

# Coach Grill®

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## *Group Dining Menu*

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## **3. EVENT DISPLAYS**

**BRUNCH** | Saturday and Sunday 11am - 3pm

### **4. BOYLSTON BRUNCH**

### **5. NEWBURY BRUNCH**

### **6. FENWAY BRUNCH**

**DINNER** | Monday - Friday 4pm - close & Saturday - Sunday 3pm - close

### **7. WESTON DINNER**

### **8. SUDBURY DINNER**

### **9. WELLESLEY DINNER**

### **10. WAYLAND DINNER**

### **11. COCKTAIL RECEPTION**

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# Event Displays

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

## HALF PLATTERS

*serves 10 guests*

## FULL PLATTERS

*serves 25 guests*

Seasonal Fruit .....	
Vegetable Crudité .....	
Cheese Board .....	
artisan cheeses, herbed honey, grilled bread	
Charcuterie & Cheese .....	
assortment of cured meats, artisan cheeses, fig jam, assorted breads & crackers	
Deviled Eggs .....	
Bruschetta Crostini .....	
Sirloin Crostini .....	
Chicken Satay .....	
Filet Mignon Sliders .....	
Tuna Cucumber Canapés .....	
Mini Crab Cakes .....	
Colossal Shrimp Cocktail .....	
Stuffed Mushrooms	
<i>vegetable</i> .....	
<i>crab</i> .....	
Bacon-Wrapped Scallops .....	
Oysters Rockefeller .....	
Oysters .....	
Lamb Lollipops .....	
Tomato & Mozzarella Skewers .....	
Fig & Goat Cheese Crostini .....	

## SWEETS

Chef's Seasonal Desserts .....	
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## 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

## **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**

home fries, bacon, chicken sausage, pork sausage

### **SWEETS**

**Beignets** warm caramelized apple chutney

**Chocolate Banana Bread**

### **BEVERAGES**

**Bloody Mary** vodka, tomato mix

**Mimosa** bubbles, orange juice

**Irish Coffee** whiskey, coffee, cream

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

### **STEAK**

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



# Newbury Brunch

## 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

\*lobster

**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

home fries, bacon, chicken sausage, pork sausage

### SWEETS

**Beignets** warm caramelized apple chutney

**Chocolate Banana Bread**

### BEVERAGES

**Bloody Mary** vodka, tomato mix

**Mimosa** bubbles, orange juice

**Irish Coffee** whiskey, coffee, cream

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

### STEAK

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

# Feenway Brunch

## 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

home fries, bacon, chicken sausage, pork sausage

### SWEETS

**Beignets** warm caramelized apple chutney *14 per basket*

**Chocolate Banana Bread**

### 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

### STEAK

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

# Weston Dinner \_\_\_\_\_

## 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*

## 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

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

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### SEAFOOD TOWER

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

# Sudbury Dinner

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## 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

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### COCKTAIL RECEPTION

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

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### SEAFOOD TOWER

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

# Wellesley Dinner

## 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*

## 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

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

### SEAFOOD TOWER

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

# Wayland Dinner

## 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 | jumbo lump crab | colossal shrimp*

**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

## DESSERT *served individually*

**Crème Brûlée** 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

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

### SEAFOOD TOWER

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



# Cocktail Reception

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## BUTLER-PASSED HORS D'OEUVRES

Bruschetta Crostini

Filet Mignon Sliders

Chicken Satay

Bacon-Wrapped Scallops

Mini Crab Cakes

Stuffed Mushrooms

Vegetable

Crab

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

Host selection of five

Host selection of six

### 60 MINUTES PASSED

Host selection of three

Host selection of five

Host selection of six

# 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

### 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

### 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 Lyonnais, 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

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## **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.

## **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 Coach Grill. 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**

erica.gonzalez@coachgrillrestaurant.com

**PHONE**

(774) 272 - 6317

**WEBSITE**

CoachGrill.com

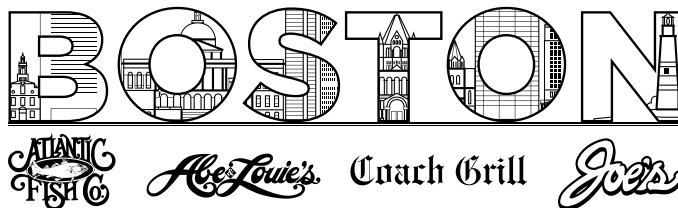
**ADDRESS**

55 Boston Post Road, Wayland, MA 01778

**INQUIRE NOW**



OUR SISTER RESTAURANTS



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