
COPPER KETTLE CAFE EVENTS



**Perfect Space to Host an
Intimate Party for up to 25 Guests**

Corporate Event

Holiday Gathering

Birthday Celebration

Rehearsal Dinner

Baby & Bridal Shower

Retirement Party



Copper Kettle Cafe is the perfect location for a quaint lunch/brunch, business dinner or any special gathering. Whatever the occasion, we bring the same care, planning expertise and attention to detail to each and every event.

Copper Kettle can accommodate up to 25 guests for a sit down dinner or cocktail party.

A site fee may be required for a full buyout of the venue depending on size, time & day of event



PARTY PACKAGES

Sit Down Packages

Gathering \$50

Family Style Starter (choose 3)
Individual Main Course / Pasta (Choose 4)

Wine & Beer \$20

Selection of
Wine &
Craft Beer

Brunchy Bar \$20

Mimosa Sangria
Copper Bloody
Seasonal Bellini

Full Gathering \$60

Family Style Starter (choose 3)
Individual Pasta Course (Choose 2)
Individual Main Course (Choose 3)

Open Bar \$30

Fancy Cocktails & Spirits (under \$16)
Selection of Wine & Craft Beer

Cocktail Party Package

Samples & Bites \$25 (60 Minutes)

Three Starters
Assortment of Flats

Premium Bar \$29 per hour

Fancy Cocktails
Select Premium Spirits (under \$16)
Selection of Wine and Craft Beer

Brunch Gathering

We offer sit down gatherings featuring
Homemade Challah French Toast, Eggs
Benedict, Omelettes, Chicken Pot Pie,
Brunch Burger and more!

Starting at \$35 per person

A deposit of 20% of the **guaranteed minimum spend** is required prior to the event. Deposits are required upon signing of the contract. In the event of a cancellation, deposits are refundable with up to 3 days notice of the scheduled event

info@copperkettlecafe.com

All Packages include

Soft Drinks, Regular Coffee & Tea

Starters

Whipped Ricotta Dip

Scallions, Truffle Oil, Homemade Focaccia

Crispy Eggplant “Meatballs”

Shaved Parmigiano, Tomato Sauce

House Made Fennel Sausage Flat

Tomato, Gruyere, Caramelized Onions

Homemade Pierogi

Potato, NY Cheddar, Onions

Arancini “Rice Balls”

Risotto, Mozzarella, Parmigiano

Mac & Cheese

NY and Vermont Cheddar, Rustic Breadcrumbs

Panzanella Salad

*Homemade Bread, Seasonal Veggies, Radicchio,
Baby Arugula, Roasted Tomato Vinaigrette,
Gorgonzola*

Eggplant Rollatini

*Ricotta, Spinach, Mozzarella, Parmigiano,
Crushed Tomato*

PEI Mussels

Crushed Tomato, Garlic, White Wine

Baby Clams

*Garlic, Saffron, White Wine-Butter Broth,
Homemade Focaccia*

Meatballs

*Veal, Beef, & Pork Mini Meatballs,
Crushed Tomato, Ricotta, Parmigiano*

Seasonal Chopped Salad

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

Wild Mushroom Flat

Mixed Mushrooms, Goat Cheese, Truffle Oil

Ancient Grains

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

Homemade Pasta

Ricotta Gnocchi

*Crushed Tomatoes, Baby Arugula,
Parmigiano, Mozzarella*

Bolognese

*Slow Cooked Beef "Bolognese", Crushed Tomato,
Mushrooms, Parmigiano*

Fennel Sausage Ragù

*Homemade Fennel Sausage, Crushed
Tomato, Parmigiano*

Fileto di Pomodoro

Shallots, Prosciutto, Crushed Tomato, Parmigiano

Orecchiette

Slow Cooked Lamb, Veggies, Parmigiano

Mains

Kettle Short Ribs

Slow Braised, Natural Sauce

Chicken

*Scarpariello Francese
Marsala Sorrentino*

Goulash

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

Pork Schnitzel

Braised Red Cabbage, Spatzle, Mushroom Gravy

Southern Fried Chicken

*Brined & Buttermilk Crusted Breast & Thigh,
Seasonal Side, Natural Gravy*

NY Strip Steak (Supplement)

Buttery Potato Puree, Red Wine Natural Sauce

Cioppino “Zuppa di Pesce” (Supplement)

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

Market Fish

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

**We can create custom menu
designed for your event**