



PRIVATE EVENTS

95 PERSON INDOOR CAPACITY, FULLY STOCKED PRIVATE BAR, HANDICAP ACCESSIBLE, WIFI/SOUND SYSTEM, OUTDOOR PATIO, OFF-STREET PARKING LOT.



3372 MILTON AVE, CAMILLUS, NY 13031
(315) 373-8627 | EVENTS@COPPERTOPTAVERN.COM

BUFFETS

All Events are 30 person minimum and include non-alcoholic drinks and iced tea.

CUSTOM BUFFET *∞* \$40.99 PER PERSON

Salads CHOOSE 1:

CAESAR
CHINESE
HOUSE
HARVEST
TAVERN BLEU
BLUEBERRY

Entrées CHOOSE 1:

BAKED BUTTER
CRUMB HADDOCK
CHICKEN DAVINCI
CHICKEN MARIA
CHICKEN PARMIGIANA
HERB CRUSTED
PORK LOIN
HIBACHI GLAZED
SALMON \$2.99+
MEATBALLS MARINARA
TAVERN CHICKEN

Sides CHOOSE 1:

MASHED POTATOES
ROASTED POTATOES
SEASONAL VEGETABLES
RICE

Pastas CHOOSE 1:

BOW TIE ALLA VODKA
BUFFALO
MAC AND CHEESE
FLORENTINA PASTA
PASTA MEDITERRANEAN
PEPPERONI CHICKEN
PASTA
SIX CHEESE
MAC AND CHEESE
TAVERN RIGGIES

CUSTOM GRAND BUFFET *∞* \$62.99 PER PERSON

Appetizers

SPINACH
ARTICHOKE DIP

TUSCAN HUMMUS
PLATTER

ARTISAN CHEESE
AND CRACKER PLATTER

Salads CHOOSE 1:

CAESAR
CHINESE
HOUSE
HARVEST
TAVERN BLEU
BLUEBERRY

Entrées CHOOSE 1:

BAKED BUTTER
CRUMB HADDOCK
CHICKEN DAVINCI
CHICKEN MARIA
CHICKEN PARMIGIANA
HERB CRUSTED
PORK LOIN
HIBACHI GLAZED
SALMON \$2.99+
MEATBALLS MARINARA
TAVERN CHICKEN

Sides CHOOSE 1:

MASHED POTATOES
ROASTED POTATOES
SEASONAL VEGETABLES
RICE

Pastas CHOOSE 1:

BOW TIE ALLA VODKA
BUFFALO
MAC AND CHEESE
FLORENTINA PASTA
PASTA MEDITERRANEAN
PEPPERONI CHICKEN
PASTA
SIX CHEESE
MAC AND CHEESE
TAVERN RIGGIES

Carving Station INCLUDES 1 CHOICE BELOW:

PRIME RIB , MAPLE-GLAZED HAM, OVEN-ROASTED TURKEY BREAST OR BEEF TENDERLOIN \$2.99+

BUFFETS

TAPAS BUFFET

Option 1 \$23.99
PER PERSON

ASSORTED STONE
FIRED PIZZAS
AVOCADO EGG ROLLS
MEDITERRANEAN
SPREAD

ITALIAN MEATBALLS
STONE FIRED
CHICKEN WINGS
VEGETABLE TRAY
WITH RANCH

Option 2 \$27.99
PER PERSON

ASSORTED STONE
FIRED PIZZAS
AVOCADO EGG ROLLS
CRUNCHY CHICKEN
TENDERS
STONE FIRED
CHICKEN WINGS

ITALIAN MEATBALLS
TAVERN BLEU SALAD
VEGETABLE TRAY
WITH RANCH
FRESH FRUIT PLATTER

CLASSIC BUFFET *∞* \$62.99 PER PERSON

Appetizers:

SPINACH ARTICHOKE DIP
TUSCAN HUMMUS PLATTER
ARTISAN CHEESE
AND CRACKER PLATTER

Menu:

TAVERN BLEU SALAD
TAVERN RIGGIES
TAVERN CHICKEN

CARVING STATION:
PRIME RIB

Sides:

SEASONAL VEGETABLES
ROASTED POTATOES

TASTE OF ITALY BUFFET *∞* \$60.99 PER PERSON

Appetizers:

SPINACH ARTICHOKE DIP
TUSCAN HUMMUS PLATTER
ARTISAN CHEESE
AND CRACKER PLATTER

Menu:

CAESAR SALAD
TAVERN RIGGIES
CHICKEN MARSALA
BASILIO SAUSAGE
AND PEPPERS

Sides:

SEASONAL VEGETABLES
ROASTED POTATOES

BBQ BUFFET *∞* \$25.99 PER PERSON

Proteins CHOOSE 2:

STONE FIRE GRILLED 1/2 CHICKENS
SLOW SMOKED PULLED PORK
FIRE BRAISED ST. LOUIS RIBS \$3.99+
BEEF BRISKET \$2.99+

Sides CHOOSE 2:

SIX CHEESE
MAC AND CHEESE
BBQ BAKED BEANS
TOMATO CUCUMBER
SALAD
CAJUN CORN
SALT POTATOES
MAC SALAD
COLESLAW

FULL SERVICE PLATED

All Events are 30 person minimum and include non-alcoholic drinks and iced tea.
Served with a plated side House Salad with Balsamic Vinaigrette. All Entrées except Pasta are accompanied by a Vegetable and Starch.

CUSTOM PLATED *~* \$36.99 PER PERSON

Entrées CHOOSE 3:

BAKED BUTTER
CRUMB HADDOCK

BUTTER CRUMB
SCALLOPS

HIBACHI GLAZED
SALMON \$2.99+

NEW ENGLAND
LOBSTER STUFFED
HADDOCK \$2.99+

CHICKEN BROCCOLI
ALFREDO

BANG BANG
CHICKEN AND SHRIMP

TRUFFLE MAC
AND CHEESE

SIX CHEESE MAC
AND CHEESE

CHICKEN PARMIGIANA

CHICKEN MILANESE

SICILIAN CHICKEN

TAVERN CHICKEN

CHICKEN MARIA

CHICKEN MARSALA

CHICKEN DA VINCI

NEW YORK STRIP STEAK

STEAK MARSALA

STEAK ITALIANO

RIBEYE

BOW TIE ALLA VODKA

PASTA MEDITERRANEAN

SOUTHERN PORK CHOP

PORK CHOPS MARSALA

BLACKENED GROUPER

CRAB CAKES

PRIME RIB

SALMON LIMONE \$2.99+

SURF & TURF \$4.99+

FILET MIGNON \$3.99+

CHILEAN SEA BASS
\$4.99+

CUSTOM GRAND PLATED *~* \$46.99 PER PERSON

Appetizers

SPINACH
ARTICHOKE DIP

TUSCAN HUMMUS
PLATTER

ARTISAN CHEESE
AND CRACKER PLATTER

Entrées CHOOSE 3:

BAKED BUTTER
CRUMB HADDOCK

BUTTER CRUMB
SCALLOPS

HIBACHI GLAZED
SALMON \$2.99+

NEW ENGLAND
LOBSTER STUFFED
HADDOCK \$2.99+

CHICKEN BROCCOLI
ALFREDO

BANG BANG
CHICKEN AND SHRIMP

TRUFFLE MAC
AND CHEESE

SIX CHEESE MAC
AND CHEESE

CHICKEN PARMIGIANA

CHICKEN MILANESE

SICILIAN CHICKEN

TAVERN CHICKEN

CHICKEN MARIA

CHICKEN MARSALA

CHICKEN DA VINCI

NEW YORK STRIP STEAK

STEAK MARSALA

STEAK ITALIANO

RIBEYE

BOW TIE ALLA VODKA

PASTA MEDITERRANEAN

SOUTHERN PORK CHOP

PORK CHOPS MARSALA

BLACKENED GROUPER

CRAB CAKES

PRIME RIB

SALMON LIMONE \$2.99+

SURF & TURF \$4.99+

FILET MIGNON \$3.99+

CHILEAN SEA BASS
\$4.99+

STATIONARY APPETIZERS

Priced Per Person. Replenished until dinner is served.

Hot

STONE FIRED CHICKEN WINGS 65
Jumbo wings tossed in Italian herb sauce.
Topped with grilled banana peppers. **\$4.99**

JAMAICAN WINGS 65
Jumbo wings tossed in our homemade
spicy jerk sauce. **\$4.99**

SPINACH ARTICHOKE DIP V
Our homemade spinach and artichoke dip
served hot with homemade pasta chips. **\$3.99**

SWEET FIRE CHICKEN TENDERS
Chicken tenders tossed in
sweet 'n spicy Thai sauce. **\$4.99**

CHICKEN WING DIP
A western NY favorite served with crisp
pasta chips. **\$3.99**

SWEDISH MEATBALLS
Savory meatballs tossed in sour cream, gravy
and mushrooms. **\$2.99**

ITALIAN MEATBALLS
Savory meatballs tossed in homemade marinara
sauce with grated romano cheese. **\$2.99**

FRENCH ONION FONDUE V
Our homemade dip made with three cheeses
and baked in our Stone Fired Oven. Served with
homemade bread. **\$3.99**

Cold

TUSCAN HUMMUS PLATTER V
Tuscan beans puréed and chopped walnuts, extra
virgin olive oil, garlic, lemon, spices and fresh basil.
Served with warm fresh pita and tomato bruschetta.
(Contains walnuts) **\$2.99**

MEDITERRANEAN SPREAD V
Tuscan Hummus, tomato bruschetta and olive salad.
Served with warm fresh pita for dipping. **\$2.99**

BRUSCHETTA GOAT CHEESE CROSTINI V
Fresh baked crostini topped with tomato
bruschetta and goat cheese. **\$2.49**

CUCUMBER AND AHI TUNA 65
Crisp cucumber slices topped with seared
Ahi Tuna, Santa Fe ranch and
wasabi cream. **\$3.99**

CHARCUTERIE PLATTER
Aged prosciutto, salamis, Brie cheese
and baked crostini. **\$4.99**

ARTISAN CHEESE AND CRACKER PLATTER V
Variety of soft and hard cheeses and
stone mill crackers. **\$2.99**

JUMBO SHRIMP COCKTAIL 65
Jumbo shrimp served on ice, served with fresh
lemons and homemade cocktail sauce. **\$3.99**

VEGETABLE TRAY WITH RANCH V 65
Broccoli, celery, baby carrots and
red bell peppers. **\$1.99**

FRESH FRUIT PLATTER V 65
A variety of fresh melons served in watermelon
bowls with seasonal fruit. **\$2.99**

CARVING STATIONS

*Served with petite house-made rolls, appropriate sauces and condiments.
Priced Per Person (one hour of service).*

MAPLE-GLAZED HAM 65 **\$8.99**

PRIME RIB 65 **\$10.99**

OVEN-ROASTED TURKEY BREAST 65 **\$8.99**

BEEF TENDERLOIN 65 **\$13.99**

PASSED APPETIZERS

Priced Per Piece in increments of (50). Replenished until dinner is served.

Hot

AVOCADO EGG ROLLS [✓]

Filled with avocado, cream cheese, sautéed red onions, melted cheese, black beans, eggplant and roasted peppers. Topped with diced tomatoes and fresh cilantro. Served with Santa Fe ranch dressing. **\$3.99**

ITALIAN EGG ROLLS

Filled with pepperoni, sausage, roasted red peppers, jalapeños, pepperoncinis and melted cheese. **\$3.99**

CRUNCHY CHICKEN TENDERS

Hand breaded in our crunchy bread crumbs. Served with honey mustard and Santa Fe ranch dressing. **\$2.99**

SWEET FIRE CHICKEN TENDERS

Chicken tenders tossed in sweet 'n spicy Thai sauce. **\$2.99**

BACON WRAPPED SCALLOPS ^{CS}

Bay scallops wrapped with hickory smoked bacon and a touch of brown sugar. **\$3.99**

MARYLAND CRAB CAKES [✓]

Jumbo lump crab cakes served with a Cajun remoulade. **\$3.99**

STUFFED MUSHROOMS

Button mushroom caps stuffed with your choice of sausage, seafood or roasted vegetable stuffing. **\$2.99**

COCONUT SHRIMP

Served with Sweet Thai Chili sauce. **\$3.99**

SKEWERED CHICKEN SATE WITH SPICY PEANUT SAUCE ^{CS}

Grilled chicken tender skewers glazed in a spicy Thai peanut sauce. **\$2.99**

SESAME TERIYAKI BEEF SKEWERS

Marinated sirloin grilled and glazed with teriyaki and sesame seeds. **\$3.49**

CLASSIC PIGS IN A BLANKET

Mini Hofmann Franks wrapped in everything pastry and served with spicy mustard. **\$2.99**

GREEK SPANAKOPITA [✓]

Flaky pastry stuffed with spinach and feta cheese. **\$2.99**

LAMB LOLLIPOPS

Marinated with lemon and herbs and seared medium rare. **\$5.99**

Cold

CAPRESE SKEWERS [✓] ^{CS}

Fresh mozzarella, grape tomatoes, fresh basil and balsamic glaze on a bite sized skewer. **\$2.49**

JUMBO SHRIMP COCKTAIL ^{CS}

Jumbo shrimp served on ice, served with fresh lemons and homemade cocktail sauce. **\$3.99**

BRUSCHETTA GOAT CHEESE CROSTINI [✓]

Fresh baked crostini topped with tomato bruschetta and goat cheese. **\$2.49**

ASSORTED SUSHI

\$5.49

CUCUMBER AND AHI TUNA ^{CS}

Crisp cucumber slices topped with seared Ahi Tuna, Santa Fe ranch and wasabi cream. **\$3.99**

LOBSTER SALAD CROSTINI ^{CS}

Fresh baked crostini topped with our chilled lobster salad. **\$3.99**

COLD SHRIMP SUMMER SPRING ROLLS WITH PEANUT SAUCE ^{CS}

Chilled rice paper filled with shrimp, lettuce, carrots, cilantro and egg noodles tossed in a Thai peanut sauce. **\$3.49**

[✓] Vegetarian ^{CS} Gluten Sensitive

^{CS} items use only gluten-free ingredients based on information from our suppliers. All our menu items are prepared in shared cooking and preparation areas and may not be completely gluten-free. Please inform a manager of any gluten intolerance when ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.

DESSERTS

Priced Per Person.

APPLE FRITTERS
Tossed with cinnamon and sugar. **\$2.99**

SEASONAL COBBLER
Served with vanilla ice cream. **\$2.99**

HOT BROWNIE ALA MODE
Served with vanilla ice cream. **\$2.99**

BLUEBERRY FRITTERS
Tossed in our famous donut glaze. **\$2.99**

PEANUT BUTTER PIE
Homemade and layered with thick chocolate
and peanut butter. **\$2.99**

HOMEMADE CHEESECAKE
\$3.49

KEY LIME PIE
Our homemade pie made with Nellie & Joe's famous
Key Lime Juice and a creamy custard filling. **\$3.49**

APPLE CRUMB COBBLER
Served with vanilla ice cream. **\$2.99**

NEW ORLEANS BEIGNETS
Served with hot fudge and strawberry sauce. **\$2.99**

ICE CREAM SUNDAE BAR *∞* \$4.99 PER PERSON

UP TO 3 ICE CREAM *Flavors* OF YOUR CHOICE

Sauces:

HOT FUDGE, MAGIC SHELL TOPPING,
PEANUT BUTTER SAUCE, AND
STRAWBERRY SAUCE.

Toppings:

ASSORTED CANDIES, SPRINKLES
AND CHOCOLATES, BANANAS,
PINEAPPLES AND WHIPPED CREAM.

CUPCAKES, COOKIES & MILK BAR *∞* \$4.99 PER PERSON

Confections:

ASSORTED CUPCAKE TOWERS,
ASSORTED COOKIES AND BROWNIES.

Milk Bar:

ICE COLD PITCHERS OF MILK, CHOCOLATE
MILK AND STRAWBERRY MILK.

DESSERT/CAKE CUTTING FEE

We are happy to take your cake, please keep refrigerated until event.
We are happy to cut your cake \$2 per person.

BEER & WINE PACKAGE

Non-alcoholic drinks included.

Beer

BOTTLED BEER:

- Bud Light
- Heineken
- Labatt Blue Light
- Michelob Ultra
- Labatt Nordic (NA)
- Local Craft Beer
- Spiked Seltzer

1 Hour \$15 per person
 2 Hours \$17 per person

Wine

WHITE WINES:

- Chardonnay
- Riesling
- White Zinfandel

RED WINES:

- Cabernet
- Merlot

3 Hours \$21 per person
 4 Hours \$25 per person



Specialty Martini Bar

Choose 2 of our famous, hand-shaken CopperTinis.
 Add \$2 per person, per hour to any drink package.
 See menu for current selections.



LIQUOR PACKAGES

All liquor packages include the Beer & Wine Package and Non-alcoholic drinks.

Premium Package:

- Beefeater Gin
- Bacardi Silver
- Canadian Club Whiskey
- Dewar's Blended Scotch Whiskey
- Jim Beam Whiskey
- Kettle 1 Citron
- Sauza Gold Tequila
- Tito's Vodka

1 Hour \$18 per person
 2 Hours \$22 per person
 3 Hours \$26 per person
 4 Hours \$30 per person

Ultra Package:

- Bacardi Silver
- Captain Morgan Rum
- Crown Royal Whiskey
- Jack Daniel's
- Jameson Irish Whiskey
- Johnny Walker Red
- Kettle 1 Citron
- Patron Silver Tequila
- Southern Comfort
- Stolli Vodka
- Tanqueray Gin
- Tito's Vodka

1 Hour \$21 per person
 2 Hours \$25 per person
 3 Hours \$29 per person
 4 Hours \$33 per person

NON-ALCOHOLIC DRINKS

COPPERTOP TAVERN PROUDLY SERVES PEPSI PRODUCTS.

Iced Tea | Pepsi | Diet Pepsi | Mountain Dew | Mist Twist

COFFEE STATION

OPEN BAR ENHANCEMENTS

Any of the following may be added to an existing Open Bar Package.

CHAMPAGNE TOAST ∞ \$2 PER PERSON

CHAMPAGNE TOAST WITH RASPBERRIES ∞ \$2.49 PER PERSON

Beer:

Sam Adams Lager \$50/cs
 Sam Adams Seasonal..... \$50/cs
 Corona..... \$40/cs
 Stella..... \$60/cs
 Guinness..... \$60/cs
 Dogfish IPA \$70/cs
 Sloop Juice \$70/cs

Wine:

Sutter Home White Zin.. \$15/btl
 Cavit Pinot Grigio \$15/btl
 Kim Crawford Sauvignon Blanc.. \$20/btl
 KJ Grand Reserve \$20/btl
 Trinity Oaks Merlot \$20/btl
 Robert Mondavi Cabernet.. \$20/btl

Liquor:

Grey Goose Vodka..... \$60/btl
 Hendricks Gin..... \$60/btl
 Bulleit Bourbon \$60/btl
 Woodford Reserve..... \$60/btl
 Baileys Irish Cream \$50/btl
 Fireball \$40/btl
 Romano Sambuca \$50/btl





*G*LOSSARY



BEGINS HERE

MAIN ENTRÉES

CHICKEN PARMIGIANA

Italian breaded chicken breasts topped with marinara, Romano and mozzarella.

STONE FIRE GRILLED 1/2 CHICKENS 65

Half roasted chicken glazed with a delicious stone fire sauce.

CHICKEN MARIA 65

Grilled chicken breasts topped with grilled eggplant, roasted red peppers, Roma tomatoes, fresh mozzarella cheese. Topped with balsamic glaze and lemon butter.

CHICKEN MARSALA 65

Grilled chicken breast topped with mushrooms and a creamy Marsala sauce.

CHICKEN DA VINCI 65

Grilled chicken breasts topped with pesto sauce, roasted peppers, sautéed mushrooms and melted mozzarella. Garnished with diced tomatoes, scallions and a light lemon butter sauce.

BASILIO SAUSAGE AND PEPPERS

Basilio Buda mild sausage grilled with mixed bell peppers and onions.

TAVERN CHICKEN

Lightly dusted with a flour and egg batter, then lightly fried and topped with a housemade lemon butter sauce and fresh basil.

PRIME RIB 65

Choice slow roasted prime rib loin cooked to medium rare, served with horseradish sauce and hot au jus. Plated is a 14oz. individual cut.

MEATBALLS MARINARA

Savory meatballs tossed in homemade marinara sauce with grated romano cheese.

HIBACHI GLAZED SALMON

Norwegian salmon brushed with a teriyaki Asian glaze and topped with fried carrots, rice noodles, scallions and sesame seeds. \$2.99+

HERB CRUSTED PORK LOIN

Sliced tender herb crusted pork loin.

SALMON LIMONE 65

Norwegian salmon seasoned with Italian seasoning and topped with homemade lemon butter. \$2.99+

BAKED BUTTER CRUMB HADDOCK

Oven-baked Haddock topped with cracker crumbs and a hint of housemade lemon butter.

NEW ENGLAND LOBSTER STUFFED HADDOCK

Haddock fillets stuffed with a lobster stuffing and topped with butter crumb topping. \$2.99+

SLOW SMOKED PULLED PORK 65

Apple wood smoked pulled pork topped with tangy BBQ sauce.

FIRE BRAISED ST. LOUIS RIBS 65

1/4 racks of fire braised ribs glazed with BBQ sauce. 3.99+

BEEF BRISKET

Sliced, smoked, tender beef brisket finished with our BBQ sauce. \$2.99+



PLATED ONLY SELECTIONS

STEAK MARSALA 65

10oz USDA Choice sirloin topped with sautéed mushrooms and a creamy Marsala sauce.

CHILEAN SEA BASS 65

Herb crusted sea bass drizzled with lemon butter and finished with balsamic glaze. **\$4.99+**

FILET MIGNON 65

6oz filet grilled to perfection topped with our steakhouse butter and homemade béarnaise sauce. **\$3.99+**

RIBEYE 65

14oz hand-cut Delmonico with sautéed mushrooms, poblano peppers, lemon butter and Romano cheese.

STEAK ITALIANO 65

10oz USDA choice flat iron steak topped with roasted peppers, sautéed mushrooms, Romano cheese and finished with a lemon butter sauce.

NEW YORK STRIP STEAK 65

A delicious 12oz USDA strip steak topped with sautéed mushrooms, housemade steak sauce and onion rings.

SURF & TURF 65

6oz USDA Choice filet mignon steak paired with two 3oz lobster tails. **\$4.99+**

BLACKENED GROUPER 65

8oz grilled blackened grouper topped with a light lemon butter.

CRABCAKES

Twin 6oz. Maryland crabcakes hand sautéed and served with a cajun remoulade.

SOUTHERN PORK CHOP 65

12oz blackened bone-in pork chop topped with housemade Alabama white BBQ sauce

CHICKEN MILANESE

Thinly pounded breaded chicken breast lightly fried, brushed with a light creamy lemon butter sauce. Topped with mixed salad greens, fresh tomatoes, balsamic vinaigrette and shaved Romano cheese.

PORK CHOPS MARSALA 65

Hand cut boneless pork chops grilled and smothered with a wild mushroom marsala sauce.

BUTTER CRUMB SCALLOPS

Tender scallops baked in our stone fired oven, finished with butter crumb and light lemon butter sauce.



PASTA ENTRÉES

BOW TIE ALLA VODKA ♣

Imported bowtie pasta with a vodka plum tomato cream sauce garnished with fresh basil.

FIVE CHEESE RAVIOLI ALLA VODKA ♣

Five cheese ravioli tossed with fresh basil and a vodka tomato cream sauce.

BUFFALO MAC AND CHEESE

A Buffalo, NY favorite! Tender grilled chicken and fusilli pasta tossed in our creamy Buffalo sauce, then baked and topped with crumbly Bleu cheese and crunchy cracker topping.

SIX CHEESE MAC AND CHEESE ♣

Fusilli tossed with homemade cheese sauce. Topped with a crunchy cracker topping.

LOBSTER MAC AND CHEESE

Lobster meat, smoked bacon, ziti, homemade cheese sauce, melted cheddar cheese and scallions.

TRUFFLE MAC AND CHEESE ♣

Imported ziti and portobellos tossed with our six cheese sauce and finished with imported truffle oil and toasted panko bread crumbs.

TAVERN RIGGIES ♣

Our rendition of a classic Utica, NY dish. Fresh ziti, onions and sweet 'n spicy peppers in our tomato Chardonnay cream sauce.

BANG BANG CHICKEN AND SHRIMP

Shrimp wok tossed with mushrooms, shredded carrots, scallions and Chinese egg noodles in our spicy Asian cream sauce.

THAI CHICKEN NOODLES

Sautéed chicken, shredded carrots, roasted peanuts, scallions, garlic and cilantro in a Bangkok peanut sauce wok tossed with Chinese egg noodles. Topped with bean sprouts.

CHICKEN BROCCOLI ALFREDO

Tender chicken and broccoli tossed with Rigatoni Alfredo.

PEPPERONI CHICKEN PASTA

Tender chicken, pepperoni, roasted peppers and mushrooms tossed with fusilli in our spicy tomato cream sauce. Topped with a crunchy cracker topping.

PASTA MEDITERRANEAN ♣

Fresh pasta tossed with fresh broccoli, kale, roasted peppers, garlic and zucchini in a tomato cream sauce.

FLORENTINA PASTA ♣

Spinach, portobello mushrooms tossed with creamy garlic, and imported ziti in a Parmesan cream sauce.



SIDE DISHES & SALADS

VEGETABLES

BBQ BAKED BEANS ♡
GREEN BEANS ♡
SEASONAL VEGETABLES ♡ ☞
BROCCOLI ROMANO ♡ ☞

TOMATO CUCUMBER SALAD ♡ ☞
CAJUN CORN ♡ ☞
COLESLAW ♡
GRILLED ASPARAGUS ♡ ☞

STARCHES

SALT POTATOES ♡ ☞
MASHED POTATOES ♡ ☞
RICE ♡ ☞

ROASTED POTATOES ♡ ☞
MAC SALAD ♡ ☞

SALADS

BLUEBERRY ♡
Field greens tossed with blueberry pomegranate vinaigrette, blueberries, candied walnuts and goat cheese.

TAVERN BLEU ♡
Mixed greens, candied walnuts, Mandarin oranges, wonton chips, roasted red peppers, red onions and cucumbers. Topped with crumbly bleu cheese and served with Dijon balsamic.

CAESAR ♡
Crisp romaine lettuce, homemade croutons, shaved Romano and Caesar dressing.

CHINESE ♡
Mixed greens, carrots, cilantro, mandarin oranges, red bell peppers, scallions, sesame seeds and a sweet sesame dressing.

HARVEST ♡
Field greens tossed with Granny Smith apples, blueberry pomegranate vinaigrette, raisins, candied walnuts and topped with grilled chicken and crumbly bleu cheese.

HOUSE ♡
Mixed greens, cucumbers, diced tomatoes, carrots, croutons and balsamic vinaigrette.



ROOM RENTAL FEES

Private Events

All Events are 30 person minimum.

95 BUFFET OR SIT DOWN **120** SOCIAL GATHERING

Dinner 4 HOUR MAX.

**SUNDAY - THURSDAY NIGHT
ROOM RENTAL \$400**

Total Bill Must Meet \$2,500 Minimum

**FRIDAY AND SATURDAY NIGHT
ROOM RENTAL \$500**

Total Bill Must Meet \$3,500 Minimum

Lunch 3 HOUR MAX.

**MONDAY - THURSDAY DAY
ROOM RENTAL \$150**

Total Bill Must Meet \$1,500 Minimum

**FRIDAY - SUNDAY DAY
ROOM RENTAL \$250**

Total Bill Must Meet \$2,000 Minimum

EXTENDED HOURS OR FULL-DAY EVENT

We would be happy to extend your reception later into the evening for an additional \$850/hour.
Full-Day event room charge is \$1,000.

PRICING

An 8% sales tax and 15% administrative fee will be added to the total cost of the event.
Tax is not included in menu prices.

ADMINISTRATIVE FEE

An administrative fee of 15% will be added to your total bill. The administrative fee is used to support and carry costs related to the administration of your event such as insurance, overhead, staffing etc. It will not be distributed as gratuity to the employees who provide services to you and your guests. Tipping for great service is always appreciated. The following will be added to your bill: 5% of the cost of food and beverage, to be retained by the restaurant as an administrative fee.

All costs and fees are subject to 8% NY state sales tax.

DEPOSITS

\$500

CANCELLATIONS

No penalty is charged for canceling with at least 30 days notice. Deposit will be retained. We will retain 50% of the invoice for events canceled within 1 week of the event. We will retain 100% of the invoice for events canceled within 48 hours of the event.
All charges for cancellation fees will be charged to the credit card on file.

GUARANTEE

We need your assistance in making your banquet a success. Your guarantee must be received 5 business days in advance. This will be considered your minimum guarantee, not subject to reduction, for which you will be charged, should less attend.
We will be prepared to serve 10% over your guarantee.

DECORATIONS

Decorations cannot be nailed, taped or stapled on the walls, fixtures or furniture. Bubbles, confetti, or other destructive products are not permitted. A portion of the damage deposit may be retained if rules are broken. Centerpieces are to be fully assembled by customer or florist. Candles must have globes. CopperTop Event House is not responsible for any lost, damaged or stolen property upon completion of your event.

DESSERT/CAKE CUTTING FEE

We are happy to take your cake, please keep refrigerated until event.
We are happy to cut your cake \$2 per person.

WE CAN HELP ASSIST WITH SPECIAL DECOR, LINEN RENTAL, LIVE MUSIC OR DJ SERVICES.

-List of Music Suggestions -Linen Details
Administrative fees will apply.