



Catering Guide

Coastal Catering by Matt Ortt Companies is a full service catering company serving the Eastern Shore of Maryland and Delaware. Our menus feature a variety of fresh, seasonal dishes with a local flair. We offer customizable options to meet your specific needs for events large and small. Coastal Catering offers on-site catering or drop and go services. Our chefs have over 20 years of experience and expertise in bringing delicious dishes to our clients.

Full Service- Set it up, Serve it, Clean it Up! This option includes Coastal Catering staff, and all of the goods to make your event exceptional. Our staff will set up anything food related, serve a buffet style meal and clear tables. This service requires a \$50.00 per hour fee for each server staffed for every 30 guest, plus a 20% service fee. Disposable chafing dishes, sternos, serving utensils, disposable plates, plastic utensils and napkin package must be purchased for an additional fee. \$2500 food minimum.

Drop-and-Go- Coastal Catering staff will prepare your food, drop it off, and get out of your way! Disposable chafing dishes, sternos, serving utensils, disposable plates, plastic utensils and napkin package may be purchased for an additional fee. \$500 food minimum.

* There will be an additional fee for all deliveries outside of a 10-mile radius of Ocean City, MD. *

For more information please visit our website at www.mattorttcompanies.com/catering or contact our Catering Manager, Lia, at 410-571-4820 or by email at lia@mattorttcompanies.com.

Ask us about our deluxe catering menu for weddings and special events!

Breakfast/ Brunch

The price is per person. Please add sales tax to all food.
25 guest minimum. Breakfast/ Brunch packages available for delivery or pick up between 9am-12pm only

Grab & Go \$9_{pp++} (select one)

Bacon, scrambled egg & cheese on white, wheat toast, or English muffin

Sausage, scrambled egg & cheese on white, wheat toast, or English muffin

Breakfast burrito

Perfectly Simple \$15_{pp++}

Assorted pastries

Assorted fresh fruit

Yogurt & granola

Chilled juices

Rise & Shine \$34_{pp++}

Pancakes

Home fries

Bacon

Sausage

Scrambled eggs

Western scrambled eggs (ham, peppers, onions)

Fresh fruit bowl

Yogurt & granola

Assorted pastries and muffins

English muffins, white, wheat toast

Chilled juices

Theme Buffets/ Stations

The price is per person. Please add sales tax to all food. 25 guest minimum.

Tier 1 Little Italy Theme Buffet \$40 pp++

Antipasto and cheese board
Classic Ceasar salad
Garlic bread
Meatballs in fresh marinara
Italian roasted veggies
Baked ziti
Cannoli

Tier 2 \$50 pp++ ~ in addition to tier one, select one additional entrée.

Eggplant Parmesan
Chicken Parmesan
Lasagna Bolognese
Shrimp Scampi
Chicken Picada
Chicken Marsala

BBQ Theme Buffet \$45 pp++ Select 2 proteins (3 proteins add \$5pp)

Cucumber and tomato salad
Slow roasted shredded chicken
Pulled pork
Pit ham
Ribs
Brisket
Baked chicken
Cheesy mac
Southern style green beans

Classic BBQ and Carolina style sauce
Buns and cornbread
Cookies and brownies

Street Taco Theme Buffet \$45 pp++

House made chips
Mango salsa salad- bell peppers, red onion, cilantro, lime salsa
Baked rice and black beans
Refried beans
Guacamole
Build your own tacos

- Grilled chicken
- Steak
- Shrimp

Roasted peppers and onions
Shaved cabbage, shaved lettuce, shredded cheese
Sour cream
Hard and soft shell tacos
Churros

Mediterranean Theme Buffet \$45 pp++

Roasted red pepper chickpea hummus w/ toasted pita
Classic Greek salad
Chicken gyros
Seasonal catch- oven roasted fish w/ tomato, capers, garlic, and lemon parsley
Orzo salad w/ feta, tomato, and lemon
Baklava

Appetizers

A la cart. Each order contains 50 pieces.

- \$150- Mini crab balls with lemon caper tartar
- \$150- Coastal Salt roll- shrimp & avocado roll, spicy crab w/ unagi glaze
- MKT\$- Shrimp cocktail
- \$125- Smoked salmon canape on mini toast w/ dill cream
- \$175- Baja shrimp w/ smoked chili, agave glaze, bell peppers, avocado & micro cilantro
- \$150- Seafood wonton w/ shrimp, lobster, & crab in a crunchy golden wonton w/ ginger miso aioli
- \$200- Seared lamp lollipops w/ balsamic demi
- \$125- Hawaiian BBQ pulled pork wonton w/ tropical salsa
- \$245- Premium sliced sirloin w/ chimichurri, horseradish or demi glaze
- \$150- Beef tenderloin and brie crostini w/ onion jam
- \$275- Root beer BBQ braised beef crostini w/ balsamic, rosemary goat cheese & black pepper
- \$175- Stuffed baby portabella melt w/ crab
- \$125- Vegan meatballs in fresh marinara
- \$125- Prosciutto wrapped asparagus
- \$100- Fried deviled eggs topped w/crab
- \$200- Bacon wrap scallops
- \$75- Tomato mozzarella & basil skewers w/ balsamic glaze
- \$125- Strawberry goat cheese crostini, (ripe strawberries, creamy goat cheese, crispy baguette slices drizzled with honey)
- \$125- Seasonal vegetable display w/ dips
- \$200- Seasonal fruit w/ dips
- \$200- Guacamole dip w/ tortillas
- \$250- Crab guacamole dip w/ tortillas
- \$85- Wings: choice of old bay, buffalo, coastal crack, chipotle honey, BBQ w/ blue cheese on side
- \$150 Jerk chicken skewers w/ grilled pineapple & maple jerk glaze
- \$135- Candied bourbon pork belly, thick cut & seared, braised in house made bourbon-apple sauce, w/ caramelized brown sugar served on a skewer
- \$225 Baked oysters Britta, champagne brie crème sauce, lump crab meat, black garlic confit, thyme roasted breadcrumbs
- \$85- Boneless chicken tempura bites- choice of old bay, BBQ, or buffalo
- \$150- Philly cheesesteak eggrolls
- \$75 BBQ meatballs
- \$115 Arancini risotto fried rice balls w/ rosa sauce
- MKT\$ mini lobster rolls
- \$150- Tuna poke on wonton
- \$150- Coconut shrimp w/ Thai chili sauce
- \$200- Tier 1 charcuterie board- cubed cheddar, cubed Swiss, Monterey jack cheese, peperoni, salami, cherry tomatoes, roasted red peppers, olives & crackers
- \$250- Tier 2 charcuterie board- in addition to tier 1, capicola, prosciutto, smoked gouda, asparagus, artichokes & toasted crostini
- \$325- Tier 3 charcuterie board- in addition to tier 1 & 2, mixed artisan cheeses- Red Dragon, mozzarella, calabrese and Genoa salami, grain mustard, fig jam, nuts & grapes
- MKT\$- Creamy Chesapeake crab dip- lump crabmeat, sherry, cream cheese, and minced herbs topped w/ cheddar cheese served w/ tortillas
- \$200- Spinach artichoke dip w/ tortillas
- \$225- Buffalo chicken dip w/ tortillas
- \$125- House made mac n cheese- shell pasta, smoked gouda, & toasted herb crust
- \$250- Lobster mac n cheese
- \$160- Seasonal berry & greens salad- baby spinach, field greens blend, chef's choice seasonal fruit, nuts & house made seasonal vinaigrette

Cold Platters \$25pp⁺⁺

Select 3

The price is per person. Please add sales tax to all food. 25-guest minimum. All platters served with chips, and coleslaw or pasta salad, Choices must be pre-determined and given to the catering manager 14 days prior to the event.

Classic club sandwich on white or wheat

Classic chicken salad wrap w/ lettuce, tomato. & mayo

Funky flamingo chicken salad w/ mayo, curry, nuts, & craisons on your choice of wrap or baguette

Salmon BLT on croissant

Turkey trot w/ cranberry, spinach & Swiss on a baguette, white or wheat bread

Turkey pesto wrap w/ oven roasted turkey breast, mozzarella, basil pesto, avocado, arugula & sun-dried tomato

Grilled chicken Caesar wrap

BLT on toasted white bread

Tuna salad served with lettuce on a croissant

Italian cold cut w/ ham, salami, mortadella, capicola, provolone, lettuce, tomato, oil & vinegar

Spicy Italian cold cut w/ spicy Capicola

East Baltimore roast beef sandwich w/ thinly sliced onion and horsey sauce on a kaiser bun

Shrimp salad wrap

Mediterranean grilled veggie wrap w/ hummus spread on spinach tortilla, red & green peppers, zucchini, squash, & purple onion

Dessert

Platter of assorted cookies & brownies

Hot Buffets

The price is per person. Please add sales tax to all food. 25 guest minimum. Please select one salad, two entrées, one starch, one vegetable and assorted cookies and brownies. Choices must be pre-determined and given to the catering manager 14 days prior to the event.

Salads- select 1

Simple house salad- mixed fresh greens, cucumber, red onion, and tomato. Balsamic and ranch on side

Classic Caesar- romaine, garlic croutons and Caesar dressing

Seasonal berry salad- baby spinach & field green blend with chef's choice of seasonal fruits, nuts, & house made seasonal vinaigrette.

Entrees- select 2

Tier 1 \$45pp++

Roasted chicken breast w/ butter white wine caper sauce, marsala, or mushroom sherry cream sauce

Sliced seared sirloin w/ demi glaze, or chimichurri

Italian sausage, peppers & onions

Meatloaf w/ brown gravy

Roasted salmon w/ lemon butter caper sauce, bourbon glaze or sweet chili sauce

Roasted pork loin w/ apple brandy compote, mustard cream sauce, or butter herb sauce

Veggie pasta primavera

Tier 2 \$60pp++

Chicken Chesapeake- chicken breast stuffed w/ crab imperial

4 oz crab cake w/ house remoulade

6 oz filet mignon w/ demi glaze

Eggplant parmesan w/ homemade marinara

Mahi w/ tropical salsa

Vegetarian lasagna

Starch-select one

Roasted fingerling potatoes w/garlic, parsley, and butter

Mashed sweet potatoes

Creamy white mac and cheese

Wild rice

Whipped potatoes

Vegetable- select one

Steamed green beans w/ in light garlic butter sauce

Roasted asparagus

Roasted local seasonal veggies in light garlic butter sauce

Maple glazed carrots

Garlic broccolini