
COPPER KETTLE CAFE CATERING



Copper Kettle Cafe is the perfect choice to cater any birthday, holiday, or special gathering. Whatever the occasion, we bring the same care, planning expertise and attention to detail to each and every event. Copper Kettle can provide everything from set up to clean up, deliveries, and Servers/ Bartenders to service your event.

STARTERS

Whipped Ricotta Dip (1 Pint)	22
<i>Scallions, Truffle Oil, Homemade Focaccia</i>	
Crispy Eggplant "Meatballs" (24 Pieces)	48
<i>Shaved Parmigiano, Tomato Sauce</i>	
Homemade Pierogi (24 Pieces)	65
<i>Potato, NY Cheddar, Onions</i>	
Copper Sliders (24 Pieces)	72
<i>Cheddar, Homemade Pickles, Red Onions</i>	
Arancini "Rice Balls" (24 Pieces)	52
<i>Risotto, Mozzarella, Parmigiano</i>	
Baby Clams	MP
<i>Garlic, Saffron, White Wine-Butter Broth, Homemade Focaccia</i>	
Southern Fried Chicken Bites	55
<i>Homemade Dipping Sauce</i>	
Mac & Cheese	75
<i>NY and Vermont Cheddar, Rustic Breadcrumbs</i>	
Eggplant Rollatini	60
<i>Ricotta, Spinach, Mozzarella, Parmigiano, Crushed Tomato</i>	
PEI Mussels	62
<i>Crushed Tomato, Garlic, White Wine</i>	
Potato Pancakes (24 Pieces)	52
<i>Seasonal Chutney</i>	
Meatballs (24 Pieces)	60
<i>Veal, Beef, & Pork Mini Meatballs, Crushed Tomato, Ricotta, Parmigiano</i>	

GREENS & GRAINS

Seasonal Chopped Salad	42
<i>Seasonal Veggies, Radicchio, Greens, Almonds, Balsamic Vinaigrette</i>	
Panzanella Salad	48
<i>Homemade Bread, Seasonal Veggies, Radicchio, Baby Arugula, Roasted Tomato Vinaigrette, Gorgonzola</i>	
Ancient Grains	48
<i>Quinoa, Farro, Seasonal Veggies, Baby Arugula, Roasted Tomato Vinaigrette, Goat Cheese</i>	
add Moroccan or Simply Grilled Chicken	18
Roasted Shrimp	3.50 each

HOMEMADE PASTA

**Rigatoni - Gemelli - Radiatore - Strozzapreti
Trotolle - Campanelle - Garganelli**

<i>alla Vodka</i>	65
<i>Classic Tomato or Marinara</i>	55
<i>Bolognese</i>	70
<i>Puttanesca</i>	65
<i>PEI Mussels, Garlic, Crushed Tomato</i>	70
<i>Fennel Sausage Ragu</i>	70
<i>Fileto di Pomodoro</i>	65

Orecchiette	85
<i>Slow Cooked Lamb, Veggies, Parmigiano</i>	
Ricotta Gnocchi	75
<i>Crushed Tomatoes, Baby Arugula, Parmigiano, Mozzarella</i>	
Gemelli Pesca	MP
<i>Shrimp, Mussels, & Scallops cooked in Crushed Tomatoes</i>	
Lasagna	90
<i>Slow Cooked Beef & Pork, Tomato, Ricotta, Mozzarella, Parmigiano</i>	

SERVERS & BARTENDERS

available for all your needs

Server \$25 per hour

Bartender \$25 per hour

tax and gratuity not included

COMFORT MAINS

Chicken "off the bone"

<i>Francesca</i>	65
<i>Marsala</i>	75
<i>Scarpariello</i>	85
<i>Sorrentino</i>	75
<i>Parmigiano</i>	75

Shrimp *\$3.50 per piece*

Francesca
Marinara
Scampi

Eggplant Parmigiano 65

*Sicilian Style Eggplant, Crushed Tomato,
Parmigiano, Mozzarella*

Pork Schnitzel 90

Braised Red Cabbage, Mushroom Gravy

Kettle Short Ribs MP

Slow Braised, Natural Sauce

Goulash 90

*Slow Cooked Lamb or Beef, Hungarian
Paprika Seasonal Veggies, Potato Pancakes*

Coq au Vin 95

*Slow Cooked Red Wine Braised Chicken,
Mushrooms, Roasted Veggies*

Southern Fried Chicken 85

*Brined & Buttermilk Crusted Breast,
Thigh & Leg, Natural Gravy*

Cioppino "Zuppa di Pesce" MP

*Italian Style Fish Stew with Seasonal Fish,
Shrimp, Mussels, Clams, Tomato-Fennel Brodo*

Sausage & Peppers 75

*Sweet or Spicy Sausage Roasted Peppers &
Onions*

Chicken Pot Pie 75

*Roasted Free Range Chicken, Seasonal
Vegetables, Pastry Top*

Copper Ribs (3 racks) MP

*Slow Cooked, Dry Rubbed Pork Ribs,
Glazed*

MARKET FISH

Chatham Cod, Hidden Fjord Salmon,
Halibut, Monkfish, Day Boat Scallops
Additional Market Fish also Available

THE ENDS

ICE BOX CAKES 15 each

- Chocolate Cake, Oreo Frosting
- Chocolate - Chocolate Mousse

Butterscotch Baby 3 each

Butterscotch Custard, Caramel

Challah Bread Pudding Loaf (6 inch) 12 each

Seasonally Inspired

Chocolate Brownie Bites 35 1/2 tray

Caramel Drizzle

**We can create a custom menu
designed for your event.
Ask to speak with our Chef**

for information

info@copperkettlecafe.com

**All of our dishes are 1/2 trays
that feeds 8 to 10 guest**

**If you have a food allergy, please let us
know when planning your event**