

CoyoteGrill

Prices based on a 30 adult minimum, and do not include 9% NH meals tax or 20% gratuity
Prices are an estimate, actual price may vary based upon current market prices at time of event
Soup/Salad prices are per plate

Soups/Salads

Chicken Vegetable Soup

5.50

Corn Chowder

6.00

Gazpacho

5.50

New England Clam Chowder

6.50

Manhattan Haddock Chowder

6.50

Roasted Mushroom

6.00

Greens Salad

organic baby greens, shaved red onion, cucumber,
cherry tomatoes, cucumber, shallot vinaigrette

6.00

Caesar Salad

crisp romaine, traditional caesar dressing, croutons,
chopped egg, shaved asiago and parmesan

6.00

Apple Salad

julienne apple, organic baby greens, shaved red
onion, cave aged bleu cheese, candied pecans,

roasted shallot vinaigrette

7.00

Greek Salad

Organic baby greens, roasted red pepper, Feta, red
onion, country olives, artichoke,

creamy oregano vinaigrette

7.00

Watermelon Salad

sweet seedless watermelon, organic baby arugula,
domestic feta, shaved red onion, roasted almonds,

blood orange vinaigrette

7.00

Caprese

vine ripened tomatoes, maple brook farms fresh
mozzarella, roasted garlic, sweet balsamic
reduction, extra virgin olive oil

7.00

Strawberry & Arugula

strawberries, organic baby arugula, toasted
almonds, vermont creamery chevre, shaved red
onion, blood orange vinaigrette, balsamic drizzle

7.00

Antipasto

marinated grilled zucchini, summer squash,
mushrooms, roasted red pepper, country olives
domestic feta, olive oil, balsamic drizzle

7.00

Beets & Arugula

Sweet red beets, shaved red onion, candied
walnuts, cave aged bleu cheese,
roasted shallot vinaigrette

7.00

Kale Salad

shredded carrot, red onion, blueberries, vermont
creamery chevre, raspberry vinaigrette

7.00

Build Your Appetizer Station

priced per person

Artisan Cheese Board

select small new england farm cheeses, gherkin, crackers, pepper jelly and whole grain mustard

6.00

Spring Rolls

julienne chicken, fresh vegetable, crispy wonton, thai peanut and ginger soy dipping sauces

4.50

Artichoke Au Gratin

artichoke, spinach and gruyere and aged cheddar cheese sauce, buttery bread crumbs, toasted naan

6.00

Prosciutto Wrapped Asparagus

oven roasted, tomato aioli dipping sauce

4.50

Thai Brussel Sprouts

fried brussel sprouts, ginger soy, sesame oil, honey, sambal oelek, chopped peanuts

4.00

P.E.I. Mussels

fresh prince edward island mussels sautéed with white wine garlic butter broth

4.25

Crab Cakes

pan fried maine crab cakes, whole grain mustard crème fraiche, micro greens

6.00

Charcuterie Board

smoked duck breast, dried salami, prosciutto, gherkin, sweet peppadew peppers, spicy mustard, crackers

7.00

Grilled Cauliflower

garlic and herb marinated, roasted red pepper vinaigrette, shave asiago and parmesan

4.00

Wings

crispy fried chicken wings, spicy buffalo, barbeque or honey soy

.95 ea

Shrimp Cocktail

spice boiled 21/30 count shrimp with fresh lemon and cocktail sauce

5.00

Native Clams or Oysters

native north atlantic shellfish served raw on the half shell with cocktail sauce, horseradish and lemon

1.80 ea Clam / 2.60 ea Oyster

Clams or Oyster Casino

baked on the half shell with red bell pepper, onion, smoked bacon, garlic butter and bread crumbs

2.25 ea Clam / 3.00 ea Oyster

Choose four Entrees ***priced per plate***

Stuffed Sweet Bell Peppers

quinoa, roasted mushrooms and zucchini, boursin cheese, tomato fennel broth

20.00

Smoked Gouda Mac & Cheese

smoked gouda aged cheddar cheese sauce, sweet peas and country ham baked with buttered bread crumbs

23.00

Vegetable Risotto & Portabella Mushroom

garlic, shallots, char grilled vegetables and creamy risotto with marinated grilled portabella mushroom, sweet balsamic drizzle, shaved asiago and parmesan

23.00

Tofu & String Beans Stir-fry

fried tofu, fresh green beans, garlic, and onion sautéed with sweet ginger soy, sambal oelek and cashews, served with basmati rice

21.50

Hibachi Chicken

hoisin marinated grilled chicken thighs, fresh vegetable, lo mein noodles, thai peanut sauce, sriracha garnish

24.00

Chicken Caprese

all natural egg battered chicken breast, vine ripened tomato, fresh mozzarella, creamy parmesan risotto, basil pesto butter broth

25.00

Chicken Saltimbocca

all natural egg battered chicken breast, prosciutto, vine ripened tomato, provolone, creamy parmesan risotto and mushroom madeira demi glace

25.00

Chicken & Raviolis

“parisienne” chicken breast, aged vermont cheddar, butternut raviolis, hazelnut cream, wilted fresh spinach

25.00

New England Seafood Risotto

three u15 shrimp, four littleneck clams, maine lobster meat, sweet peas, arborio rice, asiago and parmesan

32.00

Crab Crumbed Haddock

day boat atlantic haddock, maine crab cracker crumbed, basmati rice, lemon butter beurre blanc

26.50

Pan Seared Scallops

fresh north atlantic sea scallops, roasted vegetable ratatouille, soft asiago polenta

30.00

Carbonara Shrimp Risotto

u15 gulf shrimp, sweet peas, crispy pancetta, creamy parmesan risotto, roasted red pepper coulis

26.50

New England Lobster Boil

1.25 - 2.5 lb maine lobster, potato, mussels, corn on the cob and drawn butter

M.P.

Atlantic Salmon

pan roasted fresh canadian salmon, dill mashed potato, cucumber quick pickles, lemon beurre blanc

26.50

Grilled Swordfish/Tuna

gloucester fish markets freshest, chef's choice preparation

M.P. (\$26-\$32)

Bison Meatloaf

all natural ground buffalo, durham ranch, wyoming. tomato glazed, smoked bacon

wrapped, yukon gold mashed potato, grandma's cream corn

25.00

Veal Milanese

all natural le quebecois veal cutlets, panko crusted, pan fried, swiss emmental, sliced tomato,

creamy parmesan risotto, mushroom madeira demi glace

30.00

Grilled Steak Skewers

garlic and shallot marinated sirloin tips, grilled medium, yukon gold mash, sautéed onion and pepper

26.00

Grilled New York Strip

10-12 oz angus beef strip steak, yukon gold mashed potato, port wine demi glace

29.00

Grilled Ribeye

18 oz meyer farms natural angus rib steak, hand cut sweet potato steak fries, horseradish crème fraiche

34.00

Colorado Lamb Porter House

twin bone-in lamb chops, dijon rosemary marinated, soft cheddar polenta, roasted shallot demi glace

30.00

Grilled Rack of Lamb

garlic and rosemary marinated, celery root potato mash, sweet and spicy pepper jelly demi glace

32.50

Filet Mignon

7 oz center cut filet, bleu cheese fingerling fries, port wine demi glace

34.00

Grilled Elk Loin

soy and garlic marinated, grilled medium rare, parsnips potato mash, julienne apple, port wine demi glace

32.50

Venison Rib Chops

seven seed crusted bone-in rib chop, oven roasted medium rare, celery root potato mash, pepper jelly demi glace

32..50