
COPPER KETTLE CAFE CATERING



Copper Kettle Cafe is the perfect choice to cater any birthday, holiday, office 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

Whipped Ricotta Dip (1 Pint)	22
<i>Scallions, Truffle Oil, Grilled Focaccia</i>	
Tomato Bruschetta (1 Pint)	18
<i>Marinated Tomatoes, Basil, & Red Onions, Garlic Rubbed Grilled Focaccia</i>	
Crispy Eggplant "Meatballs" (12 Pieces)	28
<i>Parmigiano, Tomato Sauce</i>	
Homemade Pierogi (12 Pieces)	35
<i>Potato, NY Cheddar, Onions</i>	
Copper Sliders (12 Pieces)	45
<i>Cheddar, Homemade Pickles, Red Onion</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>	
Mac & Cheese (1/2 Tray)	75
<i>NY and Vermont Cheddar, Rustic Breadcrumbs</i>	
PEI Mussels (1/2 Tray)	62
<i>Crushed Tomato, Garlic, White Wine</i>	
Baby Clams (1/2 Tray)	65
<i>Garlic, Saffron, White Wine-Butter Broth</i>	
Baby Back Ribs (1 rack)	36
<i>Slow Cooked, Dry Rubbed, BBQ Glazed</i>	

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

info@copperkettlecafe.com

GREENS & GRAINS

Seasonal Chopped Salad	42
<i>Seasonal Veggies, Radicchio, Greens, Almonds, Balsamic Vinaigrette</i>	
Baby Arugula & Endive Salad	45
<i>Jerusalem Artichoke, Grape Tomato, Radicchio, Citrus Vinaigrette, Goat Cheese</i>	
Ancient Grains	48
<i>Quinoa, Farro, Seasonal Veggies, Baby Arugula Roasted Tomato Vinaigrette, Goat Cheese</i>	
<i>add</i> Grilled Chicken (Per Pound)	15
Grilled Shrimp	3.50 each

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>	
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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>	

COMFORT 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>	
Schnitzel - <i>Crisp Cutlet, Mushroom Gravy</i>	
Scarpariello - <i>Homemade Fennel Sausage, Cherry Peppers, Fingerling Potatoes, Sicilian Oregano</i>	
Beef & Guinness Stew	100
<i>Slow Cooked Beef in Guinness Stout & Natural Sauce, Fingerling Potatoes, Seasonal Veggie</i>	
Grilled Citrus Marinated Shrimp	\$3.50 each
<i>Wilted Greens & Radicchio, Gigante Beans, Citrus Vinaigrette</i>	
Eggplant Parmigiano	75
<i>Sicilian Style Eggplant, Crushed Tomato, Parmigiano, Mozzarella</i>	
Hungarian Style Goulash	95
<i>Slow Cooked Stew of Beef, Hungarian Paprika, Mushroom, Baby Carrots</i>	
Chicken Pot Pie	75
<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>	
Shrimp Oreganata	\$3.50 each
<i>Topped with Seasoned Lemon - Garlic Breadcrumbs, White Wine - Lemon Sauce</i>	

Custom Menu Available Upon Request

MARKET FISH

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

Copper Roast

Prime Rib	425
<i>Slow Cooked Whole Rib Roast, Natural Sauce</i>	
Texas Style Brisket	275
<i>Dry Rubbed Overnight Cooked, Homemade BBQ Sauce</i>	
Roasted Turkey Breast	195
<i>Brined & Roasted, Turkey Gravy</i>	

SIDES

Haricot Vert	55
<i>Sautéed Green Beans, Crushed Tomatoes, Shallots, Garlic</i>	
Buttery Potato Puree	65
<i>Topped with Cracked Black Pepper & Scallions</i>	
Roasted Seasonal Veggie	55
<i>Seasonally Inspired Sautéed Veggies</i>	

**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**