

We regularly accommodate guests with dietary restrictions - please let us know and we can make any necessary changes. We're also happy to amend buffets based on the needs of your group! Please note - there is a minimum order of 10 for all buffets

BREAKFAST BUFFETS

All- American Breakfast • \$14

Scrambled Eggs, Bacon, Sausage, Roasted Breakfast Potatoes

Denver Frittata Buffet • \$15

Ham, Cheddar and Bell Pepper. Served with Fresh Fruit Salad and Roasted Breakfast Potatoes

C2C Frittata Buffet • \$15

Bacon, Spinach and Swiss. Served with Fresh Fruit Salad and Cinnamon Rolls

BYO Breakfast Burrito Buffet • \$16

Scrambled Eggs, Breakfast Potatoes, Flour Tortillas, Bacon, Sausage, Cheddar Cheese, House-made Salsa and Sour Cream. Served with Fruit Salad. **Corn Tortillas available upon request. Add Green Chile for \$2pp**

French Toast Buffet • \$16

Thick Cut “French Bread” French Toast with Syrup and Powdered Sugar. Served with Sausage, Bacon and Breakfast Potatoes

BYO Oatmeal Bar • \$15.5

Warm Oatmeal, accompanied by Brown Sugar, Granola, Raisins, Chopped Nuts, and Fresh Fruit

Classic Biscuits and Gravy • \$15.5

House-made Biscuits and Hearty Sausage Gravy. Served Roasted Breakfast Potatoes and Fresh Fruit Salad

BYO Bagel Bar • \$15.5

Plain, Blueberry and Everything Bagels. Accompanied by Plain, Blueberry Lemon or Chipotle Honey Cream Cheese. Served with Bacon and Sausage and Fresh Fruit Salad

Breakfast Sandwich Buffet • \$16

An assortment of our house-made Sausage, Bacon, Smoked Salmon or Veggie Breakfast Sandwiches **(min. 5 per type)**. Served with Fresh Fruit Salad and Roasted Breakfast Potatoes. **+\$2 for Gluten-Free**

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ARTISAN BREAKFAST SANDWICHES

Minimum Order of 10

Sausage Breakfast Sandwich • \$9

Sausage, Egg and Pepper Jack with Sriracha Aioli on a Croissant

Bacon Breakfast Sandwich • \$9

Bacon, Egg and Cheddar on Sourdough

Smoked Salmon Breakfast Sandwich • \$9

Smoked Salmon Lox, Cream Cheese, Red Onions and Capers on a Bagel

Veggie Breakfast Sandwich • \$9

Fried Egg, Spinach and Goat Cheese on an English Muffin

INDIVIDUAL QUICHES

Minimum Order of 10

Quiche Lorraine • \$7.5

Bacon, Gruyere, Cheddar and Sauteed Onion

Veggie Quiche • \$6.5

Spinach and Feta

Ham Quiche • \$7

Ham and Swiss

Mushroom Quiche • \$6.5

Mushroom and Gruyere



A LA CARTE OPTIONS

Minimum Order for 10 guests

Scrambled Eggs with Cheddar • \$5

Ham, Cheddar and Bell Pepper Frittata • \$9

Bacon, Spinach and Swiss Frittata • \$9

Pre-Made Breakfast Burritos • \$8

Scrambled Eggs, Breakfast Potatoes, Cheese. **Add Bacon or Sausage +\$2**

Thick-cut French Toast • \$7

Biscuits and Pork Gravy • \$8

Roasted Breakfast Potatoes • \$3

Bacon and Sausage (1 ea. pp) • \$3

Fresh Fruit Salad • \$4.5

House-Made Cinnamon Rolls • \$4

Salted Caramel or Vanilla Icing

HOW DO I PLACE AN ORDER?

You can place an order through our website 'contact' page, by emailing info@coast2coastculinary.com, or via airplane skywriting smoke signals. We are typically in the office between the hours of 8:00am and 5:00pm, Monday-Friday, and any requests submitted outside of business hours will be addressed the following business day. Any inquiries submitted require acknowledgement and confirmation from Coast2Coast before they are confirmed.

WHEN SHOULD I ORDER?

We accept delivery orders as they come in, on a "first come, first served" basis. The more notice you can give us the better, as it allows us to guarantee your delivery and plan accordingly, but we do respectfully request two business days' notice. We will always endeavor to accommodate a last-minute request, but cannot guarantee availability.

WHAT ARE YOUR DELIVERY MINIMUMS?

During the week, we have a minimum order of 10 guests. On weekends, our food and beverage minimum typically starts at \$500, but is dependent on many factors including seasonality, current and anticipated business volume, staffing availability, etc. The food and beverage minimum must be met, regardless of changes in guest count, menu or any other change in event scope, and does not include the cost of delivery, tax, gratuity, or other fees associated with your event.

WHAT IS THE DELIVERY FEE?

Typically, delivery fees start at \$50 for traditional buffet service, \$30 for disposable delivery service (i.e. box lunches) and \$100 for weekend service. The delivery fee may vary depending on party size, location and seasonality.

HOW DO YOU HANDLE GRATUITY?

We do not automatically include gratuity, but of course we always appreciate gratuity should it be offered. Should you be so inclined, any amount is appreciated but clients typically leave between 10%-20%

WHAT IS INCLUDED WITH THE DELIVERY?

For buffet service, we provide chafing dishes for all hot food, platters for cold/room temperature items, serving utensils and disposable ware (plates, forks, knives, napkins, etc.). We do not bring tables for the buffet.

WHEN DO YOU ARRIVE TO SET UP?

Generally, we set an estimated arrival time to be 30-45 minutes prior to the serving time. The arrival/arrive by times are an estimated window for Coast2Coast Culinary to arrive on-site. These times are an approximation and are not meant to be a guarantee given traffic, business volume, etc., and are built in to ensure timeliness regardless of circumstance so that we can have your food set by the “serve time”. Please communicate with us, should there need to be adjustments made to the standard timeline so we can work to accommodate you!

WE HAVE EXTRA FOOD. CAN WE TAKE THE LEFTOVERS?

You're more than welcome to package any leftovers in your containers at your discretion! However - when we return for pickup we don't typically leave leftovers both for food safety reasons and because of the likelihood that leftover food doesn't meet our quality standards. Unless otherwise notified, we will bring any uneaten food with us during cleanup.

HOW DO I PAY?

You can pay online, you can request a credit card authorization form be sent to you via email to complete and return to us, we can send you a link to your event's payment portal, or we do also accept payment in Spanish Doubloons via carrier pidgeon (just kidding... kind of). For corporate and public entities, we can set up a house account and arrange billing terms, but for those without an approved account, we do require a credit card to be placed on hold to secure the delivery.

I NEED TO CHANGE MY ORDER AFTER IT WAS CONFIRMED. IS THAT POSSIBLE?

Absolutely, as long as we're notified more than 48 business hours from the delivery date. Within 48 business hours of your delivery, we cannot cancel, reduce head count or remove items from your menu. In some cases however, we can increase the guest count or add menu items. Please contact us immediately should there be a requested change so we can do our best to accommodate you.

WHAT IS YOUR CANCELLATION POLICY?

A confirmed delivery can be canceled prior to 48 business hours of the event date. Should you need to cancel a delivery within 48 business hours of the event, we will still require payment for the food ordered. We cannot accept cancellations over the weekends.

HOW DO YOU HANDLE DIETARY RESTRICTIONS?

We are not an “allergy free” facility and cannot 100% guarantee that a menu item can be completely free of allergens, but most of our sauces are gluten free, and as a scratch kitchen we can prepare food to accommodate your guests. Dietary options can be added or substituted on any buffet and we're happy to talk through options with you!