

- DELIVERY CATERING BY -

COAST2COAST

— C U L I N A R Y —



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COAST2COAST

— C U L I N A R Y —



CATERING · MEAL PREP · EVENTS

BRINGING THE WORLD TO YOUR TABLE

COAST2COAST CULINARY

OUR MISSION

To exemplify “Unreasonable Hospitality” in every facet of our business. “Play with your food” is a central tenant of the Coast2Coast Culinary brand. Every meal and interaction is derived from a simple and honest enthusiasm for community and culinary endeavors.

WHAT MAKES COAST2COAST DIFFERENT?

Unapologetically “Un-Corporate”. Coast2Coast Culinary is a local business. The food, the interactions, the events, the experiences are given individual attention and as such, Coast2Coast can be nearly infinitely flexible and agile to serve our clients.

Fresh & Locally Sourced Food. For meal prep, catering, private chef dinners or events, we believe “what grows together goes together”, and all of our food is cooked fresh and from scratch.

Worldly & Approachable. All of our menus incorporate food and experiences from all around the country and world and furthermore, our chef Brandon Cant is an irrepressibly positive, creative and intellectually curious chef, who believes in preparing a wide range of dishes that both “foodies” and those less adventurous can enjoy alike.

ASK US ABOUT

Any Service Style or Event

In Addition to delivery catering, we offer a robust meal prep service, private chef dinners, staffed catering events (i.e. corporate events, weddings, etc.). Coast2Coast can be nearly infinitely flexible and agile to serve our clients.

Seasonal Menus

I.e. Super Bowl, St. Patrick’s Day, Thanksgiving, Father’s Day, Oktoberfest and more.

DIETARY NEEDS

Gluten-Friendly (GF), Vegetarian (V), Vegan (VV), Dairy Free (DF)

Please communicate any needs you or your guests may have. Please also note that all common allergens are present and processed in our facility.

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

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PACIFIC NORTHWEST

Wild Mushroom & Herb Stuffed Chicken • \$16.5

Lemon Beurre Blanc. Served with Wild Rice Pilaf with Dried Cranberries and Roasted Seasonal Vegetables

Cedar Plank Salmon with Maple Glaze • \$18.5

Served with Wild Rice Pilaf with Dried Cranberries and Baby Greens with Blue Cheese and Hazelnuts

Roasted Pork Loin • \$17.5

Blackberry Reduction. Served with Garlic-Roasted Baby Potatoes and Roasted Seasonal Vegetables

Mushroom & Sage Polenta • \$16.5

Served with Roasted Seasonal Vegetables and Artisan Bread with Olive Oil and Sea Salt

CAJUN / CREOLE

Blackened Chicken Breast • \$16.5

Served with Creole Coleslaw and a Mixed Greens Salad with Cajun Ranch Dressing

Shrimp Etouffee • \$18.5

Served with Cornbread Muffins w/ Honey Butter and Cajun Roasted Vegetables

Andouille Sausage & Chicken Jambalaya • \$17

Served with Red Beans & Rice and Creole Coleslaw

Cajun Roasted Pork Tenderloin • \$17.5

Served with Red Beans & Rice and a Mixed Greens Salad with Cajun Ranch Dressing

AMERICAN REGIONAL CUISINE



SOUTHERN / BBQ

{Served with Pickled Red Onions, Pickles and White Bread}

Pimento Cheese Stuffed Meatloaf • \$16

Spicy Tomato Bacon Glaze. Served with House Salad with Ranch & White Balsamic Vinaigrette and BBQ Baked Beans

House-Smoked Pulled Pork • \$17.5

Served with Mac & Cheese and Green Bean Almondine

House-Smoked Brisket • \$19

Served with Creamy Dill Potato Salad and our House Salad with Ranch & White Balsamic Vinaigrette

Sweet Tea Smoked Turkey • \$16.5

Brined, Smoked and Glazed with a Sweet Tea Reduction. Served with Coleslaw and BBQ Baked Beans

Smoked BBQ Bone-In Chicken Quarters • \$16.5

House Chipotle BBQ Sauce. Served with Buttered Corn on the Cob and Green Bean Almondine

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SOUTHWEST

Chipotle Honey Glazed Chicken Breast • \$16.5

Served with Cilantro Lime Rice and a Southwest Chop Salad

BYO Chicken Fajita Bar • \$15.5 {+\$2 to sub Flank Steak}

Accompanied by Flour Tortillas, Fajita Veggies, Cheese, Chipotle Sour Cream and Guacamole. Served with Cilantro Lime Rice and Black Bean and Corn Salad

Hatch Pork Green Chili • \$16.5

Accompanied by Flour Tortillas. Served with Queso and Tortilla Chips and Charred Poblano Potatoes

Southwest Chicken Enchiladas • \$16.5

Served with Elote Corn Salad and Cilantro Lime Rice

Black Bean & Sweet Potato Enchiladas {Veg} Available {Min. 10}

FRENCH BISTRO

Coq au Vin {Braised Chicken Thighs w/Red Wine &

Mushrooms} • \$15.5

Served with Potato Gratin and French Green Bean Almondine

Beef Bourguignon • \$17.5

Served with Mixed Greens with Dijon Vinaigrette and Sliced French Baguettes with Truffle Whipped Butter

Herbes de Provence Pork Chops • \$16.5

Served with Roasted Carrots with Honey & Thyme and Potato Gratin

Ratatouille {Vegetarian} • \$15

Served with Potato Gratin and Mixed Greens with Dijon Vinaigrette

AMERICAN REGIONAL CUISINE

NORTHEAST

Signature New England Clam Chowder • \$16

Served with Cheddar and Chive Biscuits and Harvest Salad with Mixed Greens, Dried Cranberries, Goat Cheese, Candied Pecans, Maple Vinaigrette

Roast Turkey Breast w/Cranberry Relish • \$15.5

Served with Old Bay Roasted Potatoes and Roasted Butternut Squash & Brussels Sprouts

Apple Cider Glazed Pork Tenderloin • \$19

Served with Cranberry Wild Rice Pilaf and Steamed Green Beans w/Lemon & Sea Salt

Baked Cod w/Herbed Cracker Crust • \$16.5

Served with Roasted Butternut Squash & Brussels Sprouts and Brown Bread Rolls with Maple Butter

Maple Mustard Glazed Salmon • \$17

Served with Steamed Green Beans with Lemon & Sea Salt & Old Bay Roasted Potatoes

Crab-Stuffed Lobster Tail • \$MP

Served with Brown Bread Rolls with Maple Butter and Roasted Butternut Squash & Brussels Sprouts

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AMERICAN REGIONAL CUISINE

FARM-TO-TABLE

Herb-Roasted Chicken with Thyme and Lemon • \$16

Served with Roasted Root Vegetables and Garlic Mashed Potatoes

Rosemary Garlic Pork Loin • \$17

Served with our seasonal Greens Salad with Goat Cheese, Dried Cranberries, Walnuts and Balsamic Vinaigrette and Fresh Baked Sourdough with Herbed Compound Butter

Balsamic Glazed Salmon • \$18

Served with Bacony Roasted Brussels Sprouts and Garlic Mashed Potatoes

Butter and Herb Seared NY Strip • \$18.5

Served with Garlic Mashed Potatoes and Roasted Root Vegetables

Mushroom & Herb Risotto {Vegetarian} • \$15.5

Roasted Root Vegetables and Garlic Mashed Potatoes



A LA CARTE VEG & VEGAN OPTIONS

Eggplant Rollatini • \$18

Thinly sliced, rolled around a Cashew Ricotta filling, topped with Marinara

Thai Coconut Curry With Vegetables • \$15.5

Sweet Potatoes, Bell Peppers, Snap Peas, Tofu and Chickpeas
Served over Jasmine Rice

Sweet Potato and Black Bean Enchilada • \$15.5

Corn Tortillas, Smoky Chipotle Enchilada Sauce, Pico de Gallo

Pumpkin and Sage Risotto • \$15.5

Smoked Paprika Drizzle

Poblano Relleno • \$15.5

Rancheros Sauce, Southwestern Risotto

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INTERNATIONAL CUISINE

ITALIAN

Tuscan Chicken Breast • \$16

Spinach & Sun-Dried Tomato Cream Sauce. Served with Roasted Yukon Gold Potatoes and our Caprese Salad

Chicken Piccata • \$16

Served with Capellini Noodles and our House Salad with Ranch and Italian Vinaigrette

Pork Tenderloin Marsala • \$17.5

Served with Pesto Gnocchi and our Caprese Salad

Shrimp Scampi • \$17.5

Served with Roasted Eggplant and Roasted Yukon Gold Potatoes

Pasta Primavera {Vegetarian} • \$15.5

Served with our House Salad with Ranch and Italian Vinaigrette and Roasted Yukon Gold Potatoes

MEDITERRANEAN

Lemon Herb Grilled Chicken Breast • \$15.5

Served with Mediterranean Rice Pilaf and Greek Salad

Beef Kofta {Mediterranean Meatballs} • \$16

Served with Grilled Vegetables, Hummus and Pita

Herb-Crusted Lamb Chops • \$18.5

Served with Roasted Lemon Potatoes and Greek Salad

Mediterranean Crusted Salmon • \$17.5

Served with Greek Salad and Mediterranean Rice Pilaf

MEXICAN

BYO Taco Bar • \$17

Accompanied by Corn & Flour Tortillas, Cotija Cheese, Cilantro & Onion, House-made Salsa, Sour Cream, Limes and Jalapenos. Served with Spanish Rice and Southwest Black Beans.

Choose One: Pollo Asada, Al Pastor, Carnitas, Beef Barbacoa, Carne Asada, Tequila Lime Shrimp. **+\$3 for two proteins**

BYO Burrito Bowls • \$17.5

Spanish Rice, Black Bean and Corn Salad, Queso, House-made Salsa, Cilantro & Onion, Elote Corn Salad,

Choose One: Pollo Asada, Al Pastor, Carnitas, Beef Barbacoa, Carne Asada, Tequila Lime Shrimp. **+\$3 for two proteins**



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CARIBBEAN

Jerk Chicken Thighs • \$15.5

Served with Caribbean Corn on the Cob and Tropical Fruit Salad

Jerk Seared Flank Steak • \$17

Served with Caribbean Coleslaw and a Black Bean & Corn Salad

Citrus-Marinated “Mojo” Pork Loin • \$16.5

Served with Mango and Avocado Salad and Baked Sweet Potatoes with Cinnamon and Coconut

Coconut Curry Shrimp • \$17.5

Served with Jerk Roasted Vegetables and Coconut Rice

Mango BBQ Glazed Salmon • \$17.5

Served with Black Bean & Corn Salad and Baked Sweet Potatoes with Cinnamon and Coconut

HAWAIIAN

Teriyaki Chicken Thighs • \$16.5

Served with White Rice and Mac Salad

Grilled Hawaiian Chicken or Ham Kabobs • \$16.5

Served with Hawaiian Fruit Salad and a House Salad with Ranch and Vinaigrette

Coconut Chicken Katsu • \$16.5

Served with Mac Salad and our House Salad with Ranch and Vinaigrette

Teriyaki Beef • \$17.5

Served with White Rice and Mac Salad

Kalbi Beef Ribs • \$18

Served with House Salad with Ranch and Vinaigrette and Hawaiian Fruit Salad

INTERNATIONAL CUISINE

ASIAN FUSION

Signature BYO Asian Bowls • \$17

Accompanied by Jasmine Rice, Steamed Broccoli with Soy Garlic Glaze.

Choose One: Orange Glazed Chicken, Black Pepper Chicken, Korean BBQ Beef Bulgogi, Sweet & Spicy Shrimp, Black Pepper Beef or Sesame Tofu. **+\$3 for two proteins**

Orange Glazed Chicken • \$15.5

Served with Asian Cucumber Salad and Veggie Lo Mein

Miso Glazed Salmon • \$17

Served with Coconut Rice and Steamed Broccoli with Soy Garlic Sauce

Korean Beef Bulgogi • \$17

Served with Jasmine Rice and Pork and Vegetable Potstickers with Sweet Chili Dipping Sauce

Sesame Tofu Stir-Fry {Vegetarian} • \$15

Served with Steamed Broccoli with Soy Garlic Glaze and Coconut Rice



All boxes include a napkin and cutlery. Served with Potato chips and a Fresh-baked Cookie. GF bread available for +\$2.

Add Signature Jalapeno Popper Macaroni Salad Cup +\$3, or Whole Fruit +\$2. Minimum order of 10 total box lunches

CLASSIC DELI BOX LUNCHES • \$14

Lettuce, Tomato and Red Onion with Mayo & Mustard Packets included. Available as a sandwich on a French Roll or as a Wrap

Turkey & Swiss

Ham & American Cheese

Roast Beef & Cheddar

Chicken Salad

DELUXE BOX LUNCHES • \$17

{Available as a Wrap upon request}

Signature Club

Sliced Turkey, Ham, Bacon, Swiss, Lettuce, Tomato and Mayo on Toasted Sourdough

Italian Sub

Mortadella, Arugula, Mozzarella and Balsamic Glaze on a French Roll

Cuban Sandwich

Slow-Roasted Pork, Ham, Swiss, Pickles and Mustard on a French Roll

Honey Mustard Chicken

Grilled Chicken Breast, Honey Mustard, Lettuce and Swiss Cheese on Ciabatta

Muffuletta

Ham, Salami, Mortadella, Provolone and Olive Salad on a Sesame Seed Roll

California Turkey

Roasted Turkey, Avocado, Bacon, Lettuce, Tomato and Ranch on a French Roll

DELUXE BOX LUNCHES CONT'D

Pesto Turkey Club

Sliced Turkey, Crispy Bacon, Swiss, Pesto, Lettuce and Tomato on Ciabatta

Chicken Waldorf Salad

Rotisserie Chicken, Mayo, Sour Cream, Apples, Grapes, Celery, Walnuts and Romaine served on a Croissant

Balsamic Veggie

Grilled Zucchini, Bell Peppers, Red Onion, Mozzarella, Balsamic Glaze on Ciabatta

Roasted Turkey & Cranberry

Roasted Turkey, Cranberry Sauce and Arugula on Sourdough

BOXED SALADS

{Add Grilled Chicken +\$3, Grilled Steak \$5, Grilled Salmon, \$5}

House Salad

Mixed Greens, Cucumber, Tomato, White Balsamic Vinaigrette

Caesar

Romaine Lettuce, Shaved Parmesan, Croutons, Caesar Dressing

Southwest Chop

Mixed Greens, Corn, Black Beans, Peppers, Avocado, Chipotle Ranch

Greek

Mixed Greens, Feta, Olives, Cucumber & Tomato, Mediterranean Vinaigrette

Harvest

Mixed Greens, Dried Cranberries, Goat Cheese, Candied Pecans, Maple Vinaigrette

Please note - there is a minimum order of 10 for each appetizer

PLATTERED APPETIZERS

Charcuterie Board • \$9

Hand-Crafted Selection of Meats, Cheeses, Breads and Vegetables

Cheese Platter • \$7

Locally Sourced Cheeses, Fruits and Gourmet Crackers

Crudit  • \$4.5

Assortment of Fresh, Seasonal Vegetables with Southwest Ranch and Hummus

House-Made Queso • \$5.75

Tortilla Chips

Green Chili Chorizo Dip • \$6

Toasted Baguette Crostinis

Signature Clam Chowder Bar • \$8

Crackers, Sourdough Crostini, Crumbled Bacon, Hot Sauce

Pinwheel Tray • \$8

Choose up to 3 varieties:

Honey Mustard Chicken

Chicken, Honey Mustard, Lettuce and Swiss

Gobbler

Turkey, Cranberry Sauce and Arugula

Cubano

Pork, Ham, Swiss, Pickles and Mustard

Balsamic Veggie

Grilled Zucchini, Bell Peppers, Red Onion, Mozzarella, Balsamic

Cali

Turkey, Avocado, Bacon, Lettuce, Tomato and Ranch

Seasonal Fruit Tray • \$4.75

Seasonal Sliced Fruits with Spiced Whipped Cream



COLD APPETIZERS

Deviled Eggs • \$5

Cucumber Sandwiches • \$4

Herbed Cream Cheese

Shrimp Cocktail • \$7

Horseradish Cocktail Sauce

Pimento Bacon Crostini • \$4.5

Toasted Baguette with Pimento Cheese and Crumbled Bacon

Avocado Goat Cheese Crostini • \$5.5

Balsamic Glaze, Pickled Radish

Caesar Salad Cups • \$4

Romaine, Parmesan, Crouton, Caesar Dressing

Mini Chicken Salad Croissants • \$4.5

Bruschetta • \$5.5

Toasted Crostini, Tomato, Mozzarella, Garlic, Basil, Balsamic Glaze

Antipasto Skewers • \$6.5

Italian Meats, Cheeses, Tomato, Basil, Marinated Olives with Balsamic Glaze

Cranberry Brie Bites • \$4.5

Puff Pastry Cups Filled with Brie and Cranberry Sauce

HOT APPETIZERS

Please note - there is a minimum order of 10 for each appetizer

Chicken & Andouille Gumbo Cups • \$7

Thai Chicken Satay • \$4.5

Skewered, Marinated Chicken Grilled with a Thai Peanut Sauce

Chicken Wings • \$6 {3 wings pp}

Choose from the following varieties {Minimum 10 wings per sauce}

Served with Celery, Carrots and Ranch

Classic Buffalo

Chipotle BBQ

Mango Habanero

Southwest Chicken Egg Rolls • \$6.5

Roasted Chicken, Black Beans, Corn, Tomatoes, Jalapenos and Cheese with Chipotle Crema



HOT APPETIZERS

Stuffed Mushrooms • \$5.5

Italian Sausage, Cream Cheese, Garlic, Herbs and Bread Crumbs

Teriyaki Meatballs • \$5.5

House-blend of Pork and Beef, Teriyaki Sauce

Pork Belly Bites • \$6

House Dry Rub, Signature Chipotle BBQ Glaze

Bacon-Wrapped Sausage • \$5

Brown Sugar Glaze

Signature Montana Bison Sliders • \$6.5

Bacon Jam, Goat Cheese, Arugula, Chipotle Crema

Signature Nashville Hot Chicken Sliders • \$6

Brioche Bun, Crisp Pickles and Cajun Ranch

Fried Green Tomatoes • \$4.25

Alabama White Sauce

Pork & Veggie Potstickers • \$5.5

Sweet Chili Dipping Sauce

Pulled Chicken Sliders • \$6

House Chipotle BBQ Sauce on a Hawaiian Sweet Roll

Coconut Shrimp • \$7

Sweet Chili Dipping Sauce

Pulled Pork Sliders • \$5.5

House Chipotle BBQ Sauce on a Hawaiian Sweet Roll

Please note - there is a minimum order of 10 for each package

TRADITIONAL • \$21

Cheese Platter

Locally Sourced Cheeses, Fruits and Gourmet Crackers

Seasonal Fruit Tray

Seasonal Sliced Fruits with Spiced Whipped Cream

Teriyaki Meatballs

House-blend of Pork and Beef, Teriyaki Sauce

Pulled Chicken Sliders

House Chipotle BBQ Sauce on a Hawaiian Sweet Roll

COAST2COAST SIGNATURE • \$25

Signature Clam Chowder Bar

Crackers, Sourdough Crostini, Crumbled Bacon, Hot Sauce

Southwest Chicken Egg Rolls

Roasted Chicken, Black Beans, Corn, Tomatoes, Jalapenos and Cheese with Chipotle Crema

Signature Montana Bison Sliders

Bacon Jam, Goat Cheese, Arugula, Chipotle Crema

Signature Nashville Hot Chicken Sliders

Brioche Bun, Crisp Pickles and Cajun Ranch

AMERICAN REGIONAL • \$21

Green Chili Chorizo Dip

Toasted Baguette Crostinis

Pulled Pork Sliders

House Chipotle BBQ Sauce on a Hawaiian Sweet Roll

Fried Green Tomatoes

Alabama White Sauce

Chicken & Andouille Gumbo Cups

INTERNATIONAL • \$21.5

Thai Chicken Satay

Skewered, Marinated Chicken Grilled with a Thai Peanut Sauce

Teriyaki Meatballs

House-blend of Pork and Beef, Teriyaki Sauce

Coconut Shrimp

Sweet Chili Dipping Sauce

Bruschetta

Toasted Crostini, Tomato, Mozzarella, Garlic, Basil, Balsamic Glaze



Please note - there is a minimum order of 10 for each dessert

SWEET BASICS

Assorted Cookie Platter • \$2.5

House-baked

Seasonal Scone Platter • \$3.5

Served plain, or with a Ganache Drizzle

Brownie Bites • \$3

Served plain, or with a Ganache Drizzle

Chocolate Dipped Strawberries • \$3

Classic, or customizable with Nuts, Sprinkles or Gold Dust

Chocolate Truffles • \$4

Dark Chocolate, Raspberry, Espresso

Mini Cannolis • \$4.5

House-baked

Mini Pies • \$4

Apple, Pecan or Pumpkin



VEGAN & GLUTEN-FREE

Raw Date & Nut Energy Bites • \$4.5

Cocoa or Vanilla

Vegan Chocolate Avocado Brownies • \$4.25

Chia Pudding Cups • \$4

Choose: Coconut Cream, Mango Puree or Berry Compote

INDIVIDUAL DESSERTS

Spiced Carrot Cake Bars • \$3.5

Cream Cheese Frosting

Pumpkin Cheesecake Bars • \$3.5

Creamy Pumpkin Spice, Graham Cracker Crust

Fruit Tarts • \$3.5

Seasonal Berries

Mini Cheesecake Bites • \$3.5

Espresso Tiramisu Bars • \$4

Individual Panna Cottas • \$4.5

Choose From: Vanilla Bean, Salted Caramel, Mango Passionfruit, Lemoncello and Pistachio, Dark Chocolate Raspberry, Lemon Basil, Earl Grey, Strawberry Balsamic



BULK BEVERAGES

Please note - there is a minimum order of 10 for bulk beverages

Hot Coffee • \$2.75

Hot Tea • \$2.75

Orange Juice • \$4

Water Station • \$1

Lemonade Station • \$3

Iced Tea Station • \$3

INDIVIDUAL BEVERAGES

Assorted Canned Sodas • \$1.5

Assorted Bottled Juices • \$3.5

Assorted Sparkling Waters • \$2.5

Bottled Water • \$1.5

Bottled Iced Tea • \$2.25

Bottled Lemonade • \$2.25



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!