

COEXIST CATERING

MINI TACO BAR

BUILD WITH PICO, CHIPOTLE AIOLI, SHREDDED CHEESE (Gluten free corn hard & flour soft shells available)

- CHICKEN
- FISH
- VEGETARIAN
- VEGAN (corn base hard shell)

\$15 PER PERSON 1 protein

\$30 PER PERSON 2 proteins

\$40 PER PERSON 1 OF EACH PROTEIN

SLIDERS

(SERVED WITH CORNICHONS)
BRIOCHE BUN, BEEF, PORK BLENDED PATTIE,
SHREDDED CHICKEN, CARAMELIZED
ONIONS, KETCHUP, CHIPOTLE AIOLI

\$4 PER PERSON

GROUPS OF 10 - 15 RECOMMENDED MIN 12 PER ORDER

GOURMET PLATTERS

CHARCUTERIE

Chef's selection of artisanal cured meats, olives, cheeses, crackers and accoutrements

\$100 - SMALL (SERVES 10 - 15 PPL) • \$165 - LARGE (SERVES 15 -25 PPL)

SHRIMP COCKTAIL

The center piece to any party: steamed and chilled jumbo shrimp served with our Homemade cocktail sauce.

SMALL (SERVES 8 - 10 PPL) • MEDIUM (SERVES 15-20 PPL) • LARGE (SERVES 20 -35 PPL) \$110 \$135 \$180

ANTIPASTO

A combo of aged Italian & French Cured Meats, marinated baby mozzarella, mortadella, smoked chicken breast, grilled shrimp, freshly baked breads, pepperoni, marinated artichoke hearts, roasted red peppers, marinated mushrooms, imported seafood salad beautifully arranged on a bed of leafy greens.

SMALL (SERVES 8 - 10 PPL) • MEDIUM (SERVES 15-20 PPL) • LARGE (SERVES 20 -35 PPL) \$100 \$230

GOURMET BITES

Choose from a selection of vegan, vegetarian, pescatarian and/or carnivorous delicacies for your event.

Quinoa Heavenly Blended Salad • Tomato Bruschetta • Sushi Delight •Mini Meatballs • Chicken

Bites • Toasted Veggie Chips w/Assorted Dips • Crudites • Canapes • Hors d'Oeuvres