

Compliment your holiday with handcrafted appetizers, sides & desserts from Copper Kitchen delivered to your doorstep. Our menus are created by Chef Kevin Miller and his talented team using beautiful, seasonal ingredients sourced from local farms.

This menu is available from Sunday December 18 – Friday December 30th. **We are closed Christmas day!**

Orders need to be placed 72 hours in advance and are available for pickup and delivery:

Delivery fees: \$20 - Baltimore City / \$30-\$50 - Outside Baltimore City (depends on location)

For pickup: 2000 Washington Blvd, Suite J, Baltimore, MD 21230

To Order: Call: 410-244-7152 Email: info@copperkitchenmd.com

SPECIALTY COCKTAILS

we provide the fresh juices, syrups and mixers – you provide the alcohol!

Pick 1— *Serves 12 Guests ~ \$60*, Pick 2— *Serves 12 Guests ~ \$100*

POMEGRANATE PUNCH

(Lite Rum, Sparkling Brut)

pomegranate juice, lemon &

lime wheels, mint

pomegranate seeds

GINGERBREAD APPLE

(Domaine de Canton, Vodka,

Spiced Rum OR Bourbon)

fresh pressed cider

winter spiced simple syrup

lemon juice, orange zest

HOLIDAY SANGRIA

(Red Wine)

apple cider, blood

orange, segments

citrus, clove

cinnamon

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Copper Kitchen

fresh. thoughtful. inspired.

HOLIDAY STATIONED DISPLAYS

WHEEL OF CAMEMBERT

caramelized pears, spiced pecans
artisanal baguette crostini

Serves 12 Guests ~ \$40

ARTISANAL CHEESE DISPLAY

beautifully displayed selection of cheeses
from around the world, fresh crudité
accompanied by house-made crostini
house-made jams & chutneys

Serves 20 guests ~ \$240

SPINACH & ARTICHOKE DIP (V)

caramelized shallot, gorgonzola cheese
served with seasonal vegetables

Serves 20 Guests ~ \$100

MINI MD CRABCAKES

remoulade, lemon wedges

Serves 12 Guests ~ \$96

WINTER CRUDITE

fresh, roasted, and pickled seasonal
vegetables, curried pumpkin hummus
green goddess dressing

Serves 20 Guests ~ \$160

ANTIPASTO DISPLAY

artfully displayed cured meats & cheeses
fresh crudité, roasted peppers
marinated olives, house-made pesto
crostini, focaccia

Serves 20 guests ~ \$300

MARYLAND CRAB DIP

sherry, cheddar cheese, old bay
served with seasonal vegetables
baguette & crostini

Serves 20 Guests ~ \$140

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STATIONED HORS D'OEUVRES

BUTTERNUT SQUASH TARTLET (V)

goat cheese, sage

Two Dozen ~ \$48

SAUSAGE & APPLE TARTLET

goat cheese, fennel, sage

Two Dozen ~ \$48

APPLEWOOD BACON & ONION TARTLET

gruyere, arugula

Two Dozen ~ \$48

CHICKEN POLPETTES

kale, golden raisins

spiced apricot marinara

Serves 10-12 Guests ~ \$80

BUTTERNUT SQUASH ARANCINI

(FRIED RISOTTO BALLS)

mozzarella, kale pesto

Serves 10-12 Guests ~ \$80

WILD MUSHROOM & SWISS TARTLET

parmesan, thyme

Two Dozen ~ \$48

COUNTRY HAM & FIG TARTLET

blue cheese, balsamic reduction

Two Dozen ~ \$48

CITRUS SHRIMP SKEWERS

lemon, rosemary, garlic

Serves 10-12 Guests ~ \$80

BLACK ANGUS POLPETTES

roasted garlic, parmesan

classic basil marinara

Serves 10-12 Guests ~ \$80

SPECIALTY BREADS

by the dozen; each served with honey butter & house-made cranberry confiture

SWEET POTATO BISCUITS ~ \$18

BUTTERMILK BISCUITS ~ \$18

PARKER HOUSE ROLLS ~ \$18

STONE GROUND CORN MUFFINS ~ \$18

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FULL MEAL SERVICE

each serves 10-12 guests; includes two signature sides

BEEF TENDERLOIN ~ \$350

rosemary & black pepper
red wine mushroom sauce

CIDER BRINED TURKEY ~ \$210

dark roasted turkey gravy

COQ AU VIN ~ \$210

lardons, cremini mushrooms
aromatic vegetables, red wine

SIGNATURE SIDES

\$35 per selection; each serves 10-12 guests

ROASTED BEET SALAD

arugula, roasted goat cheese
pistachios, shaved fennel
blood orange vinaigrette

MARKET SALAD

mixed greens, orchard apples
spiced pecans, sharp NY cheddar
apple cider vinaigrette

GRUYERE YUKON MASHED POTATOES

BRIOCHE STUFFING

dried fruits, nuts and fresh herbs

HARICOT VERTS

tarragon & orange-shallot vinaigrette

CREAMED SPINACH

parmesan, thyme

ROASTED SEASONAL VEGETABLES

brussel sprouts, parsnips
butternut squash

ROASTED FINGERLING POTATOES

SWEET POTATO MOUSSELINE

warm fall spices

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PIES

CHOCOLATE PECAN PIE ~ \$32

Georgia pecans, dark cane syrup, bourbon and a chocolate drizzle

SWEET POTATO MAPLE CRUNCH PIE ~ \$30

sweet potato custard, pecan maple crunch

CLASSIC APPLE CRUMB PIE ~ \$32

assorted apples, Tahitian vanilla cinnamon, lemon

CHOCOLATE MOUSSE PIE ~ \$34

whipped cream, shaved dark chocolate

HOLIDAY COOKIE BOX

Small Box ~ 2 Flavors, 3 Dozen Cookies ~ \$45

Large Box ~ 3 Flavors, 4 Dozen Cookies ~ \$60

CHOCOLATE – PEPPERMINT CHUNK COOKIES

white & dark chocolate

BUCKWHEAT CHOCOLATE CHIP COOKIES

PEANUT BUTTER COOKIES

RED VELVET WHOOPIE PIES

AMARETTI

Italian almond cookies

MEYER LEMON ROSEMARY BARS

SPICY CHEWY GINGER COOKIES

hint of cayenne

SUGAR COOKIES

CHOCOLATE CRINKLE COOKIES

PUMPKIN WHOOPIE PIES

GINGERSNAP WHOOPIE PIES

CRANBERRY CRUMB BARS

CHOCOLATE SALTED CARAMEL BROWNIES

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