



# Coastal Catering

6341 Stewart Rd Suite 123 Galveston, Texas 77551

409-789-1119 [www.ChefMarshall.com](http://www.ChefMarshall.com)

**Tasting is  
Believing!**

We'd be pleased  
to design a  
Custom Menu  
for You!

Call Today:  
(409)789-1119

## Buffet Selections

*"Tasting is Believing!"*

At *Coastal Catering* we understand and appreciate your desire for variety, quality, and affordability. To assist you in choosing your perfect Buffet Menu we have designed an easy to use, 4 level selection process. Just choose *Shore Line*, *Sand Dollar*, *Star Fish* or *Beach Rose* level, and then the Fun can really begin. We have delicious *Hors D'oeuvres* (If you're looking for more options, please check out *Hors D'oeuvres* menu) *Scrumptious Entrées*, a variety of fabulous *Sides*, *Vegetables*, and *Salads* for every taste. *Dessert?* Of course, sail on over to our *Happy Endings* menu.

Buffets starting at only \$16 include:

Equipment, Set-up & Take-down, 1 Full Hour of Buffet Service, and single use products. If you desire, we offer upgrades for full table service, upgraded- single use products, china, glass and flatware. Still need a little help in making your final selections? or if you just have a question or two, Please use our "Request Quote" form or call Chef Marshall at 409-789-1119.

Bon Appétit

*Chef Marshall & Stacey*

### Shoreline

*Entrée, Side, Vegetable, Salad & Butter Croissant*

### Sand Dollar

*Appetizer Table or 2 Entrées, Side, Vegetable, Salad & Butter Croissant*

### Star Fish

*Appetizer Table, 2 Entrées, Side, Vegetable, Salad & Butter Croissant*

### Beach Rose

*2 Appetizer Tables, 2 Entrées, Side, Vegetable, Salad & Butter Croissant*

Dessert



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*Please See Our Happy Endings Menu*

### Hors D'oeuvre Selections

*Tables of Distinction*



#### Signature Cascade

*Towering Cascade of:*

*Premium Seasonal Fruit  
Imported and Domestic Cheeses  
Garden Fresh Vegetables  
Creamy Veggie Dip  
Assorted Crackers*

#### Fiesta!

*Spicy Queso Fountain  
Surrounded by Piles of Tortilla Chips*

*Pineapple Mango Pico,  
Black Bean & Corn Salsa  
Salsa Rosa  
Guacamole Salsa  
Southwestern Ranch*

*Your Choice of 3 Salsas  
Served in Gigantic Margarita Glasses*

#### Mediterranean Tapas *(add \$1.50)*

*Spinach Artichoke Dip  
Bruschetta both served with Crustini  
Stuffed Mushrooms  
Olive and Pepper Medley  
Garlic Hummus with Grilled Pita Wedges  
Dolmas (Stuffed Grape Leaves)  
Caprese Salad  
Chilled Tri-Color Tortellini with pesto*



#### Catch of the Day *(add \$3)*

*Cold Boiled Shrimp  
Oyster Shots (in season)  
Tilapia Bites with Vera Cruz Salsa*

#### The Baconator *(add \$1.50)*

*Meat Candy  
Texas Kisses  
Cheddar Tartlettes with Bacon Jam  
Broccoli Salad with Bacon Peanuts, & Raisins*



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## Buffet Selections

### Entrée Selections

#### Chicken

★ **Roasted Herb Chicken Breasts**  
*Marinated & Rubbed with Italian Herbs.  
Deboned après Roast. A Coastal Favorite!*

★ **Tuscan Flame Grilled Chicken**  
*Tender Juicy Boneless Chicken Breasts with  
Artichokes, Capers, Mushrooms & Lemon Garlic Sauce*

**Margarita Grilled Chicken Breasts**  
*Tequila & Lime Marinated Boneless Chicken, topped  
with Colby Jack Cheese, Roma Tomatoes & Guacamole*

**Grilled Chicken & Fettuccini Alfredo**  
*Fettuccine Topped with Rich Alfredo Sauce &  
Tender Grilled Chicken*

**Weller Chicken**  
*Boneless Chicken Breast topped with Hickory Ham & a  
Savory Sour Cream Sauce, baked with a  
Crunchy Herbed Dressing*

**Chicken Fajitas**  
*Flame Grilled Chicken Breasts with Sautéed Onions &  
Peppers accompanied by all "The Fixin's"- Guacamole,  
Sour Cream, Cheese, Tomatoes, Jalapenos & Salsa  
(Complete meal includes TexMex Rice, Refried Frijoles,  
Chips & Salsa)\*  
Add 2.0 for Combination of Chicken and Steak.*

#### Pork

★ **Roasted Pork Loin Medallions with  
Mango Salsa**  
*Succulent Apple Brined Roast Pork Loin with  
Mango Salsa made with Fresh Mangos, Pineapple,  
Cilantro, Romas & Red Onion*

★ **Herb Roasted Pork Loin Medallions  
with Dried Fruit Compote**  
*Succulent Apple Brined Roast Pork Loin with a  
Dried Fruit Compote made with Apple Cider &  
Contreaux Plumped Dried Cranberries,  
Raisins & Apricots*

**Apricot Glazed Smoked Ham**  
*Smoked Ham glazed with  
House-made Spiced Apricot Preserves*



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## Buffet Selections

### Entrée Selections

#### Beef



#### Lancashire Pot Roast

*Old Fashioned Slow Cooked Pot Roast with  
Onions, Mushrooms & Carrots  
MmmMmm!*

#### Beef Burgundy Stroganoff

*Tender Seasoned Beef Tips & Fresh Mushrooms with  
a Rich Burgundy Sour Cream Sauce  
served over Egg Noodles*

#### Texas BBQ Brisket & Sausage

*Barbequed Brisket & Sliced Ekridge Sausage with  
Barbeque Sauce, Dill Pickles, Sliced Onions,  
Jalapenos & White Bread  
Pairs well with Peach Cobbler!*

#### Steak Fajitas (add \$1)

*Tender Marinated Flank Steak with Sautéed Onions &  
Peppers accompanied by all "The Fixin's" - Guacamole,  
Sour Cream, Cheese, Tomatoes, Jalapenos & Salsa  
(Complete meal includes TexMex Rice, Refried Frijoles,  
Chips & Salsa) \* (For Steak & Chicken add \$3)*

#### Seafood



#### Encrusted Tilapia with Veracruz Salsa (add \$2)

*Seasoned Panko Encrusted Tilapia or Basa baked into  
Flakey Goodness accompanied by Vera Cruz Salsa  
made with Petite Diced Romas, Green Olives & Garlic*

#### Wild Caught Pacific Salmon (add \$3)

*Marinated & Seasoned Pacific Salmon baked to  
perfection; served with Dill Infused Butter*

#### Citrus Baked Salmon (add \$3)

*Citrus Marinated Baked Salmon served with  
Toasted Almond Parsley Salsa*



#### Shrimp-n-Grits

*Chef Marshall's Delicious Garlic Cheese Grits topped  
with Sautéed Gulf Shrimp*

#### Cajun Shrimp Creole

*Gulf Shrimp combined with Romas, Onions, Peppers &  
Celery in a Rich Cheesy Sauce over  
Steamed White Rice*



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### Choice of Sides

#### Potato Dishes



##### Stacey's Potatoes Au Gratin

*Potatoes with Sautéed Onions, Sour Cream & Cheddar Cheese Baked into Deliciousness*

##### Rosemary New Potatoes

*Quartered Red Potatoes mixed with Fresh Rosemary & Sweet Caramelized Onions*

##### Garlic Smashed Potatoes

*Skin on Gold Potatoes with plenty of Real Butter & Garlic - Yum*

##### Baked Potatoes with all the Fixin's

*Russet Potatoes Lightly Seasoned on the Outside, White and Flaky on the Inside. Sour Cream, Cheddar Cheese, Crumbled Bacon & Green Onions (add .5)*

##### Roasted Tri Color Potatoes w Onions & Kale

*A combination of Sweet Potatoes, Russet Potatoes & Red Potatoes Baked with Kale & Sautéed Onions.*

*WOW!*

##### Sweet Potato and Pineapple Soufflé

*Crushed Pineapple blended with Hearty Sweet Potatoes & Brown Sugar - A Holiday Favorite  
Good All Year Long*

#### Rice Dishes



##### Confetti Rice

*White Long Grain Rice made with Chicken Stock, Black Beans, Sautéed Onions & Tri Colored Sweet Peppers - Festive and Delicious!*

##### Creamy Green Chili Wild Rice

*A Blend of Wild & White Rice with a Creamy Green Chili Sauce; sprinkled with Green Onions*

##### Swamp Rice

*Long Grain Rice made with Beef Stock & Mushrooms - A Crowd Favorite!*

##### TexMex Rice

*Hola! Made with Chicken Stock & Salsa*



##### Coastal Wild Rice

*Wild Rice made with Chicken Stock, Orange Juice & Dried Cranberries topped with Toasted Pecan Pieces*



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### Additional Sides

#### Pasta Dishes

##### ★ Pesto Farfalla

*Bow Tie Pasta with our own Pesto & Parmesan*

##### Penne Alfredo

*Penne Pasta with Rich Alfredo, Fresh Asparagus Pieces  
& Sweet Red Peppers*

##### Pasta Primavera

*Penne Pasta with Roasted Broccoli, Peppers, Zucchini &  
Yellow Squash Drizzled with Lemon Garlic Butter*

#### Beans, Quinoa & Dressing

##### Fiesta Black Beans & Corn

*Seasoned Black Beans mixed Sweet Corn &  
Petite Dice Tomatoes with a hint of Jalapeño*

##### Cowboy Beans

*Giddy-up! Ranch Beans*

##### Refried Frijoles

*Ole' Traditional Refrieds*

##### Quinoa Almond Pilaf

*Quinoa with sautéed Onions, Slivered Almonds, Celery,  
Carrots & the Sweet Surprise of Raisins*

##### ★ Savory Bread Pudding

*New England Style Savory Bread Pudding with  
Spinach, Mushrooms, Parmesan, Thyme & other Fresh  
Herbs ... A Coastal Catering Customer Favorite*



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### Choice of Vegetables

#### Roasted Asparagus

*Fresh Asparagus trimmed, drizzled with Light Olive Oil &  
Dusted with Sea Salt*



#### Haricot Verts Parmesan

*Fresh Green Beans dusted with Parmesan &  
Cracked Black Pepper*

#### Haricot Verts Almandine

*Fresh Green Beans topped with Toasted Almonds &  
Cracked Black Pepper*



#### Old Fashioned Green Beans

*Long Simmering Green Beans with Bacon &  
Sautéed Onions*

#### Citrus Vegetable Medley

*Broccoli, Yellow Squash, Zucchini & Carrots  
with a Citrus Drizzle*

#### Roasted Vegetable Medley

*Asparagus, Yellow Squash, Onions, Peppers,  
Mushrooms with an Infused Basil Butter*

#### Roasted Broccoli

*Fresh Broccoli Roasted and Dusted with Sea Salt,  
Optional Hollandaise Sauce (add.50)*

#### English Peas

*Green Peas with Mushrooms & a touch of  
Sweet Butter*

#### Creamed Spinach

*Popeye's Favorite!*

#### Burgundy Mushrooms

*Fresh Mushrooms sautéed in a Burgundy Sauce*



#### Sweet-n-Spicy Cream Corn

*Sweet! Spicy! Cream Corn  
A Golden Triangle Favorite!*

#### Yellow Squash Casserole

*Yellow Squash, Onions, Sour Cream, Cheeses  
with a Herb Breading*



#### Ratatouille

*Slow-cooked Zucchini, Yellow Squash, Mushrooms,  
Peppers, Garlic & Tomatoes with Kalamata Olives,  
Basil & Thyme*

#### Baby Carrots

*Carrots AlDente with a Maple Ginger Glaze*

#### Cranberry Carrots

*Sliced Carrots with Dried Cranberries & an  
Orange Gastrique*



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### Choice of Salads

#### Green Salads and Slaws



##### Classic Caesar

*Romaine, Capers, Garlic Croutons, Bacon & Our Own Caesar Dressing*



##### Fruited Spinach & Romaine Salad

*Baby Spinach & Crunchy Romaine tossed with Mandarin Oranges, Dried Cranberries, Feta and a light Raspberry Vinaigrette*

##### Southwest Caesar

*Romaine tossed with Black Bean & Corn Pico, Southwest Caesar Dressing and topped with Tortilla Strips*

##### Garden Salad

*Full of Chopped Veggies, House-made Herb Dressing topped with Croutons*

##### Greek Salad

*A blend of Lettuces with Cucumbers, Tomatoes, Feta, Calamata Olives and House-made Greek Dressing*

##### Kale & Mango Salad

*Thinly Sliced Kale with Petite Diced Mango & Sunflower Seeds with a Lemon Honey Dressing*

##### Traditional Spinach Salad

*Baby Spinach with Bacon, Egg, Sweet Red Peppers & thinly sliced Purple Onions*

##### Southern Slaw

*Sweet, Creamy and Crunchy!*

##### Chipotle Apple Slaw

*Shredded Cabbage with Thinly Slice Apples and a Spicy Chipotle Dressing*

#### Fruit & Veggie Salads

##### Fruit Toss

*Freshly prepared Premium Seasonal Fruit*

##### Waldorf Salad

*Crispy Apples, Dried Cranberries, Raisins, Celery & Toasted Walnuts tossed with Brown Sugar Sour Cream Dressing*



##### Broccoli Raisin Salad

*Fresh Broccoli, Crispy Bacon, Honey Roasted Peanuts & Raisins tossed in a Sweet Dressing*

##### Copper Pennies

*Disks of Carrot, Green Peppers & Onions marinated in a sweet-n-tangy mixture of tomato, vinegar & seasonings*





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### Choice of Salads

### Additional Salads

#### Coastal Potato Salad

*Sour Cream Red Potato Salad with Dill & Green Olives*

#### Loaded Potato Salad

*Golden Potatoes with Sour Cream, Green Onions,  
Cheddar Cheese & Bacon*

#### Pasta Salad

*Tri Colored Pasta Salad with chopped Vegetables &  
Red Pepper Flakes and Parmesan*

#### Black Bean & Roasted Corn Fiesta

*Black Beans, Roasted Corn, Tomatoes & Cilantro  
tossed with a dash of Olive Oil & Lime Juice*

#### ★ Quinoa Marinated Salad

*Quinoa with Tomatoes, Cucumber, Cilantro &  
Black Beans with a Light Vinaigrette*

#### Quinoa with Nuts & Berries

*Quinoa with Fresh Mint, Almonds & Cranberries*

#### Apricot Couscous

*Couscous made with Fresh Citrus Juice and tossed with  
Apricots & Raisins*