

Tasting is
Believing!

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

Call Today:
(409)789-1119

★ ★ ★ ★ ★
Coastal Catering

6341 Stewart Rd Suite 123 Galveston, Texas 77551
409-789-1119 www.ChefMarshall.com

Cold Hors D'oeuvres

★ **Signature Cascade** ★

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

Oyster Shots

Seasonal Gulf Oysters served in Shot Glasses with House-made Cocktail Sauce served with Saltines

Shrimp Shots

Chilled Large Shrimp served in Shot Glasses with House-made Cocktail Sauce

Mexican Ceviche Martinis

*Choose either Tilapia or Gulf Shrimp, marinated in Lime Juice: Add Fresh Tomato, Cucumbers, Cilantro, Onion,
Avocado & our House-blend of spices Served in 5oz Martini Glasses with Tortilla Chips*

Coastal Shrimp Cocktail Martinis

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

Salmon Canapés

Alaskan Smoked Salmon with a Capers, Red Onion Cream Cheese Schmear on House-baked Crustini

Black-n-Blue Canapés

Thin Sliced Angus Roast Beef with a Creamy Blue Cheese & Horseradish Schmear on Bagel Bites

Southwest Pinwheels

*Multi Colored Seasoned Tortillas layered with Cream Cheese, Turkey & Spinach
Rolled and Sliced into Delicious Bites of the Southwest*

Cheese and Fruit Platter

Assorted Domestic and Imported Cheeses, Crackers & Premium Seasonal Fresh Fruit (Chef's Selection)

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Veggie Platter

A Garden Variety of Fresh Vegetables served with Ranch Dressing

Grilled & Chilled Veggies

Grilled Chilled Asparagus, Sweet Peppers, Summer Squash, Zucchini, Mushrooms & Pearl Onions

Double Tomato Bruschetta

Bruschetta made with both Fresh & Sun Dried Tomatoes, Basil, Garlic; served with House-made Crustini

Caprese Salad

*Buffalo Mozzarella, Grape Tomatoes & Basil with a Touch of Balsamic Vinegar & Olive Oil
Served in a Giant Margarita Glass*

Mediterranean Platter

Dolmas (Stuffed Grape Leaves), Olive Pepper Medley, Garlic Hummus, Dipping Oil & Grilled Pita

Antipasto Skewers

Fresh Mozzarella, Hard Salami, Basil & Grape Tomatoes drizzled with a Balsamic Vinaigrette

Antipasto Platter

*Genoa Salami, Pepperoni, Provolone, Mozzarella Cheese, Marinated Artichokes, Roasted Red Pepper,
Black & Green Olive, Peperoncini, Button Mushrooms, Grape Tomatoes, thinly sliced Red Onions
Fresh Basil tossed with House-made Herb Dressing*

Greek Tapas Martinis

*Kalamata Olives, Feta, Tomatoes & Cucumbers drizzled with House-made Greek Dressing; topped with a
Grilled Pita Wedge. Served in Martini Glasses*

Mediterranean Shrimp Toss

Chilled Shrimp, Artichokes & Black Olive, tossed with an Herbed Olive Oil

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Salsa Bar

Pineapple Mango Pico, Black Bean & Corn Salsa, Salsa Rosa, Guacamole Salsa and Southwestern Ranch (choose 3) with piles of Tortilla Chips

7 Layer Dip

Count The Layers! - Green Onions, Black Olives, Roma Tomatoes, Colby Jack Cheese, Guacamole Southwest Sour Cream, Refried Beans; served with Tortilla Chips

Thai Chicken Lettuce Cups

Grilled Chicken, Rice Noodles, Cilantro, Carrot Shreds mixed with Spicy Peanut Sauce Served in Lettuce Cups garnished with Sesame Seeds

Rosemary Chicken Skewers

Chilled Tender Marinated Chicken skewered with Fresh Rosemary Spears

Traditional Spinach Dip

Spinach Dip Served In a Fresh Baked Bread Bowl with Bread Dippers

Classic Deviled Eggs

Creamy Deviled Eggs topped with Green Olives or Bacon Crumbles

Devil Dip

Our Cool & Creamy Deviled Eggs blended into a Dip with Bacon Crumbles & Dill; served with Triscuits

Texas Fire Crackers

A New Classic - Spicy-Seasoned-Saltines

Hunters Mixed Nuts

Mixed Nuts with Sesame Sticks, Sunflower Seeds & tiny Pretzels

Sweet-n-Spicy Pecans

Chef Marshall's Sweet & Spicy Toasted Pecans (by the pound)

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Cold Hors D'oeuvres

Appetizers for the Sweet Tooth!

Chocolate Fountain

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

Cheesecake 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

Sweet Petites

Chef's Choice of Triple Fudge Brownies, Strawberries, Cream Puffs filled with Vanilla Whipped Cream, Coconut Macaroons, Lemon Squares and other Tasty Delights

Dessert Shots

2 oz Shot Glasses Choose 3 flavors; minimum guest count of 30

Key Lime Pie topped with Whipped Cream & Graham Cracker Crumbles

Chocolate Pudding with Brownie Pieces topped with Whipped Cream

Butterscotch Pudding topped with Whipped Cream & Crushed Butterfingers

Cherry Crumble topped with Whipped Cream

Apple Crisp topped with Whipped Cream & Chopped Pecans

Vanilla Pudding topped with Oreo Crumbs, Whipped Cream & a Cherry