

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

CUCUMBER-WATERMELON MARGARITA -12

tequila blanco, triple sec, watermelon, lime, cucumber, tajin rim

SUMMER SANGRIA -12

white wine, tequila, macerated fruits, herbs

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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

CUCUMBER-WATERMELON MARGARITA -12

tequila blanco, triple sec, watermelon, lime, cucumber, tajin rim

SUMMER SANGRIA -12

white wine, tequila, macerated fruits, herbs

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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

SPICY TOFU QUINOA BOWL

brown rice, vegetables, firm tofu, quinoa

COPPER HOUSE STEAK TIPS

house marinade

FINGERLING POTATOES & SAUTEED VEGETABLES

-DESSERT-

SELECTION OF MINI PASTRIES

COFFEE

\$35pp

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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

SPICY TOFU QUINOA BOWL

brown rice, vegetables, firm tofu, quinoa

COPPER HOUSE STEAK TIPS

house marinade

FINGERLING POTATOES & SAUTEED VEGETABLES

-DESSERT-

SELECTION OF MINI PASTRIES

COFFEE

\$40pp