

Coach Grill®



TRC

TAVISTOCK
RESTAURANT
COLLECTION

Coach Grill is part of the Tavistock Restaurant Collection family.
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CONTACT OUR SALES TEAM

waylandsales@coachgrillrestaurant.com

(774) 272 - 6317

PRE-EVENT PLATTERS

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BRUNCH

4

BOSTON POST LUNCH

5

WAYLAND LUNCH

6

LAKE COCHITUATE DINNER

7

RED COACH DINNER

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MAINSTONE FARM DINNER

9

COCKTAIL RECEPTION

10 – 11

BEVERAGE SERVICE

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CONTACT

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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.

| | 10 guests | 25 guests |
|-------------------------------------------------------------------|-----------|-----------|
| LIGHTER FARE | | |
| Seasonal Fruit | \$40 | \$100 |
| Vegetable Crudit  | \$40 | \$100 |
| Caprese Canap s | \$45 | \$110 |
| Cheese Selection | \$40 | \$100 |
| Fig Baked Brie toasted baguette | \$50 | \$125 |
| Hummus Platter pita, veggies | \$45 | \$90 |
| Charcuterie | \$90 | \$225 |
| SAVORY | | |
| Crusted Sirloin Crostini | \$60 | \$150 |
| Lamb Chop Lollipops | \$85 | \$210 |
| Chicken Satay | \$50 | \$125 |
| Filet Mignon Sliders | \$80 | \$200 |
| Chicken Wonton | \$40 | \$100 |
| Fried Goat Cheese | \$40 | \$100 |
| SEAFOOD | | |
| Ahi Tuna Cucumber Canap s | \$40 | \$100 |
| Mini Crab Cakes | \$90 | \$225 |
| Shrimp Cocktail | \$90 | \$225 |
| Crab-Stuffed Mushrooms | \$60 | \$150 |
| Bacon-Wrapped Scallops | \$70 | \$160 |
| Clams Casino | \$60 | \$150 |
| Oysters Rockefeller | \$60 | \$150 |
| Fresh Iced Oysters | \$60 | \$150 |
| Smoked Salmon | \$95 | \$225 |
| SWEETS | | |
| Coach Grill Desserts A variety of mini signature selections | \$50 | \$125 |
| Housemade Mini Muffins & Breads | \$40 | \$100 |

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.



\$35 PER PERSON

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

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

\$.Pellegrino sparkling water

Acqua Panna still water

\$7.50 per bottle



\$35 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.

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



\$55 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

ENHANCEMENTS

DESSERT *served individually*

Chef's Dessert Trio

samplings of Coach Grill's signature desserts

\$8 per person

BOTTLED WATER SERVICE

\$.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.*

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

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

\$.Pellegrino sparkling water
Acqua Panna still water

\$7.50 per bottle



\$100 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

FOR THE TABLE

Lobster Truffle Macaroni & Cheese

\$12 per person

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

~~SHRIMP MIX~~ 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



\$125 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

FOR THE TABLE

Lobster Truffle Macaroni & Cheese

\$12 per person

STARTER *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

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

\$.Pellegrino sparkling water

Acqua Panna still water

\$7.50 per bottle



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 Minature 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.



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.

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 Piccata
\$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 | Roasted Seasonal Vegetables |
| Mashed Potatoes | Asparagus with Hollandaise |
| Hand-Cut Fries | Brussels Sprouts and Bacon Lardons |
| Sautéed Mushrooms | Green Beans |
| <i>\$6 per person</i> | |

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Coach Grill



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.

E MAIL

waylandsales@coachgrillrestaurant.com

PHON E & FAX

(774) 272 - 6317

WEBSITE

CoachGrill.com

ADDRESS

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