Coach Grill is part of the Tavistock Restaurant Collection family. Learn more by visiting TavistockRestaurantCollection.com.
PRE-EVENT PLATTERS

BRUNCH

BOSTON POST LUNCH

WAYLAND LUNCH

LAKE COCHITUATE DINNER

RED COACH DINNER

MAINSTONE FARM DINNER

COCKTAIL RECEPTION

BEVERAGE SERVICE

CONTACT
Our catering platters are perfect for pre-event receptions at Coach Grill or a great alternative for your next special event at your home or office.

<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 Canapés</td>
<td>$45</td>
<td>$110</td>
</tr>
<tr>
<td>Cheese Selection</td>
<td>$40</td>
<td>$100</td>
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<tr>
<td>Fig Baked Brie toasted baguette</td>
<td>$50</td>
<td>$125</td>
</tr>
<tr>
<td>Hummus Platter pita, veggies</td>
<td>$45</td>
<td>$90</td>
</tr>
<tr>
<td>Charcuterie</td>
<td>$90</td>
<td>$225</td>
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<thead>
<tr>
<th>SAVORY</th>
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<tbody>
<tr>
<td>Crusted Sirloin Crostini</td>
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<td>$150</td>
</tr>
<tr>
<td>Lamb Chop Lollipops</td>
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<td>$210</td>
</tr>
<tr>
<td>Chicken Satay</td>
<td>$50</td>
<td>$125</td>
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<tr>
<td>Filet Mignon Sliders</td>
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<td>$200</td>
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<tr>
<td>Chicken Wonton</td>
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<tr>
<td>Fried Goat Cheese</td>
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<table>
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<tr>
<th>SEAFOOD</th>
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<tbody>
<tr>
<td>Ahi Tuna Cucumber Canapés</td>
<td>$40</td>
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<tr>
<td>Mini Crab Cakes</td>
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<tr>
<td>Shrimp Cocktail</td>
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<td>$225</td>
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<tr>
<td>Crab-Stuffed Mushrooms</td>
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<td>$150</td>
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<tr>
<td>Bacon-Wrapped Scallops</td>
<td>$70</td>
<td>$160</td>
</tr>
<tr>
<td>Clams Casino</td>
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<tr>
<td>Oysters Rockefeller</td>
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</tr>
<tr>
<td>Fresh Iced Oysters</td>
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<tr>
<td>Smoked Salmon</td>
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<table>
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<tr>
<th>SWEETS</th>
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<tbody>
<tr>
<td>Coach Grill Desserts A variety of mini signature selections</td>
<td>$50</td>
<td>$125</td>
</tr>
<tr>
<td>Housemade Mini Muffins &amp; Breads</td>
<td>$40</td>
<td>$100</td>
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</tbody>
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FOR PICK-UP

Items available for pick up will be at the proper holding temperatures. 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 catering packaging.

*Pricing does not include gratuity, tax or administrative fees.*
Our brunch menu is available Saturday and Sunday 11:30 a.m. – 4 p.m.

**STARTER** guest selection of
Fresh Fruit Bowl  seasonal fruit, honey yogurt
Blueberry Muffin  sliced and grilled, vanilla bean sabayon

**BREAD SERVICE**
Fresh Baked Croissants  Vermont butter

**ENTRÉE** host selection of four
Eggs Benedict  truffle hollandaise, brunch potatoes
Crab Cake Benedict  lump crab meat, hollandaise, brunch potatoes
Crème Brûlée French Toast  vanilla bean sabayon, cinnamon brûlée
Classic Belgium Waffle  fresh berries, whipped cream
Prime Rib Hash  two poached eggs, béarnaise
Steak & Eggs  8 oz NY Strip, eggs any style, home fries, toast
Tomato Avocado Toast  avocado, herb burrata, beef steak tomatoes, pickled onion, balsamic greens, grilled whole grain toast

**COFFEE, TEA, & ICED TEA**

**ENHANCEMENTS**

**STARTERS FOR THE TABLE**
Smoked Salmon  house-cured salmon, relishes, everything bagel, chive cream cheese
$10 per person

**SIDES FOR THE TABLE**
Breakfast Potatoes, Sausage, or Bacon
$ 4 per person

**DESSERT** served individually
Chef's Dessert Trio  samplings of Coach Grill’s signature desserts
$ 8 per person

**BOTTLED WATER SERVICE**
S.Pellegrino®  sparkling water
Acqua Panna  still water
$7.50 per bottle

*Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.*
Our lunch menus are available daily 11:30 a.m. – 4 p.m.

SOUP  guest selection of
New England Clam Chowder
Baked Onion Soup Au Gratin

BREAD SERVICE
Cranberry Nut, Peasant Loaf, Country Rolls
Vermont butter

ENTRÉE  guest selection of
Tenderloin Salad
iceberg hearts, blue cheese crumbles, Nueske’s bacon lardons, tomatoes, crispy shallots, Dijon vinaigrette

Grilled Chicken Caesar Salad
Parmesan, croutons, romaine

Coach Grill Prime Burger
Nueske’s bacon, onion jam, hand-cut French fries

Lobster BLT
open-faced, lobster salad, herb burrata, avocado, tomato, Nueske’s bacon, grilled whole grain toast

Tomato Avocado Toast
avocado, herb Burrata, beef steak tomatoes, pickled onion, balsamic greens, grilled whole grain toast

COFFEE, TEA, & ICED TEA

ENHANCEMENTS

DESSERT  served individually
Chef’s Dessert Trio
samplings of Coach Grill’s signature desserts
$8 per person

BOTTLED WATER SERVICE
S.Pellegrino® sparkling water
Acqua Panna  still water
$7.50 per bottle

$30 PER PERSON
Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.
Our lunch menus are available daily 11:30 a.m. – 4 p.m.

**STARTER** guest selection of
- New England Clam Chowder
- Baked Onion Soup Au Gratin
- Classic Caesar Salad
  Parmesan, croutons, romaine

**BREAD SERVICE**
- Cranberry Nut, Peasant Loaf, Country Rolls
  Vermont butter

**ENTRÉE** guest selection of
- **Steak Frites**
  USDA Prime strip steak, hand-cut French fries
- **Chicken Piccata**
  lemon-caper sauce, angel hair pasta
- **Salmon Filet**
  grilled, asparagus
- **Crab-Crusted Haddock**
  sautéed spinach, roasted cherry tomatoes, light cream sauce
- **Chef’s Seasonal Vegetarian Dish**

**COFFEE, TEA, & ICED TEA**

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**ENHANCEMENTS**

**DESSERT** served individually
- **Chef’s Dessert Trio**
  samplings of Coach Grill’s signature desserts
  $8 per person

**BOTTLED WATER SERVICE**
- S.Pellegrino® sparkling water
- Acqua Panna still water
  $7.50 per bottle

**$40 PER PERSON**
Per-person prices do not include gratuity, tax or administrative fees.
Items subject to change seasonally.
$70 PER PERSON

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

**ENHANCEMENTS**

**PRE-DINNER RECEPTION**
three selections of butler-passed hors d’oeuvres served prior to dinner for 30 minutes
Ahi Tuna Poke, Sirloin Crostini, Crabmeat-Stuffed Mushrooms, Bacon-Wrapped Scallops, Chicken Wontons, Bruschetta Crostini
$14 per person

**TOWERING ASSORTMENT OF SHELLFISH**
Chilled Maine Lobster, Lump Crab Meat, Shrimp Cocktail, Oysters, and Iced Clams served with housemade cocktail sauce, mustard aioli, and mignonette
$20 per person

**FOR THE TABLE**
Lobster Truffle Macaroni & Cheese $12 per person

**BOTTLED WATER SERVICE**
S.Pellegrino® sparkling water
Acqua Panna still water
$7.50 per bottle

**SALAD** host selection of two
Classic Caesar Salad Parmesan, croutons, romaine
Traditional Iceberg iceberg hearts, blue cheese crumbles, Nueske’s bacon lardons, tomatoes, crispy shallots, Dijon vinaigrette
The Coach Salad pecans, carrots, tomatoes, warm goat cheese, fig jam, port wine vinaigrette
Chopped Salad crispy bacon, blue cheese, tomatoes, radishes, black olives, onions, house greens, Dijon vinaigrette

**BREAD SERVICE**
Cranberry Nut, Peasant Loaf, Country Rolls Vermont butter

**ENTRÉE** guest selection of
Filet Mignon our most popular cut
Double Thick Pork Chop marbled
Jumbo Lump Crab Cakes housemade basil aioli, heirloom tomatoes
Salmon Filet grilled
Chicken Piccata lemon-caper sauce, angel hair pasta
Chef’s Seasonal Vegetarian Dish

**SIDES FOR THE TABLE** host selection of three
Sautéed Spinach, Mashed Potatoes, Asparagus with Hollandaise, Hand-Cut Fries, Corn Pudding, Brussels Sprouts and Bacon Lardons, Sautéed Mushrooms, Green Beans

**DESSERT** served individually
Chef’s Dessert Trio samplings of Coach Grill’s signature desserts

**COFFEE, TEA, & ICED TEA**
$80 PER PERSON

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

STARTER served for the table, host selection of two
Sirloin Crostini, Bruschetta Crostini, Crabmeat-Stuffed Mushrooms, Bacon-Wrapped Scallops, Tuna Poke

SALAD host selection of two
Classic Caesar Salad Parmesan, croutons, romaine
Traditional Iceberg iceberg hearts, blue cheese crumbles, Nueske’s bacon lardons, tomatoes, crispy shallots, Dijon vinaigrette
The Coach Salad pecans, carrots, tomatoes, warm goat cheese, fig jam, port wine vinaigrette
Chopped Salad crispy bacon, blue cheese, tomatoes, radishes, black olives, onions, house greens, Dijon vinaigrette

BREAD SERVICE
Cranberry Nut, Peasant Loaf, Country Rolls Vermont butter

ENTRÉE host selection of five
Filet Mignon our most popular cut
Prime Rib slow-roasted medium rare, grated horseradish, horseradish cream sauce
Double Thick Pork Chop marbled
Chargrilled New Zealand Lamb mint gremolata
Pan-Seared Tuna Steak
Salmon Filet grilled
Crab-Crusted Haddock light cream sauce
Chicken Piccata lemon-caper sauce, angel hair pasta
Chef’s Seasonal Vegetarian Dish

SIDES FOR THE TABLE host selection of three
Sautéed Spinach, Mashed Potatoes, Asparagus with Hollandaise, Hand-Cut Fries, Corn Pudding, Brussels Sprouts and Bacon Lardons, Sautéed Mushrooms, Green Beans

DESSERT served individually
Chef’s Dessert Trio samplings of Coach Grill’s signature desserts

COFFEE, TEA, & ICED TEA

TOWERING ASSORTMENT OF SHELLFISH
Chilled Maine Lobster, Lump Crab Meat, Shrimp Cocktail, Oysters, and Iced Clams served with housemade cocktail sauce, mustard aioli, and mignonette
$20 per person

BOTTLED WATER SERVICE
S.Pellegrino® sparkling water
Acqua Panna still water
$7.50 per bottle

ENHANCEMENTS
PRE-DINNER RECEPTION
three selections of butler-passed hors d’oeuvres served prior to dinner for 30 minutes
Ahi Tuna Poke, Sirloin Crostini, Crabmeat-Stuffed Mushrooms, Bacon-Wrapped Scallops, Chicken Wontons, Bruschetta Crostini
$14 per person

FOR THE TABLE
Lobster Truffle Macaroni & Cheese
$12 per person
STATER  served individually, host selection of two
Shrimp Cocktail, Jumbo Lump Crabmeat Cocktail, Wood-Fired Bacon, Sirloin Crostini

SALAD  host selection of two
Classic Caesar Salad  Parmesan, croutons, romaine
Traditional Iceberg  iceberg hearts, blue cheese crumbles, Nueske’s bacon lardons, tomatoes, crispy shallots, Dijon vinaigrette
The Coach Salad  pecans, carrots, tomatoes, warm goat cheese, fig jam, port wine vinaigrette
Chopped Salad  crispy bacon, blue cheese, tomatoes, radishes, black olives, onions, house greens, Dijon vinaigrette

BREAD SERVICE
Cranberry Nut, Peasant Loaf, Country Rolls  Vermont butter

ENTRÉE  host selection of five
New York Strip  center cut
Surf & Turf  filet mignon, crab-stuffed shrimp, hollandaise sauce
Prime Rib  slow-roasted medium rare, grated horseradish, horseradish cream sauce
Chargrilled New Zealand Lamb  mint gremolata
Double Thick Prime Pork Chop
Pan-Seared Sea Bass
Crab-Crusted Haddock  light cream sauce
Chicken Piccata  lemon-caper sauce, angel hair pasta
Chef’s Seasonal Vegetarian Dish

SIDES FOR THE TABLE  host selection of three
Sautéed Spinach, Mashed Potatoes, Asparagus with Hollandaise, Hand-Cut Fries, Corn Pudding, Brussels Sprouts and Bacon Lardons, Sautéed Mushrooms, Green Beans

DESSERT  served individually
Chef’s Dessert Trio  samplings of Coach Grill’s signature desserts

COFFEE, TEA, & ICED TEA

ENHANCEMENTS
PRE-DINNER RECEPTION
three selections of butter-passed hors d’oeuvres served prior to dinner for 30 minutes
Ahi Tuna Poke, Sirloin Crostini, Crabmeat-Stuffed Mushrooms, Bacon-Wrapped Scallops, Chicken Wontons, Bruschetta Crostini
$14 per person

FOR THE TABLE
Lobster Truffle Macaroni & Cheese
$12 per person

TOWERING ASSORTMENT OF SHELLFISH
Chilled Maine Lobster, Lump Crab Meat, Shrimp Cocktail, Oysters, and Iced Clams  served with housemade cocktail sauce, mustard aioli, and mignonette
$20 per person

BOTTLED WATER SERVICE
S.Pellegrino®  sparkling water
Acqua Panna  still water
$7.50 per bottle

$90 PER PERSON
Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.
Guest selection of the following items passed for a specific period of time.

**BUTLER-PASSED HORS D’OEUVRES**
- **Caprese Canapé**  tomato, fresh mozzarella, basil
- **Brie Crostini**  fig jam
- **Sirloin Crostini**  caramelized onions, steakhouse aioli
- **Filet Mignon Sliders**  aged cheddar cheese, steakhouse aioli
- **Wood-Fired Bacon Bites**  blue cheese, whole grain mustard, Peppadew relish
- **Chicken Satay**  teriyaki
- **Chicken Wonton**  sweet Thai chili sauce
- **Nueske’s Bacon-Wrapped Scallops**  applewood-smoked bacon
- **Maryland Miniature Crab Cakes**  mustard remoulade
- **Baked Middleneck Clams Casino**  Nueske’s bacon, buttered breadcrumbs
- **Crabmeat-Stuffed Mushrooms**  lump crabmeat, Parmesan cheese
- **Tuna Poke**  tomato, avocado, sesame wonton crisps

**NINETY-MINUTE RECEPTION**
- host selection of six
- $75 PER PERSON

**TWO-HOUR RECEPTION**
- host selection of six
- $80 PER PERSON

**THREE-HOUR RECEPTION**
- host selection of eight
- $90 PER PERSON

**DISPLAYS**
- **Antipasto & Charcuterie**
  cured meats, marinated mozzarella, imported olives, peppers, Cipollini, toast points, fig jam, Mike’s hot honey
  $15 per person
- **Fruit & Cheese**
  seasonal fruits, artisan cheeses, assorted dips, crackers
  $12 per person
- **Flatbread & Meatballs**
  assorted seasonal flatbreads, Italian meatballs
  $10 per person
- **Dessert & Coffee**
  Chef’s selection of seasonal tasting-size desserts
  $10 per person

*Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.*
CHEF-ATTENDED STATIONS

The selected stations are based on a ninety-minute serving time and pricing is based per person. Stations are prepared on the full-guest guarantee. Chef attendant fee of $100 per station.

CARVING STATION

Prime Rib
accompanied with choice of two side dishes
$26 per person

Tenderloin
accompanied with choice of two side dishes
$26 per person

Pork Loin
accompanied with choice of two side dishes
$26 per person

GOURMET SLIDER STATION

Roasted Tenderloin
Caprese
Lobster Salad
$20 per person

PASTA STATION  host selection of two

Shrimp Scampi
Tenderloin Stroganoff
Lobster Fra Diavlo
Wild Mushroom Ravioli
Chicken Piccatta
$20 per person

CHEF’S SEAFOOD BAR

Maine Lobster
Lump Crab Meat
Shrimp Cocktail
Oysters
Iced Clams
served with housemade cocktail sauce, mustard aioli, and mignonette
$25 per person

HOT SEAFOOD

Baked Middleneck Clams Casino
Nueske’s Bacon-Wrapped Scallops
Oysters Rockefeller
Calamari Milano
$18 per person

SIDES

Corn Pudding
Mashed Potatoes
Hand-Cut Fries
Sautéed Mushrooms
Roasted Seasonal Vegetables
Asparagus with Hollandaise
Brussels Sprouts and Bacon Lardons
Green Beans
$6 per person

ENHANCEMENTS

SALADS
Classic Caesar Salad
The Coach Salad
Chopped Salad
Buratta and Beefsteak Tomato Salad
$5 per person

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.
WELCOME TOAST  5 oz pour
Tavistock Reserve Collection Prosecco
Veneto, Italy
$13 per glass

Veuve Clicquot Champagne
Brut, Yellow Label, Reims
$22 per glass

Dom Perignon Champagne
Épernay
$45 per glass

SEASONAL COCKTAILS

Passion Fruit 75 Cocktail
Hendrick’s Gin, Prosecco, passion fruit, lemon
$15 per drink

Strawberry Lime Champagne
strawberry, lime
$17 per drink

Pineapple Cosmo
Tito’s Handmade Vodka, St-Germain liqueur, rosé water, pineapple juice
$12 per drink

Maple Old Fashioned
Ron Zacapa 23, Carpano Antica, Vermont maple syrup, orange bitters
$14 per drink

CONSUMPTION BAR

Coach Grill is proud to offer a premium 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.

BOTTLED WINE SERVICE

You may pre-select bottled wine for your event or we will 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. Pricing does not include gratuity, tax, and administrative fees.
READY TO BOOK?

Contact the Boston Sales Team today.

EMAIL
BostonEvents@TavistockRestaurants.com

PHONE & FAX
(617) 425 - 5206

WEBSITE
CoachGrill.com

ADDRESS
55 Boston Post Road, Wayland, MA 01778