



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, jams, butters
Sliced fruit and berry platter, honey mint yogurt
Applewood Smoked Bacon, Sausage
Scrambled Eggs, Chives and Cheese
Blueberry Pancake, Pure Maple Syrup
Red Bliss Herb Roasted Home Fries
Local Green Salad with Sundried Tomato Vinaigrette
Seasonal Roasted Vegetables
Chicken Piccata, Lemon caper beurre blanc
Coffee Station, Juice Bar

Add Enhancements:

Steel Cut Oatmeal, Sliced Apple, Brown Sugar.
Eggs Benedict
Raw Bar
Made to Order Omelets Station
Chef Carving Station
Prime Rib
Smoked Salmon, Bagels, Cream cheese, Onions, Capers.
Housemade Corned beef hash
New England-style Baked Haddock



MENU

Lunch Packages

Minimum 25 People

TOUR OF THE PACIFIC

Soba Noodle, Miso Ginger
Edamame Salad (Chicken optional)

Napa Cabbage Chinese Sesame
Salad, Crisp Wonton

Fresh Summer Rolls

Hibachi Grilled Steak, Teriyaki Butter

Lemongrass, Ginger, Steamed Rice

Mango Panna Cotta, Fortune Cookies

Thai Ice Tea

Add Enhancements:

Chicken Coconut Soup

Assorted Sushi
(Spicy Tuna, Philly, California)

Hoisin Chicken, Asian Noodle Broth

THE COASTAL LUNCH

Housemade New England Chowder

Local garden vegetable salad,
Citrus Vinaigrette

Dill & Egg Potato Salad

Mini Lobster rolls, lemon aioli

Cape Neddick Chicken Salad
Mini-croissants

Hamburgers, cheeseburgers
Relish, condiment tray

Maine Blueberry cobbler,
whipped cream

Ice tea and Lemonade

Add Enhancements:

Mini Crab Meat Rolls



MENU

Lunch Buffet

Minimum 25 People

DELI

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
House-made Cookies & Brownies
Ice Tea and Lemonade

Add Enhancements:

Chef's Choice Soup du jour

COASTAL ITALIAN

Roasted Tomato Basil Bisque
Caesar Salad
Vegetable Antipasto, Zucchini,
Eggplant, Bermuda onion,
Tomato, Olives, Pepperoncini
Mozzarella Caprese, Fresh Basil
Penne Pasta Chicken Alfredo w/ broccoli
Meat Lasagna, Eggplant Parmesan
Garlic Bread
Tiramisu
Ice Tea and Lemonade

Add Enhancements:

Haddock Piccata
Mini Cannolis



MENU

Lunch Buffet

Minimum 25 People

MEXICAN LUNCH

Green Salad, Lime Tequila Vinaigrette

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

Add Enhancements:

Fish Tacos

Chicken Tortilla Soup



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MENU

Display Stations

Small feeds 25, Large feeds 50

ANTIPASTO

Balsamic roasted asparagus,
Marinated mushrooms,
Artichokes, Grape tomatoes
Roasted peppers, olive tapenade,
Boca chino mozzarella, salami, capicola
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

House-made Salsa and tortilla chips,
chipotle sour cream, chihuahua cheese,
Refried beans, onions, olives,
fresh peppers

SEAFOOD RAW BAR

Local oysters, shrimp, assortment of
smoked fish and shellfish
Cocktail sauce, lemon, mignonette



MENU

Hors D'oeuvres

Available Passed and Stationary

COLD HORS D'OEUVRES

Marinated Asparagus and Beef Tenderloin, Boursin

Vegetarian Summer Roll Spoons

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

Balsamic Grilled Vegetable Skewers

Truffle and Grain Mustard Tenderloin Tartar, Parmesan Crisp

Prosciutto Wrapped Melon



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Hors D'oeuvres

Available Passed and Stationary

HOT HORS D'OEUVRES

Searched Crab Cakes, Lemon Aioli	Chicken Lemongrass Dumpling, Ying Yang
Hibachi Beef Satay, Mustard Soy Dipping	Mini Reuben
Rosemary Garlic Lamb Lollipops	Mac n' Cheese
Hoisin Chicken Yakitori	Baked Brie Puffs with Raspberry
Crisp Spring Rolls, Ying Yang Dipping	Spanakopita, Spinach and Feta, Crisp Phyllo
Teriyaki Butter Salmon Satay	Crab Stuffed Mushroom
Orange Barbecue Duck, Peppered Pineapple	Grilled Coconut Thai Pesto Shrimp
Maple Glazed Bacon Wrapped Scallops	Thai Coconut Chicken Curry Satay with Peanut Sauce
Spinach Stuffed Mushroom Cap	Roasted Asparagus, Gorgonzola, Prosciutto



MENU

Chef Action Stations

(Minimum 30 People)

Available as Hors d'oeuvres or Dinner Enhancement

CARVING STATION

(Includes Silver Dollar Rolls)

Rosemary Grain Mustard Prime Rib,
Horseradish, Bernaise, Au Jus

Roasted Turkey, Cranberry Chutney,
Giblet gravy, Citrus Aioli

Hibachi Marinated Flank Steak,
Shitake Mushroom Teriyaki

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

Honey Mustard Glazed Ham, Assorted
Mustards, Pineapple Chutney

PASTA STATION

Penne Pasta, Italian Sausage, Spinach,
Wild Mushrooms, Mama Rosa

Lobster Gnocchi, Asparagus,
Scampi Style

Pasta Primavera, Fresh Vegetables,
Mama Rosa

Chicken, Basil Cream Sauce

BOUILLABAISSSE

Classic French Style or Shabu Shabu

ACTION CAMAL STATION

(Other Items Available)

Chicken Lemongrass Pot sticker,
Cucumber Slaw



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Dinner Packages

COAST 2 COAST LOBSTER BAKE

Minimum 50 People

Housemade Chowder
Steamer Clams
Maine Sweet Corn on the Cob
Herb Roasted Potatoes
Barbecue Chicken
Buttermilk Coleslaw
Steamed 1.25 Pound Lobster with Drawn
Butter
Rolls and Butter
Maine Blueberry Cobbler,
Whipped Cream
Ice Tea and Lemonade

Add Enhancements:

Steamed Mussels
Hot Dogs/Hamburgers/Cheeseburgers
(Rolls, Condiments, Lettuce,
Tomato, Onion)
NY Strip Steak
Fresh Greens, Garden Salad,
Vinaigrette

THE RANCH BBQ

Minimum 50 People

Dill Potato Salad
Creamy Coleslaw
Mac n' Cheese
BBQ Chicken or Pulled Pork
Grilled Angus Hamburgers
and Hot Dogs
Fresh Maine Corn on the Cob
Rolls and Butter
House-made Cookies and Brownies
Ice Tea and Lemonade

Add Enhancements:

St. Louis-style BBQ Ribs
BBQ Chicken or Pulled Pork
Fresh Greens Garden Salad,
Vinaigrette



MENU

Plated Dinner Entrees

(All Dinners include Plated Salad Course, Rolls, Butter)

Minimum 40 People

Prosciutto wrapped Salmon,
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 gnocchi,
seasonal vegetable

Parmesan 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-glace

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

Anchoite and Pecan Crusted Rack
(4 Frenched) 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

Add Enhancements:

(Price TBD on Choice)

Appetizer Choice

Soup Choice

Dessert Course



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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!

