



Deluxe Wedding & Catering Guide

Coastal Catering by Matt Ortt Companies is a full service catering company serving the Eastern Shore of Maryland and Delaware. Our menus feature a variety of fresh, seasonal dishes with a local flair. We offer customizable options to meet your specific needs for weddings, rehearsal dinners, parties and events. Coastal Catering offers on-site catering or drop and go services. Our chefs have over 20 years of experience and expertise in bringing delicious dishes to our clients.

Full Service- Set it up, Serve it, Clean it Up! This option includes Coastal Catering staff, and all of the goods to make your event exceptional: chafing dishes, sternos, and serving utensils. Our staff will set up anything food related, serve a buffet style meal, clear tables, cut and serve cake. Disposable plates, plastic utensils and napkin package must be purchased for an additional fee. Our staff will depart no later than 10:30 pm.

Drop-and-Go- Coastal Catering staff will set up your buffet, and get out of your way! Disposable chafing dishes, sternos, serving utensils, disposable plates, plastic utensils and napkin package must be purchased for an additional fee.

All weddings must meet a \$7000 food minimum. Rehearsal dinners or other events must meet a \$2500 food minimum.

For more information please visit our website at www.coastalcateringoc.com or contact our Catering Manager, Lia, at 410-571-4820 or by email at lia@mattorttcompanies.com.

Themed Buffets/ Stations

Little Italy Theme Buffet

Antipasto and cheese board
Classic Ceasar salad
Meatballs in marinara
Lasagna Bolognese
Chicken & broccoli alfredo bake
Italian roasted veggies
Garlic bread
Cannoli

BBQ Theme Buffet

Choose 2 proteins (add a 3rd protein)

Cucumber and tomato salad
Slow roasted shredded chicken
Pulled pork
Pit ham
Ribs
Brisket
Baked chicken
Cheesy mac
Southern style green beans

Classic BBQ and Carolina style sauce
Buns and cornbread
Cookies and brownies

Street Taco Theme Buffet

House made chips
Mango salsa salad (bell peppers, red onion, cilantro, lime)
Baked rice and black beans
Refried beans
Crab guacamole
Build your own tacos

- Grilled chicken
- Steak
- Shrimp

Roasted peppers and onions
Shaved cabbage, shaved lettuce, shredded cheese
Sour cream
Hard and soft shell tacos
Churros

Mediterranean Theme Buffet

Roasted red pepper chickpea hummus w/ toasted pita
Classic Greek salad
Chicken gyros
Seasonal catch- oven roasted fish w/ tomato, capers, garlic, and lemon parsley
Orzo salad w/ feta, tomato, and lemon
Mini spanakopita
Baklava

Dinner Packages

Appetizers: select 3

Mini crab balls w/ lemon caper tartar

Shrimp cocktail

Smoked salmon canape on mini toast w/ dill cream

Seared lamp lollipops w/ cherry balsamic demi

Hawaiian BBQ pulled pork wonton w/ tropical salsa

Oyster mushroom crostini

Beef tenderloin crostini w/ sun-dried tomato & brie

Stuffed baby portabella melts w/ crab

Vegan meatballs in fresh marinara

Prosciutto wrapped asparagus

Bacon wrapped scallops

Tomato, basil and mozzarella skewers

Fried coconut shrimp

Crispy spring rolls w/ sweet chili sauce

Seared scallop tostada w/ avocado & micro greens

Tuna poke

Sausage & gruyere stuffed mushroom caps

Bruschetta crostini

Cucumber rounds topped w/ grilled salmon, sour cream, and dill

Salads: select 1

Mixed green salad- mixed field greens, cucumbers, onions, tomatoes & croutons

Classic Ceasar- romaine, parmesan cheese & croutons

Seasonal berry salad- baby spinach & field green blend w/ chef's choice of seasonal fruit, nuts & house made seasonal vinaigrette

Sides: select 2

Roasted fingerling potatoes w/ garlic, butter, and parsley

Herb whipped potatoes

Creamy white mac & cheese

Roasted carrots w/ brown sugar butter & toasted pecans

Southern style green beans

Roasted asparagus w/ garlic

Roasted zucchini, squash, & red onion in a light garlic butter

Entrees: select 3
Classic Package

Grilled chicken breast w/ marsala, white wine sauce or bourbon glaze

Garlic rubbed beef sirloin w/ chimichurri, herb butter or red wine demi

Roasted salmon w/ cherry roasted tomatoes and dill sauce, lemon caper sauce or sweet chili

Stuffed portabella mushroom caps w/ saffron rice & roasted vegetables

Vegetable lasagna w/ squash, zucchini, onion, eggplant, ricotta, spinach, provolone, mozzarella & classic marinara sauce

Stuffed shells w/ ricotta, spinach, garlic, parmesan and classic marinara

Entrees: select 3
Exclusive Package

May also choose any options from classic & deluxe package

Broiled crab cakes w/ lemon caper tartar

Filet mignon w/ cherry demi glaze and micro greens

Red wine braised short ribs topped with crispy onions

Lemon butter baked rockfish

Crab & shrimp fra diavolo over penne pasta

Entrees: select 3
Deluxe Package

May also choose any options from classic package

Sliced pork loin w/ Dijon cream sauce topped w/ crispy shallots

Espresso rubbed flat iron steak w/ bourbon demi

Mahi w/ citrus vinaigrette and tropical salsa

Spinach, artichoke, and feta chicken w/ garlic butter sauce

Baked Eggplant Parmesan

Enhancement Stations

Each serves 50 guests

Tier 1 Charcuterie board- cubed cheddar, cubed Swiss, Monterey jack cheese, peperoni, salami, cherry tomatoes, roasted red peppers, olives & crackers

Tier 2 charcuterie board- in addition to tier 1, capicola, prosciutto, smoked gouda, asparagus, artichokes & toasted crostini

Tier 3 charcuterie board- in addition to tier 1 & 2, mixed artisan cheeses- Red Dragon, mozzarella, calabrese and Genoa salami, grain mustard, fig jam, nuts & grapes

Seasonal Vegetable Display w/ Dips

Seasonal Fruit Display

Creamy Chesapeake crab dip- lump crabmeat, sherry, cream cheese, and minced herbs topped w/ cheddar cheese served w/ tortillas

Buffalo Chicken Dip

Spinach Artichoke Dip

Guacamole dip w/ tortillas

Brunch Package

Scrambled eggs

Western scrambled eggs w/ ham, peppers & onions

Sausage & Bacon

Home fries

Assorted pastries & muffins

Chicken salad

Granola & yogurt w/ honey

Assorted fresh fruit

Assorted cookies & brownies

Children's Meals

Chicken tenders w/ French fries

Hotdog w/ French fries

Mac n cheese w/ French fries

Bar Package

If you choose to have alcohol at your event you must purchase a bar package from Coastal Catering. We require 1 bartender (\$400 each) for every 50 guests. Disposable drinkware and/or mixers must be purchased through Coastal Catering as well.