

# Introduction

**Hello** and **Thank You** for thinking of the East Coast Grill and Raw Bar for your catering needs and special events.

Over the years, the menu items listed below, have been very successful. However, if you have a favorite dish offered at the East Coast Grill or a recipe you have seen in one of Chris's books that you would like to explore as an option for your menu we can most likely accommodate your request. Feel free to mix and match and ask questions.

The East Coast Grill is known for its bold flavors as well as for grilling. We try to work with seasonal products as much as possible and our goal is to offer food and flavors that are more unique and more memorable than the traditional catering options.

Enjoy the menu and most of all, have fun.

Best,  
Chris Schlesinger  
**Chef/Owner**

# Master Catering Menu

## STATIONARY APPETIZERS

### Chips and Salsas

*Fresh, Crisp Tortilla and Plantain Chips with 3 Salsas-Mango Red Onion, Spicy Tomato and Cilantro Tomatillo*

### Grilled Vegetable Antipasto

*Eggplant, Zucchini, Squash, Red Pepper and Onion. House Dried Tomatoes, Fresh Mozzarella, Olives, White Bean Salad, Marinated Artichokes Hearts and Iggy's Bread*

### Middle Eastern Dip Selection

*Syrian Red Pepper Dip with Pomegranate Molasses, Chunky Roasted Eggplant, Roasted Garlic Hummus, Ratatouille with Feta Cheese, Cucumber Spears, Olives and Grilled Pita*

### East Coast Grill Raw Bar

*Local Oysters and Clams on the ½ Shell with Fresh Horseradish Cocktail Sauce and Mango Mignonette*

## HOT PASSED APPETIZERS

*-Grilled Buffalo Style Shrimp with Blue Cheese Drizzle-*

*-Garlic Crusted Grilled Scallops with Lime Mojo-*

*-Jerk Chicken Wings-*

*-Smoked Baby Back Ribs with 2 Sauces-*

*-Stuffed Littleneck Clams with Chourico, Corn and Aioli-*

*-Mini North Carolina Shredded Pulled Pork Sandwiches-*

*-Roasted Corn and Bacon Stuffed Mushrooms-*

### Assorted Grilled Pizzas

*-Caramelized Onion, Spinach and Parmesan-*

*-Arugula, Great Hill Blue Cheese and Smoked Tomato-*

*-Dried Tomato, Mozzarella, Basil and Black Olives-*

*-Artichoke Hearts, Bacon and Parmesan-*

### Assorted Grilled Sausages

**Hell Sausage, Andouille Sausage or Mexican Chorizo, with Any of the Following**

**Sauces:** BBQ, Apricot Chile Glaze, Smooth Honey Mustard

- Chicken Sausage with Basil and Parmesan-
- Pork Ginger Satay with Peanut Drizzle-

### Skewer Couture

- Grilled Pork with Peanut Ginger Sauce-
- Grilled Chicken with Soy Ginger Glaze-
- Grilled Beef with Hoisin Sauce-

## COLD PASSED APPETIZERS

- Giant Shrimp Cocktail with Horseradish Cocktail Sauce (Priced Per Platter)-
- Smoked Salmon and Cucumber with Sour cream-
- East Coast Grill Famous Black and Blue Grilled Tuna Taco-
- Smoked Sliced Lamb with Canapé with Tomato Chutney-
- Smoked Sliced Pork Canapé with Corn and Chile Relish-
- Smoked Sliced Chicken Canapé with Curried Pineapple Chutney-
- Grilled Sliced Sirloin Canapés with Onion Chutney and Great Hills Blue Cheese-

## BUFFET OR FAMILY STYLE DINNER OPTIONS

### INSPIRED MEATS AND FISH

- Black Pepper Crusted Grilled Sliced Sirloin with Mango Chutney-
- Cumin Crusted Grilled Sliced Pork Loin with Tomato Ginger Jam-
- Latin Crusted Grilled Sliced Chicken Breast with Peach Chili Salsa-
- Herb Crusted Grilled Sliced Lamb with Sweet and Hot Apricots-
- Hoisin Glazed Grilled Salmon with Aromatic Herb Salad-
- Coriander Crusted Grilled Swordfish with Avocado Chipotle Relish  
(Seasonal/Price May Vary)
- Basil Crusted Grilled Stripped Bass with Chimichurri-  
(Seasonal/Price May Vary)
- Five Spice Crusted Grilled Shrimp with Sweet Chili Glaze and Lime Slaw-
- Grilled Mahi Mahi with Pineapple Salsa-

## VEGETARIAN OPTIONS

- Ginger Noodles with Mustard Greens and Grilled Eggplant-
- Fettuccini with Fire Roasted Vegetables, Basil and Parmesan-

## SALADS

- Simple Fancy Green Salad with Shaved Red Onion and Balsamic Vinaigrette-
- Arugula Salad with Pears, Great Hill Blue Cheese and Catalina Dressing-
- Latin Caesar Salad with Aged Jack Cheese, Corn Bread Croutons and Creamy Parmesan Dressing-

## VEGETABLES AND FRUITS

- Assorted Seasonal Grilled Vegetable Extravaganza-
- Grilled Corn on the Cob with Cheese, Chili and Lime-
- Grilled Asparagus-
- Grilled Avocado-
- Grilled Fruit-

## SIDES AND STARCHES

- Warm Cous Cous with Dried Apricots and Mint-
- Thrill of the Grill Sweet Potato Salad-
- Roasted Potato Salad with Rosemary and Garlic-
- Grilled Sweet Potatoes with Molasses Glaze-
- Grilled Potato Steaks with Sour Cream and Bacon-
- Cuban Style Rice and Beans-
- Iggy's Grilled Focaccia Bread with Herb Butter-

## UNIQUE EAST COAST GRILL OFFERINGS

### BBQ

- Memphis Style Pork Spareribs-
- Texas Style Smoked Brisket with ECG BBQ Sauce-
- North Carolina Shredded Pork-
- BBQ Chicken-
- Whole Roasted Pig-
- Tidewater Coleslaw-
- Elmer's Baked Beans-
- ECG Style Cornbread-
- Grilled Corn with Old Bay Seasoning-
- Watermelon-

### ROLL YOUR OWN TACO BAR

**Choose Any Combo**

**Grilled Sliced Pork, Steak or Chicken**

*Served with Rice and Beans, Warm Flour Tortillas and Your **Choice of 4** Condiments including Creamy Avocado-Tomato Salsa, Jack Cheese, Pineapple Salsa, Corn-Chipotle Salsa, Salsa Rojo, Roasted Green Chile Salsa, Mango Salsa and Spicy Tomato-Tomatillo Salas*

### DESSERTS

- Seasonal Fruit Crisp with Whipped Cream-
- Fresh Sliced Tropical Fruit-
- Grilled Jamaican Banana Splits-
- Grilled Pineapple with Vanilla Ice-cream-

## **BEVERAGES**

- Jim's Organic Regular and Decaf Coffee-*
- Wide Assortment of Hartley Teas-*
- Mango Ice Tea-*
- House Made Lemonade-*
- The Best Arnold Palmer Ever-*

## **BAR MENU**

Although the East Coast Grill can not legally purchase alcohol for your event we can provide insured bartenders and a bar set up for your event.

***-We also offer fresh house made mixes and purees-***

### **ECG World Famous Margarita**

*Mango, Peach, Blood Peach, Pomegranate or Traditional*

### **The Rum Diesel**

### **Bellini's**

*Raspberry, Mango or Peach*

## ***THANK YOU!***