

•❧ APPETIZER & COCKTAIL PARTY ❧•

Available for 20 to 150 Guests

Copper House is the ideal spot for your group with 40 craft beers on draught, hand crafted and in house batch cocktails, contemporary delicious appetizers and friendly service in a comfortable environment.

Choose 4 Appetizers and 1 Pizza from following list

Price \$16 per person plus tax and gratuity (add additional appetizer/pizza \$2 each selection)

❧ APPETIZERS ❧

TAVERN TENDERS

on skewers with chipotle bbq sauce,
served with blue cheese dressing

STEAK AND CHEESE EGG ROLLS

served with garlic aioli

MEDITERRANEAN FLATBREAD

with spinach, feta, tomatoes and kalamata olives

CAPRESE BRUSCHETTA

grilled Tuscan bread rubbed with garlic oil, fresh
mozzarella slices topped with chopped tomatoes and
olives, garnished with fresh basil and balsamic glaze

HUMMUS PLATTER

with Mediterranean vegetables and grilled flatbread

CRISPY CALAMARI WITH ROMESCO SAUCE

tossed with hot peppers served with rustic tomato sauce
*sauce contains nuts

BEER BRAISED HONEY SRIRACHA WINGS ^{GF}

served with blue cheese dressing celery and carrot sticks

BUFFALO CHICKEN QUESADILLA

blue cheeses, drizzled with hot sauce and ranch dressing,
garnished with sour cream and scallions

SPINACH, CARAMELIZED ONION & GOAT CHEESE QUESADILLA
with red pepper aioli

CHICKEN QUESADILLA

with guacamole and sour cream

PULLED PORK SLIDERS

pulled pork slider topped with slaw crispy onions

CHEESEBURGER SLIDERS

on mini brioche rolls

TOMATILLO GUACAMOLE AND CRISPY TORTILLA CHIPS

CAPRESE SALAD

layered fresh mozzarella and tomato on bed of
fresh spinach, basil, balsamic glaze

❧ PIZZAS ❧

CHEESE PIZZA

tomato sauce and mozzarella

AL FRESCO

fresh mozzarella, tomato and basil

GRINDER

tomato sauce, sausage, salami, ricotta,
mozzarella and basil

PROSCIUTTO AND FIG

blue cheese, arugula and balsamic drizzle

BBQ CHICKEN

cheddar/ jack cheese, roasted red peppers,
scallions and sour cream drizzle

BBQ PULLED PORK

cheddar and mozzarella cheese, tangy
bbq sauce, crispy onion strings and fresh
cilantro, finished with jalapeño ranch drizzle

*Add a Large Caesar or House Salad
(serves 10 to 15) \$40 each

❧ SPECIALTY PLATTERS ❧

*Can be added to any type of function

RECEPTION FRUIT CHEESE AND CRACKER PLATTER

fresh fruit, assortment of gourmet cheeses
preserves and crackers

\$3 per person minimum 20 people

CHARCUTERIE PLATTER

prosciutto, soppressata salami, sweet capicola,
assorted cheeses, roasted red peppers, kalamata olives,
sliced apple, fig jam, grain mustard and grilled Tuscan bread

\$6 per person minimum of 20 people

GF: Gluten Free Before placing your order, please inform your server if a person in your party has a food allergy.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

☺] BREAKFAST BRUNCH BUFFET]☹

\$ 16 per person plus tax and gratuity, \$10 for children 12 and under

BUFFET INCLUDES

BAGELS, CREAM CHEESE, HOUSE BAKED MUFFINS AND FRESH FRUIT SALAD

ASSORTED JUICES, COFFEE AND TEA

SCRAMBLED EGGS, HOME FRIES, BACON, SAUSAGE, FRENCH TOAST AND PANCAKES

Replace Scrambled Eggs with an Asparagus, Cherry Tomato Goat Cheese Frittata for an Additional \$2 per person

Soft Drinks, Juices, Iced Tea and Coffee Included

*ELEVATE YOUR BRUNCH WITH THESE ADDITIONS

STEAK TIPS AND CAESAR SALAD

\$6 additional charge per person

SMOKED SALMON PLATTER WITH SLICED CUCUMBER, AVOCADO, RED ONION, CAPERS AND CREAM CHEESE

\$5 additional charge per person

☺] MID-DAY BRUNCH BUFFET]☹

\$18 per person plus tax and gratuity

BUFFET INCLUDES

SPINACH MUSHROOM AND GRUYERE FRITTATA

BACON AND SAUSAGE

CHOICE OF CAESAR SALAD OR BABY KALE HARVEST SALAD ^{GF}

PROSCIUTTO AND FIG FLATBREAD WITH BLUE CHEESE AND BALSAMIC GLAZE

CRISPY AL FRESCO FLAT BREADS WITH FRESH MOZZARELLA, TOMATO AND BASIL

GEMELLI PASTA WITH SPINACH, SUN DRIED TOMATO PESTO, TOPPED WITH GOAT CHEESE

Soft Drinks, Juices, Iced Tea and Coffee Included

*ELEVATE YOUR BRUNCH WITH THESE ADDITIONS

OUR FAMOUS STEAK TIPS

\$4 additional charge per person

SMOKED SALMON PLATTER WITH SLICED CUCUMBER, AVOCADO, RED ONION, CAPERS AND CREAM CHEESE

\$5 additional charge per person



*BRUNCH SPECIALTY COCKTAIL AVAILABLE BY THE PITCHER \$26 each

MIMOSA, BLOODY MARY AND HOMEMADE RUBY RED SANGRIA OR PINEAPPLE MOJITO SANGRIA

* Specialty linen/tablecloths available for minimum charge (Black, White or Maroon)

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·~·] DINNER BUFFET [~·

Available for 30 to 80 Guests

\$25 per person plus tax and gratuity

\$13 per child 12 and under

~ APPETIZERS ~

Please choose two of the following

TAVERN TENDERS
with chipotle bbq sauce,
served with blue cheese dressing

STEAK AND CHEESE EGG ROLLS
with garlic aioli

MEDITERRANEAN FLATBREAD
with spinach, feta, tomatoes and kalamata olives

CAPRESE BRUSCHETTA
grilled Tuscan bread rubbed with garlic oil, fresh
mozzarella slices topped with chopped tomatoes and
olives, garnished with fresh basil and balsamic glaze

HUMMUS PLATTER
with Mediterranean vegetables and grilled flatbread

BUFFALO CHICKEN QUESADILLA
blue cheeses, drizzled with hot sauce and ranch dressing,
garnished with sour cream and scallions

**SPINACH, CARAMELIZED ONION
AND GOAT CHEESE QUESADILLA**
with red pepper aioli

CRISPY CALAMARI WITH ROMESCO SAUCE
tossed with hot peppers served with rustic tomato sauce
*sauce contains nuts

~ SALAD ~

Please choose one salad.
Served with warm bread & butter.

CAESAR OR HOUSE SALAD
with balsamic vinaigrette

~ ENTREES ~

Please choose two of the following

Served with roasted fingerling potatoes
and sautéed vegetables

CHICKEN MARSALA WITH MUSHROOMS

COPPER HOUSE STEAK TIPS

MEDITERRANEAN STUFFED CHICKEN BREAST
roasted red peppers, spinach feta cheese

GEMELLI PASTA
with spinach, sun dried tomato pesto
with goat cheese and basil

PENNE WITH CHICKEN AND BROCCOLI
in chardonnay cream sauce

SEARED SALMON
drizzled with an herb pesto

BAKED COD
with lemon butter crumb

~ DESSERT PLATTER ~

CHOCOLATE LAYER CAKE AND RICH CHEESECAKE
garnished with fresh fruit
\$4 per person

ASSORTED PETITE PASTRY OPTION ALSO AVAILABLE

You are welcome to bring your own cake
we will plate and cut at no charge.

Third appetizer choice can be added for an additional \$2 per guest. Add third Entrée choice additional \$3 per person.

Soda, Coffee and Iced Tea Included. Carafes of red and white wine available please inquire if interested.

* Specialty linen/tablecloths available for minimum charge (Black, White or Maroon)

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PLATED DINNER

Available for 20 to 40 Guests
\$26 per person plus tax and gratuity

APPETIZERS

Please choose two of the following

TAVERN TENDERS
with chipotle bbq sauce,
served with blue cheese dressing

STEAK AND CHEESE EGG ROLLS
with garlic aioli

MEDITERRANEAN FLATBREAD
with spinach, feta, tomatoes and kalamata olives

CAPRESE BRUSCHETTA
grilled Tuscan bread rubbed with garlic oil, fresh
mozzarella slices topped with chopped tomatoes and
olives, garnished with fresh basil and balsamic glaze

HUMMUS PLATTER
with Mediterranean vegetables and grilled flatbread

BUFFALO CHICKEN QUESADILLA
blue cheeses, drizzled with hot sauce and ranch dressing,
garnished with sour cream and scallions

**SPINACH, CARAMELIZED ONION
AND GOAT CHEESE QUESADILLA**
with red pepper aioli

CRISPY CALAMARI WITH ROMESCO SAUCE
tossed with hot peppers served with rustic tomato sauce
*sauce contains nuts

SALAD

Please choose one salad.
Served with warm bread & butter.

CAESAR OR HOUSE SALAD
with balsamic vinaigrette

Third appetizer choice can be added for an additional \$2 per guest.

Soda, Coffee and Iced Tea Included

Carafes of red and white wine available please inquire if interested.

* Specialty linen/tablecloths available for minimum charge (Black, White or Maroon)

ENTREES

Choice for individual guest

STEAK TIPS
with roasted fingerling potatoes and vegetables

SEARED SALMON WITH HERB PESTO
served over Mediterranean orzo pilaf, grilled asparagus

BLUE CHEESEBURGER
with bacon, caramelized onions, arugula
on brioche roll with fries

GEMELLI PASTA
with spinach, sun dried tomato pesto,
goat cheese and basil

BLACKENED SHRIMP TACOS
citrus crema, rice and beans, pineapple salsa

ASIAN RICE BOWL
Asian vegetables with jasmine rice tossed in a
sweet/spicy sriracha soy sauce, topped with fried egg
CHICKEN, BEEF OR SHRIMP CAN BE ADDED

DESSERT PLATTER

**CHOCOLATE LAYER CAKE
AND RICH CHEESECAKE**
garnished with fresh fruit

\$4 per person

ASSORTED PETITE PASTRY OPTION ALSO AVAILABLE

You are welcome to bring your own cake
we will plate and cut at no charge.