Coastal

CATERING AND EVENTS

1 hour passed
Each Appetizer $7.00 per person

- Grilled Cheese & Tomato Soup Shooters.
- Bacon-Wrapped Scallops
- Fried Chicken & Waffle Bites
- Deviled Eggs
- Sweet Potato Bites
- Watermelon, Feta and Mint Skewers
- Mac N Cheese Bites
- Proscuitto Wrapped Asparagus
- Cranberry Cream Cheese Tarts
- Bacon, Tomato, Avocado Crostinis
- Honey Garlic Chicken Skewers
- Smoked Salmon Cucumber Bites
- Bacon Wrapped Dates
- Sweet Potato Bites with Bacon & Avocado
- Goat Cheese Crostini with Marmalade and Pecans
- Cream Cheese Stuffed Bell Pepper Bites
- Seasonal Bruschetta
- Artichoke & Spinach Crostini
- Brie & Raspberry Tarts
- Spanakopita
- Breaded Coconut Shrimp
- Veggie Spring Roll
- Beef Kabob
- Melon Wrapped Prosciutto
- Tomato Mozzerella Skewer
- Beef Empanada
- Chicken Empanada
- Nashville Hot Chicken Bites
- Beef Kabob
- Dairy Free Sun-Dried Tomato and Basil Pinwheel
- Muffin Tin Meatloaf
- Bacon Wrapped Jalapeno Popper
- Mini Pizza Potato Skin

Hors D'oeuvre

$24.95 PER GUEST

Scrambled Eggs, Bacon & Sausage, choice of Pancakes or French Toast, Fresh Garden Salad, Penne

$26.95 PER GUEST

Fresh Garden Salad
Assorted Wraps
Macaroni Salad
Cole Slaw

$29.95 PER GUEST

Appetizer Brie With Raspberries In Phyllo
Crudite
Assorted Tea Sandwiches
Salad Bar with Grilled Chicken

$18 PER GUEST

Mimosa & Bloody Mary Bar 2 hours

Premium Buffet

Premier Plated/Buffet

Selection 1

Plated $74.95

Buffet $85.95

1 Display Station
3 Passed hors d'oeuvres, Salad,
Plated:3 entree choices with a side
Buffet:2 Entree Choice, 3 Sides
Complimentary Cake Cutting

Selection 2

Plated $84.95

Buffet $90.95

2 Display Stations
4 Passed hors d'oeuvres, Salad,
Plated:3 entree choices with a side
Buffet: 3 Entree Choice, 3 Sides
Complimentary Cake Cutting

Display Stations

Artisan Cheese
Vegetable Crudite
Charcuterie Board
Fresh Seasonal Fruit

Salads

Mixed Green Salad
Caesar Salad
Strawberry Vinaigrette

Side Choices

Roasted Red Bliss Potato,
Garlic Mashed Potato
Herb Roasted Fingerling
Green Beans

Glazed Baby Carrots
Roasted Root Vegetable
Herb Roasted Cauliflower
Roasted Beets

Mediterranean Chicken
Stuffed with sundried tomato, artichoke, spinach, and goat cheese, roasted red pepper cream sauce

Chicken Marsala
Fresh mushrooms, marsala wine sauce

Chicken Piccata
Capers, lemon butter sauce

Wild Mushroom Ravioli
Garlic herb alfredo

Butternut Squash Ravioli
Brown sugar sage cream, dried cranberries

Maple Glazed Pork Loin
Apple bourbon demi glaze

Eggplant Rollatini
Ricotta, mozzarella & parmesan filling, topped with marinara

Beef Tips
Steakhouse, honey garlic or teriyaki

Pan-Seared Salmon
Citrus- mango salsa

Baked Haddock
NE Style with cracker crumbs or seafood stuffed with cheese sauce

Seafood Casserole +$10
Haddock, scallops, shrimp and lobster w/creamy lemon-herb sauce with cracker crumb topping

Farfalle Pasta
Asparagus, spinach, sundried tomatoes, slow roasted heirloom tomatoes, aglio olio

Chicken Alfredo
Asparagus, spinach, sundried tomatoes, slow roasted heirloom tomatoes, aglio olio

Vegan & Vegetarian Options

Mushroom Napoleon

Pasta Primavera

Gluten Free Penne

Filet Mignon +20

Prime Rib +20
Au Jus, Horseradish Crema

Premier Entrees

Slider Bar

Choice of 3: Beef, Grilled Chicken or Crispy Chicken, Veggie

Pasta Bar

Penne & Linguini, Sauce choices meat, marinara, alfredo, cheese sauces, Toppings: mushrooms, bacon, broccoli, scallions, peppers, onions

Potato Bar

Baked and mashed with toppings bacon, scallions, sour cream, cheese

Add pulled pork or pulled chicken +5 pp

Mac & Cheese Bar

Mac & Cheese choice of 2 toppings bacon, pulled pork, pulled chicken, crispy chicken, mushrooms, broccoli,

Add shrimp + $5pp

Flatbreads

House made crust with choice of 3 toppings cheese, pulled pork, mac n cheese, bbq chicken, buffalo chicken, veggie, chicken bacon ranch

Pizza

House made crust with choice of 3 toppings cheese, pulled pork, mac n cheese, bbq chicken, buffalo chicken, veggie, chicken bacon ranch

Salad

Mixed Green or Romain Salad with croutons, bacon, cheese, onion, tomato, chicken, cucumber, dressings choice

Skewers

Chicken or Beef with onion, peppers

Premier Stations

Gourmet Hot Dog Station

Gourmet Hot Dogs with all the condiments, Sauerkraut and Cole Slaw

Slider Station

Hamburger and Cheeseburger Sliders with all the condiments, Lettuce and Tomato

Fritter Station

Pizza

House made crust with choice of 3 toppings cheese, pulled pork, mac n cheese, bbq chicken, buffalo chicken, veggie, chicken bacon ranch

Fast Food Station

Big Mac, Chik Fil A, McGriddles, Mc Nuggets, Churros

Brunch Boxes

Waffles, Eggs, Pancakes, Bacon/Sausage and Fruit

Premier Stations

Package Includes

Cups, Ice, Water Station

Specialty Cocktails

Meg's Lemonade: Lavender liquor, cucumber vodka, lemonade, club soda

Orange Pom-tini: Mandarin blossom vodka, pomegranate liquor, pomegranate juice, pineapple juice

Honey Sage Old Fashioned: Bourbon, honey sage simple syrup, orange bitters

Classic Lemon Drop: Lemon vodka, limoncello, lemon juice, simple syrup

Classic Margarita: Silver tequila, triple sec, RIPE margarita mix, lime juice (can add flavor by request)

Coconut Mojito: Coconut rum, RIPE mojito mix, fresh mint, club soda

Island Time: Dark rum, white rum, angostura bitters, orange juice, pineapple juice, grenadine

Bee's Knees: Gin, lemon juice, honey syrup

An additional $4/pp for custom cocktails not found on this menu will be applied

Prices are listed per person. All prices are subject to CT Meals Tax, 25% Service Gratuity and 3% Credit Card Fee

Signature Cocktails

4 hours	5 hours
$44/pp	$48/pp

Top Shelf Liquors (choose 6):
Tito's, Grey Goose, Ketel One, Stoli Vanilla, Hangar One Mandarin Vodka, Crop Organic Lemon Vodka, Crop Organic Cucumber Vodka, Bacardi, Captain Morgan, Don Q Coconut Rum, Bombay Sapphire, Tanqueray, Hendricks, Exotico Silver, Corralejo Reposado, Jack Daniels, Jameson, Makers Mark, Four Roses Bourbon, Stirrings Triple Sec, Pomegranate Liquor, Kahlua, Bailey's, Limoncello, Sweet Red Vermouth, Dry White Vermouth, Wild Moon Lavender, Wild Moon Cranberry

Signature Cocktails (choose 2): see signature cocktail menu
(additional $8/pp for custom cocktails)

Top Shelf Beers (choose 4 plus 1 draft Bud Light, Budweiser or Sam Seasonal):
Bud Light, Budweiser, Corona, Miller Lite, White Claw or Truly, Headway IPA, Sierra Nevada Hazy Little Thing IPA, Newcastle, Guinness
(additional $2/pp for custom beers)

Top Shelf Wines (choose 3 and either Rose or Prosecco)
Cabernet, Pinot Noir, Red Blend, Chardonnay, Sauvignon Blanc, Pinot Grigio, Rosé, Prosecco
(additional $2/pp for custom wines)

Top Shelf Mixers:
Angostura Bitters, Orange Bitters, Cranberry juice, Orange Juice, Lemonade, Pineapple Juice, Tonic, Club Soda, Grenadine, Coke, Diet Coke, Sprite, Ginger Ale, Margarita Mix, Mojito mix

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Top Shelf Bar

4 hours	5 hours
$35/pp	$39/pp

Basic Liquors include
Vodka, Gin, Tequilla, Whiskey and Rum

Bud Light, Budweiser, Corona, Miller Lite

Cabernet, Pinot Noir, Red Blend, Chardonnay, Sauvignon Blanc,

Basic Mixers

Angostura Bitters, Orange Bitters, Cranberry juice, Orange Juice, Lemonade, Pineapple Juice, Tonic, Club Soda, Grenadine, Coke, Diet Coke, Sprite, Ginger Ale

Well Bar

4 hours	5 hours
$34/pp	$36/pp

Bud Light, Budweiser, Corona, Miller Lite

Cabernet, Pinot Noir, Red Blend, Chardonnay, Sauvignon Blanc

Soft Drinks:
Coke, Diet Coke, Ginger Ale, Club Soda, Iced Tea, Lemonade

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Beer & Wine

Milk & Cookies $9pp

Warm homemade cookies served with white and chocolate milk

Ball Park Party $11pp

Popcorn variety, flavored salt sprinkles, honey roasted nuts, pretzels

Energy Builder $9pp

Granola, craisins, candy coated chocolate, assorted nuts, yogurt drops, coconut

Snack Attack $7pp

Chip variety, pretzels, popcorn

Candy Buffet $7pp

Candy Display with a variety of 9-12 candy selections

Nacho Bar $10pp

Blue and white corn chips, cheese sauce, jalapeños, tomatoes, black olives, sour cream

Flatbreads $19pp

Variety of Margherita, Meatlovers, Vegetable

Dessert / Late Night

Servers & Bartenders

$40.00 per server/bartender per hour

6 hour minimum includes travel and setup

Linens

Table Clothes $20 per table

Linen Napkin $10 pp

Rentals

(Plates, Silverware, Linen Napkin)

All Inclusive Basic Settings $20pp

All Inclusive Gold Settings $22pp

Glassware for bar $22pp

Coordination

Day of Coordinator - 8 hours $1000

Full Planning Coordinator $2000

Vendors

We require that meals be purchased for your vendors working at your event. We will charge you a flat $20 rate for their meal rather than the full package price. Vendors will have a separate area designated for them for eating so there is no need to worry about them in your seating chart.

Dietary Restrictions / Allergen Concerns

Be sure to mention to your coordinator any dietary restrictions or needs when providing your menu selections. Please be sure to ask your guests when requesting RSVPs from them.

Additional Fees & Charges

Tax | 25% service fee | 3% credit card fee

Service Fees

Day-of Coordination

Our background in wedding and event planning allows us to offer our clients an extremely affordable option to ensure a stress free day!

This unique package includes:
Unlimited text communication
Phone calls
Detailed timeline creation
1 Site Visit
Diagram creation
Vendor suggestions
Décor ideas and pinterest board review to assist in narrowing down your vision
On-site décor set-up and breakdown
Vendor management (introduction to your coordinator the week of and direct communication the day-of with your vendor team)
We are able to make on-site quick executive decisions - so that the couple does not stress out over little hiccups throughout the day!
Communicating the flow/timeline to ensure a stress free seamless event!
Available at venues / private residences that do not offer day-of coordination packages.

Don't worry about what comes next... when should speeches take place? Rounding up your bridal party for introductions, or letting the chef know that your best man's 5 minute speech turned into 40 minutes and to wait to start dinner service so your food is cooked perfectly. We help manage both the communication between the catering team, vendors and timeline so that you and your guests enjoy every moment of your event!

8 - 9 Hours day-of + 1 - 2 hours pre-planning
Optional rehearsal add on + $300 (includes a 1 hour rehearsal on a date and time that your coordinator is available and agreed upon date and time.

What does Rehearsal Co-ordination Include & why it is important?

We assist the day prior in organizing your bridal party for the ceremony entrance and exit so that everyone knows where to stand and when, who to walk with and where they need to go after the ceremony - in an efficient and stress free environment than having the couple manage the chaos of excited friends! This gives the couple and your bridal party peace of mind and calms nerves that can appear on the big day!