

Coach Grill®

Group Dining Menu

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Event Displays

Our event displays are perfect for your upcoming reception or party.

	HALF PLATTERS <i>serves 10 guests</i>	FULL PLATTERS <i>serves 25 guests</i>
Seasonal Fruit	50	95
Vegetable Crudité	45	85
Cheese Board	65	120
artisan cheeses, herbed honey, grilled bread		
Charcuterie & Cheese.....	90	170
assortment of cured meats, artisan cheeses, fig jam, assorted breads & crackers		
Deviled Eggs.....	45	85
Bruschetta Crostini.....	55	100
Sirloin Crostini.....	85	160
Chicken Satay.....	50	95
Filet Mignon Sliders.....	85	155
Tuna Cucumber Canapés.....	60	110
Mini Crab Cakes	100	160
Colossal Shrimp Cocktail.....	120	180
Stuffed Mushrooms		
<i>vegetable</i>	50	95
<i>crab</i>	80	155
Bacon-Wrapped Scallops.....	75	145
Oysters Rockefeller	80	150
Oysters.....	70	130
Lamb Lollipops.....	110	190
Tomato & Mozzarella Skewers.....	50	95
Fig & Goat Cheese Crostini.....	55	100
 SWEETS		
Chef's Seasonal Desserts.....	55	100

CATERING

Our event displays aren't just for the restaurant—bring the experience to your home or office with our catering options. Let us handle the details while you enjoy the occasion!

Pricing does not include gratuity, tax or administrative fees.

Boylston Brunch

\$45 PER PERSON

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

APPETIZERS *host selection of two*

Fresh Fruit seasonal selection, mint

New England Clam Chowder fresh clams, bacon, potatoes, thyme

Yogurt & Berries

Mixed Green Salad cucumber, tomato, vinaigrette

Tomato Bisque crème fraîche

ENTRÉES *host selection of four*

Blueberry Pancakes vermont maple syrup

Prime Rib Hash two poached eggs, béarnaise

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

Chicken Caesar Salad romaine, parmesan croutons

Prime Burger bacon, onion jam, aged cheddar, hand-cut fries

Three Eggs Any Style home fries, choice of ham | bacon | sausage, choice of toast | english muffin

Smoked Salmon bagel, chive cream cheese, capers, lettuce, tomato, red onion

COFFEE | TEA

ENHANCEMENTS

SIDES FOR THE TABLE *6 per person, per item*

home fries, bacon, chicken sausage, pork sausage

SWEETS

Beignets warm caramelized apple chutney *14 per basket*

Chocolate Banana Bread *12 per basket*

BEVERAGES

Bloody Mary vodka, tomato mix *14 per drink*

Mimosa bubbles, orange juice *14 per drink*

Irish Coffee whiskey, coffee, cream *14 per drink*

Espresso Martini stoli vanil vodka, baileys irish cream, kahlúa, espresso *17 per drink*

STEAK *+42 per order*

Boneless Ribeye 16 oz | New York Strip 12oz | Filet Mignon 8 oz

Newbury Brunch

\$52 PER PERSON

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

APPETIZERS *host selection of three*

Fresh Fruit seasonal selection, mint

New England Clam Chowder fresh clams, bacon, potatoes, thyme

Mixed Green Salad cucumber, tomato, vinaigrette

Yogurt & Berries

Tomato Bisque crème fraîche

Tarte Flambée goat cheese, caramelized onion, frisée

Tuna Tartare marinated artichokes, spinach, truffle aioli, kettle chips

ENTREES *host selection of five*

Benedicts hollandaise, home fries

*traditional canadian bacon

*maryland crab cake *+5 per person*

*lobster *+ 8 per person*

Crème Brûlée French Toast vanilla sabayon

Prime Rib Hash two poached eggs, béarnaise

Chicken Caesar Salad romaine, parmesan croutons

Coach Grill Prime Burger bacon, onion jam, aged cheddar

Smoked Salmon bagel, chive cream cheese, capers, lettuce, tomato, red onion

Croque Madame* grilled ham, gruyère, béchamel, sunny-side up egg

Mushroom Risotto spinach, parmesan

Chicken Piccata linguini, lemon-caper sauce

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

COFFEE | TEA

ENHANCEMENTS

SIDES FOR THE TABLE *6 per person, per item*

home fries, bacon, chicken sausage, pork sausage

SWEETS

Beignets warm caramelized apple chutney *14 per basket*

Chocolate Banana Bread *12 per basket*

BEVERAGES

Bloody Mary vodka, tomato mix *14 per drink*

Mimosa bubbles, orange juice *14 per drink*

Irish Coffee whiskey, coffee, cream *14 per drink*

Espresso Martini stoli vanilla vodka, baileys irish cream, kahlúa, espresso *18 per drink*

STEAK *+42 per order*

Boneless Ribeye 16 oz | New York Strip 12oz | Filet Mignon 8 oz

Fenway Brunch

\$60 PER PERSON

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

APPETIZERS *host selection of four*

New England Clam Chowder fresh clams, bacon, potatoes, thyme

Caesar Salad romaine, parmesan croutons

Fresh Fruit seasonal selection, mint

Tomato Bisque crème fraîche

Mixed Green Salad cucumber, tomato, vinaigrette

Baby Spinach & Frisée goat cheese, portobello, roasted peppers, champagne vinaigrette

Tuna Tartare marinated artichokes, spinach, truffle aioli, kettle chips

Tarte Flambee goat cheese, caramelized onion, frisée

ENTRÉES *host selection of six*

Benedicts hollandaise, home fries

*traditional canadian bacon

*maryland crab cake

*lobster

Crème Brûlée French Toast vanilla sabayon

Steak & Eggs 8 oz. new york strip, home fries, whole grain toast

Prime Rib Hash two poached eggs, béarnaise

Kurobuta Pork Chop cipollini onion, apple, balsamic

Pappardelle Pasta braised lamb, parmesan, lamb jus

Chicken Piccata linguini, lemon-caper sauce

Grilled Nova Scotia Salmon asparagus, hollandaise sauce

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

Mushroom Risotto spinach, parmesan

Maine Lobster BLT open-faced, avocado, whole grain toast, hand-cut fries

Abe & Louie's Filet Club* beef tenderloin, arugula, tomato, bacon, mayo, challah bread, hand-cut fries

COFFEE | TEA

ENHANCEMENTS

SIDES FOR THE TABLE *6 per person, per item*

home fries, bacon, chicken sausage, pork sausage

SWEETS

Beignets warm caramelized apple chutney *14 per basket*

Chocolate Banana Bread *12 per basket*

BEVERAGES

Bloody Mary vodka, tomato mix *14 per drink*

Mimosa bubbles, orange juice *14 per drink*

Irish Coffee whiskey, coffee, cream *14 per drink*

Espresso Martini stoli vanil vodka, baileys irish cream, kahlúa, espresso *17 per drink*

STEAK *+42 per order*

Boneless Ribeye 16 oz | New York Strip 12oz | Filet Mignon 8 oz

Weston Dinner

\$89 PER PERSON

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

BREAD SERVICE

Coach Grill's baked bread with local cultured butter

APPETIZERS *host selection of two*

Caesar Salad romaine, parmesan croutons

Mixed Green Salad cucumber, tomato, vinaigrette

Tomato Bisque crème fraîche

New England Clam Chowder fresh clams, bacon, potatoes, thyme

ENTRÉES *host selection of three*

Filet Mignon 8 oz

Kurobuta Pork Chop cipollini onion, apple, balsamic

Grilled Nova Scotia Salmon hollandaise sauce

Crab-Crusted Haddock lobster sauce

Herb Roasted Chicken chicken jus

Mushroom Risotto spinach, parmesan

SIDES FOR THE TABLE *host selection of three*

asparagus | creamed spinach | brussels sprouts | whipped potatoes | corn pudding

hand cut fries | sautéed mushrooms | green beans | broccoli | mac & cheese *add lobster +12 per person*

DESSERT *served individually*

Abe & Louie's Chocolate Cake chocolate ganache

Crème Brûlée fresh berries

Ice Cream or Sorbet of the Day

Butterscotch Bread Pudding butterscotch sauce, vanilla ice cream

COFFEE | TEA

ENHANCEMENTS

COCKTAIL RECEPTION *30 per person*

three selections of passed hors d'oeuvres from our reception menu served served for thirty minutes

SEAFOOD TOWER *half 75 | Full 140*

maine lobster, lump crab meat, shrimp cocktail, oysters, clams, assortment of dipping sauce

Sudbury Dinner

\$95 PER PERSON

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

BREAD SERVICE

Coach Grill's baked bread with local cultured butter

APPETIZERS *host selection of three*

Baby Spinach & Frisée goat cheese, portobello, roasted peppers, champagne vinaigrette

Caesar Salad* romaine, parmesan croutons

New England Clam Chowder fresh clams, bacon, potatoes, thyme

Tomato Bisque crème fraîche

Tuna Tartare* marinated artichokes, spinach, truffle aioli, kettle chips

Thick Cut Bacon blue cheese, grain mustard, pepper relish

Tarte Flambée goat cheese, caramelized onion, frisée

ENTRÉES *host selection of four*

Filet Mignon 8 oz

Slow Roasted Prime Rib 18 oz, horseradish cream

Kurobuta Pork Chop cipollini onion, apple, balsamic

Bluefin Tuna crab sticky rice, scallion-ginger sauce

Grilled Nova Scotia Salmon hollandaise sauce

Crab Crusted Haddock lobster sauce

Herb Roasted Chicken chicken jus

Mushroom Risotto spinach, parmesan

Pappardelle Pasta braised lamb, parmesan, lamb jus

SIDES FOR THE TABLE *host selection of three*

asparagus | creamed spinach | brussels sprouts | whipped potatoes | corn pudding

hand cut fries | sauteed mushrooms | green beans | broccoli | mac & cheese *add lobster +12 per person*

DESSERT *served individually*

Abe & Louie's Chocolate Cake chocolate ganache

Crème Brûlée fresh berries

Ice Cream or Sorbet of the Day

Butterscotch Bread Pudding butterscotch sauce, vanilla ice cream

COFFEE | TEA

ENHANCEMENTS

COCKTAIL RECEPTION *30 per person*

three selections of passed hors d'oeuvres from our reception menu served for thirty minutes

SEAFOOD TOWER *half 75 | Full 140*

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

Wellesley Dinner

\$105 PER PERSON
Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

BREAD SERVICE

Coach Grill's baked bread with local cultured butter

APPETIZERS *host selection of four*

Colossal Shrimp Cocktail

Bacon-Wrapped Scallops grain mustard glaze

Tuna Tartare* marinated artichokes, spinach, truffle aioli, kettle chips

New England Clam Chowder fresh clams, bacon, potatoes, thyme

Tomato Bisque crème fraîche

Tarte Flambée goat cheese, caramelized onion, frisée

Baby Spinach & Frisée goat cheese, portobello, roasted peppers, champagne vinaigrette

Iceberg Wedge crisp bacon, red onion, tomato, blue cheese

ENTRÉES *host selection of five*

New York Strip 14 oz

Slow Roasted Prime Rib 18 oz, horseradish cream

Kurobuta Pork Chop cipollini onion, apple, balsamic

Crab Crusted Haddock lobster sauce

Herb Roasted Chicken chicken jus

Mushroom Risotto spinach, parmesan

Pappardelle Pasta braised lamb, parmesan, lamb jus

Chilean Sea Bass puttanesca sauce

Lobster Ravioli tomato, basil, lobster cream sauce

Filet Mignon 8 oz

Grilled Nova Scotia Salmon* asparagus, hollandaise sauce

SIDES FOR THE TABLE *host selection of three*

asparagus | creamed spinach | brussels sprouts | whipped potatoes | corn pudding

hand cut fries | sauteed mushrooms | green beans | broccoli | mac & cheese *add lobster +12 per person*

DESSERT *guest selection of*

Abe & Louie's Chocolate Cake chocolate ganache

Crème Brûlée fresh berries

Ice Cream or Sorbet of the Day

Butterscotch Bread Pudding butterscotch sauce, vanilla ice cream

COFFEE | TEA

ENHANCEMENTS

COCKTAIL RECEPTION *30 per person*

three selections of passed hors d'oeuvres from our reception menu served for thirty minutes

SEAFOOD TOWER *half 75 | Full 140*

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

Wayland Dinner

\$125 PER PERSON

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

BREAD SERVICE

Coach Grill's baked bread with local cultured butter

SALADS *host selection of two*

Caesar romaine, parmesan croutons

Mixed Greens cucumber, tomato, vinaigrette

Spinach and Frisée goat cheese, portobello, roasted peppers, champagne vinaigrette

Beefsteak Tomato & Burrata basil pesto

APPETIZERS *host selection of three*

Colossal Shrimp Cocktail

Bacon-Wrapped Scallops grain mustard glaze

Tuna Tartare* marinated artichokes, spinach, truffle aioli, kettle chips

New England Clam Chowder fresh clams, bacon, potatoes, thyme

Wagyu Beef Carpaccio arugula, parmesan, crispy capers, egg

Maryland Jumbo Lump Crab Cake sweet thai chili cucumber, remoulade

Tarte Flambée goat cheese, caramelized onion, frisée

Tomato Bisque crème fraîche

ENTRÉES *host selection of five*

Boneless Ribeye

Filet 8oz

+ lobster tail 21 | jumbo lump crab 16 | colossal shrimp 12

Slow Roasted Prime Rib 18 oz, horseradish cream

Chilean Sea Bass puttanesca sauce

Crab Crusted Haddock lobster sauce

Mushroom Risotto spinach, parmesan

Lobster Ravioli tomato, basil, lobster cream sauce

Rack of Lamb

New York Strip 14 oz

Kurobuta Pork Chop cipollini onion, apple, balsamic

Pappardelle Pasta braised lamb, parmesan, lamb jus

Herb Roasted Chicken chicken jus

SIDES FOR THE TABLE *host selection of three*

asparagus | creamed spinach | brussels sprouts whipped potatoes | corn pudding | hand cut fries | sauteed mushrooms | green beans | broccoli | mac & cheese *add lobster +12 per person*

DESSERT *served individually*

Crème Brulée fresh berries

Abe & Louie's Chocolate Cake chocolate ganache

Ice Cream or Sorbet of the Day

Berries & Cream mixed berries, whipped cream, chocolate shavings

Butterscotch Bread Pudding butterscotch sauce, vanilla ice cream

ENHANCEMENTS

COCKTAIL RECEPTION 30 per person

three selections of passed hors d'oeuvres from our reception menu served for thirty minutes

SEAFOOD TOWER half 75 | Full 140

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

Cocktail Reception

BUTLER-PASSED HORS D'OEUVRES

Bruschetta Crostini

Filet Mignon Sliders

Chicken Satay

Bacon-Wrapped Scallops

Mini Crab Cakes

Stuffed Mushrooms

Vegetable

Crab *+\$6 per person*

Tuna Cucumber Canapés

Deviled Eggs

Fig & Goat Cheese Crostini

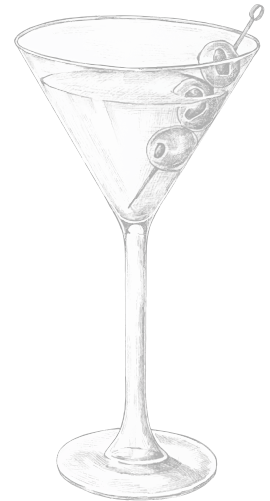
Tomato & Mozzarella Skewers

Arancini

Sirloin Crostini

Littleneck Clams Casino

Lamb Lollipops



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

Award Winning Wine

Explore a range of expertly selected wine packages or create a custom curation that best suits your event. Our team is here to make pairing wine with your occasion effortless and memorable.

SILVER 25 per person for 2 hours; +10 per person for each additional hour

BUBBLES

Kila organic cava

WHITES *host choice of two*

Tavistock Pinot Grigio

Tavistock Chardonnay

Tavistock Sauvignon Blanc

Foral Alvarinho, Albariño

ROSÉ

Peyrassol la croix, Provence

REDS *host choice of two*

Tavistock, Bacarre, Red Blend

Charles Smith, Boom Boom, Syrah

L'Ecole No. 41, Merlot

Argiano Non Confunditur, Tuscan Blend

GOLD 35 per person for 2 hours; +15 per person for each additional hour

BUBBLES

Bailly-Lapierre, Brut Reserve, Cremant de Bourgogne

WHITES *host choice of two*

J.J. Vincent Marie-Antoinette, Pouilly-Fuisse

Craggy Range, New Zealand, Sauvignon Blanc

Grgich Hills, Fume Blanc

Prinz Salm Two Princes, Riesling

Santa Margherita, Pinot Grigio

Sonoma Cutrer, Chardonnay

ROSÉ

Chateau d'Esclans, Whispering Angel

REDS *host choice of two*

Chateau Lyonnat, Bordeaux

Pio Cesare Barbera, d'Alba

La Crema, Sonoma Coast, Pinot Noir

Bedrock, Zinfandel

Cain Cuvee, Bordeaux Blend

DAOU, Cabernet Sauvignon

CURATED Select your preferred wines or let our knowledgeable team guide you with recommendations from our Wine Spectator-awarded list. Below is a small sampling of brands we love.

WHITES

Moët & Chandon

Dom Perignon

Veuve Clicquot, Champagne

Cakebread, Chardonnay

Far Niente, Chardonnay

Stag's Leap, 'Karia', Chardonnay

Sea Smoke, Chardonnay

Groth, Sauvignon Blanc

Cloudy Bay, Sauvignon Blanc

Romaine Reverdy, Sancerre

WHITES

Chateau Talbot, Bordeaux

Zenato Amarone

Damilano, Barolo

Marchese Antinori, Chianti Classico

Kosta Browne, Pinot Noir

Belle Glos, Pinot Noir

Cain Five, Meritage

Caymus, Cabernet Sauvignon

Silver Oak, Cabernet Sauvignon

Heitz, Cabernet Sauvignon

Beverage Service

ONE-HOUR OPEN BAR COCKTAIL RECEPTION

Includes wine by the glass, draft and 12 oz. bottle beer, premium spirits*, and Coach Grill's crafted cocktails.

42 per person

CONSUMPTION BAR

Coach Grill's 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 sommelier present the wine list to the host of your event for selection that evening.

zero-proof cocktails available

** Excludes top shelf spirits. All beverages must be purchased from Abe & Louie's. Pricing does not include gratuity, tax, and administrative fees. Items subject to change seasonally.*

Coach Grill

Ready To Book?

CONTACT THE EVENTS SALES TEAM TODAY

EMAIL

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PHONE

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WEBSITE

CoachGrill.com

ADDRESS

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INQUIRE NOW



OUR SISTER RESTAURANTS



COACH GRILL | EST. 2005