



Copper Kitchen

fresh, thoughtful, inspired.

HOLIDAY 2017 MENU

Complement your holiday with handcrafted appetizers, complete meals and desserts created by Chef Kevin Miller and Chef Jake Hack using beautiful, seasonal ingredients sourced from local farms.

Orders may be placed from Sunday December 17th through Saturday December 30th.

We are closed December 25th and January 1st.

Orders must be placed 72 hours in advance and are available for pickup or delivery.

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

PICK UP LOCATION:
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, and batching instructions – you provide the alcohol! \$3 / pp

FESTIVE FIZZ

bourbon or rye, spiced cranberry syrup, lemon juice, sparkling wine

HOLIDAY SANGRIA

red wine, apple cider, pear, blood orange, winter spices

SPICED PEAR MULE

vodka, spiced pear puree, ginger beer, lime garnish

MANDARIN-HATTAN

rye or bourbon, sweet vermouth, vanilla-orange bitters, fresh squeezed blood orange juice

GINGERBREAD APPLE

bourbon, house spiced ginger syrup, apple cider, orange & lemon juice





PUNCHES

CK prepares punch, you provide the alcohol; or can be prepared as nonalcoholic - please request. \$3 / pp

POMEGRANATE

dark rum, spiced pomegranate, cinnamon, pear, sparkling rosé

BLOOD ORANGE

bourbon, blood orange, fall spices, rosemary, clementine San Pellegrino

HOT BEVERAGES

FRENCH HOT CHOCOLATE \$4 / pp
with fresh whipped cream and chocolate shavings

MULLED SPICED APPLE CIDER \$3 / pp

STATIONED DISPLAYS

WHEEL OF CAMEMBERT

caramelized pear, spiced pecans, artisanal baguette crostini
serves 12 - \$40

ARTISANAL CHEESE DISPLAY

selection of local and imported cheese, fresh crudité, house-made crostini, jams and chutneys
Small (serves 10-15) \$80 Large (serves 20-25) \$150

WINTER CRUDITÉ (GF)

fresh, roasted and pickled seasonal vegetables, curried pumpkin hummus, green goddess dressing
serves 20 - \$160

ANTIPASTO DISPLAY (GF)

cured meats & cheeses, fresh crudité, roasted peppers, marinated olives, house-made pesto, crostini, focaccia
serves 20 - \$300

MARYLAND CRAB DIP (GF)

sherry, cheddar, old bay, served with seasonal vegetables, baguette and crostini
serves 15-20 - \$80

SPINACH & GRUYERE DIP (GF)

farm spinach, caramelized shallot, artichoke, manchego cream
serves 15-20 - \$100





STATIONED HORS D'OEUVRES

Priced per piece | Minimum order 2 dozen per selection

TARTLETTES

\$2.75 per piece

BUTTERNUT SQUASH (V)

goat cheese, sage

SAUSAGE & APPLE

goat cheese, fennel, sage

APPLEWOOD BACON & ONION

gruyere, arugula

WILD MUSHROOM & SWISS

COUNTRY HAM & FIG

bleu cheese, balsamic reduction

POLPETTES

\$3 per piece

savory meatballs in house made sauce

CHICKEN POLPETTES

kale, golden raisin, spiced apricot marinara

BLACK ANGUS POLPETTES

roasted garlic, parmesan, classic basil marinara

CITRUS SHRIMP SKEWERS \$3

lemon, rosemary, garlic

MARYLAND CRAB CAKES \$3.50

classic remoulade, lemon wedges

BUTTERNUT SQUASH ARANCINI \$2.75

mozzarella, kale pesto

SPECIALTY BREADS

served with honey butter &

house-made cranberry confiture

by the dozen - \$18

SWEET POTATO BISCUITS

BUTTERMILK BISCUITS

HOUSE DINNER ROLLS

STONE-GROUND CORN MUFFINS

FULL SERVICE MEALS

serves 10-12 | includes 2 signature sides

CIDER-BRINED TURKEY - \$210

dark roasted turkey gravy

COQ AU VIN - \$220

lardons, cremini mushrooms, aromatic

vegetables, red wine

BEEF TENDERLOIN - \$350

rosemary and black pepper red wine mushroom

sauce





SIGNATURE SIDES

serves 10-12

ROASTED BEET SALAD \$35

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

MARKET SALAD \$35

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

GRUYERE YUKON MASHED POTATOES \$35

BRIOCHE STUFFING \$35

dried fruits, nuts, fresh herbs

HARICOT VERTS \$35

tarragon and orange shallot vinaigrette

CREAMED SPINACH \$40

parmesan, thyme

ROASTED SEASONAL VEGETABLES \$35

brussels sprouts, parsnips, butternut squash

ROASTED FINGERLING POTATOES \$35

olive oil, sea salt

SWEET POTATO MOUSSELINE \$35

warm fall spices

PIES

CHOCOLATE PECAN \$30

Georgia pecans, dark cane syrup, bourbon, chocolate drizzle

SWEET POTATO & MAPLE CRUNCH \$30

sweet potato custard, pecan maple crunch

CLASSIC APPLE CRUMB \$30

assorted apples, Tahitian vanilla, cinnamon, lemon

CHOCOLATE MOUSSE \$30

whipped cream, shaved dark chocolate

SOUR CHERRY LATTICE \$30

sour cherries, lattice crust





HOLIDAY COOKIE BOXES

small: 2 varieties, 3 dozen cookies - \$35

large: 3 varieties, 4 dozen cookies - \$50

CHOCOLATE-PEPPERMINT CHUNK
COOKIES

white and dark chocolate

BUCKWHEAT CHOCOLATE CHIP COOKIES

PEANUT BUTTER COOKIES

RED VELVET WHOOPIE PIES

AMARETTI COOKIES

Italian almond cookies

MEYER LEMON BARS

SPICY CHEWY GINGER COOKIES

SUGAR COOKIES

CHOCOLATE CRINKLE COOKIES

CRANBERRY EUPHORIA BARS

CHOCOLATE SALTED CARAMEL
BROWNIES

