

Welcomes...(group name)

Salads

Beet & Goat Cheese Salad

Arugula with roasted walnuts and a sun-dried tomato vinaigrette

Quinoa Salad

with Feta, tomatoes, almonds and dried cranberries on kale with a citrus vinaigrette

Appetizers

Lobster and Crab Cakes

with lemon aioli

Roasted Walnut Dusted Brie Fritters

with sweet Thai chili sauce

Caribbean Grilled Jumbo Shrimp

brushed with a mild Jerk Spice and served with a mango and Papaya salsa

Entrées

Touch of Each 8oz New York Striploin and a skewer of jumbo garlic tiger shrimp, served medium

Roasted Rack of Lamb encrusted with a rosemary garlic panko, finished with a grainy mustard glaze, served medium

Sea Bass Key lime rub, basmati rice and seasonal vegetables

Fettuccine Copper Blues tiger shrimp and chicken in a rose sauce with roasted garlic, roasted red peppers, snow peas, and mushrooms

We would be pleased to create this dish as a vegetarian option

Desserts

Flourless Chocolate Cake

Vanilla Bean Cheesecake

\$87 plus taxes and gratuity

Copper Blues will gladly make changes to this menu to accommodate different tastes and groups.