Coastal Catering
6341 Stewart Rd Suite 123, Galveston, Texas 77551

Tables of Distinction

Signature Cascade
Towering Cascade of Premium Seasonal Fruit, Imported and Domestic Cheeses Garden Fresh Vegetables with our Creamy Veggie Dip & Assorted Crackers

Fiesta!
Spicy Queso Fountain Surrounded by Piles of Tortilla Chips Your Choice of 3 Salsas served in Gigantic Margarita Glasses Pineapple Mango Pico, Black Bean & Corn Salsa, Salsa Rosa, Guacamole Salsa, Southwestern Ranch

Mediterranean Tapas
Spinach Artichoke Dip, Double Tomato Bruschetta - both served with Crustini Stuffed Mushrooms, Olive Pepper Medley, Garlic Hummus with Grilled Pita Wedges & Dipping Oil Dolmas (Stuffed Grape Leaves), Caprese Salad Chilled Tri-Color Tortellini with Pesto

The Orient Express
Thai Chicken Lettuce Cups with Spicy Peanut Sauce, Teriyaki Mushrooms, Chilled Sweet-n-Spicy Sugar Snap Peas & Water Chest Nuts Egg Rolls with Sweet-n-Sour Sauce Dumplings with Sesame Oil & Soy Dipping Sauce

Bar Food Fun
Homerun Sliders, Barbeque or Buffalo Wings Texas Kisses, Veggies & Creamy Veggie Dip

Catch of the Day
Seasonal Gulf Oysters (seasonal) & Chilled Large Shrimp served in Shot Glasses with House-made Cocktail Sauce Tilapia Bites with Vera Cruz Salsa

Prices set for parties of 50+, adjustments made for parties with fewer than 50 guests. Tax & Gratuity Not Included
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Tasting is Believing!
We’d be pleased to design a Custom Menu for You!
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Southern Comfort
Classic Deviled Eggs, Glazed Ham with Southern Biscuits
Bacon Wrapped Long Green Bean Bundles drizzled with Brown Sugar
Chilled Watermelon with Fresh Mint

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

The King of Minis
Monti Cristos, Pulled Pork with Slaw
Roast Beef Minis with Horseradish Sauce, Buffalo Chicken with Blue Cheese Dressing
(Choose 3)

Martini Moods

Greek Tapas Martini
Kalamata Olives, Feta, Tomatoes & Cucumbers drizzled with House-made Greek Dressing
Topped with a Grilled Pita Wedge Served in Martini Glasses

Coastal Shrimp Cocktail Martinis
Cold Boiled Shrimp tossed in Chef Marshall’s Cocktail Salsa, Avocado & Cilantro
Served in 5oz Martini Glasses with Tortilla Chips

Mashed Potato Martinis
Golden Potatoes smashed into creamy goodness with an extra dash of garlic served in Martini Glasses;
Giant Martini Glasses filled with the toppers – Bacon, Cheddar Cheese, Sour Cream & Green Onions

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Happy Endings Tables

Sweet Petites
Chef’s Choice of Triple Fudge Brownies, Strawberries,
Cream Puffs filled with Vanilla Whipped Cream, Coconut Macaroons,
Lemon Squares & other Tasty Delights

Cheese Cake Martinis
Sweet and Creamy Cheesecake with Graham Cracker Crumbs served in 5oz Martini glasses.
Giant Martini Glasses are filled with
Cherries, Chocolate Chips & Toasted Pecan Pieces to top as you please

Chocolate Fountain
Flowing Chocolate - Yum!
Dippers include a selection of Fresh Strawberries,
Marshmallows, Pretzel Chips, Cherries, Rice Krispie Treats & Wafer Cookies

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