



### **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. This service requires a \$50.00 per hour fee for each server staffed for every 30 guest, plus a 20% service fee. 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. This service requires a 20% service 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](http://www.coastalcateringoc.com) or contact our Catering Manager, Lia, at 410-571-4820 or by email at [lia@mattorttcompanies.com](mailto:lia@mattorttcompanies.com).

# Themed Buffets/ Stations

Price is per person. Please add state sales tax to all food.

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## Little Italy Theme Buffet \$50 pp++

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

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## BBQ Theme Buffet \$50 pp++

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Choose 2 proteins (3 proteins add \$5 pp)

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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

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## Street Taco Theme Buffet \$50 pp++

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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

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## Mediterranean Theme Buffet \$50 pp++

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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

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## Appetizers: select 3

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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

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## Salads: select 1

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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

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## Sides: select 2

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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

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**Entrees: select 3**  
**Classic Package \$80 pp++**

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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

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**Entrees: select 3**  
**Exclusive Package \$100 pp++**

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May also choose any options from classic & deluxe package

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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

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**Entrees: select 3**  
**Deluxe Package \$90 pp++**

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May also choose any options from classic package

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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

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## Enhancement Stations

Each serves 50 guests

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Tier 1 Charcuterie board- cubed cheddar, cubed Swiss, Monterey jack cheese, peperoni, salami, cherry tomatoes, roasted red peppers, olives & crackers ~ \$300.00

Tier 2 charcuterie board- in addition to tier 1, capicola, prosciutto, smoked gouda, asparagus, artichokes & toasted crostini ~ \$350.00

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 ~ \$400.00

Seasonal Vegetable Display w/ Dips ~ \$125.00

Seasonal Fruit Display ~ \$200.00

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

Buffalo Chicken Dip ~ \$250.00

Spinach Artichoke Dip ~ \$275.00

Guacamole dip w/ tortillas ~ \$200.00

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### Brunch Package \$40 pp++

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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

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### Children's Meals \$15 pp ++

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Chicken tenders w/ French fries

Hotdog w/ French fries

Mac n cheese w/ French fries

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### Bar Package

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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.