



C2C
Coast 2 Coast
CATERERS

MENU

This is our Special/Holiday Menu.

Inquire about our Bar Packages
for your catered event.

MENU

Holiday Menus 1-2

MENU 1

Herb roasted Tom Turkey, giblet gravy,
orange ginger chutney

Chestnut thyme brioche stuffing

Green Bean Casserole

Caramelized onion and potato gratin

Cinnamon butter roasted sweet potatoes

Root vegetable medley,
Brussel sprouts, bacon

Pumpkin and apple pies, whipped cream

Assorted rolls and butter

Coffee, decaf, tea

MENU 2

Fresh greens, feta, blueberries, garden
vegetables, blueberry vinaigrette

Stuffed leg of Lamb, tapenade,
rosemary, garlic, mint jelly

Spinach lasagna,
roasted garlic, basil, ricotta

Winter roasted squash

Brussel sprouts,
caramelized onions, bacon

Assorted mini-cheesecakes

Rolls and butter

Coffee, decaf, tea



MENU

Holiday Menus 3-4

MENU 3

Fresh greens, walnuts,
berries, fruit vinaigrette

Roasted stuffed pork loin, spinach,
cranberry, pommeray mustard gravy

Cider roasted root vegetables

Green bean casserole

Caramelized onion and potatoes gratin

Assorted rolls and butter

Apple and pumpkin pies, whipped cream

Coffee, decaf, tea

MENU 4

Caesar Salad

Pommeray mustard herb encrusted
Prime Rib, port wine demi, bernaise

Roasted Brussel sprouts, bacon

Caramelized onion potato gratin

Winter roasted root vegetable medley

Assorted rolls and butter

Chocolate croissant bourbon Bread
Pudding, crème anglaise

Coffee, decaf, tea



MENU

Holiday Menus 5-6

MENU 5

Fresh greens, garden vegetables,
balsamic vinaigrette

Coffee encrusted Beef Tenderloin,
peppercorn demi-glaze

Mashed potatoes and cauliflower

Green beans almondine

Cinnamon butter roasted sweet potatoes

Assorted rolls and butter

Lemon mascarpone cake,
raspberry coulis

Coffee, decaf, tea

MENU 6

Maple and Dijon, glazed Ham,
pineapple chutney

Mac' n' cheese

Boston Baked Beans

Green bean casserole

Candied Yams

Assorted rolls and butter

Chocolate croissant, bourbon bread
pudding, crème anglaise

Coffee, decaf, tea



MENU

Holiday Menu - Cocktail Reception

(Inquire about our bar packages!)

PASSED HORS D'OEUVRES

Mini-reuben cups,
Mac' n' Cheese cups, truffle oil

Maple bacon-wrapped scallops

Seared crabcakes, roumelade

Beef, boursin, wrapped asparagus

Fresh spring rolls, hoisin sauce

STATIONARY PLATTERS

Imported and domestic cheeses, fruits
and crackers

5-layer Mexican Dip

Antipasto Display

CHEF ACTION STATIONS

Carved herb and pommeray rubbed
Prime Rib, port wine demi, horseradish
lime crème fraiche and silver dollar rolls

Carved Dijon rosemary encrusted Pork
loin, mushroom gravy, silver dollar rolls

Rosemary garlic crusted Beef tenderloin,
port wine demi, horseradish lime crème
fraiche, silver dollar rolls

CAMAEL STATION

Lemongrass potstickers, ying yang sauce

A LA MINUTE PASTA STATION

Marinara, Pesto, Alfredo sauces
Ziti, penne, cavatappi



Coast 2 Coast Caterers

207.646.2087 | 835 Sanford Road | Wells, ME 04090 | www.coast2coastcaterers.com