

·❧] 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 \$17 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 <sup>GF</sup>

served with blue cheese dressing celery and carrot sticks

RIO GRANDE QUESADILLA

shredded, seasoned chicken, refried beans  
and jack cheese folded inside grilled tortilla,  
served with guacamole and sour cream

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 ]~·

\$ 17 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

\$7 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 ]~·

\$19 per person plus tax and gratuity

BUFFET INCLUDES

SPINACH MUSHROOM AND GRUYERE FRITTATA

BACON AND SAUSAGE

CHOICE OF: HOUSE SALAD, CAESAR SALAD OR

HARVEST SALAD WITH DRIED CHERRIES, WALNUTS, GOAT CHEESE AND APPLES CIDER DIJON VINAIGRETTE <sup>GF</sup>

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

\$5 additional charge per person

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

\$75 per platter serves 20 guests



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

MIMOSA, BLOODY MARY AND HOMEMADE RUBY RED SANGRIA

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

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·~· ] DINNER BUFFET [ ~·

Available for 30 to 80 Guests

\$26 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

**RIO GRANDE QUESADILLA**  
shredded, seasoned chicken, refried beans  
and jack cheese folded inside grilled tortilla,  
served with guacamole and sour cream

**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.

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PLATED DINNER

Available for 20 to 40 Guests  
\$27 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

**RIO GRANDE QUESADILLA**  
shredded, seasoned chicken, refried beans  
and jack cheese folded inside grilled tortilla,  
served with guacamole and sour cream

**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  
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