



PRIVATE DINING BRUNCH MENU

\$40 per person

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

(\$) Indicates an upcharge. See Coordinator for details.

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

STARTERS

(For the table)

Assorted Fresh Baked Pastries

Seasonal Fruit Skewers with Dipping Sauce

ENTRÉES

(Choose three)

Mediterranean Frittata

Egg, Cream, Red Pepper, Onion, Artichoke, Feta, Basil,
Thyme, Fresh Fruit

Slow Roasted Beef Tenderloin (\$5 per person)

Smashed Red Bliss, Seasonal Vegetable, Port Wine Sauce

SECOND COURSE

(Choose one)

Rustic Tomato & Basil Soup

Roasted Tomato, Sweet Onion, Cream, Basil

Fishermans Stew (\$3 per person)

Salmon, Haddock, Scallop, Shrimp, Chorizo, Onion,
Pepper, Celery, Tomato, Black Bean, Corn, Cilantro, Scallion

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

Cedar Planked Salmon

Basmati Rice, Haricot Verts, Herbed Aioli

Chicken & Waffles

House-Made Waffle, Buttermilk Fried Chicken, Crispy Prosciutto,
Herbed Gravy, Local Maple Syrup, Fresh Fruit

Strawberries & Cream Waffle

Strawberry Sauce, Fresh Strawberry, Whipped Cream,
Powdered Sugar, Maple Syrup, Bacon

TASTY TREATS

(Choose two)

Chocolate Peanut Butter Caramel Cake

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

Millionaire Cheesecake

Vanilla Cheesecake, Caramel, Chocolate Ganache, Shortbread Crust,
Crème Anglaise, Caramel Sauce, Whipped Cream, Chocolate Lattice

Copper Door Seasonal Cupcake

Ask your coordinator for current offering

