

- CATERING BY -

COAST2COAST
— C U L I N A R Y —



TABLE OF CONTENTS

BREAKFAST BUFFETS

A LA CARTE BREAKFAST

LUNCH & DINNER

SIGNATURE BUFFETS

AMERICAN REGIONAL CUISINE

COLORADO & SOUTHERN/BBQ

NORTHEAST, PACIFIC NORTHWEST, CAJUN/CREOLE

SOUTHWEST, FARM TO TABLE

ALL-AMERICAN, HAWAIIAN

INTERNATIONAL CUISINE

MEXICAN, MEDITERRANEAN, FRENCH BISTRO

CARIBBEAN, ITALIAN, ASIAN FUSION

DELI & SOUPS

A LA CARTE SALADS

VEGAN & VEGETARIAN ENTREES

BOXED LUNCHES

APPETIZERS

PARTY TRAYS

COLD APPETIZERS

HOT APPETIZERS

APPETIZER PACKAGES

SWEETS

BEVERAGES

ORDERING & DELIVERY FAQ'S

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 tenet 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?

Fresh. Local. Anything But Ordinary Chain Catering. 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 catering, private chef dinners or events, we believe “what grows together goes together”, and all of our food is cooked fresh, from scratch and sourced locally whenever possible.

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.

Bespoke Menus

Looking for something unique, or “off menu”? Let us know! We’d love to craft a menu tailored to your event.

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.





BREAKFAST

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

CLASSIC BREAKFAST

Continental Buffet • \$14

Assorted Pastries & Muffins, Bagels & Cream Cheese, Fresh Fruit Salad

All-American Breakfast • \$14.75

Scrambled Eggs, Bacon, Sausage, Roasted Breakfast Potatoes, Fresh Fruit Salad

French Toast Buffet • \$16

Thick Cut "French Bread" French Toast with Syrup and Powdered Sugar.

Served with Bacon, Breakfast Potatoes and a Seasonal Fruit Display

Cajun Style: Praline French Teauxst, House-made Andouille Sausage

Patties, Old Bay Breakfast Potatoes, Seasonal Fruit Display +\$3

Belgian Waffle Bar • \$16.5

Belgian Waffles with Hot Honey Butter, Maple Syrup, Berry Compote. Served with Bacon, Sausage and a Fruit Platter

Classic Biscuits and Gravy • \$16.25

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

Frittata Buffet • \$16.25

Served with Breakfast Potatoes and a Seasonal Fruit Display

Choose One:

Denver: Ham, Cheddar and Bell Pepper

Coast2Coast: Shredded Brisket, Spinach & Gruyere, Bacon Jam

Colorado: Roasted Pueblo Chilies, Caramelized Onion, Cheddar & Swiss, Local Sausage

Veggie: Spinach, Swiss, Mushrooms, Sauteed Onion

ELEVATED BREAKFAST

Peach Cobbler Bread Pudding Buffet • \$16.75

Peach and Pecan Bread Pudding with Brown Butter Sugar and Maple Orange Syrup. Served with Bacon, Sausage and Breakfast Potatoes

Savory Bread Pudding Buffet • \$16.75

Mushrooms, Gruyere and Caramelized Onion with a Bourbon Caramel Sauce. Served with Bacon, Sausage and Breakfast Potatoes

Mediterranean Shakshuka Breakfast • \$19.5

Baked Eggs in Spiced Tomato and Red Pepper Sauce, Feta, Herbs, Grilled Pita, Your choice of: Ground Sausage, Chorizo or Chicken. Substitute Lamb for +\$3.

Served with Breakfast Potatoes and a Fruit Platter

Breakfast Hash Buffet • \$18

Your choice of Breakfast Hash, served with assorted Breakfast Pastries and a Fruit Platter

Southern Breakfast Hash

Pork Belly, Roasted Sweet Potatoes, Chili Crunch, Eggs

Irish Breakfast Hash

Corned Beef, Roasted Potatoes, Caramelized Onion, Eggs

Texas Breakfast Hash

Smoked Brisket, Roasted Potatoes, Peppers, Caramelized Onions, Eggs, Chimichurri



Looking for something unique, or "off menu"? Let us know! We'd love to craft a menu tailored to your event.

BYO BREAKFAST

BYO Oatmeal Bar • \$15.75

Warm Oatmeal, accompanied by Brown Sugar, Granola, Raisins, Chopped Nuts, and Chopped Fresh Fruit. Served with Assorted Muffins

BYO Breakfast Taco Buffet • \$17.75

Scrambled Eggs, Sweet Potato Green Chili Hash, Corn Tortillas, Pickled Jalapenos, Queso Fresco, Black Beans, Salsa Verde. Served with Cottage Cheese and a Seasonal Fruit Platter

Add Pork Green Chile for \$3

BYO Bagel Bar • \$16.75

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

Add: Cold Smoked Salmon Lox, Capers and Red Onion: \$4

BYO Avocado Toast Bar • \$18.25

Sourdough Toast, Avocado Smash, Sliced Radishes, Tomatoes, Cucumbers, Red Onions & Hard-Boiled Eggs.

Accompanied By: Everything Bagel Seasoning, Balsamic Glaze, Salt & Pepper, Hot Sauce, Micro Greens

Add: Chopped Bacon or Smoked Salmon - \$3. GF Bread: \$2

BYO Yogurt Bar • \$16

Vanilla Yogurt, Fresh Fruit, Local Granola, Dried Fruits, Toasted Coconut, Sliced Almonds.

Served with Assorted Muffins

BYO Breakfast Bowls • \$18

Served with House-made Muffins and a Fruit Platter

Choose Two: Quinoa, Breakfast Potatoes or Farro

Accompanied by: Scrambled Eggs, Turkey Sausage, Roasted Sweet Potatoes, Black Beans, Peppers & Onions, Cotija, Salsa Verde, Chili Crisp, Herbed Crema

INDIVIDUAL BREAKFAST

Healthy Overnight Oat Buffet • \$17.25

Accompanied by Mini Whole-Grain Muffins, and Cottage Cheese

Choose From: (min. 10 per flavor)

Mixed Berry Chia: Oats, Chia Seeds, Coconut Milk, Blueberry Compote, Berries

Cranberry Almond: Oats, Coconut Milk, Maple Syrup, Cinnamon, Cranberries, Sliced Almond

Individual Quiche Buffet • \$16

Your choice of Individual Quiches (minimum 10 per type)
Served with Cottage Cheese and a Fruit Platter.

Quiche Lorraine

Bacon, Gruyere, Cheddar, Sauteed Onion, Creme Fraiche

Veggie Quiche

Spinach, Cauliflower, Butternut Squash, Feta, Creme Fraiche

Colorado Quiche

Pueblo Chilies, Monterey Jack, Local Sausage, Sauteed Onion, Creme Fraiche

Breakfast Sandwich Buffet • \$17

Your choice of Breakfast Sandwiches (minimum 10 per type)
Served with Cottage Cheese and a Fruit Platter.

Bacon Breakfast Sandwich

Bacon, Egg and Cheddar on a Croissant

Sausage Breakfast Sandwich

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

Smoked Salmon Breakfast Sandwich

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

Veggie Breakfast Sandwich

Fried Egg, Spinach and Goat Cheese on a Croissant

PRE-MADE BREAKFAST BURRITOS

Minimum order of 10, minimum 5 per type

Sausage Breakfast Burrito • \$9.5

Sausage, Egg, Diced Potatoes and Pepper Jack

Bacon Breakfast Burrito • \$9.5

Bacon, Egg, Diced Potatoes and Cheddar

Chorizo Breakfast Burrito • \$9.5

Chorizo, Egg, Diced Potatoes, Pepper Jack

Veggie Breakfast Burrito • \$9.5

Egg, Spinach, Diced Sweet Potatoes, Caramelized Onion, Goat Cheese

INDIVIDUAL QUICHES

Minimum Order of 10, minimum 5 per type

Colorado Quiche • \$9

Pueblo Chilies, Monterey Jack, Local Sausage, Sauteed Onion, Creme Fraiche

Quiche Lorraine • \$9

Bacon, Gruyere, Cheddar, Sauteed Onion, Creme Fraiche

Veggie Quiche • \$8

Spinach, Cauliflower, Butternut Squash, Feta, Creme Fraiche

Ham Quiche • \$9

Ham and Swiss, Creme Fraiche

Mushroom Quiche • \$9

Mushroom, Gruyere, Creme Fraiche

Chilaquiles



A LA CARTE

Minimum order for 10 guests

Scrambled Eggs with Cheddar • \$5.25

A la Carte Frittata (Denver, C2C, Colorado, Veggie) • \$9.5

(Ordered in quantities of 10)

Assorted Muffins • \$3.5

Individual Yogurts • \$3

Fresh Fruit Salad with Mint Simple Syrup • \$4.5

Roasted Breakfast Potatoes • \$3.5

House-Made Cinnamon Rolls • \$4.5

Salted Caramel or Vanilla Icing

Bacon and Sausage (1 ea. pp) • \$3.5



LUNCH

Our menus draw inspiration from both regional and international cuisines. To make ordering simple, we've highlighted a selection of our most popular “crowd-pleaser” buffets below. These represent our greatest hits—perfect if you'd prefer a quick choice rather than exploring our full menu lineup.

Beef Stroganoff • Colorado • \$19

With Wild Mushrooms. Served with Olathe Sweet Corn & Quinoa Salad and Green Chili Cornbread Muffins with Local Honey Butter

House-Smoked Brisket • Southern/BBQ • \$21

Served with Creamy Dill Potato Salad and Molasses Beans

Jerk Chicken Thighs • Caribbean • \$16.5

With Mango Salsa. Served with our Caribbean Cobb Salad and Coconut Rice

Barbacoa Tamales • Southwest • \$19

Served with Elote Corn Salad and our Southwest Chop Salad

Blackened Chicken Breast • Cajun • \$17

With Cajun Cream Sauce. Served with Creole Coleslaw and Red Beans and Rice

Pork Milanese • Italian • \$18.5

Served with Antipasto Salad and Roasted Summer Vegetables

Beef Kofta (Mediterranean Meatballs) • Mediterranean • \$17.5

With Tzatziki. Served with Greek Tomato Cucumber Salad, Hummus and Pita

BYO Hawaiian Bowls • Hawaiian • \$19

Accompanied by: White Rice, Avocado, Chili Cucumber, Pineapple, Mango, Edamame, Pineapple Ponzu, Huli Huli Sauce and Sriracha Aioli

Choose One: General Tso's Chicken, Honey-Garlic Chicken, Korean BBQ Beef Bulgogi, Sweet & Spicy Shrimp, Black Pepper Beef, or Sesame Tofu. **+\$3 for two proteins**

Cedar Plank Salmon with Maple Glaze • Pacific Northwest • \$20

Served with Garlic-Roasted Baby Potatoes and our Pacific Northwest Salad

Korean Beef Bulgogi • Asian • \$18

Served with Coconut Rice and Soy Garlic Broccoli

Rosemary Garlic Pork Loin • Farm to Table • \$18

With Blackberry demi-Glace. Served with our Farm-To-Table Salad and Grilled Sourdough with Garlic & Herb Compound Butter

Cedar Plank Salmon



Looking for something unique, or “off menu”? Let us know! We'd love to craft a menu tailored to your event.

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

COLORADO

Pueblo Pork Green Chili • \$17.5

Served with Warm Flour Tortillas, Olathe Sweet Corn & Quinoa Salad, Green Chili Cornbread Muffins with Local Honey Butter

Beef Stroganoff • \$19

With Wild Mushrooms. Served with Olathe Sweet Corn & Quinoa Salad and Green Chili Cornbread Muffins with Local Honey Butter

Grilled Lamb Chops • \$22

With Blackberry demi-Glace. Served with Roasted Pueblo Chile & Fingerling Hash and a Palisade Peach & Arugula Salad

Rocky Mountain Trout • \$18.5

With Stranahan's Peach Gastrique. Served with craft IPA Mac n Cheese and a Palisade Peach & Fennel Salad

a La Carte Vegan Protein: Lentil Salisbury Medallion with Morel Sauce • \$14

SOUTHERN / BBQ

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

House-Smoked Pulled Pork • \$18

Served with Mac & Cheese and our Southern Salad

House-Smoked Brisket • \$20.5

Served with Creamy Dill Potato Salad and Molasses Beans

Sweet Tea Smoked Turkey • \$17.5

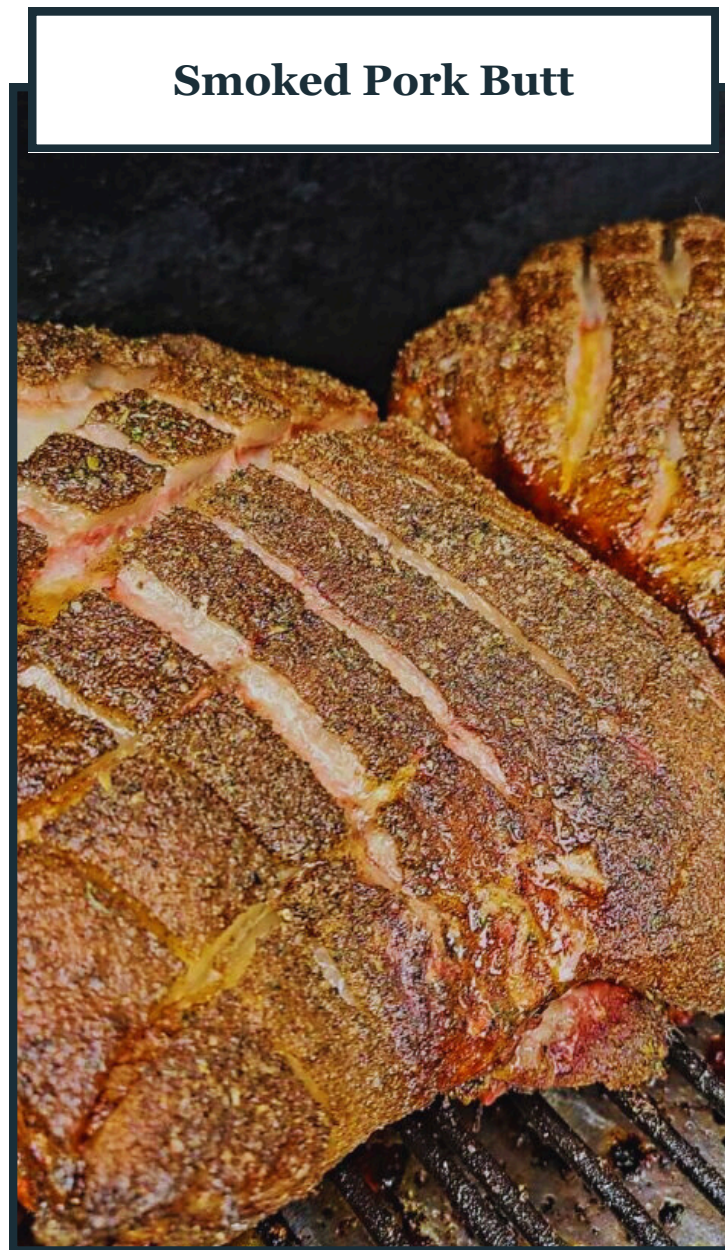
Brined, Smoked and Glazed with a Sweet Tea Reduction. Served with Southern Creamed Corn and Mac & Cheese

Smoked BBQ Bone-In Chicken Quarters • \$17

With House Chipotle BBQ Sauce. Served with Corn on the Cob with Compound Butter and our Southern Salad

a La Carte Vegan Protein: Tempeh Ribs: \$14

Smoked Pork Butt



NORTHEAST

Roast Turkey Breast w/Cranberry Relish • \$16.5

Served with Old Bay Roasted Potatoes and our Harvest Salad

Crab and Cod Bake • \$20

Served with Roasted Butternut Squash and our Harvest Salad

Apple Cider Glazed Pork Tenderloin • \$19

Served with Roasted Brussels Sprouts and Cheddar and Chive Biscuits with Maple Butter

Roasted Corn Chowder • \$16.5

Served with Cheddar and Chive Biscuits with Maple Butter and Steamed Green Beans with Lemon & Sea Salt

a La Carte Vegan Protein: Mushroom Mélange • \$14

Grilled Sourdough with Compound Butter



PACIFIC NORTHWEST

Wild Mushroom Brie & Herb Chicken Roulade • \$18.5

Charred Scallion Vinaigrette. Served with Wild Rice Pilaf with Dried Cranberries and Garlic Roasted Baby Potatoes

Cedar Plank Salmon with Maple Glaze • \$20

Served with Garlic-Roasted Baby Potatoes and our Pacific Northwest Salad

Roasted Pork Loin • \$18.5

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

Mushroom & Sage Polenta • \$17

Served with Roasted Seasonal Vegetables and Local Sourdough with Confit Garlic Olive Oil and Sea Salt

a La Carte Vegan Protein: Farro Stuffed Squash with Garlic Herb Oil • \$12

CAJUN / CREOLE

Blackened Chicken Breast • \$17.5

With Cajun Cream Sauce. Served with Creole Coleslaw and Red Beans and Rice

Shrimp Etouffee • \$20

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

Veggie Étouffée • \$16.5

Cajun Holy Trinity (Roasted Celery, Onion & Celery), Okra & Mushrooms. Served with Creole Coleslaw and Red Beans and Rice

Andouille Sausage & Chicken Jambalaya • \$18.5

Served with Red Beans & Rice and Creole Coleslaw

Cajun Roasted Pork Tenderloin • \$19

With Mango Salsa. Served with Red Beans & Rice and our Cajun Salad

a La Carte Vegan Protein: Vegan Gumbo • \$14

SOUTHWEST

Chipotle Honey-Glazed Chicken Breast • \$17.5

With Roasted Poblano Crema. Served with Cilantro Lime Rice and our Southwest Chop Salad

BYO Fajita Bar • \$19

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

Choose one: Fajita Chicken, Fajita Steak, Vegan Southwest Soy Protein. **+\$2 for two proteins**

Barbacoa Tamales • \$18.5

Served with Elote Corn Salad and our Southwest Chop Salad

Southwest Chicken Enchiladas • \$17.5

Roasted Poblano Crema. Served with Elote Corn Salad and Cilantro Lime Rice
Black Bean & Sweet Potato Enchiladas (Veg) Available (Min. 10)

a La Carte Vegan Protein: Black Bean & Sweet Potato Enchiladas • \$14

FARM-TO-TABLE

Herb-Roasted Chicken with Thyme and Lemon • \$17

Served with Roasted Root Vegetables and Garlic Mashed Potatoes

Rosemary Garlic Pork Loin • \$18.5

With Blackberry demi-Glace. Served with our Farm-To-Table Salad and Grilled Sourdough with Garlic & Herb Compound Butter

Chili-Lime Seared Salmon • \$20

Served with Roasted Brussels Sprouts w/Bacon Jam and Garlic Mashed Potatoes

Herb-Seared Bistro Steak • \$22

With Chimichurri Compound Butter. Served with Garlic Mashed Potatoes and Roasted Root Vegetables

a La Carte Vegan Protein: Confit Root Vegetable and Pomegranate Farro • \$14

Steak Fajitas



ALL-AMERICAN

Midwest Sandwich Buffet • \$17.5

Served With: Individually Bagged Chips and our Classic Salad

Choose One:

Italian Beef Sandwich: French Roll, Braised Beef, Au Jus, Giardiniera

Chicago Dog: Poppy Seed Bun, All Beef Hot Dog, Yellow Mustard, Green Relish, Onions, Tomato Wedges, Pickle Spear, Sport Peppers, Celery Salt

Philly Cheesesteak: Amoroso Roll, Grilled Ribeye, Grilled Onions & Bell Peppers, Mushrooms with Provolone Cheese Sauce and Cheese Whiz

Sausage & Peppers Sandwich: Hoagie Roll, Grilled Italian Sausage, Grilled Onions & Bell Peppers, Marinara

Chef Renee's "The Sandwich": French Roll, Capicola, Salami, Ham, Provolone, Slaw

Burger & Brat Buffet • \$18

Cheddar & Pepper Jack Cheese, Lettuce, Tomato, Dill Pickles, Mayo, Mustard & Ketchup. Served with our signature Jalapeno Mac Salad and Individually Bagged Chips

HAWAIIAN

BYO Hawaiian Bowls • \$19

Accompanied by: White Rice, Avocado, Chili Cucumber, Pineapple, Mango, Edamame, Pineapple Ponzu, Huli Huli Sauce and Sriracha Aioli

Choose One: General Tso's Chicken, Honey-Garlic Chicken, Korean BBQ Beef Bulgogi, Sweet & Spicy Shrimp, Black Pepper Beef, or Sesame Tofu. **+\$4 for two proteins**

Teriyaki Beef • \$18.5

Served with Hawaiian Sweet Rolls, White Sticky Rice and our Island Salad

Kalbi Beef Ribs • \$20

Served with Tropical Slaw, White Sticky Rice and our Island Salad

Kalua Pork • \$18

Served with Hawaiian Mac Salad and our Island Salad

Signature Hawaiian Buffet • \$18.5

Pineapple-Soy Chicken Thighs and Grilled Spam. Served with White Sticky Rice, our Island Salad and Hawaiian Mac Salad

Pineapple-Soy Chicken Thighs • \$17.5

Served with White Sticky Rice and Hawaiian Mac Salad

Tropical Slaw



Tacos al Pastor



FRENCH BISTRO

Coq au Vin • \$17.5

Braised Chicken Thighs w/Red Wine & Mushrooms. Served with our French Bistro Salad and Sage & Gruyere Potato Gratin

Herbes de Provence Pork Chops • \$18.5

With Whole Grain Mustard Sauce. Served with Roasted Carrots with Honey & Thyme and Sage & Gruyere Potato Salad

Ratatouille (Vegetarian) • \$16.5

Served with our French Bistro Salad and Roasted Carrots with Honey & Thyme

a La Carte Vegan Protein: Mushroom Cassoulet • \$14

MEXICAN

BYO Street Taco Bar • \$18.75

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, Ancho Citrus Shrimp. **+\$3 for two proteins**

BYO Burrito Bowls • \$19

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, Ancho Citrus Shrimp, Soyrito, Vegan Asada, Vegan Al Pastor. **+\$3 for two proteins**

Pollo Asada & Beef Barbacoa Buffet • \$19

Served with our Mexican Salad, Queso & Chips and Spanish Rice

Carne Asada & Carnitas Buffet • \$19.5

Served with our Charred Chayote Salad and Southwest Black Beans

MEDITERRANEAN

BYO Mediterranean Bowls • \$19.5

Accompanied by Cucumbers, Tomatoes, Bell Pepper, Pickled Red Onion, Kalamata Olives, Feta Cheese, Toasted Pita Strips, Tzatziki, Baba Ghanoush.

Choose One: Mediterranean Chicken Breast, Gyro Lamb & Beef, Beef Kofta Meatballs, Mediterranean Crusted Salmon **+\$3 for two proteins**

Pan-Seared Chicken Breast • \$16.5

With Tomato, Olive and Caper Pan Sauce. Served with Mediterranean Rice Pilaf and Mediterranean Seasoned Vegetables.

Beef Kofta (Mediterranean Meatballs) with Tzatziki • \$18

Served with Greek Tomato Cucumber Salad, Hummus and Pita

Herb-Seared Lamb Chops • \$22

With Mint Chimichurri. Served with Roasted Lemon Pepper Potatoes and our Greek Salad

Mediterranean Crusted Salmon • \$19

With Garlic Lemon Butter & Caper Garnish. Served with our Greek Salad and Mediterranean Rice Pilaf

a La Carte Vegan Protein: Mediterranean Trio Bean Stew • \$14

CARIBBEAN

BYO Caribbean Bowls • \$19

Accompanied by Coconut Rice, Mango Salsa, Charred Pineapple, Pickled Purple Cabbage, Red Bell Pepper, Scallions, Maduros, Jerk Aioli, Plantain Chips.

Choose One: Jerk Seared Flank Steak, Chopped Citrus Marinated Pork Loin, Sweet & Sticky Shrimp or Mango BBQ Salmon. **+\$3 for two proteins**

Jerk-Seared Flank Steak • \$20

With Papaya Relish. Served with Caribbean Coleslaw, Maduros and Jerk Roasted Vegetables

Citrus-Marinated “Mojo” Pork Loin • \$18.5

With Mango Salsa. Served with Mango and Avocado Salad and Tropical Fruit Salad

Coconut Curry Shrimp • \$17.5

Served with Jerk Roasted Vegetables and Coconut Rice

Mango BBQ Glazed Salmon • \$19

Served with our Caribbean Cobb Salad and Jerk Roasted Vegetables

Jerk Chicken Thighs • \$16.5

With Mango Salsa. Served with our Caribbean Cobb Salad and Coconut Rice

a La Carte Vegan Protein: Jerk Tofu • \$14

ASIAN FUSION

BYO Asian Bowls • \$19.25

Accompanied by Jasmine Rice, Steamed Broccoli with Soy Garlic Glaze, Edamame, Water Chestnuts, Shredded Carrots and Wonton Strips.

Choose One: General Tso’s Chicken, Honey-Garlic Chicken, Korean Beef Bulgogi, Sweet & Spicy Shrimp, Black Pepper Beef, Soy Yuzu Tofu or Sesame Tofu. **+\$3 for two proteins**

General Tso’s Chicken • \$16.5

Served with our Chinese Chop Salad and Veggie Lo Mein

Honey Garlic Chicken • \$17

Served with Jasmine Rice and Soy Garlic Broccoli

Black Pepper Beef • \$18.5

Served with Jasmine Rice and Asian Cucumber Salad

Korean Beef Bulgogi • \$19.25

Served with Coconut Rice and Soy Garlic Broccoli

a La Carte Vegan Proteins: Sesame Tofu Stir Fry or Soy Yuzu Tofu • \$14

ITALIAN

Tuscan Chicken Breast • \$17.25

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

Chicken Piccata • \$17

With Lemon Caper Sauce. Served with Garlic Parmesan Capellini Noodles and Roasted Eggplant with Citrus Glaze

Pork Tenderloin Marsala • \$18.5

With Creamy Mushroom Sauce. Served with Pesto Gnocchi and Roasted Summer Vegetables

Shrimp Scampi • \$19

With Garlic Lemon Butter. Served with Roasted Eggplant and Sweet Potato Gnocchi

Pork Milanese • \$19

Served with Antipasto Salad and Roasted Summer Vegetables

a La Carte Vegan Protein: Vegan Bolognese with Rigatoni • \$14

Pork Milanese



DELI

Assorted Wrap Buffet • \$18

Assorted Deli Wraps, served with your choice of Soup or Salad, Seasonal Fruit Platter and Individually Bagged Chips

BYO Sandwich Buffet • \$18.5

Sliced Turkey, Ham & Roast Beef. Served with White & Wheat Bread, Lettuce, Tomato, Cheddar, Swiss, Dill Pickles, Mayo, Brown Mustard. Accompanied by your choice of Soup or Salad and Individually Bagged Chips

Executive Sandwich Buffet • \$21

Sliced Turkey, Ham & Roast Beef, Marinated Grilled Portobellos. Served with Local, Organic Sourdough, Ciabatta and Marble Rye. Served with sliced White Cheddar, Smoked Gouda and Swiss, Butter Lettuce, Tomatoes, Pickled Red Onions, Cornichons, Roasted Garlic Aioli, Stone Ground Mustard, Basil Pesto Mayo, Horseradish Cream

Soup & Salad Buffet • \$19.5

Romaine, Mixed Greens, Grilled Chicken, Shredded Carrots, Onions, Cucumber, Red Peppers, Heirloom Grape Tomatoes, Dried Cranberries, Shredded Cheese, Croutons, Ranch & White Balsamic Vinaigrette. Accompanied by Dinner Rolls and **your choice of Soup**

SOUPS

Sold per gallon

Each soup serves 15 guests. Includes bowls, spoons & crackers

Signature Coast2Coast New England Clam Chowder • \$55

Roasted Tomato Basil • \$42

Loaded Baked Potato • \$46

Chicken Tortilla • \$46

Creamy Wild Mushroom Bisque • \$46

Fennel Salmon Lemon Soup • \$48

Italian Wedding • \$42

Thai Coconut Chicken • \$48

Broccoli Cheddar • \$46

Lobster Bisque • \$55

Butternut Squash Soup • \$46

Assorted Wrap Buffet



Classic Salad • \$4

Mixed Greens, Heirloom Grape Tomatoes, Red Onion, Cucumber, Croutons, Ranch Dressing

Harvest Salad • \$4.75

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

Pacific Northwest Salad • \$4.75

Mixed Greens, Tillamook Aged Cheddar, Candied Pecans, Dried Cherries, Poached Pear, Charred Scallion Vinaigrette

French Bistro Salad • \$4.75

Butter Lettuce Blend, Pickled Shallots, Walnuts, Goat Cheese, Dijon Vinaigrette

Farm To Table Salad • \$4.75

Mixed Greens, Goat Cheese, Candied Pecans, Roasted Butternut Squash, Dijon Vinaigrette

Southern Salad • \$4.75

Mixed Greens with Cheddar Cheese, Tomatoes, Croutons, Cucumber, Sunflower Seeds, Pickle Ranch

Southwest Chop Salad • \$4

Romaine, Corn, Black Beans, Peppers, Tomatoes and Green Onion, Southwest Dressing

Greek Salad • \$4.75

Romaine, Cucumbers, Tomatoes, Bell Pepper, Red Onion, Kalamata Olives, Feta Cheese, Herbed Citrus Vinaigrette

Caribbean Cobb • \$4.75

Romaine, Purple Cabbage, Mango, Red Bell Pepper, Avocado, Scallions, Plantain Chips, Cotija, Creamy Coconut Dressing

Palisade Peach & Arugula Salad • \$4.75

Baby Arugula, Palisade Peaches, Goat Cheese and Candied Pecans, Peach Vinaigrette

Caesar Salad • \$4

Romaine Lettuce, Shaved Parmesan, Croutons, Caesar Dressing

Harvest Salad



Chinese Chop Salad • \$4.75

Napa & Red Cabbage, Edamame, Shredded Carrots, Green Onions, Sliced Almonds, Wonton Strips, Mandarin Oranges, Sesame Vinaigrette

Cajun Salad • \$4.75

Mixed Greens, Charred Corn, Red Peppers, Pepper Jack Cheese, Roasted Sweet Potatoes, Cajun Ranch Dressing

Hawaiian Salad • \$4.75

Romaine and Cabbage, Pineapple, Mango, Crispy Onions, Wonton Strips, Cilantro, Furikake, Jalapeno, Macadamia Nuts, Spicy Creamy Vinaigrette

Mexican Salad • \$4

Iceberg Lettuce, Chayote, Corn, Tomato, Red Onion, Cilantro, Chipotle Lime Vinaigrette

“Caprese” Salad • \$4.75

Mixed Greens, Mozzarella, Tomato, Basil, Balsamic Glaze, White Balsamic Vinaigrette

A LA CARTE VEGAN ENTREES

Sold per guest • \$14 each

Eggplant Rollatini

Thinly sliced, rolled around a Cashew Ricotta filling, topped with Marinara
(vv,gf,sf)

Pumpkin and Sage Risotto

With Smoked Paprika Drizzle
(vv,gf,sf)

Thai Coconut Curry with Vegetables

Sweet Potatoes, Bell Peppers, Snap Peas, Tofu and Chickpeas, served over
Jasmine Rice
(vv,gf,sf)

Sweet Potato and Black Bean Enchilada

Corn Tortillas, Smoky Chipotle Enchilada Sauce, Pico de Gallo
(vv,gf,sf)

Poblano Relleno

Rancheros Sauce, Southwestern Risotto
(vv,gf,sf)

Lentil Salisbury Medallion

Topped with Morel Mushroom Sauce
(vv,sf)

Mushroom Mélange

Cremeni, Shiitake & Oyster Mushrooms with Brown Rice, Lemon, Parsley &
Toasted Almonds
(vv,gf,sf)

Confit Root Vegetable and Pomegranate Farro

Confit Carrots, Beets and Parsnips with Farro and Herbs
(vv,df,sf)

Mediterranean Trio Bean Stew

Cannellini, Chickpeas & Black Beans with Aromatic Vegetables, Tomatoes &
Fresh Herbs
(vv,gf,sf)

Vegan Bolognese with Rigatoni

Marinara, Fresh Herbs, Vegan Soy Protein, Vegan Cheese
(vv, sf)

**Confit Root Vegetable
and Pomegranate Farro**



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 or Whole Fruit +\$2. **Minimum order of 10 (min. 5 per selection)***

CLASSIC DELI BOX LUNCHES • \$15

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

Turkey & Swiss

Roast Beef & Cheddar

Ham & American Cheese

Chicken Salad

DELUXE BOX LUNCHES • \$18

(Available as a Wrap upon request)

Signature Club

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

Italian Sub

Mortadella, Ham, Salami, Arugula & Iceberg, Mozzarella & Parmesan and Oil & Vinegar on a French Roll

Cubano Sandwich

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

Pesto Turkey Club

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

Honey Mustard Chicken

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

Chicken Waldorf Salad

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

Muffuletta

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

Roasted Turkey & Cranberry

Roasted Turkey, Cranberry Sauce and Arugula on Sourdough

California Turkey

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

Balsamic Veggie

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

BOXED SALADS • \$16

(Add Grilled Chicken +\$3, Grilled Steak \$5, Grilled Salmon, \$5)

House Salad

Mixed Greens, Heirloom Grape Tomatoes, Red Onion, Cucumber, Croutons, Ranch Dressing

Caesar

Romaine Lettuce, Shaved Parmesan, Croutons, Caesar Dressing

Southwest Chop

Romaine, Corn, Black Beans, Peppers, Tomatoes, Green Onions, House-made Southwest Dressing

Greek

Romaine, Cucumbers, Tomatoes, Bell Pepper, Red Onion, Kalamata Olives, Feta, Herbed Citrus Vinaigrette

Harvest

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

Italian Sub Box Lunch





APPETIZERS

PARTY TRAYS

Sold Per Platter: Small serves 10-14, Medium serves 15-19, Large serves 20-25

Charcuterie Board • Sm: \$110, Md: \$170, Lg: \$225

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

Chef's Charcuterie Grazing Board • Sm: \$265, Md: \$370, Lg: \$495

Premium Cured Meats, Ultra-Premium Artisanal Cheeses, Fresh Honeycomb, Figs, House-made Mustards and Jams, Marcona Almonds, Candied Nuts, 'Nduja, Grilled Local Sourdough, Artisan Crackers, Seasonal Fruits

Cheese Platter • Sm: \$90, Md: \$130, Lg: \$175

Locally Sourced Cheeses, Fruits and Gourmet Crackers

Seasonal Fruit Tray • Sm: \$60, Md: \$85, Lg: \$115

Seasonal Sliced Fruits with Spiced Whipped Cream

Crudité • Sm: \$60, Md: \$85, Lg: \$115

Assortment of Fresh, Seasonal Vegetables with Southwest Ranch and Hummus

House-Made Queso • \$6.5

With Tortilla Chips

Green Chili Chorizo Dip • \$7

With Toasted Baguette Crostinis

Signature Clam Chowder Bar • \$9

With Crackers, Sourdough Crostini, Crumbled Bacon, Hot Sauce

Pinwheel Tray • Sm: \$90, Md: \$130, Lg: \$165

(minimum order of a small platter for each flavor)

Buffalo Chicken

Buffalo Chicken, Avocado, Bacon, Iceberg, Ranch

Gobbler

Turkey, White Cheddar, Tomato, Pepperoncini, Avocado, Iceberg, Herbed Aioli

Cubano

Pork, Ham, Swiss, Pickles, Mustard

Balsamic Veggie

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

Cali

Turkey, Avocado, Bacon, Lettuce, Tomato, Ranch

Chef's Charcuterie Grazing Board



Mini Chicken Salad Croissants



Antipasto Skewers



Avocado Goat Cheese Crostini



COLD APPETIZERS

Sold per guest, 12 guest minimum

Caprese Skewers • \$4.75

Mozzarella, Cherry Tomato, Basil

Bruschetta • \$6

Tomato, Basil, Garlic, Balsamic Glaze

Prime Beef Crostini • \$7.5

Blue Cheese Mousse, Toasted Pine Nuts, Shaved
Parmesan, Rosemary, Cracked Pepper

Antipasto Skewers • \$7.5

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

Rhubarb Cranberry Brie Bites • \$6

Puff Pastry Cups Filled with Brie, Local Rhubarb &
Cranberry Sauce

Chips, Salsa & Guacamole • \$8.75

Deconstructed Cubano Crostini • \$5.5

Mojo Pork, Ham, Swiss, Mustard, Pickle

Deviled Eggs • \$7

Cucumber Sandwiches • \$5.75

Herbed Cream Cheese

Shrimp Cocktail • \$8

Horseradish Cocktail Sauce

Whipped Honey Ricotta Crostini • \$6.5

Whipped Honey, Lemon-Herb Ricotta, Chives,
Toasted Garlic

Avocado Goat Cheese Crostini • \$6.5

Balsamic Glaze, Pickled Radish

Mini Chicken Salad Croissants • \$4.5

Caesar Salad Cups • \$5

Romaine, Parmesan, Crouton, Caesar Dressing

Ancho Citrus Shrimp • \$7.25

Chipotle Lime Aioli



*Looking for something unique, or “off menu”? Let us
know! We’d love to craft a menu tailored to your event.*

Sold per guest, 12 guest minimum

HOT APPETIZERS

Chicken & Andouille Gumbo Cups • \$7

Crab Cake Bites • \$7.5

Old Bay Aioli

Thai Chicken Satay • \$5

Skewered, Marinated Chicken Grilled with a Thai Peanut Sauce

Chicken Wings • \$6.5 (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

Jerk Dry Rub

Spicy Korean Gojuchang

Lemon Thyme Za'atar

Pineapple Guajillo

Mini Potato Skins • \$5

Baby Red Potato Cups, Bacon, Cheddar, Green Onions

BYO Pulled Pork Sliders • \$6

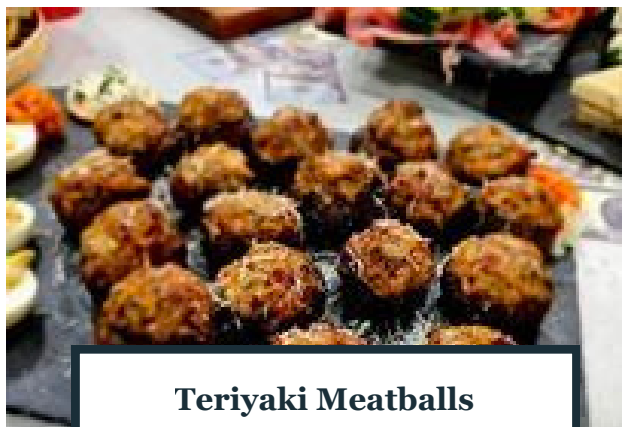
House Chipotle BBQ Sauce on a Hawaiian Sweet Roll

Bacon Wrapped Medjool Dates • \$7

Goat Cheese Stuffed Date, Bacon Wrap, Branch & Barrel Bourbon Glaze



Coconut Shrimp



Teriyaki Meatballs



Mango Habanero Wings

HOT APPETIZERS

Stuffed Mushrooms • \$6

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

Teriyaki Meatballs • \$5.5

House-blend of Pork and Beef, Teriyaki Sauce

Fried Green Tomatoes • \$4.75

Alabama White Sauce

Pork Belly Bites • \$7

House Dry Rub, Signature Chipotle BBQ Glaze

Pork & Veggie Potstickers • \$6

Sweet Chili Dipping Sauce

Chicken Drumstick Lollipop • \$7

Frenched Drumstick, Glazed & Roasted, House Spice Rub

Beef Kofta Kabobs • \$6.5

Skewered Middle Eastern Meatballs, Tzatziki

Pulled Chicken Sliders • \$6

House Chipotle BBQ Sauce on a Hawaiian Sweet Roll

Coconut Shrimp • \$7

Sweet Chili Dipping Sauce

Mini French Onion Bowls • \$7

Sold per guest, 12 guest minimum

TRADITIONAL • \$22

Cheese Platter

Locally Sourced Cheeses, Fruits and Gourmet Crackers

Seasonal Fruit Tray

Seasonal Sliced Fruits with Spiced Whipped Cream

Pork Belly Bites

House Dry Rub, Signature Chipotle BBQ Glaze

Pulled Chicken Sliders

House Chipotle BBQ Sauce on a Hawaiian Sweet Roll

TAILGATE SAMPLER • \$22

Chicken Wings *(2 wings pp, minimum 12 per sauce)*

Served with Celery, Carrots and Ranch. Choose from the following varieties:

Classic Buffalo, Chipotle BBQ, Mango Habanero, Jerk Dry Rub, Spicy

Korean Gojuchang, Lemon Thyme Za'atar, Pineapple Guajillo

Mini Potato Skins

Baby Red Potato Cups, Bacon, Cheddar, Green Onions

House-Made Queso

Tortilla Chips

Stuffed Mushrooms

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

AMERICAN REGIONAL • \$24

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 • \$23

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

Pulled Pork Sliders





DESSERTS

PETITE DESSERT CUPS

Beautifully composed desserts served in individual containers

Pots de Crème • \$5

Classic Dark Chocolate

Deep, silky dark chocolate custard with whipped cream

Old Fashioned

Butterscotch bourbon custard, house bitters, Luxardo cherry, candied orange peel

Mocha

Dark chocolate custard infused with roasted espresso

Crème Brûlée • \$5

Vanilla Bean

Silky vanilla custard with a crackling caramelized sugar crust

Lavender Honey

Delicate honey custard infused with lavender

Espresso

Smooth coffee custard with brûléed sugar top

Panna Cotta • \$5

Vanilla Bean Berry

Fresh berry compote

Coconut Mango

Mango purée

Strawberry Chocolate

Strawberry base, dark chocolate ganache

Bread Pudding • \$5

Classic Bourbon Vanilla

Brioche bread pudding with bourbon vanilla crème anglaise

Triple Chocolate

Dark chocolate custard, chocolate chunks, chocolate creme anglaise

Apple Cinnamon (fall/winter)

Baked apples, cinnamon and bourbon caramel drizzle

Strawberry Lemon (spring/summer)

Brioche, macerated strawberries and lemon creme anglaise

Chocolate Pots de Crème



Trifle Cups • \$5

Banana Puddin'

Vanilla custard, fresh bananas, whipped cream, and wafer crumble

Key Lime Pie

Tangy key lime custard with merengue and graham cracker crumble

Black Forest

Chocolate cake, cherry compote, chocolate cherry ganache

Tiramisu

Espresso-soaked ladyfingers layered with cocoa powder and mascarpone cream

Tres Leches

Light sponge cake soaked in sweet three-milk custard and cinnamon whip

Carlota de Limón

Mexican lime icebox cake layered with maria cookie crumble and citrus cream

CLASSIC & SHAREABLE TREATS

Sold Per Platter: Small serves 10-14, Medium serves 15-19, Large serves 20-25

Pastry Chef Select Dessert Platter • Sm: \$60, Md: \$80, Lg: \$105

House-baked Cookies & Brownies

Dessert Charcuterie Board • Sm: \$120, Md: \$160, Lg: \$210

Sweet Bites, Dipped Treats, Chef-Curated Accompaniments and Dips

Signature Cookies • \$4

House Brown Butter Chocolate Chip

Horchata Snickerdoodle

Caramelized White Chocolate Macadamia Nut

Bourbon Butterscotch

Individual Bites • \$4

Baklava Bites

Chocolate Brownie Bites

Assorted Cheesecake Bites

Rice Crispy Treats • \$3.5

House-Made Vanilla Marshmallow

Brown Butter Sea Salt

Chocolate Peanut Butter

Chocolate Dipped Strawberries • \$4.5

VEGAN OPTIONS • \$5.5

Raw Date & Nut Energy Bites

Cocoa or Vanilla

Vegan Chocolate Avocado Brownies

Chia Pudding Cups

Coconut Cream, Mango Puree or Berry Compote

MINI DESSERTS

Mini Tart Collection • \$4.5

Yuzu Strawberry Tart

Yuzu curd topped with fresh macerated strawberries

Orange Chocolate Tart

Dark chocolate ganache infused with orange zest

Pistachio Cream Tart

Pistachio pastry cream with toasted pistachios and shaved chocolate

Limoncello Blueberry Tart

Limoncello citrus curd finished with fresh blueberries

Mimosa Tart

Orange curd with a light champagne-vanilla cream

Cannoli Tart

Ricotta diplomat, chocolate chips and pistachio dust

Profiteroles • \$4

Choux pastry filled with pastry cream

Vanilla Bean

Cookies & Cream

Salted Caramel

Macarons • \$4.5

Delicate French meringue sandwich confections

Chocolate

Raspberry

Vanilla

Lemon

Pistachio

BULK BEVERAGES

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

Hot Coffee • \$3

Hot Tea • \$3

Orange Juice • \$4

Water Station • \$1.5

Lemonade Station • \$3.5

Iced Tea Station • \$3.5

Horchata • \$4.5

INDIVIDUAL BEVERAGES

Assorted Canned Sodas • \$1.5

Assorted Bottled Juices • \$3.75

Assorted Sparkling Waters • \$2.5

Bottled Water • \$1.5

Bottled Iced Tea • \$3.5

Bottled Lemonade • \$3.5



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 three 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.). Tables and linens aren't included, but can be added for a minimal extra cost.

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 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!

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

Absolutely, as long as we're notified more than 72 business hours from the delivery date. Within 72 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 72 business hours of the event date. Should you need to cancel a delivery within 72 business hours of the event, we will still require payment for the food ordered. We cannot accept cancellations over the weekends.

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 pigeon (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.