

COAST

fine foods & catering

Lunch or Dinner

Menu A

\$50 per person – 3 course

Appetizer choice of

Seasonal Vegetable Soup
Salad of mixed greens, fruit & seeds

Main choice of

Grilled NY York Striploin
Grilled Branzino
Chicken
Scallopini
served with a seasonal side

Dessert

gelato

Menu B

\$55 per person – 3 course

Entree

Risotto ai funghi

Main choice of

Grilled NY York Striploin
Grilled Branzino
chicken scallopini

Dessert

gelato

* selection of hors d'oeuvres recommended
For \$6+ add a family style salad to main



Menu C

\$65 per person – 4 course

Appetizer choice of

Seasonal Vegetable Soup
Salad of mixed greens, fruit & seeds

Entree

pasta or risotto

Main choice of

Grilled NY York Striploin
Grilled Branzino
chicken scallopini
all served with a seasonal side

Dessert choice of

gelato or tiramisu

Fish & Seafood

Menu D - coast

3 course \$75 per person
Seafood salad or fried fish& seafood
Grilled fish & vegetables
dessert

Menu E - coast to coast

\$110 per person
Appetizer trio
seafood Pasta
Grilled fish & vegetables
dessert



Chef's Tasting Menu

\$150 per person

Variety of 6 market available appetizers

Examples include oyster, seafood salad, fried fish, lobster tail, crudo

Seafood Pasta(s)

Seafood grill assortment of broiled and/or grilled fish
dessert

COAST COCKTAIL (min 30pxa)

per person - room rental fee may apply

Includes a variety of hors d'oeuvres

4-6 item(s) starting at \$25 per person

Raw BAR available for an additional fee

Customized Menu Included

Tax, service, and gratuity additional

Assistant planning and coordinating services included.

Offsite catering and Alternate menu options available

**Menu prices subject to change based on market pricing,
additions, and substitutions.**

Include all coffee, tea and water for an additional \$5 per person.

Rental services available for additional cost

Preferred Vendors available

Please contact us at any time with questions or comments, 647.803.1022

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