**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

<table>
<thead>
<tr>
<th>Lighter Fare</th>
<th>10 GUESTS</th>
<th>25 GUESTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Fruit</td>
<td>40</td>
<td>100</td>
</tr>
<tr>
<td>Vegetable Crudité</td>
<td>40</td>
<td>100</td>
</tr>
<tr>
<td>Caprese Canapes</td>
<td>45</td>
<td>110</td>
</tr>
<tr>
<td>Vegetable Stuffed Mushrooms</td>
<td>40</td>
<td>100</td>
</tr>
<tr>
<td>Cheese Selection</td>
<td>40</td>
<td>100</td>
</tr>
<tr>
<td>Fig Baked Brie, toasted baguette</td>
<td>50</td>
<td>125</td>
</tr>
<tr>
<td>Hummus Platter, pita and veggies</td>
<td>45</td>
<td>90</td>
</tr>
<tr>
<td>Charcuterie</td>
<td>90</td>
<td>225</td>
</tr>
</tbody>
</table>

### Savory

<table>
<thead>
<tr>
<th>Savory</th>
<th>10 GUESTS</th>
<th>25 GUESTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crusted Sirloin Crostini</td>
<td>60</td>
<td>150</td>
</tr>
<tr>
<td>Lamb Chop Lollipops</td>
<td>85</td>
<td>210</td>
</tr>
<tr>
<td>Thai Chili Chicken Bites</td>
<td>50</td>
<td>125</td>
</tr>
<tr>
<td>Filet Mignon Sliders</td>
<td>80</td>
<td>200</td>
</tr>
<tr>
<td>Grilled Chicken Skewers</td>
<td>40</td>
<td>100</td>
</tr>
<tr>
<td>Moroccan Meatballs</td>
<td>40</td>
<td>100</td>
</tr>
<tr>
<td>Flash Fried Goat Cheese Bites</td>
<td>40</td>
<td>100</td>
</tr>
</tbody>
</table>

### Seafood

<table>
<thead>
<tr>
<th>Seafood</th>
<th>10 GUESTS</th>
<th>25 GUESTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ahi Tuna Cucumber Canapes</td>
<td>40</td>
<td>100</td>
</tr>
<tr>
<td>Mini Crab Cakes</td>
<td>90</td>
<td>225</td>
</tr>
<tr>
<td>Shrimp Cocktail</td>
<td>90</td>
<td>225</td>
</tr>
<tr>
<td>Crab Stuffed Mushrooms</td>
<td>60</td>
<td>150</td>
</tr>
<tr>
<td>Scallops Wrapped in Bacon</td>
<td>70</td>
<td>160</td>
</tr>
<tr>
<td>Clams Casino</td>
<td>60</td>
<td>150</td>
</tr>
<tr>
<td>Oysters Rockefeller</td>
<td>60</td>
<td>150</td>
</tr>
<tr>
<td>Fresh Iced Oysters</td>
<td>60</td>
<td>150</td>
</tr>
<tr>
<td>Fresh Iced Clams</td>
<td>50</td>
<td>125</td>
</tr>
<tr>
<td>Housemade Gravlax</td>
<td>95</td>
<td>225</td>
</tr>
</tbody>
</table>

### Sweets

<table>
<thead>
<tr>
<th>Sweets</th>
<th>10 GUESTS</th>
<th>25 GUESTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coach Grill Desserts</td>
<td>50</td>
<td>125</td>
</tr>
<tr>
<td>Variety of mini signature selections</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Housemade Mini Muffins &amp; Breads</td>
<td>40</td>
<td>100</td>
</tr>
</tbody>
</table>

**NOTE: for pick up … Items 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

coachgrill.com | 508-358-5900 | WaylandSales@CoachGrillRestaurant.com
55 Boston Post Road Wayland, MA 01778
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’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
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
- 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

$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 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

coachgrill.com | 508-358-5900 | WaylandSales@CoachGrillRestaurant.com
55 Boston Post Road Wayland, MA 01778
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