

# Coach Grill®

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## *Group Dining Menu*

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# Event Platters

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.

Seasonal Fruit .....	40
Vegetable Crudit� .....	45
Cheese Selection .....	65
Charcuterie & Cheese .....	90
Deviled Eggs .....	45
Bruschetta Crostini .....	55
Crusted Sirloin Crostini .....	85
Chicken Satay .....	50
Filet Mignon Sliders .....	80
Chicken Wonton .....	50
Bluefin Tuna Cucumber Canap�s .....	60
Mini Crab Cakes .....	100
Colossal Shrimp Cocktail .....	120
Crab-Stuffed Mushrooms .....	70
Bacon-Wrapped Scallops .....	70
Oysters Rockefeller .....	80
Oysters on the Half Shell .....	70
Smoked Salmon & Bagels .....	95

## SWEETS

Mini Signature Dessert Selections .....	55
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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.

## **STARTER** *guest selection of two*

**Fresh Fruit** seasonal fruit, honey yogurt

**Blueberry Muffin** sliced and grilled, vanilla bean sabayon

**New England Clam Chowder**

**French Onion Soup Au Gratin**

## **BREAD SERVICE**

**Sweet Cinnamon Bread**

## **ENTRÉE** *host selection of four*

**Traditional Benedict** canadian bacon, truffle hollandaise, home fries

**Maryland Crab Cake Benedict** hollandaise, home fries

**Crème Brûlée French Toast** vanilla sabayon

**Blueberry Pancakes** vermont butter, maple syrup

**Prime Rib Hash** two poached eggs, béarnaise

**Steak & Eggs** 8 oz ny strip, eggs any style, home fries, toast

**Burrata & Avocado Toast** pickled red onion, arugula, 7-grain toast

**Maine Lobster BLT** open-faced, burrata, avocado, tomato, nueske's bacon, grilled whole grain

**Chicken Caesar Salad** romaine, parmesan croutons

**Prime Burger** nueske's bacon, onion jam, aged cheddar

**Abe & Louie's Filet Club** beef tenderloin, arugula, tomato, bacon, mayo, grilled challah

## **COFFEE, TEA, & ICED TEA**

## **ENHANCEMENTS**

### **SIDES FOR THE TABLE** *choice of one*

Home fries, Sausage, or Bacon

*6 per person, one serving per person*

### **DESSERT**

Trio of Mini Signature Dessert Selections *8 per person*

### **BOTTLED WATER SERVICE**

S. Pellegrino sparkling water *8 per bottle*

Acqua Panna still water *8 per bottle*

Juice & Soft Drinks *6 per person*

### **\$45 PER PERSON**

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

### **TWO-HOUR BRUNCH SPECIALTY BAR PACKAGE**

Mimosas, Bloody Marys,  
Soft Drinks & Juice

*30 per person, 15 per additional hour*



# Wayland Lunch

Available daily 11 AM - 3 PM

## STARTER

New England Clam Chowder

French Onion Soup Au Gratin

Caesar Salad romaine, parmesan croutons

## BREAD SERVICE

Peasant Loaf

## ENTRÉE *guest selection of*

Steak Frites 10 oz skirt steak, herb butter, hand-cut fries

Chicken Piccata lemon-caper sauce, fingerling potatoes

Grilled Nova Scotia Salmon asparagus, hollandaise sauce

Crab-Crusted Haddock truffle whipped potatoes, spinach, tomato, lobster sauce

Forest Mushroom Risotto green asparagus, pecorino romano

## COFFEE, TEA, & ICED TEA

## ENHANCEMENTS

### DESSERT *served individually*

Trio of Mini Signature Dessert Selections

*8 per person*

### BOTTLED WATER SERVICE

Pellegrino sparkling water *8 per bottle*

Acqua Panna still water *8 per bottle*

### \$55 PER PERSON

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

# Lake Cochituate Dinner

## **SALAD** *host selection of two*

**Caesar Salad** romaine, parmesan croutons  
**Iceberg Wedge** bacon lardons, red onion, tomato, blue cheese

## **BREAD SERVICE**

Peasant Loaf

## **ENTRÉE** *guest selection of*

**Filet Mignon**

**Kurobuta Pork Chop** cipollini onion, apple, balsamic

**Maryland Jumbo Lump Crab Cake** warm red cabbage, butternut squash, maple-vinaigrette

**Slow Baked Beets** goat cheese, pecans, watercress, citrus, red wine vinaigrette

**Chopped Salad** bacon, blue cheese, tomato, radish, black olive, red onion, dijon vinaigrette

**Grilled Nova Scotia Salmon** hollandaise sauce

**Herb Roasted Chicken** chicken jus

**Forest Mushroom Risotto** green asparagus, pecorino romano

## **SIDES FOR THE TABLE**

asparagus | creamed spinach | brussels sprouts | whipped potatoes | corn pudding  
hand cut fries | sauteed mushrooms | green beans | broccolini

## **DESSERT** *served individually*

Trio of Mini Signature Dessert Selections

## **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 canapés | sirloin crostini

crabmeat-stuffed mushrooms

bacon-wrapped scallops | chicken wontons

bruschetta crostini

*\$25 per person, per 30 minutes*

### **SEAFOOD TOWER**

Maine lobster, lump crab meat,  
shrimp cocktail, oysters, clams,  
assortment of dipping sauces

*half 75 | Full 150*

### **FOR THE TABLE**

Lobster Truffle Macaroni & Cheese

*\$12 per person*

### **BOTTLED WATER SERVICE**

Pellegrino sparkling water *8 per bottle*

Acqua Panna still water *8 per bottle*

## **\$90 PER PERSON**

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

# Red Coach Dinner

## **STARTER** *served for the table, host selection of two*

sirloin crostini | bruschetta crostini | crabmeat-stuffed mushrooms  
bacon-wrapped scallops | ahi tuna canopies

## **SALAD** *host selection of two*

**Iceberg Wedge** bacon lardons, red onion, tomato, blue cheese

**Slow Baked Beets** goat cheese, pecans, watercress, citrus, red wine vinaigrette

**Caesar Salad** romaine, parmesan croutons

**Chopped Salad** bacon, blue cheese, tomato, radish, black olive, red onion, dijon vinaigrette

## **BREAD SERVICE**

Peasant Loaf

## **ENTRÉE** *host selection of five*

**Filet Mignon** 8 oz

**Slow Roasted Prime Rib** 18 oz, horseradish cream

**Kurobuta Pork Chop** cipollini onion, apple, balsamic

**Red Wine Braised Beef Short Ribs**

**Seared Bluefin Tuna** puttanesca sauce

**Grilled Nova Scotia Salmon** hollandaise sauce

**Crab Crusted Haddock** lobster sauce

**Herb Roasted Chicken** chicken jus

**Forest Mushroom Risotto** green asparagus, pecorino romano

## **SIDES FOR THE TABLE** *host selection of three*

asparagus | creamed spinach | brussels sprouts | whipped potatoes | corn pudding  
hand cut fries | sauteed mushrooms | green beans | broccolini

## **DESSERT** *served individually*

Trio of Mini Signature Dessert Selections

## **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 canapés | sirloin crostini  
crabmeat-stuffed mushrooms  
bacon-wrapped scallops | chicken wontons  
bruschetta crostini

*\$25 per person, per 30 minutes*

### **SEAFOOD TOWER**

Maine lobster, lump crab meat,  
shrimp cocktail, oysters, clams,  
assortment of dipping sauces  
*half 75 | Full 150*

### **FOR THE TABLE**

Lobster Truffle Macaroni & Cheese  
*\$12 per person*

### **BOTTLED WATER SERVICE**

Pellegrino sparkling water 8 per bottle  
Acqua Panna still water 8 per bottle

### **\$100 PER PERSON**

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

# Mainstone Farm Dinner

## **STARTER** *host selection of two; served individually*

**Shrimp Cocktail**

**Roasted Bone Marrow** short rib marmalade

**Deviled Eggs** celery root remoulade, paprika

## **SALAD** *host selection of two*

**Caesar Salad** romaine, parmesan croutons

**Iceberg Wedge** bacon lardons, red onion, tomato, blue cheese

## **BREAD SERVICE**

**Peasant Loaf**

## **ENTRÉE** *host selection of five*

**New York Strip** 14 oz

**Slow Roasted Prime Rib** 18 oz, horseradish cream

**Red Wine Braised Beef Short Ribs**

**Kurobuto Pork Chop** cipollini onion, apple, balsamic

**Sea Bass Almondine** lemon-brown butter

**Neuske's Bacon Wrapped Scallops** parsnip purée, maple-apple mustard

**Bluefin Tuna Carpaccio** truffle aioli, spinach, marinated artichokes, country bread croutons

**Chopped Salad** bacon, blue cheese, tomato, radish, black olive, red onion, dijon vinaigrette

**Slow Baked Beets** goat cheese, pecans, watercress, citrus, red wine vinaigrette

**Pan-Roasted Duck Breast** vin cotto

**Crab Crusted Haddock** lobster sauce

**Herb Roasted Chicken** chicken jus

**Forest Mushroom Risotto** green asparagus, pecorino romano

**Surf & Turf** 8 oz filet mignon, lobster  
*+6 per person*

**SIDES FOR THE TABLE** *host selection of three*  
asparagus | creamed spinach | brussels sprouts  
whipped potatoes | corn pudding  
hand cut fries | sauteed mushrooms  
green beans | broccolini

## **DESSERT** *served individually*

Trio of Mini Signature Dessert Selections

## **COFFEE, TEA, & ICED TEA**

### **\$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 canapés | sirloin crostini  
crabmeat-stuffed mushrooms  
bacon-wrapped scallops | chicken wontons  
bruschetta crostini  
*\$25 per person, per 30 minutes*

### **SEAFOOD TOWER**

Maine lobster, lump crab meat,  
shrimp cocktail, oysters, clams  
assortment of dipping sauces  
*half 75 | Full 150*

### **FOR THE TABLE**

Lobster Truffle Macaroni & Cheese  
*\$12 per person*

### **BOTTLED WATER SERVICE**

Pellegrino sparkling water *8 per bottle*  
Acqua Panna still water *8 per bottle*

# Cocktail Reception

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*Guest selection of the following items passed for a specific period of time.*

## **BUTLER-PASSED HORS D'OEUVRES**

Bruschetta Crostini

Sirloin Crostini

Filet Mignon Sliders

Chicken Satay

Chicken Wontons

Nueske's Bacon-Wrapped Scallops

Maryland Mini Crab Cakes

Littleneck Clams Casino

Crabmeat-Stuffed Mushrooms

Tuna Canapés

Deviled Eggs

## **30 MINUTES PASSED**

Host Selection Of Three *30 per person*

Host Selection Of Five *50 per person*

Host Selection Of Six *70 per person*

## **60 MINUTES PASSED**

Host Selection Of Three *40 per person*

Host Selection Of Five *60 per person*

Host Selection Of Six *80 per person*

*Additional 30 minutes for 10 per person*

# *Lunch Reception Service* available 11am - 4pm

Coach Grill presents the following reception menu offered for groups of 30 or more.  
The offerings are prepared on the full guest guarantee.

## **STATION ONE** *host selection of two*

**Iceberg Wedge** bacon lardons, red onion, tomato, blue cheese

**Chopped Salad** bacon, blue cheese, tomato, radish, black olive, red onion, dijon vinaigrette

**Slow Baked Beets** goat cheese, pecans, watercress, citrus, red wine vinaigrette

**Caesar Salad** romaine, parmesan croutons

## **STATION TWO** *host selection of two*

**Grilled Nova Scotia Salmon** hollandaise sauce

**Chicken Piccata** lemon-caper sauce

**Kurobuta Pork Loin** cipollini onion, apple, balsamic

**Forest Mushroom Risotto** asparagus, pecorino romano

**Red Wine Braised Short Rib**

**Crab Crusted Haddock** lobster sauce

**Pan Roasted Bavette Steak**

## **STATION THREE** *host selection of two*

**Asparagus**

**Creamed Spinach**

**Brussel Sprouts**

**Whipped Potatoes**

**Corn Pudding**

**Hand Cut Fries**

**Sauteed Mushrooms**

**Green Beans**

**Broccolini**

ADD ON: Baked Potato Bar +14 per person

## **STATION 4**

**Trio of Mini Signature Dessert Selections**

### **\$60 PER PERSON**

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



# Dinner Reception Service 4PM - close

Coach Grill presents the following reception menu offered for groups of 30 or more. The offerings are prepared on the full guest guarantee.

## PASSED HORS D'OEUVRES

host selection of three from cocktail reception menu passed for 30 minutes

### STATION ONE *host selection of two*

**Iceberg Wedge** bacon lardons, red onion, tomato, blue cheese

**Chopped Salad** bacon, blue cheese, tomato, radish, black olive, red onion, dijon vinaigrette

**Slow Baked Beets** goat cheese, pecans, watercress, citrus, red wine vinaigrette

**Caesar Salad** romaine, parmesan croutons

### STATION TWO *host selection of two*

**Filet Mignon**

**Boneless Ribeye**

**Slow Roasted Prime Rib** horseradish cream

**New York Strip**

**Kurobuta Pork Chop** cipollini onion, apple, balsamic

**Pan Roasted Half Chicken** chicken jus

**Forest Mushroom Risotto** asparagus, pecorino romano

**Red Wine Braised Short Rib**

**Crab Crusted Haddock** lobster sauce

**Grilled Nova Scotia Salmon** hollandaise sauce

**Seared Bluefin Tuna** puttanesca sauce

### STATION THREE *selection of two*

**Asparagus**

**Creamed Spinach**

**Brussels Sprouts**

**Whipped Potatoes**

**Corn Pudding**

**Hand Cut Fries**

**Sauteed Mushrooms**

**Green Beans**

**Broccolini**

#### **\$120 PER PERSON**

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

ADD ON: Baked Potato Bar +14 per person

### STATION FOUR

**Trio of Mini Signature Dessert Selections**

# Beverage Service

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## WELCOME TOAST

**Prosecco** Tavistock Reserve, Veneto 14

**Rosé** Prosecco Lunetta, Extra Dry, Veneto 187ml split 15

**Crémant de Loire** Domaine Arnaud Lambert, Brézé 16

**Champagne Drappier**, Carte d'Or, NV 32

## CLASSIC COCKTAIL 17 each

**Negroni** gin, campari, vermouth

**Clover Club** vodka, raspberry, lemon

**Daiquiri** rum, lime, served up

**Manhattan** rye, vermouth, bitters

**Margarita** tequila, agave, lime

**Bramble** gin, blackberry, lime

**Martini** vodka or gin

**Old Fashioned** bourbon, bitters

**Rusty Nail** scotch, drambuie



## ONE-HOUR HOSTED BAR COCKTAIL RECEPTION

Includes wine by the glass, draft and 12 oz. bottle beer, premium spirits, classic cocktails

*42 per person*

## 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.*

# Coach Grill

*Ready To Book?*

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**CONTACT THE EVENTS SALES TEAM TODAY**

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COACH GRILL | EST. 2005

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