

# COPPER FIRE™

## Catering Menu

### **Appetizers:** (price ranges \$3pp-\$6pp)

- Antipasto Skewers (Several Options)-3
- Garlic Herb Cheese Bruschetta-3
- Mini Sandwiches (Several Options)-4
- Pesto Bruschetta-3
- Pesto Mozzarella Chicken Bites-4
- Spinach n Artichoke Dip with Pita Chips-3
- Assorted Crackers, Cheeses & Sausage-4
- Zesty Italian Meatballs-5
- Shrimp Stuffed Mushrooms-6
- Seafood Stuffed Lemon-6
- Heaven Dip with Club Crackers-5
- Steak OR Shrimp OR Chicken Skewers-5/6
- Garlic Butter Ribeye Bites -6
- Pesto Beef Tenderloin-6
- Bacon Mozzarella Wrapped Asparagus-5
- Sweet Potato Round with pork tenderloin topped with bourbon glazed candied onion-5
- Fruit Display -3
- HLW Cheese Ball with Crackers and Grapes-4
- Spinach & Artichoke Stuffed Button Mushrooms-4

### **Salads:** (pick one)

- Copper Fire** Salad Mixed Greens, Romaine, Feta cheese, candied walnuts, sundried cranberries with our specialty Balsamic Vinaigrette
- Summer** Salad Strawberries, Blueberries, House Candied Pecans (Suggest the HLW dressing Raspberry Walnut Lime Poppy Seed Vinaigrette)
- Chef Salad** Ham Mushrooms Tomato Crouton Eggs and Cheese
- Caesar Salad** Croutons and Parmesan Cheese
- Apple Walnut Salad** Red and Green Apples, Walnuts, Craisins and Feta Cheese

### **Poultry:** (pick one)

- Pineapple Rum Chicken
- Lemon Garlic Herb Chicken
- Pesto Mozzarella Stuffed Chicken\*
- Honey Lime Cilantro Chicken
- Spice Rubbed BBQ Chicken
- Orange Balsamic Chicken
- Bruschetta Chicken
- Chipotle Parmesan Chicken
- Drunken Chicken Marsala\*
- Chicken Fricassee
- Spinach Artichoke Stuffed Chicken
- Fiesta Quinoa Stuffed Chicken
- Guacamole Stuffed Chicken

### **Pork** (pick one)

- Spiced Pork Loin with Blackberry Sauce and Caramelized Onions
- Pork Tenderloin with Bourbon Apple Glaze
- Apple Pie Stuffed Pork Loin
- Herb Pork Loin Stuffed with Ricotta & Spinach
- Honey Lime Ginger Pork Loin
- Cuban Fresh Spice Marinated Pork Shoulder\*

### **Beef:** (pick one)

- Flank Steak Dry Rubbed with Corn Salsa
- Skillet Herb Garlic Butter Steak (NY)\*
- Seasoned Ribeye Steak\*
- Prime Rib\*
- Grilled Beef Tenderloin in a Blackberry Merlot Sauce\*
- Stuffed Steak Roasted Red Pepper, Spinach & Feta
- Italian Beef Roast with Au Jus
- Beef Tenderloin with Brandy Cream Sauce\*
- Marinated Skirt Steak with Chimichurri



**Pasta:** (pick one)

Chicken Fettuccini Alfredo (Cajun Available)  
Steak Fettucine Alfredo (Cajun Available)  
Shrimp Fettucine Alfredo (Cajun Available)  
Italian Pork Sausage Lasagna  
Chicken Lasagna  
4 Cheese Linguine  
Pesto Chicken Pasta  
Chicken Scampi  
Lemon Garlic Pasta (add Chicken (\$1) or Shrimp (\$2))  
Penne Pasta with Marinara and Fresh Meatballs  
Balsamic Cherry Tomato and Asparagus Pasta

**Vegetarian:**

Zucchini Lasagna  
Eggplant Parmesan  
Coconut Curry Vegetables over Jasmine Rice

**Seafood:** (pick one)

Orange Glazed Cajun Salmon  
Parmesan Cod  
Garlic Butter Cod, Salmon or Shrimp  
Brown Butter Sea Bass \*Seasonal\* (PRICE WILL VARY)

**Sides:** (pick two)

Tuscan Broccoli Cauliflower Mix  
Cauliflower Mash  
Vegetable Medley  
Honey Glazed Carrots  
Balsamic Lemon Asparagus & Tom  
Creamy Spinach and Artichoke  
Fresh Green Beans with Bacon & Onions  
Roasted Brussel Sprouts with Bacon  
Mushroom Risotto  
Truffle Mashed Potatoes  
Mashed Potatoes with Gravy  
Garlic Mashed Potatoes  
Loaded Mashed Potatoes  
Baked Potatoes  
Roasted Garlic Herb Rosemary Potatoes  
Scallop Au Gratin Potatoes  
Cheesy Potatoes  
Sweet Potato Mash  
Sesame Lime Jasmine Rice  
Creamy Parmesan Quinoa  
Tomato Basil Rice

Most of what is cooked is already **GLUTEN FREE** if it is not we can modify almost anything to be as such.

**Customized menu can be created for any occasion.**

*Copper Fire will not be responsible for food not available for any additional guests above the specified final number. The final number of required meals is requested no later than two weeks prior to your event date.*

*There will be an **18%** service charge added to your event invoice for all food items. **ALL PRICES AND MENU ITEMS ARE SUBJECT TO CHANGE DO TO PRODUCT AVAILABILITY.***

Seafood can be added to any package for an additional cost depending on market value.

Items marked with an \* will be a higher cost due to market value, more ingredients and more time to prepare.

Additional charge will be added to prepare both entrée items for the exact amount of the party. The meal is supposed to feed the number in your party. This means we will prepare an equal number of the proteins and the sides will be set to feed everyone.

**Please call Mary at (618)-235-5010 or (618) 975-3105 for a Catering Event Quote**



## World Cuisine Package Examples

### **Mexican:** (pick two entrée options) (\$20/\$25)

Fiesta Salad with Honey Lime Dressing or Cumin Ranch Dressing  
-Chicken AND/OR Steak Fajitas  
-Chicken Enchiladas with Verde Sauce  
-Carnitas (shredded pork)  
-Taco Meat (Lettuce, Tomato, Onion and Sour Cream)  
Flour and Corn Tortillas  
Frijoles  
Spanish Rice  
Chips, Salsa and Guacamole

### **Silver:** \$25/\$30 per person

1 Salad  
Rolls and Butter  
1 Chicken and 1 Pasta Entrée  
1 Vegetable  
1 Starch

### **Gold:** \$30/\$35 per person

1 Salad  
Rolls and Butter  
1 Chicken 1 Pork 1 Pasta Entrées  
1 Vegetable  
1 Starch

### **Copper Fire:** \$35/\$40 per person

1 Salad  
Croissant and Butter  
1 Steak 1 Chicken 1 Pasta  
2 Vegetable  
2 Starch

### **Italian:** (pick two entrée options) (\$20/\$25)

Caesar Salad with Fresh Caesar Dressing  
Garlic Bread  
-Chicken Fettucine Alfredo  
-Spaghetti and Meatballs Made Fresh with Marinara  
-4 Cheese Linguine with Creamy Marinara  
-Traditional Lasagna  
-Chicken Lasagna with White Sauce  
-Short Rib Ravioli with Beef Jus  
-Manicotti with Marinara

### **Southern Buffet:** (pick two Entrées and Sides) (\$25/\$30pp)

Spinach Salad with black eyed peas, egg, bacon and tomato  
Biscuits or Jalapeno Cornbread both served with Honey Butter  
-Shrimp and Grits  
-Chicken and Biscuits  
-Roasted BBQ Chicken  
-Beef Brisket or St. Louis Style Ribs  
-Brussels Sprouts with Bacon  
-Baked Beans with Bacon  
-Traditional Baked Macaroni  
-Loaded Potato Salad  
-Homemade Loaded Mac n Cheese

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200 East Main St Belleville IL 62220



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**thecopperfire.com**