



C2C
Coast 2 Coast
CATERERS

MENU

Give us a call for Special/Holiday Menus.
Inquire about our Bar Packages for your catered event.

MENU

Note:

These menus are just some suggestions.

Menus are always custom built to meet your needs
from barbeque, to the gourmet, to weddings.

Serving from small to large parties.
Private cheffing and cooking.
Classes will soon follow.
Consulting available.



MENU

Brunch

Minimum 25 People

Assorted muffins and breakfast breads

Sliced fruit and berry platter, honey mint yogurt

Applewood smoked bacon, sausage, and homemade corned beef

Scrambled Eggs, Chives and Cheese

Blueberry Pancake, Pure Maple Syrup

Smoked Salmon, Bagels, Onion, Caper and Cream Cheese

Red Bliss Herb Roasted Home Fries

Roasted asparagus, raspberry vinaigrette

Local Green Salad with Sundried Tomato Vinaigrette

New England Style Haddocks

Chicken wrapped with prosciutto, lemon caper beurre blanc

Enhancements

Steel Cut Oatmeal, Sliced Apple, Brown Sugar

Eggs Benedict (Crab Meat, Fillet or Pulled Pork)

Raw Bar

Made to order Omelets Station

Chef Carving Station



Coast 2 Coast Caterers

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

MENU

Lunch Packages

Minimum 25 People

TOUR OF THE PACIFIC

Minimum 50 People

Chicken Coconut Soup

Soba Noodle, Miso Ginger
Edamame Salad

Napa Cabbage Chinese Sesame
Salad, Crisp Wonton

Fresh Summer Rolls

Assorted Sushi, Spicy Tuna Rolls,
Philly Rolls, California Rolls

Hibachi Grilled Steak, Teriyaki Butter

Hoisin Chicken, Asian Noodle Broth

Coconut Shrimp Green Curry

Lemongrass, Ginger, Steamed Rice

Mango Pannecotta, Fortune Cookies

Thai Ice Tea

THE COASTAL LUNCH

Minimum 25 People

New England Corn Chowder

Local garden vegetable salad,
Citrus Vinaigrette

Assorted bagged chips

Mini Lobster rolls, lemon aioli

Mini Crab rolls

Hamburgers, cheeseburgers

Relish, condiment tray

Maine Blueberry cobbler,
whipped cream

Ice tea and Lemonade



Coast 2 Coast Caterers

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

MENU

Lunch Buffet

Minimum 25 People

DELI

Chef's Choice Soup du Jour
Roasted Turkey
Smoked Ham
Rosemary Roast Beef
Genoa Salami
Sliced Cheddar, Swiss and Provolone
Baby Greens, Vegetables, Roasted
Shallot Vinaigrette
Red Bliss Dill Potato Salad
Mediterranean Pasta Salad
Lettuce, Tomato and Bermuda Onion
Assorted Rolls and Bread
Relish and Condiments
Assortment of Pastries
Ice Tea and Lemonade

COASTAL ITALIAN

Roasted Tomato Basil Bisque or
Minestrone Soup
Caesar Salad
Vegetable Antipasto, Zucchini,
Eggplant, Bermuda onion,
Tomato, Olives, Peppercini
Mozzarella Caprese, Fresh Basil
Penne Pasta Chicken Alfredo
Vegetable or Meat Lasagna,
Garlic Bread
Haddock Piccatta
Mini Cannolis
Ice Tea and Lemonade



MENU

Lunch Buffet

Minimum 25 People

MEXICAN LUNCH

Green Salad, Lime Tequila Vinaigrette

Chicken Tortilla Soup

Beef Fajitas, Grilled Peppers and Onions,
with Warm Flour Tortillas,

Served with Refried Beans,

Sour Cream, Roasted Tomato Salsa

Chicken Tacos, Lettuce, Tomato, Onion,
Jalapeño, Cheddar Cheese

Cinnamon-sugar Sopapillas,

Fresh Fruit

Ice Tea and Lemonade

Enhancements:

Fish Tacos

PACIFIC RIM

Chicken Coconut Soup

Chinese Salad, Snow Peas, Bean
Sprouts, Sesame Dressing, Crisp
Wontons

Soba Noodle Salad, Napa Cabbage,

Miso Ginger Edamame

Hoisin Beef Stir Fried Vegetable and
Rice

Fresh Summer Rolls

Huli Huli Chicken, Oriental Broth

Mango Pannecotta

Thai Ice Tea



Coast 2 Coast Caterers

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

MENU

Display Stations

Small feeds 25, Large feeds 50

ANTIPASTO

Fresh melon wrapped prosciutto,

Balsamic roasted asparagus,

Marinated mushrooms, artichokes,
Roasted peppers, olive tapenade,
Boca chino mozzarella, salami,
Pepperoncini, roasted aioli crostini

DOMESTIC & IMPORTED CHEESES

Berries, grapes, crackers, crostini

SELECTION OF FRESH FRUIT

Pineapple, melons, berries, seasonal
fruit, honey mint yogurt

MEXICAN FIVE LAYERS DIP

Salsa and tortilla chips

BAKED BRIE

Seasonal Berries, Brie,
Sourdough Boule

SEAFOOD RAW BAR

Local oysters, shrimp, assortment of
smoked fish and shellfish

Cocktail sauce, lemon, mignonette



Coast 2 Coast Caterers

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

MENU

Hors D'oeuvres

Available Passed and Stationary

COLD HORS D'OEUVRES

Roasted Asparagus and Beef Tenderloin, Boursin

Shrimp and Vegetarian Summer Roll Spoons, Soy Chilli

Kaffir Lime Lobster Spoons

Maine Lobster Brioche, Lemon Aioli

Ahi Poke Crisp Wonton, Wasabi Caviar

Assorted Sushi Rolls, Spicy Tuna Rolls, Philly Rolls, California Rolls

Mozzarella, Tomato, Pesto Brochette

Prosciutto, Caramelized Onion Tartlette

Hoisin Seared Scallop, Mango Lime

Traditional Shrimp Cocktails

Chilled Shrimp Satay, Lime Cilantro

Pesto Cream Cheese, Sun-dried Tomato Tartlette

Balsamic Grilled Vegetable Skewers

Chilled Ponzu Oyster, Sesame Tomato

Truffle and Grain Mustard Tenderloin Tartar, Parmesan Crisp

Prosciutto Wrapped Melon



Coast 2 Coast Caterers

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

MENU

Hors D'oeuvres

Available Passed and Stationary

HOT HORS D'OEUVRES

Seared Crab Cakes, Lemon Aioli	Crab and Shrimp Wontons
Hibachi Beef Satay, Mustard Soy Dipping	Baked Brie Puffs with Raspberry
Lemon Curry Lamb Loli Pops	Mini Lobster Shrimp Cakes, Red Pepper Aioli
Hoisin Chicken Yakitori	Spanakopita, Spinach and Feta, Crisp Phyllo
Crisp Spring Rolls, Ying Yang Dipping	Crab Stuffed Mushroom
Teriyaki Butter Salmon Satay	Spinach Stuffed Mushrooms
Orange Barbecue Duck, Peppered Pineapple	Grilled Coconut Thai Pesto Shrimp
Maple Glazed Bacon Wrapped Scallops	Thai Coconut Chicken Curry
Shrimp Stuffed Mushroom Cap	Roasted Asparagus, Blue Cheese, Prosciutto
Chicken Lemongrass Dumpling	
Mini Rueben	



MENU

Chef Action Stations

Available as Hors d'oeuvres or Dinner Enhancement

CARVING STATION

Rosemary Grain Mustard Prime Rib,
Bernaise, Au Jus, Silver Dollar Rolls

Roasted Turkey, Cranberry Chutney

Hibachi Marinated Flank Steak,
Soy Ying Yang Sauce

Roasted Rosemary Beef Tenderloin,
Bernaise, Au Jus, Silver Dollar Rolls

Honey Mustard Glazed Ham,
Pineapple Chutney

PASTA STATION

Penne Pasta, Italian Sausage, Spinach,
Wild Mushrooms

Lobster Gnocchi, Asparagus,
Scampi Style

Pasta Primavera, Fresh Vegetables,
Chicken, Basil Cream Sauce

BOUILLABAISE

Shrimp, Scallop, Saffron, Tomato
Broth, Garlic Crisp

ACTION CAMAL STATION

Lemongrass Pot sticker,
Cucumber Slaw

TEMPURA STATION

Shrimp, Broccoli, Sweet Potato, Assorted
Vegetables, Ying Yang Sauce



Coast 2 Coast Caterers

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

MENU

Dinner Packages

COAST 2 COAST LOBSTER BAKE

Minimum 50 People

Local Greens, Citrus Chevre Vinaigrette
Homemade Clam Chowder or Choice of
Mussels or Steamers
Maine Sweet Corn on the Cob
Herb Roasted Potatoes
Barbecue Chicken
Buttermilk Cole Slaw
Maine Blueberry Cobbler, Whipped
Cream
Steamed 1.25 Pound Lobster with Drawn
Butter
Rolls and Butter
Ice Tea and Lemonade

THE RANCH BBQ

Minimum 50 People

Dill Potato Salad
Cabbage Slaw
Local Greens, Citrus Chevre Vinaigrette
St. Louis BBQ Ribs
BBQ Chicken
Grilled Angus Hamburgers
and Hot Dogs
Fresh Maine Corn on the Cob
Rolls and Butter
House-made Cookies and Brownies
Ice Tea and Lemonade



MENU

Plated Dinner Entrees

Minimum 40 People

Prosciutto wrapped Halibut,
smashed pecorino truffle Rose
potatoes, seasonal vegetable

Butter braised lobster tail and petite Filet
Mignon, pea potato puree, Port
wine demi-glace, seasonal vegetable

Crab encrusted Haddock, Lobster sherry
cream sauce, parmesan
gnocci, seasonal vegetable

Roasted Lemon Thyme Chicken
Statler Breast, Cherry Peppercorn Sauce,
Pancetta Potato Gratin
and seasonal vegetable

Seared Filet of Beef, Gorgonzola, Potato
Gratin, Mushroom Ragout, Honey
Balsamic Asparagus,
Cabernet Tomato Demi-glaze

Citrus Roasted Shrimp, Kaffir Lime
Beurre Blanc, Petite Filet, Wasabi
Whipped Potato, Shiitake Mushroom
Demi-glace, micro bok-choy

Grilled Swordfish, Roasted Red
Pepper Slaw, Potato Medley,
Lemon Caper Beurre Blanc,
Balsamic glaze asparagus

Anchoite and Pecan Crusted Rack of
Lamb, Sweet Potato Risotto, Balsamic
Cherries, Roasted baby carrots

Filet Mignon Stuffed with
Truffle Pancetta, Garlic Potato
Puree, seasonal vegetable

Hoisin glazed pork Tenderloin,
miso ginger soba noodles, micro
bok choy, apple ginger compote



Coast 2 Coast Caterers

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

MENU

Bar Packages

*We are now proud to offer a great selection
of bar packages for your event!*

Host Bars

Cash Bars

Standard, Premium, and Top tiers available

Beer and Wine (featuring seasonal and Maine microbrews)

Specialty Drinks (designed with your recipe or ours)

Staffed with our own bartenders and servers!

Call us at (207) 646-2087 for pricing



MENU

Foods to Go

(Packed in disposable pans and trays with serving utensils)

APPETIZERS

Hot and Cold

SANDWICHES & WRAPS

Roast beef, turkey, ham, salami, chicken salad,
ham salad, tuna salad, egg salad and veggie

DELI PLATTERS

(includes sliced deli meats, cheeses, lettuce,
tomato, onion, rolls, breads and condiments)

SIDE DISHES

Red bliss potato salad, Coleslaw, Pasta Salad,
Mac n' cheese, Miso soba noodle salad, baked beans, casseroles

ENTREES

BBQ ribs, pulled pork, chicken alfredo,
New England style haddock, eggplant parmigiana,
Chinese chicken salad w/ napa cabbage and sesame vinaigrette,
hibachi chicken, beef or shrimp fried rice w/ crisp noodles

DESSERTS

Mini-cheesecakes, cobblers,
lemon mascarpone cake, petit fours, and much more!

Inquire about any of our catered items to go!

