



2023
Wedding & Event Menu



(813) 407-6530

9409 Hwy. 301 South • Riverview, FL 33578

www.CoastalCateringFlorida.com

Appetizer Package

(minimum of 7 selections)

GROUP A: \$3 per person/per selection

Fresh Seasonal Fruit • Garden Veggies w/Ranch Dip • Homemade Chips & Salsa
Spinach and Artichoke Dip w/Chips • Assorted Cheeses & Crackers
Cocktail Meatballs (choose flavor) • Parmesan Pesto w/Baguette Slices
Roasted Red Pepper Hummus w/Pita Chips

GROUP B: \$3.75 per person/per selection

Jalapeño Cheddar Bites • Stuffed Cucumber Medallions • Stuffed Mushroom Caps
Caprese Skewers • Chips & Queso • Bruschetta w/Baguette Slices
Mediterranean Pasta Salad • Buffalo Chicken Dip w/Chips • Antipasto Skewers

GROUP C: \$4.50 per person/per selection

Mini Cubans • Chicken Cordon Bleu Bites • Shrimp Cocktail
Smoked Salmon w.Dill Crema, Capers & Red Onion • Orange Ginger Bites
Bacon Wrapped Chicken Nibblers • Mini Chicken Flatbread w/Sundried Tomato Aioli
Seared Sesame Seed Ahi Tuna w/Wasabi • Roast Beef Crostini w/Horseradish Sauce

GROUP D: \$5.50 per person/per selection

Beef Wellington • Garlic & Herb Shrimp • Bacon Wrapped Shrimp

GROUP E: \$9.00 per person/per selection

Filet Bites w/Wild Mushroom Cognac Cream Sauce
Pine Nut Crusted Baby Rack of Lamb
Seared Scallops w/Sambuca Cream Sauce

Dessert Package

\$4.00 per person per selection

Key Lime Pie • Chocolate Peanut Butter Tort • Chocolate Turtle Tort
Red Velvet Cake • Chocolate or Vanilla Strawberry Cakes G/F

\$7.00 per person

Salted Caramel Cheesecakes (Seasonal)*Pumpkin Cheesecakes:

Mini Dessert's

\$3.75 per person

Petit Fours • Cannoli's • Assorted Cheesecakes

Brunch Drop Off Menu

\$9.95 per person:

Fresh Fruit, Fresh Baked Pastries, Mini Muffins

\$10.95 per person:

Scrambled Eggs, Bacon, Sausage, Biscuits, and Home Fried Potatoes

\$10.95 per person:

Hash Brown Casserole

Small \$39.95 • Large \$69.95:

Chicken Salad Croissants

Small \$39.95 • Large \$69.95:

Egg Salad Croissants

Small \$31.95 • Large \$51.95:

Mini Cubans

Desserts

Small \$26.95 • Large \$38.95: Assorted Mini Cheesecakes

\$1.00 per person: Brownie Bites

\$1.50 per person: Homemade Cookies

Brunch Menu

Omelette Station:

Eggs, Ham, Sausage, Bacon, Tomato, Onions,
Cheese, Peppers
Hashbrown Casserole

Waffle Station:

Butter, Warm Syrup, Fruits,
Fruit Display

Yogurt Bar:

Plain & Vanilla Yogurt, Assorted Fruits and Granola

Roast Beef Carving Station

Comes with Green Beans and Mashed Potatoes

Sandwich & Wrap Station

Assorted wraps and assorted sandwiches

Nacho, Taco & Fajita Bar

Includes: Cheddar Jack Cheese, Lettuce, Tomato, Jalapeno, Salsa & Sour Cream

Nacho Bar: \$11.95pp

Tortilla Chips, Nacho Cheese Fountain, Beef, Guacamole

Taco Bar: \$11.95pp

Soft Shell Tacos, Beef

Fajita Bar: \$12.95pp

Soft Shell Tacos, Marinated Chicken, Grilled Peppers & Onions

Add Steak for (\$4.00pp)

Mac N Cheese Bar: \$11.95pp

Homestyle Mac N Cheese, Smoked Gouda Mac N Cheese Choice of 1 Meat, Buffalo Chicken, or BBQ Pulled Pork, Bacon, Tomato, Jalapeno, Cheddar Cheese & Sour Cream

Mashed Potato Bar: \$11.95pp

Beef Bourguignon, Gorgonzola Cream Sauce, Cheddar Cheese, Broccoli, Bacon Sour Cream, Butter & Chives

Add to any Package

Nacho Bar: \$9.95pp

Taco Bar: \$9.95pp

Fajita Bar: \$10.95pp

Mac-N-Cheese: Bar \$9.95pp

Mashed Potato Bar: \$9.95pp

Charcuterie Board: \$11.95pp

Tropical Fruit and Cheese Display: \$5.00pp

Bronze Package

BBQ

Marinated in our Homemade Special Sauce & Slow Smoked
Comes With Garlic Bread or Bun

Choice of 2

Pulled Pork • Pulled Chicken • BBQ Chicken (*Bone In*)

Jalapeno' Cheddar Sausage • Brisket • Ribs

Choice of 2 Sides

Homestyle Mac-N-Cheese • Baked Beans • Potato Salad • Macaroni Salad

Pasta Salad • Mashed Potatoes • Sweet Corn • Southern Green Beans

Collard Greens • Coleslaw • Garden Salad

Silver Package

All Chicken Marinated & Grilled to Perfection

Garden or Caesar Salad • Served with Dinner Rolls

Choice of 2 Entrée's

Chicken Rockafellar (*Feta & Spinach Cream Sauce*)

Chicken Francaise (*Lemon white wine butter sauce*)

Chicken Bruschetta (*Garlic, Tomatoes, Onions, Fresh Basil*)

Chicken Marsala (*Marsala Wine, Mushrooms*)

Smoked Gouda Chicken (*Smoked Gouda Cream Sauce & Bacon*)

Chicken Parmesan (*Breaded Chicken, Marinara, Sauce & Mozzarella*)

Chicken Mojo (*Chicken marinated in Mojo Sauce*)

Choice of 2 Sides

Baked Pasta • Baby Baker Potatoes

Mashed Potatoes • Green Beans • Sweet Corn

Homestyle Mac-N-Cheese • Key West Veggie Blend

California Veggie Blend • Black Beans • Yellow Rice

Gold Package

Garden or Caesar Salad

Choice of 2 Appetizer's

Meatballs with choice of sauce (*Sweet Thai Chili , Bourbon, Teriyaki*)

Jalapeno' Cheddar Bites

(*Flatbread with Cream Cheese, Jalapeno's, Shredded Cheese & Bacon Crumble*)

Assorted Cheese & Crackers

Fresh Seasonal Fruit

Garden Veggies with Ranch Dip

Stuffed English Cucumber Medallions

(*Sliced Pitted English Cucumbers with a dollop of our
Homemade Cream Cheese, Ranch and Veggie Dip*)

Chicken Cordon Bleu Bites

PACKAGE A

Choice of 1

Mojo Chicken (*Chicken marinated in Mojo Sauce*)

Southwest Chicken (*BBQ Sauce, Cheddar, Bacon*)

Chicken Alfredo (*Old family recipe*)

Chicken Francaise (*Lemon white wine butter sauce*)

Mojo Pork (*Pork marinated in Mojo Sauce*)

Roasted Pork (*Slow roasted in house spices*)

PACKAGE B

Choice of 1:

Pork Loin with Apple Brandy Sauce

Bourbon Beef (*Seared in Bourbon Sauce*)

Roast Beef with Gravy

Beef Bordeaux (*Old French Recipe*)

Beef Pot Roast (*Mamaw's Recipe*)

Lasagna

Choice of 2 Sides

Yellow Rice • Spanish Rice • Black Beans • Baked Pasta • Baby Bakers
Southern Style Green Beans • Mashed Potatoes • Broccoli • Sweet Corn
Homestyle Mac-N-Cheese • Smoked Gouda Mac-N-Cheese
Key West Veggie Blend • California Veggie Blend • Squash Blend

Platinum Package

Garden, Caesar or Spring Mix Salad

Choice of 2 Appetizers

Shrimp Cocktail • Ahi Tuna (*Sesame Seared, Wasabi Mayo*)

Smoked Salmon (*In house Smoked with all the trimming*)

Bacon Wrapped Scallops • Antipasto Tray (*Italian favorite*)

*Filet Bites (*Mushroom Cognac Cream Sauce*)

*Pine Nut Crusted Baby Rack of Lamb (**at market price*)

Meatballs with choice of sauce (*Sweet Thai Chili, Bourbon, Teriyaki*)

Jalapeno' Cheddar Bites

(*Flatbread with Cream Cheese, Jalapenos, Shredded Cheese and Bacon Crumble*)

Stuffed English Cucumber Medallions

(*Sliced Pitted English Cucumbers with a dollop of our Homemade Cream Cheese, Ranch and Veggie Puree*)

Bruschetta (*Garlic, Tomatoes, Onions, Fresh Basil*)

Fresh Seasonal Fruit • Garden Veggies with Ranch Dip

Assorted Cheese and Crackers • Grilled Veggies

Choice of 2 Entrée's

Shrimp Scampi

(*Sautéed Shrimp cooked in a Butter, Garlic and White Wine Sauce Served on a bed of Angel Hair Pasta*)

Blackened Mahi with a Mango Relish

Snapper Diablo with Italian Crab Bolognese

Duck Confit (*An old French recipe*)

Smoked Duck Breast

Pesto Salmon (*Atlantic caught, homemade Pesto*)

Chicken Rockafellar (*Feta, Spinach, Cream Sauce*)

Chicken Francaise (*Lemon white wine butter sauce*)

Smoked Gouda Chicken (*Smoked Gouda Cream Sauce with Bacon*)

Balsamic and Basil Chicken

Pork Loin with Apple Brandy Sauce

Prime Rib (*Served with Au Jus and Horseradish Sauce*) (*Includes carving station*)

Choice of 2 Sides

Smoked Gouda Mac-N-Cheese • Pasta Salad • Baked Pasta
Mashed Potatoes • Baby Bakers • Squash Medley • Southern Green Beans
Spanish Rice • Yellow Rice • Key West Veggie Blend
California Veggie Blend • Black Beans • Broccoli