

Welcomes ...(group name)

Salads

Beet & Goat Cheese Salad

Arugula with roasted walnuts and a sun-dried tomato vinaigrette

Tossed Bocconcini Salad

Over arugula with heirloom tomatoes, olive oil and a balsamic drizzle

Appetizers

Lobster and Crab Cake

with lemon aioli

Roasted Walnut Dusted Brie Fritters

with sweet Thai chili sauce

Prime Meatballs made with house ground prime rib, baked and finished with a horseradish drizzle

Entrées

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

Braised Lamb Shank slow roasted to perfection

Coconut and Honey Glazed Salmon grilled with a hint of mustard seed, 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.