

COPPER FIRE™

Appetizers:

Garlic Herb Cheese Bruschetta
Mini Sandwiches (Several Options)
Pesto Mozzarella Chicken Bites
Spinach n Artichoke Dip with Pita Chips
Assorted Crackers, Cheeses & Sausage
Zesty Italian Meatballs
Shrimp Stuffed Mushrooms
Copper Fire Bacon Dip w/ Club Crackers
Steak OR Shrimp OR Chicken Skewers*
Garlic Butter Ribeye Bites*
Pinot Noir Au Jus & Pesto Beef Tenderloin*
Fruit Display
Spinach & Artichoke Stuffed Button
Mushrooms
Buffalo Chicken Queso Dips with Chips
Smoked Salmon Dip*
Lobster Rangoon
Fried Clam Strips
Wings (We have several flavors)
Crab Cakes*
Hummus Tray
Toasted Ravioli
Chicken Tenders
Mozzarella Sticks
Fried Mushrooms
Fried Pickles
Spicy Buffalo Cauliflower
Buffalo Shrimp/Grilled or Breaded

Cold Sandwiches, Hot Panini Press or Wraps:

Italian Meatball
Buffalo Chicken Bacon Ranch
Pastrami
Ham n Cheese
Italian Beef with Au jus
Chicken n Turkey
Meaty Delight
Short Rib Sandwich*
Pulled Pork or Chicken
BLT
Chicken Caesar
Bacon Provolone Chicken
Grilled Chicken Philly
Steak Philly*
Chicken Caprese

Salads: (pick one)

(Ranch, Avocado Ranch, Honey Apple Poppyseed, Mixed Berry Poppyseed, Caesar, Lemon Garlic Balsamic, Blue Cheese, Catalina, Honey Mustard, and 1000 Island)

Copper Fire House Salad
Chicken Apple Salad
Strawberry Blueberry Salad
Cobb Salad
Caesar Salad (Add Chicken or Shrimp \$\$)

ALL Menu Items are Customizable

Poultry: (pick one)

Pineapple Rum Chicken
Pesto Mozzarella Chicken
Bruschetta Chicken
Chipotle Parmesan Chicken
Drunken Chicken Marsala
Chicken Fricassee
Spinach Artichoke Chicken
Guacamole Chicken
Chimichurri Chicken
Garlic Butter Chicken

Pork (pick one)

Pork Tenderloin with Bourbon Apple Glaze
Apple Pie Stuffed Pork Loin
Herb Pork Loin Stuffed with Ricotta & Spinach
Seasoned Pork Steaks

Beef: (pick one)

Flank Steak Dry Rubbed with Corn Salsa
Skillet Herb Garlic Butter Ribeye Steak*
Prime Rib*
Italian Beef Roast with Au Jus
Beef Tenderloin with Pinot Noir Au Jus*
Ribeye Steak with Chimichurri Sauce*

Pasta:

Chicken Fettuccini Alfredo (Cajun Available)
Steak Fettuccini Alfredo (Cajun Available)*
Shrimp Fettuccini Alfredo (Cajun Available)*
Lasagna (Traditional & Chicken)
4 Cheese Linguini
Pesto Chicken Pasta
Chicken Scampi
Penne Pasta with Marinara and Fresh Meatballs
Balsamic Cherry Tomato and Asparagus Pasta Linguine

Vegetarian:

Zucchini Lasagna
Fried Eggplant Parmesan

ALL Menu Items are Customizable

Seafood:

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

Sides:

Tuscan Broccoli Cauliflower Mix
Cauliflower Mash
Vegetable Medley
Honey Glazed Carrots
Balsamic Lemon Asparagus & Tom
Fresh Green Beans with Bacon & Onions
Roasted Brussel Sprouts with Bacon
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

Mexican: (pick two entrée options) (\$30/\$35)

Fiesta Salad with Honey Lime Dressing or Cumin Ranch Dressing
Salsa and Chips (Guacamole or Queso Cheese \$\$)
-Chicken AND/OR Steak Fajitas
-Chicken Enchiladas with Verde Sauce
-Build Your Own Taco Bar

Italian: (pick two entrée options) (\$35/\$40)

Caesar Salad with Fresh Caesar Dressing
Garlic Bread
-Chicken Fettucine Alfredo (Cajun Available)
-Spaghetti and Meatballs Made Fresh with Marinara
-4 Cheese Linguine with Creamy Marinara
-Traditional Lasagna
-Chicken Lasagna with White Sauce
-Manicotti with Marinara

ALL Menu Items are Customizable

Breakfast:

Danishes and Muffins
Crepes
Omelets
Scramble (Several Options)
Biscuits and Gravy
Bacon
Sausage
Ham

Ordering Levels/Quantities

Silver: \$30/\$35 per person

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

Bronze: \$35/\$40 per person

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

Copper Fire: \$45/\$50 per person

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

SELECTED: \$XX/\$XX per person

X Salad
Croissant and Butter
X Steak X Chicken X Pasta
X Vegetable
X Starch
X Dessert

ALL Menu Items are Customizable

WE CAN CUSTOMIZE ANYTHING TO FIT YOUR PARTY

Mostly everything is **GLUTEN FREE**. If it is not, we can modify anything to be as such.

A 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 due no later than two weeks prior to your event date. The final count is what will be invoiced, regardless of how many people attend the event.

*There will be an **20% gratuity** added to your event invoice for all items. **ALL PRICES AND MENU ITEMS ARE SUBJECT TO CHANGE DUE TO PRODUCT AVAILABILITY.***

Anything with an * by it means that that item will be an extra charge to add onto any package.

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

Our Cancellation Policy:

Cancellations that are made 90 days prior to the event will receive a full refund of your deposit. Refunds are made by check for any payments made prior to cancellation. If cancellation is within 90 days of the Event, **NO REFUNDS** will be made. All cancellations must be emailed to info@thecopperfire.com.

PLEASE NOTE: Once an event is booked, we turn people away and they book somewhere else. Therefore, we cannot issue refunds for cancellations once the event is booked.

All debit and credit card payments are assessed a 3.99% transaction fee.

Sales tax of 8.1% will be added to the invoice for all food. Liquor sales tax is included.

Forms of payment accepted: Debit, Credit (Mastercard, Visa, AMEX and Discover), Check or Cash.

Email acknowledgement of Selected Items is required and considered a Contract for Services by Copper Fire.

Contact Information:
RenaE Eichholz, Owner
RenaE@thecopperfire.com
618-779-0855

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