

T H E C O A N



2024 FOOD & BEVERAGE GUIDE

843-830-0490 · INFO@THECOAN.COM
WWW.THECOAN.COM

Receive \$750 off your venue rental with in-house catering. All quotes are custom and are billed per person. Quotes are provided within 48 hours. Please contact: coancatering@gmail.com.

PROTEINS

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Honey Garlic Crusted Salmon

Lemon Buttered Crusted Salmon

Cream Cheese Stuffed Salmon

Creamy Tuscan Chicken

Southern Fried Chicken

Southern Shrimp & Grits

CARVING STATIONS

Honey Glazed Pork Loin

Prime Rib

Leg of Lamb

Ribeye

All catering is #MadeWithLove
by Chef Marcus Green of Avec Amour



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ON THE SIDE

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Baked Macaroni & Cheese

Lobster Mac & Cheese

Rice Pilaf

Island Rice w/ Chicken & Vegetables

Southern Style Mashed Potatoes

Garlic Style Mashed Potatoes

Sweet Mashed Potatoes

Double Baked Potatoes

Roasted Potatoes

Sweet Corn

Asparagus

Bacon Wrapped Asparagus

Whole Green Beans

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All Flatware, Glassware, Plates & Beverages included.



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SMALL BITES

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Savory Beef Burger Sliders w/
American Cheese, Pickle & Lettuce
served on a Brioche Bun

Pull Pork Sliders
Based w/ Vinegar or Red Sauce
served w/ Pickle on a Brioche Bun

Crispy Chicken Slider
Southern Fried Chicken Breast w/
Pickle, Lettuce and Peach Sauce
served on a Brioche Bun

Pork or Beef Meatballs
Topped w/ signature Avec Amour
Sauce

Shrimp Cocktail w/
Homemade Cocktail Sauce

Egg Salad Finger Sandwich

Tuna Finger Sandwich

Chicken Salad Sandwich

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G R A Z I N G T A B L E S

Caesar Salad
Parmesan Cheese, Croutons, Caesar Dressing & Romaine Lettuce

House Salad
Mixed peppers, Mixed Cheese, Craisins, Croutons, Eggs, Fried Onions, Blueberries & Romaine Lettuce

Add Protein
Salmon, Chicken, Shrimp

Dips, preserves, honey, crackers, raw veggies, condiments,

Finger Sandwiches w/
Chicken or Tuna Salad

Sweet Treats

Warm Breads, Cheese, Fruit

Pretzels, Fresh & Dried Fruit, Nuts, and Olives

C H A R C U T E R I E S T Y L E A V A I L A B L E

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G R A Z I N G

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