

# **MENU**

## **CLASSIC**

## WOOD-FIRED PIZZA, FOCACCIA BREAD, S'MORES

12 Standard pizza toppings & 4 specialty toppings

#### **TOPPINGS INCLUDE**

Sundried tomatoes, poblano peppers, portobello mushrooms, crook neck squash, vidalia onion, fresh tomatoes, peppadew peppers, olives, spinach, broccoli, ricotta cheese, goat cheese, pepperoni, local pasture raised bacon, local pasture raised Italian sausage, soppressata

#### BASES

Red sauce, pesto, garlic olive oil, truffle oil

### **SPECIALTY**

## WOOD-FIRED PIZZA, FOCACCIA BREAD, SEASONAL SALAD, S'MORES

12 Standard pizza toppings & 4 specialty toppings

#### **TOPPINGS INCLUDE**

Figs, brussel sprouts, fire roasted sweet corn, green tomatoes, portabello mushrooms, braised seasonal greens, sweet potato, seasonal berries, fresh herbs, fresh mozzerella, smoked bleu cheese, aged gouda, local pasture raised Italian sausage, prosciutto, cured chorizo, bresaola

#### BASES

Red sauce, pesto, garlic olive oil, chef specialty base, truffle oil

### **APPETIZERS**

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#### **CROSTINIS**

Caprese with balsamic glaze

Mushroom & shallot with goat cheese

Lemon, Whipped ricotta, seasonal fruit
& fresh thyme

#### **FOCACCIA BREADS**

Sundried tomato, oregano, olive oil & local sea salt

Sour dried cherry, white chocolate & truffle oil

**HOUSE-MADE PIMENTO CHEESE** 

#### STUFFED MUSHROOMS

PROSCIUTTO WRAPPED APPLES

TRADITIONAL BEEF MEATBALLS with Marinara

SMOKED BLEU CHEESE STUFFED PEPPADEW PEPPERS



\$5

## **ENTREES**

\$8

S25

S30

#### BOLOGNESE

with al dente pasta

#### TACO BAR

with roasted corn salad

#### MAC & CHEESE

with bacon & truffle oil

#### MEAT & CHEESE BOARD

BRAISED CHICKEN & sautéed local veggies \$10

#### PULLED PORK

House slaw & spicy pickles

#### ITALIAN SAUSAGE

with peppers & onions

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## NOTE

Deposit and contract due when date reserved • Travel fees may apply • All appetizer and entree pricing are based per person, per item • Menu is fully customizable and flexible • 50 person or \$1,250 minimum charge • 3 Hr. Serving time (Extra hours add \$5 PP) • Children under 6 are free • Gluten-free crust available upon request prior to event agreement

COASTALCRUSTGREENVILLE.COM • INFO@COASTALCRUSTGREENVILLE.COM • 843.654.9606