
COPPER KETTLE CAFE CATERING



Copper Kettle Cafe is the perfect choice to cater any birthday, holiday, corporate event, or special gathering.

Whatever the occasion, we bring the same care, planning expertise and attention to detail to each and every event.

Deliveries available upon request.

STARTERS

Butternut Squash "Hummus" (1 Pint)	22
<i>Crispy Chickpeas, Lemon, Grilled Sourdough</i>	
Grilled Homemade Sourdough Crostini	MP
<i>Seasonally Inspired</i>	
Crispy Eggplant "Meatballs" (12 Pieces)	28
<i>Parmigiano, Tomato Sauce</i>	
Homemade Pierogi (12 Pieces)	35
<i>Potato, NY Cheddar, Onions</i>	
Arancini "Rice Balls" (12 Pieces)	28
<i>Risotto, Mozzarella, Parmigiano</i>	
Southern Fried Chicken Fingers (12 Pieces)	32
<i>Homemade BBQ Dipping Sauce</i>	
Eggplant Rollatini (12 Pieces)	35
<i>Ricotta, Spinach, Mozzarella, Parmigiano, Crushed Tomato</i>	
Potato Pancakes (12 Pieces)	26
<i>Whole Grain Mustard-Sour Cream Spread</i>	
Meatballs (12 Pieces)	32
<i>Veal, Beef, & Pork Meatballs, Crushed Tomato, Parmigiano</i>	
PEI Mussels (1/2 Tray)	62
<i>Crushed Tomato, Garlic, White Wine</i>	

Copper Sliders (12 Pieces) \$48

A.B.B. (All Business Burger) - House Grind Beef •
*American Cheese • House Made Pickles •
 Red Onion*

Crispy Chickie - Buttermilk Fried Chicken •
Maple Butter • Seasonal Slaw

The Meatball - Veal, Beef, & Pork Meatballs •
Crushed Tomato • Mozzarella • Ricotta

Served on Homemade Challah Mini Buns

Corporate Catering Packages

Includes Main • Pasta • Salad • Beverage

\$28 per person

Francese • Marsala • Sorrentino • Parmigiano •
 Martini • Eggplant "Sicilian Style"

alla Vodka • Pomodoro

Chopped Salad

Includes Main or Sandwich • Salad • Beverage

\$22 per person

Chicken Pot Pie • Mac & Cheese • Ricotta Gnocchi
 • Seasonal Chopped Salad with Grilled Chicken •
 Ancient Grains with Grilled Chicken •

A.B.B. (All Business Burger) • Crispy Chickie •

The Meatball

Chopped Salad

GREENS & GRAINS

Seasonal Chopped Salad 45

*Seasonal Veggies, Radicchio,
 Greens, Almonds, Balsamic Vinaigrette*

Baby Arugula & Endive Salad 48

*Jerusalem Artichoke, Grape Tomato,
 Radicchio, Roasted Tomato Vinaigrette,
 Goat Cheese*

Ancient Grains 48

*Quinoa, Farro, Seasonal Veggies, Baby Arugula
 Roasted Tomato Vinaigrette, Goat Cheese*

add **Grilled Chicken** 20

Homemade Pasta

Rigatoni - Gemelli - Radiatore - Strozzapreti	
Trotolle - Campanelle	
alla Vodka	65
<i>Prosciutto, Crushed Tomato, Cream, Basil, Parmigiano</i>	
Bolognese	70
<i>Slow Cooked Veal, Beef & Pork Bolognese, Tomato, Parmigiano</i>	
Fennel Sausage Ragu	70
<i>Homemade Sweet Fennel Sausage Ragu, Parmigiano</i>	
Fileto di Pomodoro	65
<i>Prosciutto, Crushed Tomato, Basil, Parmigiano</i>	
Orecchiette	90
<i>Slow Cooked Lamb Ragu, Parmigiano</i>	
Ricotta Gnocchi	75
<i>Crushed Tomatoes, Baby Arugula, Parmigiano, Mozzarella</i>	
Lasagna Bolognese	90
<i>Slow Cooked Veal, Beef & Pork, Tomato, Ricotta, Mozzarella, Parmigiano</i>	
Manicotti	80
<i>Ricotta, Spinach, & Mozzarella Stuffed, Tomato, Parmigiano</i>	

MARKET FISH

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

**All of our Pastas & Mains are 1/2 trays
(serves 8 to 10 guest)**

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

MAINS

Chicken "off the bone"	85
Francese - <i>Lemon-White Wine Sauce</i>	
Marsala - <i>Mushroom, Prosciutto, Marsala Wine Sauce</i>	
Sorrentino - <i>Topped with Prosciutto, Sicilian Style Eggplant, Mozzarella White Wine - Natural Sauce</i>	
Parmigiano - <i>Tomato, Parmigiano, Mozzarella</i>	
Martini - <i>Parmigiano Crusted, Lemon-Wine Sauce</i>	
Scarpariello - <i>Homemade Fennel Sausage, Cherry Peppers, Fingerling Potatoes, Sicilian Oregano</i>	
Beef & Guinness Stew of Brisket	115
<i>Slow Cooked Beef in Guinness Stout & Natural Sauce, Fingerling Potatoes, Seasonal Veggie</i>	
Eggplant "Sicilian Style"	75
<i>Baked Eggplant, Crushed Tomato, Fontina, Parmigiano</i>	
Goulash of Brisket	115
<i>Slow Cooked Stew of Beef, Hungarian Paprika, Mushroom, Baby Carrots</i>	
Chicken Pot Pie	85
<i>Roasted Free Range Chicken, Seasonal Vegetables, Pastry Top</i>	
Shepherd's Pie	95
<i>Slow Cooked Lamb, Seasonal Veggies, Topped with Potato Puree</i>	
Baby Back Ribs (1 rack)	36
<i>Slow Cooked, Dry Rubbed, BBQ Glazed</i>	
Mac & Cheese	75
<i>NY and Vermont Cheddar, Rustic Breadcrumbs</i>	

Custom Menu Available Upon Request