

COASTAL CATERING

DROP-OFF + TAKE-OUT MENU

Drop-off service available within 4 miles of Fashion Island

MORNING BITES

FRESH FRUIT CUPS* | \$9

minimum of 3

chef's selection of seasonal fruit, melon + berries

YOGURT PARFAIT* | \$7

minimum of 3

greek yogurt, fresh fruit compote, house-made granola, berries

MORNING BREADS + PASTRIES*

½ dozen \$30 | 1 dozen \$55

make it an assortment for \$5 more

fresh-baked croissants
bagels + cream cheese
assorted muffins
fresh-baked apple danishes
everything croissants + cream cheese filling

BREAKFAST SANDWICHES*

½ dozen \$30 | 1 dozen \$55

items must be ordered by the ½ dozen

egg + cheese, croissant
sausage, egg + cheese, house-made english muffin
ham, egg + cheese, brioche
spinach, tomato, egg, potato + cheese, flour tortilla

BEVERAGES

BOTTLED BEER

coors light \$7
bud light \$7
modelo especial \$8
heineken \$8
stella artois \$8
stone ipa \$9
allagash white \$9
deschutes mirror pond pale ale \$9
firestone union jack \$10

BOTTLED WINE

la marca prosecco \$36
domaine chandon, brut classic, nv, \$46
roederer estate, brut anderson valley, nv, \$56
sauvignon blanc, groth, napa \$53
chardonnay, robert mondavi, napa \$40
chardonnay, buehler vineyards, napa \$48
chardonnay, orogeny, sonoma \$55
chardonnay, sonoma cutrer, russian river \$63
cabernet sauvignon, alexander valley \$45
cabernet sauvignon, martin ray, sonoma \$48
cabernet sauvignon, daou, paso robles \$55
cabernet sauvignon, justin, paso robles \$61
merlot, charles krug, \$42
merlot, provenance, napa \$53
pinot noir, cherry pie 3 vineyards, \$46
pinot noir, davis bynum jane's vineyard \$53
pinot noir, martin ray, sonoma \$53

AFTERNOON BITES

BETWEEN THE BUN

serves 4 \$35 | Serves 8 \$65

choice of two:

cali chicken club, croissant
shaved prime rib + cheese, rosemary hoagie
housemade tuna + avocado, whole grain
roasted vegetable + boursin cheese, whole grain

GRAZING

serves 4 \$40 | serves 8 \$70

red gem caesar, herb roasted, parmigiano reggiano, croutons, lemon oil

waldorf salad, grilled chicken, romaine lettuce, apples, roasted grapes, toasted walnuts, leek vinaigrette

the black & blue wedge, tuscan herb-marinated skirt steak, iceberg lettuce, heirloom cherry tomatoes, bacon, crispy onions, blue cheese crumbles, blue cheese dressing

grilled chicken cobb salad, romaine lettuce, bacon, eggs, heirloom cherry tomatoes, corn, avocado, gorgonzola cheese, red balsamic vinaigrette

ENTREES

serves 4 \$80 | serves 8 \$155

pan-roasted salmon, fire-roasted red pepper coulis
citrus grilled chicken, lemon caper reduction
gnocchi, roasted ratatouille, spicy marinara
char-grilled skirt steak, homemade chimichurri

served with seasonal vegetables
choice of roasted potatoes or wild rice pilaf

SWEET TOOTH

assorted house-made cookies | \$30/dozen
brownies + blondies | \$30/dozen
macarons | \$35/dozen
house-made carrot cake* | \$30, serves 10-12
whole 7 layer chocolate cake* | \$45, serves 10-12

**To place an order, contact at
orders@coastalcateringnb.com
949.706.5425**

Orders can be placed 8:30 AM – 5:30 PM, M – F
Delivery is available 9 AM - 9 PM, Daily

Orders must be placed at least 4 hours in advance.
*Items require a 1 day advance order. A delivery fee of \$10 will apply to drop-off orders. Pick-up orders may be picked-up at Fashion Island Hotel. Prices do not include gratuity.