

COPPER  HOUSE  
TAVERN

***TERRACE BRUNCH BUFFET***

**SCRAMBLED EGGS**

cheddar cheese, chives

**APPLEWOOD SMOKED BACON**

**MAPLE SAUSAGE**

**CHT HOMEFRIES**

peppers, onion, paprika

**BLUEBERRY PANCAKES**

Vermont maple syrup

**COFFEE**

25-

***SHOULD HAVE ADDITIONS-***

**FRESH BAGELS AND PASTRIES -4**

cream cheese, whipped butter, jams

**FRESH FRUIT PLATTER -4**

selection of seasonal fruits

**BUFFALO CHICKEN MAC 'N' CHEESE -5**

blue cheese breadcrumbs

**MEDITERRANEAN PLATTER -5**

hummus, beet tzatziki, whipped feta, roasted red peppers, olives, naan

**CHARCUTERIE BOARD -7**

assorted imported cured meats, accompaniments, breads

**ARTISAN CHEESE AND FRUIT DISPLAY -6**

selection of local cheeses, fresh fruit, preserves, crackers

**SMOKED SALMON PLATTER -8**

Norwegian smoked salmon, capers, red onion, dill, lemon, bagels + cream cheese

***MUST HAVES-***

**GRAND MIMOSA -10**

Gambino Prosecco, orange juice

**CHT BLOODY MARY -11**

New Amsterdam vodka, spicy tomato mix, garden vegetables

**CHILE-LIME MARGARITA EN FUEGO -12**

silver habanero tequila, Pama, Cointreau, lime, tajin

**WINTER SANGRIA -12**

red wine, brandy, pomegranate, macerated fruit, spices

COPPER  HOUSE  
TAVERN

***THREE COURSE BRUNCH MENU***

***TO SHARE***

**FRESHLY BAKED MUFFINS**

cream cheese, whipped butter, jams

**FRESH FRUIT PLATTER**

Selection of seasonal fruits

\*\*\*\*\*

***HOST SELECTION OF FOUR***

**CLASSIC BREAKFAST SKILLET**

cheddar scrambled eggs, bacon, home fries

**CHT BACON BLUE PRIME BURGER**

Great Hill blue cheese, applewood smoked bacon, LTO, fries

**PAN SEARED SALMON**

sweet corn and pea risotto, herb pesto

**STEPH'S AVOCADO TOAST**

Queso fresco, lemon, wholegrain bread, arugula salad

**BUFFALO CHICKEN MAC 'N' CHEESE**

blue cheese breadcrumbs

**SOUTHWEST CHICKEN COBB SALAD**

blackened chicken, avocado, egg, bacon, tomatoes, black beans, grilled corn, blue cheese tortilla strips, chipotle ranch dressing

\*\*\*\*

**SELECTION OF MINI PASTRIES/ CELEBRATION CAKE**

coffee

35-

***ADD ON STATIONARY APPETIZERS:***

**ARTISAN CHEESE AND FRUIT DISPLAY -6**

selection of local cheeses, fresh fruit, preserves, crackers

**SMOKED SALMON PLATTER -8**

Norwegian smoked salmon, capers, red onion, dill, lemon, bagels + cream cheese

**BRUNCH DRINK SPECIALS**

**GRAND MIMOSA -10**

Gambino Prosecco, orange juice

**CHT BLOODY MARY -11**

New Amsterdam vodka, spicy tomato mix, garden vegetables

**CHILE-LIME MARGARITA EN FUEGO -12**

silver habanero tequila, Pama, Cointreau, lime, tajin

**WINTER SANGRIA -12**

red wine, brandy, pomegranate, macerated fruit, spices

COPPER  HOUSE  
TAVERN

## LUNCHEON BUFFET

### -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

**THAI VEGETABLE QUINOA**

brown rice, edamame, peas, carrots, peppers, red quinoa

**COPPER HOUSE STEAK TIPS**

house marinade

**FINGERLING POTATOES & SAUTEED VEGETABLES**

### -DESSERT-

**SELECTION OF MINI PASTRIES**

**COFFEE**

**\$35pp**

COPPER  HOUSE  
TAVERN

## DINNER BUFFET

### -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 beurre blanc

#### CHICKEN & BROCCOLI

gemelli pasta, chardonnay cream sauce

#### THAI VEGETABLE QUINOA

brown rice, edamame, peas, carrots, peppers, red quinoa

#### COPPER HOUSE STEAK TIPS

house marinade

#### BRAISED SHORTRIBS (+\$5)

root vegetables, mashed potatoes, red wine reduction

FINGERLING POTATOES & SAUTEED VEGETABLES

### -DESSERT-

SELECTION OF MINI PASTRIES

COFFEE

\$40pp