

Salads

A minimum of (6) per item to order.

Coast Caesar

Grilled Bread, Reggiano, Lemon Emulsion \$6.95/person

Organic Baby Field Greens

Gorgonzola, Pears, Candied Walnuts, Aged Sherry Vinaigrette \$6.95/person

Chilled Rotelli Pasta

Greek Feta, Red Grapes, Strawberries, Balsamic Vinaigrette \$6.95/person

Cous Cous

Dried Apricot, Fig, Greek Olives, Fresh Herbs \$6.95/person

Mediterranean

Cucumbers, Greek Feta, Sundried Tomatoes, Olive Oil, Aged Balsamic Vinaigrette \$7.95/person

Chinese Chicken

Crispy Wontons, Endive, Mandarin Oranges, Hoisin Vinaigrette \$9.95/person

Caprese

Heirloom Tomatoes, Petite Greens, Italian Buffalo Mozzarella, Haas Avocado, Aged Balsamic Vinaigrette \$8.95/person

Party Platters & Mirrors

Connelly Farms Vegetable Crudite

Remoulade, Coast Buttermilk Ranch
12" Serves (6) \$24.00 / 24" Serves (12) \$45.00

Tuscan Charcuterie

Selection of Cured Meats, Imported Salamis, Pâtés & Dips
12" Serves (6) \$38.00 / 24" Serves (12) \$65.00

Artisan and Imported Cheese

Gourmet Crackers, Grapes Seasonal Breads & Spreads
12" Serves (6) \$38.00 / 24" Serves (12) \$70.00

Seasonal and Exotic Fruit Display

12" Serves (6) \$24.00 / 24" Serves (12) \$44.00

Chilled Mexican White Prawns

Absolut Citron Tomato Horseradish Sauce
(24) Piece Serves (6) \$40.00 / (48) Piece Serves (12) \$75.00

Sandwich Platters / Box Lunches

A minimum of (6) per item to order. Add \$6 per person for Box Lunch that includes: Truffle and Parmesan Yukon Gold Potato Chips or Seasonal Pasta Salad, gourmet cookie and soft drink.

Crab Cake Panini

Dungeness Crab, Jalapeño, Lime Tartar Sauce \$8.95/person

Filet Mignon Slider

Artisan Roll, Sliced Seared Filet, Caramelized Onions, Dijon – Garlic Aioli \$9.95/person

Caprese Sandwich

Artisan Roll, Aged Balsamic, Basil, Roma Tomatoes, Fresh Mozzarella, Avocado \$7.95/person

Monte Cristo

Panko Crusted Pressed Sourdough, Black Forest Ham, Swiss, Herbs De Provence, Powdered Vanilla Bean Sugar \$8.95/person

Free Range Chicken Salad

Challah Roll, Pomegranate, Almonds, Pears, Currants, Lemon Herb Emulsion \$8.95/person

Roasted Portabello Mushroom

Avocado, Sprouts, Provolone, Red Bell Pepper Aioli \$8.95/person

Flat Iron Steak Wrap

Chipotle Tortilla, Roasted Bell Peppers, Caramelized Onions, Mushrooms \$9.95/person

Free Range Turkey

Challah Roll, Romaine, Vine-Ripened Tomatoes, Apple Smoked Bacon, White Cheddar \$8.95/person

BBQ Chicken & Ranch

Spinach Tortilla, Roasted Bell Pepper Shredded Romaine \$8.95/person

California Vegetable Wrap

Spinach Tortilla, Artichokes, Roasted Bell Peppers, Spinach, Pesto, Provolone \$8.95/person

Seared Peppered Ahi Tuna

Artisan Roll with Wasabi Aioli, Radish Sprouts, Heirloom Tomato, Avocado, Pickled Cucumber \$9.95/person

Skewers & Brochettes

A minimum of (6) per item to order. (4) piece per person.

Thai Chicken Skewers

Peanut Sauce \$6.95/person

Vegetable Brochettes

Connelly Farms Crimini Mushrooms, Bell Peppers, Pearl Onions, Butternut Squash \$5.95/person

Kobe Flat Iron Steak Skewers

Honey-Balsamic Glaze \$7.95/person

Shrimp Skewers

Pineapple, Achiote-Citrus Marinade \$5.95/person

Main Course

A minimum of (6) per item to order.

Grilled Prawns

Tropical Fruit Salsa, Fingerling Potato, Sweet Corn and Chino Tomato Ragout \$16.95/person

Peppered Yellowfin Tuna

French Beans, Nicoise Olives, Pear Tomato, Lemon Caper Ravigote Dressing \$16.95/person

Quarter Free Range Chicken

Fresh Herbs, Fingerling Potato, Chino Tomato Ragout – Apple Cider Glaze \$11.95/person

Grilled Organic Flat Iron Steak

Garlic-Chive Mashed Potatoes, Connelly Farms Vegetables, Port Sauce \$17.95/person

Stuffed Roasted Portobello Mushroom

Herbed Pearl Cous Cous Stuffing, Braised Broccolini, Organic Sweet Corn, Yellow Tomato Vinaigrette \$12.95/person

Panko Crusted Shelton Chicken Roulade

Roasted Asparagus, Caramelized Root Vegetable Hash, Wild Mushroom Buerre Blanc \$12.95/person

Artisan Quiches

*We use free range eggs and local fam-fresh ingredients.
One 8" quiche serves 6.*

Dungeness Crab Mozzarella, Red Bell Pepper, Asparagus	\$27.00
Lobster, Bacon & Sweet Corn Manchego, Cilantro, Jalapeño	\$34.00
Smoked Chicken & Broccoli Dried Apricot, Tomato, Reggiano	\$22.00
Roasted Organic Vegetable Connelly Farms Seasonal Vegetables, Mozzarella and Cheddar	\$20.00
Smoked Salmon & Asparagus Pear Tomato, Provolone	\$25.00

Coast Soups

A minimum of (6) per item to order.

Heirloom Tomato and Basil Pecorino	\$3.50/person
Roasted Butternut Squash Bailey's Crème Fraîche	\$3.50/person
Coast Clam Chowder Little Necks and Yukon Gold Potatoes	\$4.50/person
Roasted Sweet Corn Cayenne Popcorn	\$4.50/person
Roasted Artichoke Basil and Potato	\$4.50/person
Heirloom Tomato Gazpacho Avocado, Cucumber, Brunoise Pepper, Served Chilled	\$4.50/person
Yukon Gold Potato and Leek Fresh Cream, Truffle Essence	\$4.75/person
Roasted Wild Mushroom White Truffle Oil, Parmesan	\$4.75/person

Coast Sushi

Assorted Rolls, Ceviches, Sashimi Hand Rolls and Waikime Salad. Served with Soy Sauce, Pickled Ginger, Wasabi Aioli and Chop Sticks

(30 Piece) Serves (6) \$50.00
(60 Piece) Serves (12) \$90.00

Artisan Bread Display

Assortment of Rolls, Gourmet Breads, Dipping Oils and Compound Butters

12" Display Serves (6) \$20.00
24" Display Serves (12) \$38.00

Continental Breakfast

Coffee Bean & Tea Leaf
Regular and Decaf Coffee
With All Condiments

Fresh Squeezed Orange Juice

Assorted Breakfast Pastries, Muffins and Bagels
with Herbed Cream Cheese

Breakfast Croissant Sandwich with
Free Range Egg, Ham and Cheddar Cheese

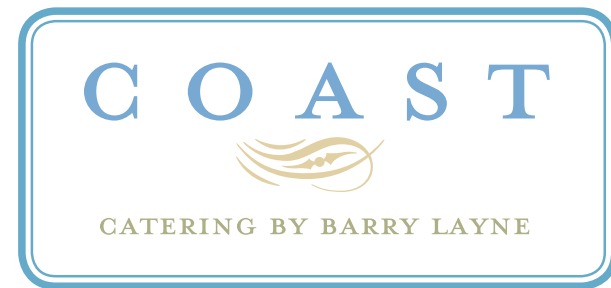
Assorted Fresh Fruit

\$16.95 per person

Desserts

Sweet Box
Assortment of Meyer Lemon Bars and
Mocha Brownies (serves 15) \$45.00

Individual Desserts
Seasonal Tart \$5.95
Meyer Lemon Bars \$2.95
Mocha Brownies \$2.95



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113 East Grand Avenue
Escondido, CA 92025
760.212.7780 • www.CoastCatering.com