

## CATERING

Copper House is the perfect choice to cater any birthday, holiday, or special gathering. Whatever the occasion, we bring the same care, planning expertise and attention to detail to each and every event. Copper House can provide everything from set up to clean up, deliveries, and Servers/Bartenders to service your event.

### STARTERS

<b>Whipped Ricotta Dip</b> (1 Pint)	22	<b>Baked Clams</b> (24 Pieces)	MP
<i>Scallions, Truffle Oil, Homemade Focaccia</i>		<i>Seasoned Breadcrumbs, White Wine - Butter Sauce, Lemon</i>	
<b>Crispy Eggplant “Meatballs”</b> (24 Pieces)	48	<b>Potato Pancakes</b> (24 Pieces)	48
<i>Shaved Parmigiano, Tomato Sauce</i>		<i>Seasonal Chutney, Sour Cream</i>	
<b>Homemade Pierogi</b> (24 Pieces)	60	<b>Meatballs</b> (24 Pieces)	60
<i>Potato, NY Cheddar, Onions</i>		<i>Veal, Beef, &amp; Pork Mini Meatballs, Crushed Tomato, Ricotta, Parmigiano</i>	
<b>Copper Sliders</b> (24 Pieces)	72		
<i>Cheddar, Homemade Pickles, Red Onions</i>		<b><u>Greens, Grains &amp; Bowls</u></b>	
<b>Arancini “Rice Balls”</b> (24 Pieces)	48	<b>Seasonal Chopped Salad</b>	42
<i>Truffled Pecorino, Parmigiano Cream Sauce</i>		<i>Seasonal Veggies, Radicchio, Greens, Almonds, Balsamic Vinaigrette</i>	
<b>Fried Calamari</b>	65	<b>Mixed Green Salad</b>	35
<i>Basil Aioli, Crushed Tomato, Lemon</i>		<i>Baby Arugula &amp; Spinach, , Radicchio, Grape Tomatoes, Cucumber, Red Onions, Balsamic Vinaigrette</i>	
<b>Chicken Fingers</b>	48	<b>Baby Spinach &amp; Portobello</b>	42
<i>Handcut Fries, Homemade Dipping Sauce</i>		<i>Red Onion, Shaved Parmigiano</i>	
<b>Mac &amp; Cheese</b>	65	<b>Old World</b>	48
<i>NY and Vermont Cheddar, Rustic Breadcrumbs</i>		<i>Couscous, Spiced Chickpeas, Roasted Eggplant, Charred Tomatoes, Lemon - Yogurt</i>	
<b>Eggplant Rollatini</b>	55	<b>Ancient Grains</b>	48
<i>Ricotta, Spinach, Mozzarella, Parmigiano, Crushed Tomato</i>		<i>Barley, Farro, Roasted Fennel, Mushrooms, Charred Tomatoes, Lemon - Pepper Dressing</i>	
<b>Mini Crab Cakes</b> (24 Pieces)	MP	<b>Seasonal Grains</b>	48
<i>Lump Crab, Basil Aioli</i>		<i>Seasonally Inspired Grains &amp; Veggies</i>	
<b>PEI Mussels</b>	62		
<i>Marinara or Fra Diavolo</i>			

## HOMEMADE PASTAS

### Our Homemade Choices

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

<i>alla Vodka</i>	65
<i>Classic Tomato or Marinara</i>	55
<i>Bolognese</i>	70
<i>Puttanesca</i>	65
<i>Mussels Marinara or Fra Diavolo</i>	70
<i>Fennel Sausage Ragù</i>	70
<i>Aglìo e Olio</i>	55
<i>Fileto di Pomodoro</i>	65
<b>Orecchiette</b>	85
<i>Slow Cooked Lamb, Veggies, Parmigiano</i>	
<b>Ricotta Gnocchi</b>	75
<i>Crushed Tomatoes, Baby Arugula, Parmigiano, Mozzarella</i>	
<b>Gemelli Pesca</b>	95
<i>Shrimp, Mussels, &amp; Calamari cooked in Crushed Tomatoes</i>	
<b>Lasagna</b>	90
<i>Slow Cooked Beef &amp; Pork, Tomato, Ricotta, Mozzarella, Parmigiano</i>	
<b>Wood Fired Pasta</b>	85
<i>Baked Radiatore Pasta, Homemade Fennel Sausage Sauce, Ricotta, Parmigiano, Mozzarella</i>	

### **COPPER PIZZA PARTY**

Starter, Seasonal Chopped Salad,  
Assortment of Brick Oven Pizza  
*priced per person*

### **Market Fish**

Chatham Cod, Hidden Fjord Salmon,  
Halibut, Monkfish  
Additional Market Fish also Available

**Sternos and racks available on request**

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

## MAINS

### **THE PARMIGIANO** \$75

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

### **CLASSICS**

#### **Chicken "off the bone"**

<i>Francese</i>	65
<i>Marsala</i>	75
<i>Scarpariello</i>	80
<i>Saltimbocca</i>	75
<i>Sorrentino</i>	75

#### **Shrimp** \$3.50 per piece

<i>Francese</i>	
<i>Fra Diavolo or Marinara</i>	
<i>Scampi</i>	

#### **Eggplant Parmigiano**

	60
<i>Sicilian Style Eggplant, Crushed Tomato, Parmigiano, Mozzarella</i>	

### **COPPER COMFORTS**

#### **Pork Schnitzel**

	85
<i>Braised Red Cabbage, Spatzle, Mushroom Gravy</i>	

#### **Short Rib "Pizzaiola"**

	\$22 per person
<i>Slow cooked in Seasoned Tomato &amp; Sicilian Oregano</i>	

#### **Pork Shank "Osso Buco"**

	\$22 per shank
<i>Slow Braised, Natural Sauce</i>	

#### **Coq au Vin**

	95
<i>Slow Cooked Red Wine Braised Chicken, Apple Smoked Bacon, Mushrooms, Roasted Veggies</i>	

#### **Southern Fried Chicken**

	85
<i>Brined &amp; Buttermilk Crusted Breast, Thigh &amp; Leg, Natural Gravy</i>	

#### **Cioppino "Zuppa di Pesce"**

	MP
<i>Italian Style Fish Stew with Seasonal Fish, Shrimp, Mussels, Clams, Tomato-Fennel Brodo</i>	

#### **Wood Fired Sausage & Peppers**

	70
<i>Sweet or Spicy Sausage Roasted Peppers &amp; Onions</i>	

**All of our dishes are 1/2 trays  
that feeds up to 10 guest**