

Coach Grill®

GROUP DINING



Coach Grill, on the site of the original Red Coach Grill, offers a classic dining experience focused on the finest steaks, chops and seafood combined with welcoming, intuitive service our discerning guests have come to expect.

Our dining room represents an atmosphere of casual elegance with cozy booths, wood detailing and a stone fireplace.

We offer our guests the finest meats aged a minimum of five weeks to ensure extra flavor, the freshest fish and seafood available, as well as a daily rotisserie selection.

Our wine list is specifically designed with the wine aficionado in mind, offering an extensive selection of fine wines from the best regions around the world.

55 Boston Post Road Wayland, MA 01778
WaylandSales@CoachGrillRestaurant.com
Office & Fax: 508-358-5900

Coach Grill®

Coach Grill Lunch Menu I

(Available daily 11:30am till 4pm)

Soup Course

New England Clam Chowder

Bread Service

Fresh Baked "Pull Apart" Rolls

Entrée Course

Guests' selection of

Chopped Salad with Seared Tuna

Tuna, crispy bacon, bleu cheese, tomatoes, radishes, black olives, onions, Dijon vinaigrette

Filet Club

Brioche bread with house mayonnaise, arugula, bacon, tomato and sweet potato fries

Classic Chicken Caesar Salad

Classic preparation, served with grilled chicken

Coach Burger

Served with caramelized onions aged cheddar and hand cut french fries

Beverage

Coffee, Tea and Iced Tea

\$32.00 per person

Price does not include gratuity, tax and admin fee

Optional Sharing Add- ons:

-S.Pellegrino® Sparkling Water \$7.50 per bottle

-Acuqua Panna Still Water \$7.50 per bottle

-Dessert - Chef's Dessert Trio Sampling of Coach Grill's signature desserts \$8.00 per person

Prices do not include gratuity, tax and admin fee

Coach Grill®

Coach Grill Lunch Menu II (Available daily 11:30am till 4pm)

Starter Course

Guests' selection of
New England Clam Chowder

Chopped Salad

Crispy bacon, bleu cheese, tomatoes, radishes, black olives, onions, dijon vinaigrette

Bread Service

Fresh Baked "Pull Apart" Rolls

Entrée Course

Guests' selection of
Pan-Seared Tuna Steak
Sautéed bok choy, vegetables, garlic-ginger lime glaze

Steak Frites

Filet served with hand cut french fries

Chicken Piccata

Lemon-caper sauce, jasmine rice

Salmon Filet

Broiled, asparagus

Dessert Course

Served individually

Chef's Dessert Trio

Trio of samplings of Coach Grill's signature desserts

Beverage

Coffee, Tea and Iced Tea

\$47.00 per person

Price does not include gratuity, tax and admin fee

~Optional Add- ons:

-S.Pellegrino® Sparkling Water \$7.50 per bottle

-Acqua Panna Still Water \$7.50 per bottle

Prices do not include gratuity, tax and admin fee

Coach Grill®

Coach Grill Brunch Menu

(Available Saturdays and Sundays 11:30am till 4pm)

Starter Course

Served individually

Fresh Fruit Bowl

Chef's Seasonal Selection

Bread Service

Fresh Baked "Pull Apart" Rolls Basted in Butter, Cinnamon & Sugar

Entrée Course

Please select four

Eggs Benedict

Topped with truffle hollandaise and served with brunch potatoes

Crab Cake Benedict

Lump crab meat, hollandaise and served with brunch potatoes

French Toast

With butter, pecan and maple banana topping

Blueberry Pancakes

Served with fresh blueberries and warm maple syrup

Chef's Frittata

Chef's selection of the day

Dessert Course

Served individually

Chef's Dessert Trio

Trio of samplings of Coach Grill's signature desserts

Beverage

Coffee, Tea and Iced Tea

\$35.00 per person

Price does not include gratuity, tax and admin fee

Optional Add-ons:

-S.Pellegrino® Sparkling Water \$7.50 per bottle

-Acqua Panna Still Water \$7.50 per bottle

-Breakfast Potatoes \$4.00 per person

-Sausage \$4.00 per person

-Bacon \$4.00 per person

Prices do not include gratuity, tax and admin fee

Coach Grill®

Coach Grill Dinner Menu I

Salad Course

Please select two salads

Classic Caesar Salad, Traditional Hearts of Iceberg, The Coach Salad

Bread Service

Fresh Baked "Pull Apart" Rolls

Entrée Course

Guests' selection of

Double Thick Pork Chop

Petite Filet Mignon

Jumbo Lump Crab Cakes

Pan-Seared Tuna Steak

Chicken Piccata

Family Style Sides

Please select three sides

Sauteed Spinach
Asparagus with Hollandaise
Corn Pudding

Mashed Potatoes
Hand Cut Fries
Cauliflower Mornay

Dessert Course

Served individually

Chef's Dessert Trio

Trio of samplings of Coach Grill's signature desserts

Beverage

Coffee, Tea and Iced Tea

\$65.00 per person

Price does not include gratuity, tax and admin fee

Optional Sharing Add-Ons:

-Coach Signature Appetizer Course ~

Our Towering Assortment of Shellfish:

Oysters, clams, shrimp, lobster, lump crab meat \$20.00 per person

-S.Pellegrino® Sparkling Water \$7.50 per bottle

-Acqua Panna Still Water \$7.50 per bottle

Add to Your Event:

Pre-dinner half hour reception – Select three passed hors d'oeuvres

(refer to A La Carte Hors d' Oeuvres) \$14 per person

Prices do not include gratuity, tax and admin fee

Coach Grill®

Coach Grill Dinner Menu II

Appetizer Course

Served sharing style, please select two appetizers

Crusted Sirloin Crostini, Prosciutto & Buffalo Mozzarella Skewers
Crabmeat Stuffed Mushrooms, Scallops Wrapped in Bacon

Salad Course

Please select two salads

Caesar Salad, Traditional Hearts of Iceberg, The Coach Salad

Bread Service

Fresh Baked "Pull Apart" Rolls

Entrée Course

Guests' selection of

Double Thick Pork Chop
Prime Rib
Chargrilled Rack of Lamb

Petite Filet Mignon
Jumbo Lump Crab Cakes
Pan-Seared Tuna Steak

Chicken Piccata

Family Style Sides

Please select three sides

Sauteed Spinach
Asparagus with Hollandaise
Corn Pudding

Mashed Potatoes
Hand Cut Fries
Cauliflower Mornay

Dessert Course

Served individually

Chef's Dessert Trio

Trio of samplings of Coach Grill's signature desserts

Beverage

Coffee, Tea and Iced Tea

\$75.00 per person

Price does not include gratuity, tax and admin fee

Optional Sharing Add-Ons:

-Coach Signature Appetizer Course ~

Our Towering Assortment of Shellfish:

Oysters, clams, shrimp, lobster, lump crab meat \$20.00 per person

-S.Pellegrino® Sparkling Water \$7.50 per bottle

-Acqua Panna Still Water \$7.50 per bottle

Add to Your Event:

Pre-dinner half hour reception – Select three passed hors d'oeuvres

(refer to A La Carte Hors d' Oeuvres) \$14 per person

Prices do not include gratuity, tax and admin fee

Coach Grill®

Coach Grill Dinner Menu III

Appetizer Course

Guests' selection of

Shrimp Cocktail, Jumbo Lump Crabmeat Cocktail

Salad Course

Please select two salads

Caesar Salad, Traditional Hearts of Iceberg, The Coach Salad

Bread Service

Fresh Baked "Pull Apart" Rolls

Entrée Course

Guests' selection of

**Double Thick Pork Chop
New York Strip
Chargrilled Rack of Lamb**

**Filet Mignon
Jumbo Lump Crab Cakes
Pan-Seared Tuna Steak**

Chicken Piccata

Family Style Sides

Please select three sides

**Sauteed Spinach
Asparagus with Hollandaise
Corn Pudding**

**Mashed Potatoes
Hand Cut Fries
Cauliflower Mornay**

Dessert Course

Served individually

Chef's Dessert Trio

Trio of samplings of Coach Grill's signature desserts

Beverage

Coffee, Tea and Iced Tea

\$85.00 per person

Price does not include gratuity, tax and admin fee

Optional Sharing Add-Ons:

-Coach Signature Appetizer Course ~

Our Towering Assortment of Shellfish:

Oysters, clams, shrimp, lobster, lump crab meat \$20.00 per person

-S.Pellegrino® Sparkling Water \$7.50 per bottle

-Acqua Panna Still Water \$7.50 per bottle

Add to Your Event:

Pre-dinner half hour reception – Select three passed hors d'oeuvres

(refer to A La Carte Hors d' Oeuvres) \$14 per person

Prices do not include gratuity, tax and admin fee

Coach Grill®

Coach Grill Reception Menu

Coach Grill presents the following reception menu that offers your guests a tour of the cuisine of Coach Grill Restaurant.

Butler Passed Hors d' Oeuvres

Crusted Sirloin Crostini

Bacon Wrapped Scallops

Mini Crab Cake

Prosciutto and Buffalo Mozzarella Skewers

Clams Casino

Oysters Rockefeller

Crabmeat Stuffed Mushrooms

Chef's Seafood Bar

Clams on the Half Shell

Oysters on the Half Shell

Jumbo Shrimp

Complete with Appropriate Sauces and Dressings

Cheese Selection Display

Presented with assorted crackers, crisps and chips

Vegetable Display

Presented with the assorted dips

Dessert & Coffee Display

An Assortment of tasting size "Coach Grill Desserts"

\$90.00 per person – 2 hour reception

Price does not include gratuity, tax and admin fee

Consumption bar is added to your reception package

Coach Grill®

A La Carte Hors d' Oeuvres

The following menu items may only be added to any of the preceding lunch, dinner or reception menus.

Hors d' oeuvres Priced per piece

COLD

- Seared Tuna Canapés 3**
- Crusted Sirloin Crostini 3**
- Fresh Iced Oysters 3**
- Fresh Iced Clams 2**
- Jumbo Shrimp Cocktail 5**

HOT

- Crabmeat Stuffed Mushrooms 4**
- Scallops Wrapped in Bacon 3**
- Grilled Chicken Skewers 2**
- Beef Kabobs 3**
- Bruschetta Crostini 3**

Prices do not include gratuity, tax and admin fee

Coach Grill®

Beverage Service

Consumption Bar

Consumption Bar Service allows your guests to order beverages of their choice. Each beverage ordered will be added to the host's bill and charged at the end of the event.

Coach Grill is proud to offer a premium bar to include:

VODKA

Ketel One, Grey Goose

RUM

Bacardi

GIN

Beefeaters, Bombay Sapphire

SCOTCH

Dewar's, J.W. Black

BOURBON

Jack Daniels, Maker's Mark

TEQUILA

Sauza, Milagro

BEERS

Budweiser, Bud Light, Corona, Heineken, Amstel

WINES

We offer an extensive "wines by the glass" selection

SOFT DRINKS

Coca Cola Products

Bottled Wine Service

You may pre-select bottled wine for your event or we will pre-arrange to have our manager present the wine list to the host of your event for selection that evening

All Beverages must be purchased from Coach Grill

Cordial Service

Available Upon Consumption

Prices do not include gratuity, tax and admin fee