- HOLIDAY CATERING BY -

COAST2COAST

CULINARY



COAST2COAST CULINARY

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SEASONAL WINTER

BUFFET PACKAGES

Minimum Order 12 Guests

Colorado Harvest Breakfast Buffet • $19

Paonia Apple & Cinnamon Bread Pudding
Branch & Barrel Maple Glaze

House-Cured Maple Black Pepper Bacon

House-Ground Sage Sausage Patties

Seasonal Fruit Platter

Pasture & Cellar Buffet • $30

Roasted Pork Tenderloin
Stone Ground Mustard Cream Sauce

Red Wine Braised Beef
Roasted Garlic & Horseradish Crema

Confit Garlic Mashed Potatoes

Lemon Sea Salt Green Beans

Evergreen Salad
Romaine Hearts, Shaved Watermelon Radish, Cucumber, Scallion, Fresh Dill & Parsley, Shaved Parmesan, Green Goddess Dressing

Locally Baked, Seasonal Dinner Rolls

Harvest Table Buffet • $26

Smoked, Brined Turkey
Smoked Whole & Carved. Served with our Bourbon Turkey Gravy

Confit Garlic Mashed Potatoes

Roasted Winter Root Vegetables with a Maple Glaze

Winter Salad
Butter Lettuce Blend, Roasted Beets, Pomegranate, Toasted Walnut, Goat Cheese, Red Wine Vinaigrette

Locally Baked, Seasonal Dinner Rolls



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SEASONAL WINTER
BUFFET PACKAGES

Minimum Order 12 Guests

Hearth & Board Appetizer Buffet • $28

Holiday Charcuterie Board
Cured Meats, Chef Assorted Cheeses, Grilled Vegetables, Gingerbread, Candied Walnuts, House-made Citrus Tapenade, Seasonal Jams

Winter Citrus Shrimp Ceviche Cups
Blood Orange, Meyer Lemon, Shaved Fennel, Pomegranate, Fresh Dill

Apple, Bacon & Smoked Gouda Tarts
Caramelized Apples & Onions, Fresh Sage

Braised Beef & Horseradish Yorkshire Puddings
Red Wine Braised Beef, Roasted Garlic & Horseradish Crema

Cranberry Glazed Meatballs



Grand Holiday Table • $56

Apple, Bacon & Smoked Gouda Tarts
Caramelized Apples & Onions, Fresh Sage

Individual Cranberry Rhubarb Brie Bites

Holiday Charcuterie Board
Cured Meats, Artisan Cheeses, Roasted Veggies, House Citrus Tapenade, Gingerbread, Candied Walnuts, Seasonal Jams

Evergreen Salad
Romaine Hearts, Watermelon Radish, Cucumber, Scallion, Fresh Dill & Parsley, Parmesan, Green Goddess Dressing

Red Wine Braised Beef
Roasted Garlic & Horseradish Crema

Pan-Seared Duck Breast
Pomegranate Plum Glaze

Lemon Sea Salt Green Beans

Grilled Sourdough
Truffle Butter

Dessert Charcuterie Board
Sweet Bites, Dipped Treats, Accompaniments & Dips

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SEASONAL WINTER
APPETIZERS & SALADS

INDIVIDUAL APPETIZERS

Minimum Order 12 Guests

Holiday Charcuterie Board • $14
Cured Meats, Chef Assorted Cheeses, Grilled Vegetables, Gingerbread, Candied Walnuts, House-made Citrus Tapenade, Seasonal Jams

Winter Citrus Shrimp Ceviche Cups • $8
Blood Orange, Meyer Lemon, Shaved Fennel, Pomegranate, Fresh Dill

Smoked Salmon Blini • $8.5
Dill Crème Fraîche, Chive

Whipped Ricotta & Caramelized Fig Crostini • $5.5
Balsamic Glaze

Cranberry Rhubarb Brie Bites • $6.5

Apple, Bacon & Smoked Gouda Tarts • $6.5
Caramelized Apples & Onions, Fresh Sage

Braised Beef & Horseradish Yorkshire Puddings • $7.5
Red Wine Braised Beef, Roasted Garlic & Horseradish Crema

Cranberry Glazed Meatballs • $5

SALADS

Minimum Order 12 Guests

Evergreen Salad • $6
Romaine Hearts, Shaved Watermelon Radish, Cucumber, Scallion, Fresh Dill & Parsley, Shaved Parmesan, Green Goddess Dressing

Winter Salad • $7
Butter Lettuce Blend, Roasted Beets, Pomegranate, Toasted Walnut, Goat Cheese, Red Wine Vinaigrette

Caprese Salad • $5.5
Fresh Mozzarella, Tomatoes, Sweet Basil, Balsamic Glaze

SIDES

Minimum Order 12 Guests

Confit Garlic Mashed Potatoes • $5.5
Choose One: White Cheddar & Parmesan | Gorgonzola, Bacon & Fontina | Goat Cheese & Gruyere

Thyme & Gruyere Potato Gratin • $7

Roasted Winter Root Vegetables • $6
Maple Glaze

Grilled Sourdough w/Truffle Butter • $5.5

Lemon Sea Salt Green Beans • $5.5

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SEASONAL WINTER
ENTREES

A LA CARTE MAINS

Pricing: $$ Dual Entree / $$ Single Entree

Minimum Order 12 Guests

Smoked, Brined Turkey • $7 / $13
Smoked Whole & Carved. Served with our Bourbon Turkey Gravy

Apple Cider Glazed Honey Ham • $6 / $12

Red Wine Braised Beef • $8 / $15
Roasted Garlic & Horseradish Crema

Maple Dijon Salmon • $9 / $16

Heirloom Vegetable Lasagna • $132 per pan: Serves 12
Herbed Bechemel

Roasted Pork Loin • $7 / $13
Stone Ground Mustard Cream Sauce

Shepherd's Pie • $108 per pan: Serves 12

Pan-Seared Duck Breast • $28
Pomegranate Plum Glaze

Lemon Herb Pepper Crusted Prime Rib • $28
Horseradish au Jus
Available Only As Chef-Attended Station

Vegan Eggplant Rollatini • $11
Basil Marinara



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SEASONAL WINTER
DESSERTS & DRINKS

HOLIDAY DESSERTS

Individual Tarts • $4
Choose: Cannoli Tart, Mimosa Tart, Pistachio Cream Tart
Minimum order of 12 per flavor

Holiday Trifle Cups • $6
Pumpkin Spice Latte: Espresso Cake, Pumpkin Diplomat, Brown Butter Toffee Cookie Crumble
Tiramisu: Espresso Soaked Ladyfingers, Cocoa Powder, Mascarpone Cream
Tres Leches: Light Sponge Cake, Sweet Three-Milk Custard, Cinnamon Whip
Minimum order of 12 per flavor

Pots de Creme • $6
Peppermint Dark Chocolate: Peppermint Infused Dark Chocolate Custard, Whipped Cream, Candy Cane Crunch
Old Fashioned: Butterscotch Bourbon Custard, House Bitters, Luxardo Cherry, Candied Orange Peel
Mocha: Roasted Espresso Infused Dark Chocolate Custard
Minimum order of 12 per flavor

Assorted Holiday Pastries • $5.5
Assorted Holiday Cookies, Brownies, Scones
Minimum order of 24 total

Dessert Charcuterie Board • $60: Serves 12
Sweet Bites, Dipped Treats, Chef-Curated Accompaniments and Dips

HOLIDAY BEVERAGE STATIONS

Hot Chocolate Station • $5
Peppermint Sticks, Mini Marshmallows, Chocolate Chips, Whipped Cream, Cinnamon, Peppermint & Hazelnut Syrup
Add: Biscotti & Gingerbread Cookies: +$2

Apple Cider Station • $4.5
Cinnamon Sticks, Caramel Syrup, Dried Apple , Spiced Whip
Add: Mini Apple Cider Donuts or Molasses Cookies: +$2

Spiced Cranberry Apple Punch • $4.5
Cinnamon Sticks, Sugared Cranberries, Rosemary Sprigs, Orange Wheels

Holiday Coffee Bar • $5
Fresh-Brewed Coffee, Assorted Torani Syrups, Cinnamon & Nutmeg, Candy Canes, Marshmallows.
Add: Biscotti & Gingerbread Cookies: +$2



COAST2COAST CULINARY

DELIVERY FAQ'S

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 12 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 $55 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 appreciates 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.

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DELIVERY FAQ'S

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.