

# COPPER HOUSE

— locally crafted comforts —

## PRIVATE EVENTS



**Corporate Event**

**Holiday Gathering**

**Birthday Celebration**

**Rehearsal Dinner**

**Baby & Bridal Shower**

**Retirement Party**

**Wedding**

**Whatever your event, we have the  
package for you!**

Copper House is the perfect location for a lunch, business dinner or any special gathering. Whatever the occasion, we bring the same care, planning expertise and attention to detail to each and every event. Copper House can accommodate up to 80 guests for a sit down dinner or cocktail party.

For a more intimate gathering, our private dining room can comfortably accommodate thirty guests for a seated brunch, lunch, dinner or cocktail party.

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## PACKAGES

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### Gathering \$50

Family Style Starter (choose 3)

Individual Main Course / Pasta (Choose 4)

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### Full Gathering \$60

Family Style Starter (choose 3)

Individual Pasta Course (Choose 2)

Individual Main Course (Choose 3)

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All Packages include

Soft Drinks, Regular Coffee & Tea

### Wine & Beer \$15

Selection of Wine

Craft Beer

### Open Bar \$25

Fancy Cocktails

Spirits (under \$16)

Selection of Wine

Craft Beer

We also offer Lunch,

Full Family Style and

Buffet Packages

### Brunch Gathering

We offer sit down or buffet style gatherings featuring  
Homemade Challah French Toast, Eggs Benedict, Omelettes, Chicken Pot Pie, The CH Burger and more!

Starting at \$35 per person

### The Brunchy Bar

Featuring Seasonal Bellini, Mimosa, Bloody Mary, & Sangria

\$15 per person

### The Ends

Assorted Cookies & Miniature Pastries

Cake Pops & Cupcakes

Fruit & Berries

*Platters of Assorted Seasonal Fruits  
and Berries*

Custom Cakes

**Our Chef can create a custom package  
designed for your event**

## COCKTAIL PARTIES

### Wine & Beer

Selection of Wine  
Craft Beer

**\$19**

PER PERSON  
PER HOUR  
(2hr Minimum)

### Open Bar

Fancy Cocktails  
Select Premium Spirits (*under \$12*)  
Selection of Wine & Craft Beer

**\$25**

PER PERSON  
PER HOUR  
(2hr Minimum)

### Premium Bar

Fancy Cocktails  
Select Premium Spirits (*under \$16*)  
Selection of Wine & Craft Beer

**\$29**

PER PERSON  
PER HOUR  
(2hr Minimum)

### SAMPLES & BITES (1 hr)

Two Starters  
Brick Oven Pizza  
Copper Sliders

**\$18**  
PER PERSON

### COPPER GRAND (2 hrs)

Two Starters  
Brick Oven Pizza  
Copper Sliders  
Selection of 2 Pasta / Mains

**\$35**  
PER PERSON

## STARTERS

### Whipped Ricotta Dip

*Scallions, Truffle Oil, Homemade Focaccia*

### Crispy Eggplant "Meatballs"

*Shaved Parmigiano, Tomato Sauce*

### Homemade Pierogi

*Potato, NY Cheddar, Onions*

### Copper Sliders

*Cheddar, Homemade Pickles, Red Onions*

### Arancini "Rice Balls"

*Truffled Pecorino, Parmigiano Cream Sauce*

### Fried Calamari

*Basil Aioli, Crushed Tomato, Lemon*

### Mac & Cheese

*NY and Vermont Cheddar, Rustic Breadcrumbs*

### Eggplant Rollatini

*Ricotta, Spinach, Mozzarella, Parmigiano,  
Crushed Tomato*

### Mini Crab Cakes (*supplement*)

*Lump Crab, Basil Aioli*

### PEI Mussels

*Marinara or Fra Diavolo*

### Baked Clams

*Seasoned Breadcrumbs, White Wine - Butter  
Sauce, Lemon*

### Meatballs

*Veal, Beef, & Pork Mini Meatballs,  
Crushed Tomato, Ricotta, Parmigiano*

### Greens, Grains & Bowls

#### Seasonal Chopped Salad

*Seasonal Veggies, Radicchio,  
Greens, Almonds, Balsamic Vinaigrette*

#### Baby Spinach & Portobello

*Red Onion, Shaved Parmigiano*

#### Old World

*Couscous, Spiced Chickpeas, Roasted Eggplant,  
Charred Tomatoes, Lemon - Yogurt*

#### Ancient Grains

*Barley, Farro, Roasted Fennel, Mushrooms,  
Charred Tomatoes, Lemon - Pepper Dressing*

#### Seasonal Grains

*Seasonally Inspired Grains & Veggies*

## MAINS

### THE PARMIGIANO

*Brined & Spiced House Ground Chicken, Breaded,  
Fried & Topped with Fileto di Pomodoro Sauce,  
Parmigiano, Mozzarella*

### CLASSICS

#### Chicken "off the bone"

*Francese  
Marsala  
Scarpariello  
Saltimbocca  
Sorrentino*

#### Shrimp

*Francese  
Fra Diavolo or Marinara  
Scampi*

#### Eggplant Parmigiano

*Sicilian Style Eggplant, Crushed Tomato,  
Parmigiano, Mozzarella*

### COPPER COMFORTS

#### Pork Schnitzel

*Braised Red Cabbage, Spatzle, Mushroom Gravy*

#### Short Rib "Pizzaiola"

*Slow cooked in Seasoned Tomato &  
Sicilian Oregano, Soft Polenta, Veggie*

#### Pork Shank "Osso Buco" (supplement)

*Slow Braised, Soft Polenta, Veggie, Natural Sauce*

#### Coq au Vin

*Slow Cooked Red Wine Braised Chicken,  
Apple Smoked Bacon, Mushrooms,  
Roasted Veggies*

#### Southern Fried Chicken

*Brined & Buttermilk Crusted Breast, Seasonal  
Potatoes & Veggie Hash, Natural Gravy*

#### Cioppino "Zuppa di Pesce" (supplement)

*Italian Style Fish Stew with Seasonal Fish,  
Shrimp, Mussels, Clams, Tomato-Fennel Brodo*

#### Wood Fired Sausage & Peppers

*Sweet or Spicy Sausage Roasted Peppers,  
Onions, & Potatoes*

#### NY Strip Steak (supplement)

*Roasted Fingerling Potatoes, Broccoli Rabe*

## HOMEMADE PASTAS

### Our Homemade Choices

**Rigatoni - Gemelli - Radiatore - Strozzapreti  
Trotolle - Zucca - Campanelle - Garganelli**

*alla Vodka*

*Classic Tomato or Marinara*

*Bolognese*

*Puttanesca*

*Mussels Marinara or Fra Diavolo*

*Fennel Sausage Ragu*

*Aglio e Olio*

*Fileto di Pomodoro*

#### Orecchiette

*Slow Cooked Lamb, Veggies, Parmigiano*

#### Ricotta Gnocchi

*Crushed Tomatoes, Baby Arugula,  
Parmigiano, Mozzarella*

#### Gemelli Pesca (supplement)

*Shrimp, Mussels, & Calamari  
cooked in Crushed Tomatoes*

#### Lasagna

*Slow Cooked Beef & Pork, Tomato,  
Ricotta, Mozzarella, Parmigiano*

#### Wood Fired Pasta

*Baked Radiatore Pasta, Homemade Fennel  
Sausage Sauce, Ricotta, Parmigiano, Mozzarella*

### Market Fish

Chatham Cod, Hidden Fjord Salmon,  
Halibut, Monkfish

Additional Market Fish also Available

**Our Chef can create custom menu  
designed for your event**

**A site fee may be required  
for full buy outs of the venue**

**If you have a food allergy, please  
let us know so we can customize  
your menu**