

COPPER  HOUSE
TAVERN

EMERSON MENU

· APPETIZERS ·

PLEASE CHOOSE ONE

MIXED GREENS

spring mix, grape tomatoes, shaved carrots, red onions, balsamic vinaigrette

CAPRESE BRUSCHETTA

tomatoes, mozzarella, olives, basil, evoo, grilled Tuscan bread

· ENTREES ·

PLEASE CHOOSE THREE

PAN SEARED SALMON

sweet corn and pea risotto, herb pesto

BLACKENED CHICKEN PASTA

chorizo, caramelized onions, roasted red peppers, chipotle cream sauce

BUTTERNUT SQUASH RAVIOLI

brown butter sage sauce

CHT BACON BLUE PRIME BURGER

great hill blue cheese, applewood smoked bacon, lto, chips

MEDITERRANEAN MEZE PLATE

tabouli, hummus, carrots, peppers, cucumbers, grilled pita

· DESSERT ·

SELECTION OF MINI PASTRIES

\$38 PER GUEST

HAWTHORNE MENU

· APPETIZERS ·

PLEASE CHOOSE TWO

MIXED GREENS

spring mix, grape tomatoes, shaved carrots, red onions, balsamic vinaigrette

CAPRESE BRUSCHETTA

tomatoes, mozzarella, olives, basil, evoo, grilled Tuscan bread

CLASSIC CAESAR

chopped romaine, shaved parmesan, croutons

· ENTREES ·

PLEASE CHOOSE THREE

PAN SEARED SALMON

sweet corn and pea risotto, herb pesto

BLACKENED CHICKEN PASTA

chorizo, caramelized onions, roasted red peppers, chipotle cream sauce

BUTTERNUT SQUASH RAVIOLI

brown butter sage sauce

CHT BACON BLUE PRIME BURGER

great hill blue cheese, applewood smoked bacon, lto, chips

MEDITERRANEAN MEZE PLATE

tabouli, hummus, carrots, peppers, cucumbers, feta, olives, grilled pita

COPPER HOUSE STEAK TIPS

bbq marinated, mashed potatoes, grilled vegetables

· DESSERT ·

SELECTION OF MINI PASTRIES

\$47 PER GUEST

COPPER  HOUSE
TAVERN

LONGFELLOW MENU

- APPETIZERS -

PLEASE CHOOSE TWO

MIXED GREENS

spring mix, grape tomatoes, shaved carrots, red onions, balsamic vinaigrette

CAPRESE BRUSCHETTA

tomatoes, mozzarella, olives, basil, evoo, grilled Tuscan bread

CLASSIC CAESAR

chopped romaine, shaved parmesan, croutons

NE CLAM CHOWDER

local clams, bacon, potatoes, cream, herbs

- ENTREES -

PLEASE CHOOSE THREE

PAN SEARED SALMON

sweet corn and pea risotto, herb pesto

BLACKENED CHICKEN PASTA

chorizo, caramelized onions, roasted red peppers, chipotle cream sauce

MEDITERRANEAN MEZE PLATE

tabouli, hummus, carrots, peppers, cucumbers, feta, olives, grilled pita

COPPER HOUSE STEAK TIPS

bbq marinated, mashed potatoes, grilled vegetables

BUTTERNUT SQUASH RAVIOLI

brown butter sage sauce

GRILLED SIRLOIN

thin sliced marinated sirloin, truffle parmesan fries, chimichurri sauce

- DESSERT -

CHOCOLATE LAYER CAKE

NY CHEESECAKE

\$55 PER GUEST