



Catering Menu

We would be delighted to host your group at The Copper Plate or deliver the options below to your event.

The menu options below are not all-inclusive of what we can offer. Please contact us to share your preferences, and we would be happy to work with you to customize a menu!

BBQ Favorites

\$25 per person

Potato Salad

Hawaiian Rolls

Choice of **two (2)** meat options:

- Pulled BBQ Pork
- Chicken Breast with Honey Mustard BBQ
- Crispy Chicken Wings with Hot sauce, BBQ Sauce, Blue Cheese Dip

\$30 per person for all 3 meat options



Greek Feast

\$30 per person

Greek Salad: Tomatoes, onion, Kalamata olives, peppers, and feta cheese with vinaigrette

Choice of **two (2)** sides:

- Hummus
- Baba Ghanoush
- Tzatziki Sauce

Homemade Falafel

Shawarma-Marinated Chicken Thigh

Pita Bread

Little Italy

\$15 per person

Spaghetti Bolognese or Meatballs, served with Garlic Bread

OR

Chicken Alfredo, served with Garlic Bread

Add Salad to above options +\$5 / person

South of the Border

\$35 per person

Choice of **Soup or Salad:**

- Chicken Tortilla Soup
- Romaine and Corn Salad with Pickled Onion, Cotija Cheese, and Beans with Cilantro Lime Vinaigrette

Choice of **two (2) meats**

- Marinated Fajita-Style Chicken with Chipotle Sauce
- Ground Beef Taco Meat
- Pork Carnitas

Choice **one (1) side**

- Black Beans with Bacon and Cheese
- Tomato and Cilantro Rice

Flour “Street” Tortillas

Homemade Tortilla Chips

Homemade Salsa and Pico de Gallo



The Classics

\$45 per person

Choice of **Soup or Salad:**

- Mixed Green Salad with Ranch and Balsamic Vinaigrette (OR) Roasted Vegetable and Quinoa Salad
- Homemade Minestrone Soup

Choice of **two (2) meats:**

***Prices may vary based on market price*

- Seared Chicken Breast with Onion Jus
- ****Flat Iron Steak with Chimichurri Sauce**
- Beef Stroganoff
- Pan-Seared Salmon with Citrus Buerre Blanc

Roasted Vegetable Medley

Mash Or Herb Roasted Potatoes

The Copper Plate Catering – Terms & Conditions

Pricing and Payment Terms

- All prices listed are per person and subject to a 18% service fee. A deposit of 10% is required to confirm your booking, with the remaining balance due no later than 7 days before the event. Payments can be made via cash, credit card, or check. Please note that late payments may incur an additional fee.

Minimum Guest Count and Final Confirmation

- A minimum guest count of 20 people is required for full catering services. Final guest count must be confirmed no later than 7 days prior to the event. This confirmed number will be used for billing, even if attendance is lower. **If you have less than 20 people, please talk with us to discuss additional options.**

Cancellations and Refunds

- Cancellations made 14 days or more before the event date will receive a full refund of the deposit. Cancellations within 14 days will result in forfeiture of the deposit, while cancellations within 7 days will require full payment.

Dietary Restrictions and Allergies

- While we offer menu items that accommodate various dietary restrictions, we cannot guarantee the absence of allergens. Please inform us of any dietary needs in advance so we can accommodate as best as possible.

Service Duration for Events hosted at The Copper Plate

- Standard catering service in-house includes up to 3 hours. Requests for additional time will be billed at \$50 per hour.

Leftovers and Food Safety

- Any leftover food can be packed up upon request; however, we are not responsible for food quality or safety once it leaves the venue.

Additional Fees

- Extra services such as serving staff, setup, dishware, or cleanup may incur additional fees. Please inquire if you need assistance with these services.