

catering • dining • events

hors d'oeuvres - minimum one dozen per item

crostini (one main ingredient per dozen)
tomato bruschetta, black olive, artichoke, sundried tomato
mushroom, seafood, meat
pizzette - assorted pizza

stuffed oysters broiled rockefeller

raw oysters
served with dressings, garnish

fried calamari, shrimp, smelts

mini arancini with sauce
rice balls and tomato sauce

tortellini skewers

stuffed mushroom caps

shrimp - grilled jumbo prawns

chicken satay - grilled chicken with aioli sauce

grilled asparagus spears
wrapped with prosciutto or smoked salmon

Lamb Skewers

French Style Lamb Chops - minimum 16 pieces (one rack)

lobster tails

saltimbocca - prosciutto wrapped scallops



COAST

fine foods & catering

platters

priced per person (6 order minimum per item)

grilled vegetables

mushrooms, peppers, onions, **zucchini**, **eggplant**, **asparagus**

antipasto italiano*

gardeniera, Italian cold cuts & cheese
specialty items also available as per chef's selection

stuffed calamari

oven roasted stuffed calamari, garnish

smoked salmon*

red onion, capers, lemon wedges, **cream cheese**, garnish

cheese*

selection of imported & domestic cheese, figs, olives

mini panini

assorted sandwiches (one selection per order)

fruit

skewers of mixed seasonal fruit with fresh mint & lime juice

***platters served with assorted breads, crostini**

CUSTOM CHARCUTERIE TABLE

647.352.4999 coastrestaurant@outlook.com



COAST

fine foods & catering

soups

priced per person (6 order minimum per item)

coast chowder

vegetable minestrone

roasted vegetable

lobster bisque

bone broth

zuppa di cozze e vongole

clam and/or mussel broth in garlic, parsley, white wine sauce

seasonal soups available as per chef's selection

soups may include a homemade bread bowl for an additional cost

salads

priced per person (6 order minimum per item)

coast salad - garden style

insalata di mare

marinated selection of chef's
choice seafood

ceasar

classic with romaine,
homemade croutons, real crispy bacon

greek

traditional with green peppers,
red onion, kalamata olives,
tomato, feta cheese, oregano

spinach

blue cheese, caramelized onions,
walnuts, mushrooms

caprese

fresh mozzarella, tomato, basil

bean salad

potato salad

pasta salad

rice salad

panini/sliders/sandwiches

priced per person (6 order minimum per item)

steak

grilled chicken blt

eggplant parm

grilled veg

classic veal or chicken with sauce

cold cuts

caprese

add cheese, avocado and gluten free options available

pasta

priced per person (6 order minimum per item)

lasagna

choice of traditional meat, vegetable or cheese sauce

eggplant parmigiana

crepes with spinach & ricotta

2 pieces

fusilli primavera

multi coloured fusilli in a light sauce with assorted vegetables

gnocchi al gusto

pasta al forno

traditional meat tomato sauce, mozzarella, parmiggiano

agnolotti porcini and gorgonzola sauce

homemade spaghetti alla chitarra with vongole/clams

risotto or spaghetti al pesce – mixed seafood risotto

whole lobster with paccheri pasta

a variety of pasta dishes available upon request

meatpoultryfish

priced per person (6 order minimum per item)

salmon fillet
tuna steak
3 jumbo prawns
boneless breast of chicken
chicken (2 pieces per order)
whole roasted chicken
cornish hen
bacon wrapped beef tenderloin medallion
pan seared duck breast truffle jus
oven roasted stuffed branzino
bacalà and potato rich tomato sauce
whole broiled lobster
prosciutto wrapped scallops (large size)
bacon wrapped venison tenderloin spiced apple sauce
surf & turf (your choice seafood and meat combination)
grilled chops
roasted rack of lamb
crown of lamb
whole porchetta

*add roasted potatoes & pan seared vegetables to main course
sides available as per chef's suggestions and seasonal availability
most main course dishes are accompanied by a distinct garnish/side





dessert

priced per serving (6 order minimum per item)

assorted pastries

tiramisu

la macedonia

mixed fruit marinated in Italian liquor

other dessert options available upon request

bread&extras

baguettes, ciabatta, rolls, focaccia

bread small \$
 large \$6 ea.
 xlarge \$12 ea.

specialty breads available

FOOD & BEVERAGE STATIONS AVAILABLE

notes:

taxes and service are not included, dishes are not plated

50% deposit required upon ordering

extra ingredients in any of the dishes have added costs

all items include garnish and unique presentation

please inform us of any special dietary requirements and/or allergies

all event decor and chattels available upon request

themed parties organization and coordination available

prices are subject to change without notice

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COAST
fine foods & catering

eduardo **thrives on creativity, exceptional quality & distinct presentation.**

**let us prepare your next meal & rest assured
that your PARTY palette will be satisfied.**

CHEF ON SITE



**Please contact us to discuss menu
options, custom orders, service and/or budget**

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