

Mandarin "Beef" - Seitan cooked with squash in a rich citrus sauce

Wild Mushroom Ravioli- Tender ravioli filled with wild mushrooms in garlic cream sauce.

Falafel- Seasoned chickpea fritters served with tzatziki sauce

DESSERTS

- Cookie Platter- Fresh baked chocolate chip, oatmeal and double chocolate chip cookies. Selection may vary depending on availability.
- Petit Fours Platter- Assortment of small bite sized pastries, eclairs and cheesecakes
- Brownie Platter- Soft baked brownies cut into triangles and served with caramel sauce and powdered sugar.
- Lemon Bar Platter- Sweet and tangy lemon curd on sweet shortbread topped with powdered sugar.
- S'mores Platter- Sugared graham crackers, chocolate bars and marshmallows or marshmallow cream for indoors.
- Cheesecake- Plain New York Cheesecake, Strawberry Cheesecake, or Caramel Cheesecake
- Double Chocolate Cake- Decadent chocolate cake with chocolate frosting
- Red Velvet Cake - Rich red velvet cake with classic cream cheese frosting
- Carrot Cake - Spiced, fluffy carrot cake with cream cheese frosting
- Apple Pie: Traditional apple pie slices served with vanilla cream sauce.
- Cobbler: Old school Peach or Berry Cobbler with streusel topping and served with sweet cream.
- Macarons- Variety of fresh macaron cookies
- Custom Cake- One or two layers of your choice of chocolate, vanilla or both.
 - Filling choices: peach, berries, cream, strawberries, oreo cookie, or plain frosting.
 - Frosting choices: Vanilla or Chocolate in either whipped or buttercream
 - Tres Leche is also available, single layer cake only.
 - We can work with additional requests, just let us know what you're looking for!
- Chocolate Fountain – Rich Belgian Chocolate pouring from a 3-tier fountain, with an assortment of goodies for dipping.
- Donut Wall – Large 4ftx4ft board to hold an array of donuts. Flavors may be customized to your preferences. Served with milk and coffee. **Customizable message on the bottom included. I.E. “Mr. & Mrs. Smith est. 2025” **

MOCKTAILS

Easy Street Catering will provide the ingredients and ice for your mocktails. A dedicated "bar"tender will be available to build drinks as ordered. If you don't see something you like below, let us know we are happy to work with special requests!

- Shirley Temple- The Classic Mocktail, Grenadine and Sprite garnished with a cherry.
- Lavender Lemonade- Refreshing, floral and sweet. A lovely combination.
- Virgin Paloma- Bright and sparkling grapefruit juice with soda and herbal garnish.
- Strawberry Faux-jito- Sparkling water, strawberry, fresh mint and a splash of lime.
- Classic faux-jito- Fresh lime juice, simple syrup, and soda water in a mocktail take on this classic cocktail.
- Ocean Breeze Fizz- Lemon Club Soda complimented with coconut water and orange zest, a perfect beachy mocktail
- Ginger Peach Bubbly - Ginger ale and peach puree garnished with lemon and tajin
- Mint Ginger Julep- Ginger ale, simple syrup and mint
- Sangria - Orange, cranberry, pineapple and lemon dance with ginger ale in this virgin version of delicious sangria
- Roy Rogers - Another all-time classic mix of grenadine and Coca-Cola
- Virgin Pina Colada- Coconut Milk, lime juice, pineapple juice and coconut cream on the rocks. Perfectly tropical
- No Tequila Sunrise- Orange Juice and grenadine, simple, bright and beautiful!
- SHAM-Pagne - Apple juice and ginger beer are both sparkling and tart, a proper celebration drink!
- Mock-Tai - Orange, Pineapple, lime, and soda water with a splash of almond syrup and grenadine.
- Vacation Splash - Coconut milk, passion fruit, almond syrup, lemon and lime with a splash of soda water
- Cherry Lime Rickey - Cherry syrup, seltzer, lime juice.
- Mango-nada - Mango puree, lime juice, and agave topped with orange soda and garnished with tajin

ADDITIONAL SERVICES

Bartending Services- We can provide an ABC certified bartender that arrives early to set up the bar. Bartender is dedicated to pouring drinks and can even help with signature cocktail recipes prior to the night of. This service can be tailored to fit your needs with a craft bar, full bar, limited bar, and beer & wine only option. A mobile bar is available for rent if you don't have one available. Pricing includes 5 hours of service that begins when the bar opens, although additional hours may be added on. Please let us know what you're looking for to get a quote.

Rentals- We can help with rentals of all kinds from tables, tablecloths, extra glassware, specially themed silverware, etc. Just let us know what you need and let us do the leg work!

Private Chef Events- Looking for a romantic meal or just to impress your friends? Let us come to your home and bring you a full fine dining experience in the comfort of your own space.

CONTACT INFORMATION

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Please contact Kathleen for dietary accommodation requests, event quotes, or customization requests. Call today to save your date and schedule your tasting. We look forward to making your event EASY!