COPPER DOOR®

PRIVATE DINING

COCKTAIL MENU

Mini Seafood Cake
Lemon Aioli, Micro Green
$42/dozen

Crab Phyllo
Crab Dip, Parmesan Cheese,
Lump Crab, Lemon, Chive
$36/dozen

Crispy Meatballs
Marinara, Parmesan, Fines Herbes
$30/dozen

Crispy Cauliflower
Buffalo, Blue Cheese, Scallion
$24/dozen

Caprese Skewer
Grape Tomato, Fresh Mozzarella,
Basil, Balsamic Glaze
$30/dozen

Seafood Stuffed Mushroom
Parmesan, Bearnaise, Fines Herbes
$42/dozen

Shrimp Cocktail
Citrus Cocktail Sauce, Fines Herbes
$42/dozen

Lemon Tartlet
Phyllo Cup, Lemon Curd,
Whipped Cream, Blueberry
$24/dozen

Charcuterie
Assorted Gourmet Meats & Cheeses,
Fresh Fruit, Mustard,
Warm Naan Bread
$8 per person

Vegetable Crudité
Assorted Dipping Sauces
$7 per person

Steak & Cheese Spring Rolls
Shaved Sirloin, Provolone,
Bleu Cheese, Creole Aioli
$8 per person

Chicken Rangoon
Ginger, Bok Choy, Carrot,
Cremini Mushroom, Sriracha,
Grilled Chicken, Cream Cheese,
Wonton, Ponzu, Asian Slaw
$8 per person

Carpaccio of Beef
Thinly Sliced Black Angus Tenderloin,
Arugula, Parmesan,
Rosemary Aioli, Crostini
$12 per person

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