



# Coastal Cooking Company

## Post Turkey Apocalyptic Dinner Fun

### Flavors that dance outside the holiday walls

UNDERLINE your Starters ☺ and we will serve them first

New England Clam Chowder – 5.5 cup | 7 bowl or Rhode Island style (no cream) both GF  
Shiitake Leek Veloute Soup – 5 cup | 6.5 bowl with sautéed Shallots white wine and mushroom broth  
Corinthian French Onion Soup – 8 rich beef broth, caramelized onions, red wine, Sherry, thyme with a three cheese bubbly au gratin top \*\*\* can be made gluten free with Udi's toast  
St. Andre Cheese – 9 served with apple slices, brioche crostini  
Cheese Board – 10 Dutch Gouda, Finlandia Swiss, French Brie & Danish Blue & Crostini  
Krinkle Cut Nathan's Famous Fries – 4 served with chipotle ketchup. Gf

#### Dinner creations

Iron Skillet Seared Sirloin Flap Steak with Garlic Mushroom Butter – 24 served over garlic bread and grilled seasonal vegetables.  
Duo of Seared Canadian Salmon & Filet of Panko Turbot – 25 Canadian salmon seared & Panko sautéed Turbot with a fennel orange Buerre blanc. Fennel citrus salad over arugula  
Batter Fried Icelandic Cod & Fries Basket with Chowder – 22 3 pieces of batter fried cod, Nathan's fries, cup of chowder, coleslaw, tartar sauce and lemon \*\*\* 2 pc – 17.5  
Portabella Mediterranean & Fennel Orange Salad – 21 stuffed with oregano spiced tomato, zucchini, artichoke hearts, ciabatta, onions and Goat cheese & Parmesan. Served with shaved fennel with citrus Olive oil and parmesan over Arugula.

Have *Coastal Cooking Company* cater your next catering event, we

*custom create a menu with your taste, theme and budget in mind -  
Host here at the ECYC or your preferred venue!*

*Take the work out of your next party, contact Monique 860 501 5036*

*Please remember to put your table number and prices on your chits ☺*

Plan **C**orinthian Burger Bar & . . .

Our Coastal Cooking Company Steak burger is made of *8oz ground brisket, short rib and chuck steak*. *All Burgers are served on a Kaiser roll with tomato, romaine, red onion, coleslaw, pickle & Deep River chips*

[Ship Wright's Burger Building Supplies. . . .](#) Base model costs – 13 you add on the upgrades

\*\*\* Add Swiss, Gouda, Cheddar, Pepper Jack or American – 1 \*\*\* [Sub Fries or side salad for Chips – 1.5](#)

\*\*\* Add caramelized onions, Gorgonzola, Applewood bacon or Guacamole for 1.5 each

[The Corinthian Steak Burger – 15](#) caramelized onions draped in Gouda cheese

[Smoked BBQ Bacon Cheddar Burger – 15](#)

\*\*\* Thoroughly cooked meats, poultry, seafood and eggs reduce the risk of food-borne illness

## Signature Dinner Salads

**Add to salads below only** – Grilled, Crispy or Jerk Chicken - 6 Canadian Salmon - 8 Steak Burger – 7

Corinthian Salad – 7.5 small plate | 11.5 large entrée Assorted tender greens, dried cranberries, glazed walnuts, goat cheese & our caramelized shallot sherry vinaigrette

Caesar Salad - 7.5 small plate / 11.5 large entrée size Crisp romaine lettuce, rustic croutons, dressed with parmesan Asiago cheeses & our signature Caesar dressing

## Desserts & Beverages

Apple Cranberry Tart A la mode with Portuguese Crispy Tart Crust	5
Doppio Espresso – Regular or Decaf   Cappuccino	2.25   3.5
Cheese Cake with Cranberry Whipped Cream	5
Fresh Warm Chocolate Brownie Sundae	5
Chocolate Decadence Flourless Torte with Raspberry Sauce	5
Ice Cream with caramel or chocolate sauce	4
Premium Root Beer Float – Pint Glass & Ice cream with bottle of root beer	5
Pellegrino Sparkling water 1 ltr. Or 500ml	4.5 - 2.5
Coca, Diet Coke, Sprite, Ginger Ale, Diet Pepsi, Caffeine Free & Arnold Palmer	2
French Roast Arabica Coffee, De-Caffeinated Coffee or Hot Tea,	2
Bottle of Premium Root Beer – brown bottle	2.5
Brewed Un-Sweetened Iced Tea, Iced Coffee or Lemonade with refill	2

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