



Coastal Catering

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

**Tasting is
Believing!**

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

Call Today:
(409)789-1119

Wedding Reception

Wedding Reception Buffet

Entrée, Side, Veg, Salad



Silver Wedding Reception

Appetizer, Entrée, Side, Vegetable, Salad



Gold Wedding Reception

Appetizer, 2 Entrées, Side, Vegetable, Salad



Diamond Wedding Reception

2 Appetizer, 2 Entrées, Side, Vegetable, Salad



Choice of Appetizers



Signature Cascade

*Towering Cascade
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
Salsas served in Gigantic Margarita Glasses:
Pineapple Mango Pico, Black Bean & Corn Salsa,
Salsa Rosa, Guacamole, Southwestern Ranch
Choose 3*

Catch of the Day

*Cold Boiled Shrimp and/or Oyster Shots (in season)
Tilapia Bites with Vera Cruz Salsa (add \$3)*

Mediterranean Tapas

*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 (add \$2)*

The Baconator

*Meat Candy, Texas Kisses
Cheddar Tartlettes with Bacon Jam,
Broccoli Salad with Peanuts, Raisins & Bacon (add \$1.5)*



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Choice of Entrees

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*

Roasted Herb Chicken Breasts

Marinated & Rubbed with Italian Herbs. Deboned après Roast. A Coastal Favorite!

Tuscan Flame Grilled Chicken

*Tender Juicy Boneless Chicken Breasts
Artichokes, Capers, Mushrooms & Lemon Garlic Sauce*

Margarita Grilled Chicken Breasts

*Tequila & Lime Marinated Boneless Chicken
Topped with Colby Jack Cheese, Roma Tomatoes & Guacamole*

Lancashire Pot Roast

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

Encrusted Tilapia with a Veracruz Salsa

*Seasoned Panko Encrusted Tilapia or Basa baked into Flakey Goodness
Accompanied by Vera Cruz Salsa made with Petite Diced Romas, Green Olives & Garlic (add \$3)*

Wild Caught Pacific Salmon

*Lightly Marinated & Seasoned Pacific Salmon baked to perfection
Served with Dill Infused Butter (add \$3)*

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Pesto Farfalla

Bow Tie Pasta

With our own Pesto and Parmesan

Penne Alfredo

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

Creamy Green Chili Wild Rice

*A Blend of Wild & White Rice
With a Creamy Green Chili Sauce
Sprinkled with Green Onions*

Confetti Rice

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

Coastal Wild Rice

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

Stacey's Potatoes Au Gratin

*Potatoes with Sautéed Onions
Sour Cream and 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 and Garlic -
Yum*

Savory Bread Pudding

*New England Style Savory Bread Pudding
With Spinach, Mushrooms, Parmesan,
Thyme and other Fresh Herbs*



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Choice of Vegetables

Haricot Verts Parmesan

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

Haricot Verts Almandine

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

Old Fashioned Green Beans

*Long Simmering Green Beans with Bacon and
Sautéed Onions*

Cranberry Carrots

*Sliced Carrots with Dried Cranberries &
Orange Gastrique*

Roasted Asparagus

*Fresh Asparagus (trimmed)
Drizzled with Light Olive Oil and
Dusted with Sea Salt*

Citrus Vegetable Medley

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

Choice of Salads

with Butter Croissant

Fruited Spinach & Romaine Salad

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

Classic Caesar

*Crisp Romaine
Crumbled Bacon
Capers & Garlic Croutons
Our Own Caesar Dressing*

Garden Salad

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

Traditional Spinach

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