

Coach Grill and Tavern Catering Menu, Off Premise and To-Go

LUNCHES FOR LARGE GROUPS OR OFFICES

Gourmet Sandwich or Wrap Platter- An Assortment of our Sandwiches and Wraps. Order can be customized.

Choices of Sandwiches: Farmers Turkey Melt, Turkey BLT, French Dip, Roast Beef, Blackened Chicken Sandwich, Sante Fe Steak Sandwich, Ahi Tuna Salad Sandwich, Black Forest Ham, Pastrami Rubeen

Choice of Wraps: Any of the Sandwich Options Can be made into a wrap. Signature wraps include our Fresh Berry Salad and Grilled Chicken Wrap, Chicken Caesar Wrap, Vegetarian California Beefsteak Salad Wrap, El Salvadorian Chicken Rice and Beans Wrap and Many More.

German Potato Salad

Choice of Large Salad: Fresh Berry and Nut Salad*, Caesar, House Salad, Greek Salad

Seasonal Fresh Fruit Platter- An Assortment of Fresh Fruit, Melon s and Berries

\$16.00 Per Person

10 Person Minimum

*Fresh Berry and Nut Salad is Additional \$2 Per Person

Includes Paper Plates, Plastic Forks and Knives

Delivery Charge is on a sliding scale based on location

DINNER CATERING PACKAGE

ENTRÉE

CHICKEN BREAST DONE ANY STYLE- Francaise, Santa Barbara,
Parmesan, Marsala, Picatta

GRASS FED FLANK STEAK- Choice of Sauce: Brandy Peppercorn,
Teriyaki, Kentucky Bourbon Sauce, Mushroom Bordelaise.

RIGATONI ANY STYLE- Ala Vodka, Pomodoro, Marinara

CHOICE OF LARGE SALAD: Fresh Berry and Nut Salad*, Caesar,
House Salad, Greek Salad

ROAST SEASONAL VEGGIES

SMASHED POTATOES

ASSORTED DINNER ROLLS

\$30 Per Person

10 Person Minimum

*Fresh Berry and Nut Salad is Additional \$2 Per Person

Delivery Charge is on a sliding scale based on location

PREMIUM DINNER PACKAGE

Same menu as Regular Dinner Package but Includes 5 Hors d'Oeuvres

\$40 Per Person

10 Person Minimum

BARBEQUE CATERING

INTERNATIONAL BASKET- Hummus, Guacamole, Salsa, Chips and
Pita Bread

CRUDITE- Fresh Seasonal Vegetables with Assorted Dips

Marinated Flank Steak Teriyaki

Marinated Southern Style BBQ Chicken

Black Angus Beef Burgers

All Beef Hot Dogs

CHOICE OF LARGE SALAD: Fresh Berry and Nut Salad*, Caesar,
House Salad, Greek Salad

GERMAN POTATO SALAD

CORN ON THE COB

BAKED BEANS

\$27 Per Person

Minimum 10 Guests

*Fresh Berry and Nut Salad is Additional \$2 Per Person

All Food Prepped and Ready To Grill, NOT Cooked

Can have a Personal Chef come to Grill- The Rate is a Sliding Scale
based on date and location

ADDITIONAL APPETIZER PLATTERS

Sliced Fresh Mozzarella and Beefsteak Tomato with Basil, Extra Virgin Cold Pressed Olive Oil and Balsamic Vinegar- \$4 Per Person

Artisanal Cheese Platter – A Selection of Imported and Domestic Cheeses served with an Assortment of Crackers and Rustic Breads – \$50 for 7-10 People, \$80 for 10-15, \$120 for 15-25

Scandinavian Gravlax Platter- COLD Cured Wild Alaskan Salmon with Capers, Chopped White Onions, Fresh Dill Sauce, Thinly Sliced Swedish Cucumbers and Finnish Crisp Bread \$11 Per Person

Jumbo Shrimp Cocktail Platter- Coach Grill's Famous JUMBO Shrimp with Cocktail Sauce and Lemons \$36 Per Dozen Shrimp

Swedish Meatballs with Wild Lingonberry Sauce- \$24 Per Dozen

Viennese Coach Recipe Baked Stuffed Clams - \$30 Per Dozen

HORS D'OEUVRES/PASSED APPETIZERS/SLIDERS

Minimum 1 Dozen Pieces, Priced per Piece

Local Littleneck Clams Casino or Oreganta- \$1

Oysters Casino or Oreganata- \$2

Swedish Meatballs with Wild Lingonberry Sauce- \$2

Day Boat Scallops Wrapped in Bacon- \$3

Asparagus wrapped with Prosciutto and Fontina- \$3

Gravlax on Rye with Swedish Cucumbers and Dill Sauce- \$3

Steak Tidbits with Horseradish Sauce and Jack Cheese - \$3

Pulled Pork Sliders on Challah Bread- \$3

Fried Oyster Po' Boy Sliders with Cajun Remoulade- \$3

Chicken Parmesan Sliders- \$2

Turkey BLT Sliders- \$2

Meatball Parmesan Sliders- \$2

Beef Sliders- \$3 Each, Cheese Additional \$.50, Bacon Additional \$1

ENTREES A LA CARTE

CHICKEN BREAST ANY STYLE~ Parmesan, Picatta, Francaise,
Marsala, Santa Barbara, \$55 Half Tray \$100 Full Tray

ROAST PISMO~Slow Roasted Filet Mignon with Horseradish Sauce
\$200 (Serves 6-8 as an entrée, 8-15 as an appetizer)

RIGATONI OR LINGUINI ANY STYLE~ Ala Vodka, Pomodoro,
Marinara, Carbonara, Baked Ziti \$45 Half Tray, \$80 Full Tray

VEAL SCALOPINNI ANY STYLE~Francais, Marsala, Piccata,
Valdestono, Parmigiana \$100 Half Tray, \$190 Full

BBQ PORK TENDERLOIN \$70 Half Tray, \$130 Full

KANSAS CITY STYLE BBQ RIBS \$70 Half Tray, \$190 Full

POACHED WILD ALASKAN SALMON \$200 (serves 10-12)

Boneless Black Angus Prime Rib with natural au jus \$M/P

Grass fed Natural Shell Steak \$M/P

Roast Buffalo Steak (when available) \$M/P

Caesar Salad or Greek Salad \$45 Half, \$85 Full

House Salad \$35 Half, \$65 Full

Fresh Berry and Nut Salad \$50 Half, \$95 Full

Half Trays Serve 6-8, Full Trays 12-15

We offer full staffing and service for parties both on and off premise.

We can do exciting and fun theme parties like Pig Roasts and Clam Bakes. As always it is our goal to give you the party you want at the price you want.