

Coach Grill®

Pre-Brunch, Lunch or Dinner Platters

Coach platters are perfect for pre-brunch, lunch and dinner receptions at Coach Grill or a great alternative for your next special event at your home or office.

Platters

<u>Lighter Fare</u>	10 GUESTS	25 GUESTS
Seasonal Fruit	40	100
Vegetable Crudit�	40	100
Caprese Canapes	45	110
Vegetable Stuffed Mushrooms	40	100
Cheese Selection	40	100
Fig Baked Brie, toasted baguette	50	125
Hummus Platter, pita and veggies	45	90
Charcuterie	90	225
<u>Savory</u>		
Crusted Sirloin Crostini	60	150
Lamb Chop Lollipops	85	210
Thai Chili Chicken Bites	50	125
Filet Mignon Sliders	80	200
Grilled Chicken Skewers	40	100
Moroccan Meatballs	40	100
Flash Fried Goat Cheese Bites	40	100
<u>Seafood</u>		
Ahi Tuna Cucumber Canapes	40	100
Mini Crab Cakes	90	225
Shrimp Cocktail	90	225
Crab Stuffed Mushrooms	60	150
Scallops Wrapped in Bacon	70	160
Clams Casino	60	150
Oysters Rockefeller	60	150
Fresh Iced Oysters	60	150
Fresh Iced Clams	50	125
Housemade Gravlax	95	225
<u>Sweets</u>		
Coach Grill Desserts	50	125
Variety of mini signature selections		
Housemade Mini Muffins & Breads	40	100

NOTE: for pick upItems for pick up (not all items are available for pick up)will be at the proper holding temperatures and it is the client's responsibility for the continued holding at the proper temperature until consumed.

All items will be presented in high quality Coach Grill signature style packaging.

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

Butter, pecans and maple banana topping

All American Waffles

Fresh berries, whipped cream

Rotisserie Chicken Sweet Potato Hash

Two poached eggs, fine herb hollandaise

Coach Grill Prime Burger

Nueske's bacon and onion jam, Cabot 12-month aged cheddar

Dessert Course, served individually

Chef's Dessert Trio

Trio of samplings of Coach Grill's signature desserts

Beverage

Coffee, Tea and Iced Tea

\$40.00 per person

Price does not include gratuity, tax and admin fee

Optional Add-ons:

Starters – served sharing style

Housemade Mini Muffins \$3.00 per person

Housemade Gravlax crisps, accompaniments \$6.00 per person

Sides – served sharing style

Breakfast Potatoes \$4.00 per person

Sausage \$4.00 per person

Bacon \$4.00 per person

May we suggest

Water Service - S.Pellegrino® Sparkling Water, Acqua Panna Still Water \$7.50 per bottle

Prices do not include gratuity, tax and admin fee

Coach Grill®

Boston Post Lunch Menu
(Available daily 11:30am till 4pm)

Soup Course
New England Clam Chowder Cup

Bread Service
Crusty Artisan Bread

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 Grill Prime Burger
Neuske's a bacon and onion jam, hand cut French fries

Beverage
Coffee, Tea and Iced Tea

\$30.00 per person
Price does not include gratuity, tax and admin fee

Optional Add- ons:

Dessert – served individually

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

May we suggest

Water Service - S.Pellegrino® Sparkling Water, Acqua Panna Still Water \$7.50 per bottle

Prices do not include gratuity, tax and admin fee

Coach Grill®

Wayland Lunch Menu

(Available daily 11:30am till 4pm)

Starter Course, guests' selection of
New England Clam Chowder Cup

Classic Caesar Salad
Parmesan cheese, croutons, romaine

Bread Service
Crusty Artisan Bread

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

Beverage
Coffee, Tea and Iced Tea

\$40.00 per person
Price does not include gratuity, tax and admin fee

Optional Add- ons:

Dessert – served individually

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

May we suggest

Water Service - S.Pellegrino® Sparkling Water, Acqua Panna Still Water \$7.50 per bottle

Prices do not include gratuity, tax and admin fee

Coach Grill®

Old Connecticut Path Lunch Menu

(Available daily 11:30am till 4pm)

Starter Course, guests' selection of
Chopped Salad

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

Baked Onion Soup au Gratin Cup

Bread Service
Crusty Artisan Bread

Entrée Course, guests' selection of
Pan-Seared Halibut

Herb panko crumbs, lemon butter and asparagus

Prime Petite Strip Steak
Demi-glaze, French fries

Double Thick Prime Pork Chop
Perfectly marbled, arugula salad, balsamic dressing

Chicken Piccata
Lemon-caper sauce, jasmine rice

Maryland Jumbo Lump Crab Cakes
Peach salsa, tartar sauce

Dessert Course, served individually
Chef's Dessert Trio

Trio of samplings of Coach Grill's signature desserts

Beverage
Coffee, Tea and Iced Tea

\$50.00 per person

Price does not include gratuity, tax and admin fee

May we suggest

Water Service - S.Pellegrino® Sparkling Water, Acqua Panna Still Water \$7.50 per bottle

Prices do not include gratuity, tax and admin fee

Coach Grill®

Lake Cochituate Dinner Menu

Salad Course, please select two salads

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

Bread Service

Crusty Artisan Bread

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

Sautéed Spinach

Mashed Potatoes

Asparagus with Hollandaise

Hand Cut Fries

Corn Pudding

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

\$70.00 per person

Price does not include gratuity, tax and admin fee

Optional Add-Ons:

Pre-Dinner Reception – passed butler style

Three Hors d'oeuvres unlimited for 30 minutes \$14 per person

Ahi tuna cucumber canapes, crusted sirloin crostini, crabmeat stuffed mushrooms,
scallops wrapped in bacon, grilled chicken skewers, flash fried goat cheese bites, bruschetta crostini

Starter – served sharing style

Coach Signature Appetizer Course, Our Towering Assortment of Shellfish

Oysters, clams, shrimp, lobster, clams casino, oysters Rockefeller,
crab stuffed mushrooms \$20.00 per person

May we suggest

Water Service - S.Pellegrino® Sparkling Water, Acqua Panna Still Water \$7.50 per bottle

Prices do not include gratuity, tax and admin fee

Coach Grill®

Red Coach Dinner Menu

Appetizer Course, served sharing style, please select two
Crusted Sirloin Crostini, Bruschetta Crostini
Crabmeat Stuffed Mushrooms, Scallops Wrapped in Bacon

Salad Course, please select two salads
Caesar Salad, Traditional Hearts of Iceberg, The Coach Salad

Bread Service
Crusty Artisan Bread

Entrée Course, guests' selection of

Double Thick Pork Chop	Petite Filet Mignon
Prime Rib	Jumbo Lump Crab Cakes
Chargrilled Rack of Lamb	Pan-Seared Tuna Steak
Chicken Piccata	

Family Style Sides, please select three sides

Sautéed Spinach	Mashed Potatoes
Asparagus with Hollandaise	Hand Cut Fries
Corn Pudding	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

\$80.00 per person
Price does not include gratuity, tax and admin fee

Optional Add-Ons:

Pre-Dinner Reception – passed butler style

Three Hors d'oeuvres unlimited for 30 minutes \$14 per person

Ahi tuna cucumber canapes, crusted sirloin crostini, crabmeat stuffed mushrooms,
scallops wrapped in bacon, grilled chicken skewers, flash fried goat cheese bites, bruschetta crostini

Starter – served sharing style

Coach Signature Appetizer Course, Our Towering Assortment of Shellfish

Oysters, clams, shrimp, lobster, clams casino, oysters Rockefeller,
crab stuffed mushrooms \$20.00 per person

May we suggest

Water Service - S.Pellegrino® Sparkling Water, Acqua Panna Still Water \$7.50 per bottle

Prices do not include gratuity, tax and admin fee

Coach Grill®

Mainstone Farm Menu

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
Crusty Artisan Bread

Entrée Course, guests' selection of

Double Thick Pork Chop	Filet Mignon
New York Strip	Jumbo Lump Crab Cakes
Chargrilled Rack of Lamb	Pan-Seared Tuna Steak
Chicken Piccata	

Family Style Sides, please select three sides

Sauteed Spinach	Mashed Potatoes
Asparagus with Hollandaise	Hand Cut Fries
Corn Pudding	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

\$90.00 per person
Price does not include gratuity, tax and admin fee

Optional Add-Ons:

Pre-Dinner Reception – passed butler style

Three Hors d'oeuvres unlimited for 30 minutes \$14 per person

Ahi tuna cucumber canapes, crusted sirloin crostini, crabmeat stuffed mushrooms,
scallops wrapped in bacon, grilled chicken skewers, flash fried goat cheese bites, bruschetta crostini

Starter – served sharing style

Coach Signature Appetizer Course, Our Towering Assortment of Shellfish

Oysters, clams, shrimp, lobster, clams casino, oysters Rockefeller,
crab stuffed mushrooms \$20.00 per person

May we suggest

Water Service - S.Pellegrino® Sparkling Water, Acqua Panna Still Water \$7.50 per bottle

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 Wrapped Buffalo Mozzarella
Clams Casino
Oysters Rockefeller
Crabmeat Stuffed Mushrooms

Chef's Seafood Bar

Clams on the Half Shell
Oysters on the Half Shell
Jumbo Shrimp
Lobster

Appropriate sauces and dressings

Cheese Selection Display

Assorted crackers, crisps and chips

Vegetable Display

Assorted dips

Dessert & Coffee Display

An assortment of tasting size "Coach Grill Desserts"

\$75.00 per person – 1 ½ hour reception

\$80.00 per person – 2 hour reception

\$90.00 per person – 3 hour reception

Price does not include gratuity, tax and admin fee

Optional Add-Ons:

Chef Attended Carving Station - Prime Rib or Oven Roasted Turkey \$20.00 per person

Chef Attended Gourmet Slider Station - Filet Mignon, Maple Cajun BLT, Crab Cake, Vegetarian \$15.00 per person

Charcuterie Station - Cured meats, marinated mozzarella, roasted olives, peppers, cipollini, toast points, fig jam, Mike's hot honey \$15.00 per person

Chef Attended Hot Seafood Station – Baked Middleneck clams casino, Nueske's bacon-wrapped scallops, oysters Rockefeller \$15.00 per person

Coach Flatbread & Meatball Station – Assorted seasonal flatbreads, Italian meatballs \$10.00 per person

Prices do not include gratuity, tax and admin fee

Consumption bar is added to your reception package

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, Tito's, Grey Goose

RUM

Mount Gay, Bacardi

GIN

Beefeaters, Bombay Sapphire

SCOTCH

Dewar's, J.W. Black

BOURBON

Jack Daniels, Maker's Mark

TEQUILA

Sauza, Patron Silver

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

Please ask about a pre-event tasting of our Tavistock Private Label Wines

All Beverages must be purchased from Coach Grill

Cordial Service

Available Upon Consumption

Prices do not include gratuity, tax and admin fee