Food Truck \star Catering \star Gourmet To Go



EAST COAST CONNECTION

From High-End Catering to Casual Gatherings, We Bring the East Coast Flavor



Get more info at EastCoastSD.com

Catering Package One

Hometown BBQ Sandwich

Choice of pulled pork or smoked brisket with pickled red onion, tangy BBQ sauce, and cole slaw. On choice of roll or corn tortillas

Classic Cheeseburger Beef patty topped with melted American cheese, lettuce, tomato, onion and pickle

Grilled Cheese A three-cheese blend grilled on buttered thick-cut brioche bread

Boardwalk Fries

Sliced potatoes fried in peanut oil

and seasoned with Old Bay

Pasta Salad

Chilled pasta with our house-made

dressing, sweet heirloom cherry tomatoes and feta cheese

Pick Three

Veggie Burger Beyond Burger with American cheese. Served with lettuce, tomato, sliced onion and pickle

Chicken Tenders All-white meat fried chicken with choice of ketchup, ranch or BBQ

Philly Cheesesteak Shaved steak or chicken doused in Whiz, with sautéed peppers and onions and cherry peppers on a hoagie roll.

Chicken Parm Sandwich

Fried chicken cutlets with marinara and melted mozzarella on toasted brioche

Chili Dog

Hot dog with chili, mustard, diced onion and cole slaw

Pick One

Caesar salad Fresh romaine in our family-recipe Caesar dressing with Parmesan and croutons

Add ons

Beverage Package \$2 per person Premium Beverage Package \$4 per person Soup option \$5 per person Onion Rings Sliced onions in a thick batter and deep fried to a golden brown

Gluten-free Pasta Salad

The same as our loved pasta salad recipe but made with celiac-friendly ingredients

\$15 per person Plus tax, gratuity, fuel and payment processing fees

\$750 minimum

Catering Package Two

Hometown BBQ Sandwich

Choice of pulled pork or smoked brisket with pickled red onion, tangy BBQ sauce, and cole slaw. On choice of roll or corn tortillas

Classic Cheeseburger Beef patty topped with melted American cheese, lettuce, tomato, onion and pickle

Grilled Cheese A three-cheese blend grilled on buttered thick-cut brioche bread

Pick Four

Veggie Burger Beyond Burger with American cheese. Served with lettuce, tomato, sliced onion and pickle

Chicken Tenders All-white meat fried chicken with choice of ketchup, ranch or BBQ

Philly Cheesesteak

Shaved steak or chicken doused in Whiz, with sautéed peppers and onions and cherry peppers on a hoagie roll.

Chicken Parm Sandwich

Fried chicken cutlets with marinara and melted mozzarella on toasted brioche

Chili Dog Hot dog with chili, mustard, diced onion and cole slaw

Pick Two

Caesar salad Fresh romaine in our family-recipe Caesar dessing with Parmesan and croutons Onion Rings Sliced onions in a thick batter and deep fried to a golden brown

Gluten-free Pasta Salad

The same as our loved pasta salad recipe but made with celiac-friendly ingredients

Boardwalk Fries Sliced potatoes fried in peanut oil and seasoned with Old Bay

Pasta Salad Chilled pasta with our house-made dressing, sweet heirloom cherry tomatoes and feta cheese

Add ons

Beverage Package \$2 per person Premium Beverage Package \$4 per person Soup option \$5 per person

\$17 per person Plus tax, gratuity, fuel and payment processing fees

\$750 minimum

Catering Package Three

Pick Four

Hometown BBQ Sandwich

Choice of pulled pork or smoked brisket with pickled red onion, tangy BBQ sauce, and cole slaw. On choice of roll or corn tortillas

Classic Cheeseburger Beef patty topped with melted American cheese, lettuce, tomato, onion and pickle

Veggie Burger Beyond Burger with American cheese. Served with lettuce, tomato, sliced onion and pickle

Grilled Cheese A three-cheese blend grilled on buttered thick-cut brioche bread

Boardwalk Fries Sliced potatoes fried in peanut oil and seasoned with Old Bay

Pasta Salad Chilled pasta with our house-made dressing, sweet heirloom cherry tomatoes and feta cheese

\$22 per person

Plus tax, gratuity, fuel and payment processing fees

Crabcake Sandwich A Maryland-style crabcake with lettuce, tomato and choice of cocktail or tartar

Lobster Roll Chilled Maine lobster in a lemon aioli with butter lettuce on split-top brioche

Shrimp Salad Sandwich Creamy shrimp salad on a buttered roll with lettuce, tomato and Old Bay

Crisfield Chicken Sandwich Breaded chicken cutlets topped with crab dip and tomato, served grilled cheese style

Pick Two

Caesar salad Fresh romaine in our family-recipe Caesar dressing with Parmesan and croutons

Add ons

Beverage Package \$2 per person Premium Beverage Package \$4 per person Soup option \$5 per person

Philly Cheesesteak

Shaved steak or chicken doused in Whiz, with sautéed peppers and onions and cherry peppers on a hoagie roll.

Chicken Parm Sandwich

Fried chicken cutlets with marinara and melted mozzarella on toasted brioche

Chili Dog

Hot dog with chili, mustard, diced onion and cole slaw

Chicken Tenders All-white meat fried chicken with choice of ketchup, ranch or BBQ

Onion Rings Sliced onions in a thick batter and deep fried to a golden brown

Gluten-free Pasta Salad

The sam e as our loved pasta salad recipe but made with celiac-friendly

\$1000 minimum

Catering Package Four

Hometown BBQ Sandwich Choice of pulled pork or smoked brisket with pickled red onion, tangy BBQ sauce, and cole slaw

Classic Cheeseburger Beef patty topped with American cheese, lettuce, tomato, onion, pickle

Veggie Burger Beyond Burger with American cheese. Served with lettuce, tomato, sliced onion and pickle

Grilled Cheese A three-cheese blend grilled on buttered thick-cut brioche bread

Caesar salad

Tomatillo Tofu Fried tofu with a flavorful tomatillo salsa over tortilla chips with vegan sour cream

Maryland Crab Soup

Fresh vegetable medley with lump crab meat in a savory Old Bay tomato broth

Pick Four

Crabcake Sandwich A Maryland-style crabcake with lettuce, tomato, cocktail or tartar

Lobster Roll Chilled Maine lobster in a lemon aioli with butter lettuce on split-top brioche

Shrimp Salad Sandwich Creamy shrimp salad on a buttered roll with lettuce, tomato and Old Bay

Crisfield Chicken Sandwich Breaded chicken topped with crab dip and tomato, served grilled cheese style

Pick Two

Boardwalk Fries

Philly Fries Fries topped with Whiz, sliced steak, peppers and onions

Pick One

¹ Chili Special family recipe beef chili topped with cheddar cheese, sour cream, chive and Fritos

Chesapeake Chowder Better than New England-style! Rockfish, crab, clams, bacon, potatoes, corn in a creamy broth

Philly Cheesesteak

Shaved steak or chicken in Whiz, with sautéed peppers and onions and cherry peppers on a hoagie roll.

Chicken Parm Sandwich Fried chicken cutlets with marinara and mozzarella on toasted brioche

Chili Dog Hot dog with chili, mustard, diced onion and cole slaw

Chicken Tenders All-white meat fried chicken with choice of ketchup, ranch or BBQ

Onion Rings

Pasta Salad Chilled pasta with our house-made dressing, sweet heirloom cherry tomatoes and feta cheese GF Option Available *

> Cream of Crab Soup Thick and creamy with 100% real lump crab

\$26 per person Plus tax, gratuity, fuel and payment processing fees

\$1500 minimum

Add ons

Beverage Package \$2 per person Premium Beverage Package \$4 per person

Booking your event with us



Please provide:

Host name, phone number and email address
Event description and estimated attendance
Event date, time and address
Deposit to secure your reservation

Services are booked for a two-hour window and can be extended for an additional charge of \$100 per hour

Our truck arrives 30-45 min prior to service for set up.

No electrical hook-up required, just a flat surface to park and enough clearance to navigate a 20' truck

Most dietary requests can be accommodated with advanced notice. Please contact catering manager for more details

All menus are subject to change based on seasonal availability. In the event a substitution is required, an ECC representative will provide options and get host approval prior to changing the menu

A 50% non-refundable deposit is required. If your deposit is not paid, your event is not confirmed. Balance is due on event date. Payment can be made by Visa, MasterCard, Discover and AMEX and subject to 4.5% credit card processing fee. A suggested 20% gratuity and fuel fee of \$50-\$150 depending on location will also be invoiced

Guest count must be confirmed 72 hours prior to the event and will be billed accordingly. After this time, guests increases may be requested in writing, but no decreases. If the event is canceled within 72 hours of event time, the full invoiced amount will be charged regardless of the circumstances

Thank You from East Coast Connection