

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.

PACKAGES

Gathering \$45

Family Style Starter (choose 3)

Individual Main Course / Pasta (Choose 4)

Full Gathering \$55

Family Style Starter (choose 3)

Individual Pasta Course (Choose 2)

Individual Main Course (Choose 3)

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 \$28 per person

The Brunchy Bar

Featuring Seasonal Bellini, Mimosa, Bloody Mary, & Sangria

\$15 per person

The Ends

Cookies

Chocolate Chip, Red Velvet, Sugar Cookies, Chocolate Chunk

Cake Pops & Cupcakes

Funfetti, Chocolate, Lemon, Carrot, Red Velvet, Strawberry, Dulce de Leche, Cheesecake

Fruit & Berries

Platters of Assorted Seasonal Fruits and Berries

Custom Cakes Available

**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**