

BRUNCH BUFFET

25

SELECTION OF PASTRIES

CAESAR SALAD

CHIVE SCRAMBLED EGGS

BACON & SAUSAGE

FRESH FRUIT PLATTER

PANCAKES, mixed berries

CRISPY HOME FRIES

COFFEE

- BUFFET ADDITIONS -

PROSCIUTTO & FIG FLATBREAD 4

blue cheese, fig jam, balsamic, arugula

GEMELLI PASTA 4

spinach, sun dried tomato pesto, goat cheese, basil

BAKED SALMON 6

lemon beurre blanc

CHICKEN & BROCCOLI 5

gemelli pasta, chardonnay cream sauce

COPPER HOUSE STEAK TIPS 7

house marinade

- BAR SPECIALITIES -

CHT BLOODY MARY 9

house spices, tomato juice

MIMOSA 8

Prosecco, orange juice

RUBY RED SANGRIA 8

wine, schnapps, brandy, fresh fruit

- DESSERT -

ASSORTED MINI PASTRIES 5

LUNCHEON BUFFET

30

- APPETIZERS -

AL FRESCO FLATBREAD

fresh mozzarella, tomatoes, basil

CLASSIC CAESAR

chopped romaine, shaved parmesan, creamy dressing

- ENTREES -

PLEASE SELECT TWO

BAKED SALMON

lemon beurre blanc

CHICKEN & BROCCOLI

gemelli pasta, chardonnay cream sauce

BUTTERNUT SQUASH RAVIOLI

brown butter sage sauce

COPPER HOUSE STEAK TIPS

house marinade

- SIDES -

FINGERLING POTATOES

SAUTEED VEGETABLES

- DESSERT -

ASSORTED MINI PASTRIES

COFFEE

DINNER BUFFET

35

- APPETIZERS -

CAPRESE BRUSCHETTA

fresh mozzarella, tomatoes, olives, basil, EVOO, balsamic, grilled Tuscan bread

CLASSIC CAESAR

chopped romaine, shaved parmesan, creamy dressing

- ENTREES -

PLEASE SELECT TWO

BAKED SALMON

lemon buerre blanc

CHICKEN & BROCCOLI

gemelli pasta, chardonnay cream sauce

BUTTERNUT SQUASH RAVIOLI

brown butter sage sauce

COPPER HOUSE STEAK TIPS

house marinade

SLICED NY SIRLOIN (+\$5 PP)

au jus

- SIDES -

FINGERLING POTATOES

SAUTEED VEGETABLES

- DESSERT -

CHOCOLATE LAYER CAKE

fresh fruit

COFFEE