

Food Truck ★ Catering ★ Gourmet To Go



EAST COAST CONNECTION

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

Contact us for your next event at
★ EastCoastConnectionSD@gmail.com ★



Get more info at
EastCoastSD.com

East Coast Connection

Catering Package One

Pick Two Mains

Hometown BBQ Sandwich

Pulled pork, sweet & tangy BBQ sauce, cole slaw on a soft roll

Classic Cheeseburger

Beef patty topped with American, lettuce, tomato, onion and pickle

Grilled Cheese

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

Chicken Parmesan

Fresh pasta with marinara, fried chicken cutlets and mozzarella

Veggie Burger

Beyond Burger with lettuce, tomato, sliced onion and pickle

Chicken Tenders

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

Chicken Caesar Wrap

Grilled chicken breast with house Caesar salad in a flour tortilla

Philly Fries

Shaved steak in Whiz, sautéed peppers and onions over fries

Chili Dog

Hot dog with chili and diced onion

Vegan Philly Fries

Plant-based sausage sautéed with peppers and onions over fries

Veggie Ragu

Plant-based Italian sausages over pasta with a tomato Romano sauce

Pick One Side

Potato Chips

Seasoned with Old Bay

Caesar Salad

Fresh romaine, house Caesar dressing, Parmesan and croutons

Eastern Shore Corn

Sweet corn with diced tomato, chilies and Old Bay seasoning

Pasta Salad

Pesto, fresh cherry and sun-dried tomatoes, feta cheese, vinaigrette

Potato Salad

Creamy deviled egg potato salad with bacon and onion

Gluten-free Pasta Salad

Our loved pasta salad recipe made with celiac-friendly ingredients

Add on Options

Beverage Package \$2 per person

Premium Beverage Package \$4 per person

Soup option \$5 per person

Dessert \$5 per person

\$15 per person

Plus tax, gratuity, fuel and payment processing fees

\$550 minimum



East Coast Connection

Catering Package Two

Hot Pastrami

Thin-sliced pastrami, Swiss, pickles and mustard on sourdough

Hometown BBQ Sandwich

Pulled pork, sweet & tangy BBQ sauce, cole slaw on a soft roll

Classic Cheeseburger

Beef patty topped with American, lettuce, tomato, onion and pickle

Grilled Cheese

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

Veggie Burger

Beyond Burger with lettuce, tomato, sliced onion and pickle

Potato Chips

Seasoned with Old Bay

Pasta Salad

Pesto, fresh cherry and sun-dried tomatoes, feta cheese, vinaigrette

\$20 per person

Plus tax, gratuity, fuel and payment processing fees

\$700 minimum

Pick Three Mains

Chicken Tenders

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

Chicken Caesar Wrap

Grilled chicken breast with house Caesar salad in a flour tortilla

Philly Cheesesteak

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

Veggie Ragu

Plant-based Italian sausages over pasta with a tomato Romano sauce

Pick Two Sides

Caesar Salad

Fresh romaine, house Caesar dressing, Parmesan and croutons

Potato Salad

Creamy deviled egg potato salad with bacon and onion

Add on Options

Beverage Package \$2 per person

Premium Beverage Package \$4 per person

Soup option \$5 per person

Dessert \$5 per person

Chicken Parm Sandwich

Fried chicken cutlets with marinara and mozzarella on toasted brioche

Philly Fries

Shaved steak in Whiz, sautéed peppers and onions over fries

Chili Dog

Hot dog with chili and diced onion

Vegan Philly Fries

Plant-based sausage sautéed with peppers and onions over fries

Chicken Parmesan

Fresh pasta with marinara, fried chicken cutlets and mozzarella

Eastern Shore Corn

Sweet corn with diced tomato, chilies and Old Bay seasoning

Gluten-free Pasta Salad

Our loved pasta salad recipe made with celiac-friendly ingredients



East Coast Connection

Catering Package Three

Pick Three Mains

At least one choice from Catering Package Two
And 1-2 choice(s) from upgraded package three

Crisfield Chicken Sandwich

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

Shrimp Salad Sandwich

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

Crabby Fries

Crispy fries loaded with lump crab cake, cheddar and Old Bay aioli

Lobster Roll

Chilled Maine lobster in a lemon aioli with tomato and butter lettuce on split-top brioche (+\$3 per order)

Crab Mac and Cheese

Lump crab meat folded into a rich and creamy three-cheese Mac

Stuffed Shrimp

Jumbo shrimp topped with crab meat and imperial sauce

Crabcake Sandwich

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

Shrimp Po'Boy

Fried shrimp on a hoagie roll with tomato, lettuce and horseradish remoulade

Pick Two Sides

Potato Chips

Seasoned with Old Bay

Pasta Salad

Pesto, fresh cherry and sun-dried tomatoes, feta cheese, vinaigrette

Caesar Salad

Fresh romaine, house Caesar dressing, Parmesan and croutons

Potato Salad

Creamy deviled egg potato salad with bacon and onion

Eastern Shore Corn

Sweet corn with diced tomato, chilies and Old Bay seasoning

Gluten-free Pasta Salad

Our loved pasta salad recipe made with celiac-friendly ingredients

Add on Options

Beverage Package \$2 per person

Premium Beverage Package \$4 per person

Soup option \$5 per person

Dessert \$5 per person

\$25 per person

Plus tax, gratuity, fuel and payment processing fees

\$1000 minimum



Soup Options

Cream of Crab Soup

Thick and creamy with
100% real lump crab

Chili

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

Pick One

Maryland Crab Soup

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

Tomatillo Tofu

Fried tofu with a flavorful
tomatillo broth with tortilla chips
with vegan sour cream

Chesapeake Chowder

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

\$5 per person

as add-on for catering packages

Not offered as stand-alone package

Beverage Options

Basic Beverage Package

Bottled water and canned sodas
including Coke, Diet Coke, Sprite &
more.

Premium Beverage Package

Basic beverage package plus sports drinks,
bottled juices and teas, energy drinks and

Basic \$2 per person

Premium \$4 per person

Dessert Options

Cheesecake Medley

Assorted Doughnuts

Cookie Platter

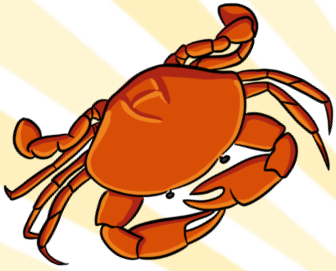
\$5 per person

as add-on for catering packages

Not offered as stand-alone package



Booking your event with us



Please provide:

- ★ Host name, phone number and email address
- ★ Event description and estimated attendance
- ★ Event date, time and address

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

Our truck arrives 30-60 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, 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**

