

# COPPER DOOR®

## PRIVATE DINING LUNCH MENU

Available from 11:30am-3:30pm

**3 Course Menu - \$45 per person**

**4 Course Menu - \$51 per person**

Price includes soda, tea, and coffee. Excluding NH tax, gratuity, or alcohol.

(S) Indicates an upcharge. See Coordinator for details.

Copper Door is a Made-from-Scratch restaurant. Most allergies, dietary restrictions & intolerances can be accommodated.

### FIRST COURSE

(Choose one or an additional appetizer for \$6 per person)

#### Charcuterie Board

(For the table)

Assorted Gourmet Meats & Cheeses, Whole Grain Mustard, Seasonal Fruit, Assorted Artisanal Crackers

#### Shrimp Cocktail (\$2.5 per person)

Citrus Cocktail Sauce, Fresh Lemon

#### Sirloin Spring Rolls

Shaved Sirloin, Provolone, Bleu Cheese, Creole Aioli

#### Fried Brussels Sprouts

Honey-Shallot Vinaigrette, Dried Cranberry, Parmesan, Balsamic Glaze

### SECOND COURSE

(Choose one)

#### Rustic Tomato & Basil Soup

Roasted Tomato, Sweet Onion, Cream, Basil

#### Shrimp Bisque (\$3 per person)

Creamy Bisque, Grilled Shrimp, Fines Herbes

#### House Salad

Mixed Greens, Red & Yellow Cherry Tomato, Cucumber, Red Onion, Radish, Balsamic Vinaigrette

#### Caesar Salad

Baby Romaine Hearts, Grilled Sourdough, Shaved Parmesan Cheese

#### Wedge Salad

Crisp Iceberg Lettuce, Tomato, Pickled Red Onion, Bacon Lardons, Bleu Cheese Dressing

#### Pear Salad (\$2 per person)

Bosc Pear, Arugula, Sugared Cashew, Endive, Pineland Farms Sharp Cheddar, Maple-Cranberry Vinaigrette

### ENTRÉES

(Choose three)

#### Italian Ciabatta

Smoked Ham, Prosciutto, Genoa Salami, Pepperoni, Fresh Mozzarella, Balsamic Glaze, Cherry Pepper Relish, Mayonnaise, Roasted Red Pepper, Arugula, Red Onion

#### Caesar Salad

Baby Romaine Hearts, Grilled Sourdough, Shaved Parmesan  
Add Grilled Chicken or Shrimp

#### Caribbean Grilled Chicken

Basmati Rice, Mango Salsa, Lime, Seasonal Vegetable

#### Cedar Planked Salmon

Basmati Rice, Seasonal Vegetable, Sun-Dried Tomato Pesto

#### Wood Roasted New England Haddock

Basmati Rice, Sweet Compound Butter, Seasonal Vegetable, Fresh Lemon

#### Slow Roasted Beef Tenderloin (\$5 per person)

Smashed Red Bliss, Seasonal Vegetable, Port Wine Sauce

#### BBQ Beef Tips

Red Bliss Smashed, Seasonal Vegetable, Bacon-Onion Jam, Bourbon BBQ Sauce

#### Seasonal Vegetable Ravioli

Ask your coordinator for current offering

### DESSERTS

(Choose two)

#### Carrot Cake Cheesecake

Carrot Cake Cheesecake, Carrot Jam Swirl, Graham Cracker Crust, Whipped Cream, Candied Carrot Chip, Cinnamon, Caramel Sauce

#### Chocolate Peanut Butter Caramel Cake

GIF Chocolate Cake, Peanut Butter Mousse, Chocolate Sauce, Sweet & Salty Peanuts, Caramel Sauce

#### Seasonal Cheesecake

Ask your coordinator for current offering

#### Copper Door Seasonal Cupcake

Ask your coordinator for current offering

