

# COPPER DOOR<sup>®</sup>

## PRIVATE DINING COCKTAIL MENU

### **Mini Seafood Cake**

Lemon Aioli, Micro Green  
*\$36/dozen*

### **Crab Phyllo**

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

### **Crispy Meatballs**

Marinara, Parmesan, Fines Herbes  
*\$24/dozen*

### **Crispy Cauliflower**

Buffalo, Blue Cheese, Scallion  
*\$24/dozen*

### **Caprese Skewer**

Grape Tomato, Fresh Mozzarella,  
Basil,  
Balsamic Glaze  
*\$24/dozen*

### **Seafood Stuffed Mushroom**

Parmesan, Bearnaise, Fines Herbes  
*\$36/dozen*

### **Tuna Poke Wonton**

Yellowfin Tuna, Sesame Oil, Ginger, Wasabi  
Aioli, Crispy Wonton, Sesame Seed  
*\$36/dozen*

### **Shrimp Cocktail**

Citrus Cocktail Sauce, Fines Herbes  
*\$36/dozen*

### **Lemon Tartlet**

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

### **Charcuterie Board**

Assorted Gourmet Meats & Cheeses,  
Fresh Fruit, Mustard,  
Assorted Artisanal Crackers  
*\$8 per person*

### **Crudite with Ranch**

Sliced Avocado, Radish Sprout,  
Wasabi Aioli, Fried Wonton  
*\$7 per person*

### **Sirloin Spring Rolls**

Shaved Sirloin, Provolone,  
Bleu Cheese, Creole Aioli  
*\$8 per person*

### **Chicken Rangoon**

Ginger, Bok Choy, Carrot,  
Cremeni 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*

