Copper Kitchen's Drop Off Menus are a simple, elegant solution for corporate lunches, showers, birthday parties, professional meetings and casual celebrations. Our Drop Off Menus offer streamlined, but exceptionally diverse menu selections featuring seasonal specials. These menu options allow guests to enjoy a fully catered meal at a more cost effective price point. Our Drop off Menu service options are as follows:

**METAL**
Meals are prepared and presented in traditional disposable aluminium foil pans - beautifully appealing as is, or you can choose to replate menu items yourself. Metal orders do not have the option of additional staffing.
Minimum: $500 food and beverage
Delivery & set up: $35 within Baltimore Beltway, additional beyond

**CAST IRON + CREUSET**
Staff will arrive at your event location and set up your menu items in our cast iron and creuset serving pieces. Recommended for corporate or casual affairs.
Minimum: $750 food and beverage
Rental $3 additional per person
Delivery, set up & return pick up: $70 within Baltimore Beltway, additional beyond

**FRENCH COPPER**
Staff will arrive at your event location and set up your menu items in our signature French copper serveware, and see to it that the finished display is simply “magnifique”. We have been collecting an extensive array of French copper serving pieces for over 30 years and our selection is unparalled.
Minimum: $750 food and beverage
Rental $5 additional per person
Delivery, set up & return pick up: $70 within Baltimore Beltway, additional beyond

**ADDITIONAL STAFFING OPTIONS**
Cast Iron + Creuset or French Copper levels of service can be supplemented with additional professional team members to either serve or bartend for an additional fee. Please inquire when placing your order.

**LOCALLY SOURCED INGREDIENTS**
We are proud to source ingredients from the following local farms:
Zarahdka Farm | Roseda Farm
One Straw Farm | Charlottetown Farm
Gunpowder Bison | Chesapeake Farm to Table
Moon Valley Farm | Weber’s Farm

(V) = vegetarian
(GF) = gluten free
BREAKFAST & BRUNCH

BREADS AND BAKERY
Priced per dozen
2 dozen minimum per selection

ENGLISH MUFFIN BREAD $30
cinnamon raisin or honey oat
served with flavored cream
cheese and sweet cream butter

GOLDBERG’S BAGELS $36
sweet cream butter, plain, garlic-herb
and seasonal fruit cream cheeses

STICKY BUNS $26
Your choice of classic cinnamon,
golden raisin pecan, or dark chocolate

BISCUITS $24 (V)
buttermilk, sweet potato or herb-cheddar
Served with sweet cream
butter and house-made jam

SCONES $24 (V)
herb-cheddar, mixed berry
chocolate or cinnamon raisin.

MUFFINS $24 (V)
spiced apple, lemon-blueberry
honey oat or carrot

CRUMB CAKE $32 (V) (GF)
classic sour cream brown sugar crumb

DEVILED EGGS
$24 dozen | 2 dozen minimum per selection

MARYLAND CRAB (GF)
classic remoulade and old bay

DIABLO (GF) (V)
spicy chili and smoked paprika

SMOKY BACON (GF)
Dijon mustard and chives

BREAKFAST SANDWICHES
Minimum of 10 guests | $6 pp
choice of house-made brioche roll or buttermilk
biscuits

SCRAMBLED EGG & AMERICAN CHEESE

SCRAMBLED EGG, CHEESE AND BACON

SCRAMBLED EGG, CHEESE & SAUSAGE

STRATAS
Small serves 10/$50  | Large serves 20/$90
savory brioche-egg pudding bake

ROASTED VEGETABLE AND CHEDDAR
local aged cheddar, roasted seasonal vegetables

SOUTHERN CHARM
caramelized Vidalia onion, sage, country sausage
served with country gravy
NEW ENGLAND
applewood smoked bacon and Vermont cheddar
served with maple syrup

QUICHES
serves 10 | $32 each
savory egg and cream tart served at room
temperature

SMOKED SALMON
chevre, chive and dill

VEGETABLE (V)
broccoli and cheddar cheese

LORRAINE
smoked bacon, onion and Gruyere

SOUTHWEST
chorizo and fire roasted pepper

BREAKFAST & BRUNCH
TARTINES
hand held open faced sandwiches made on
artisanal white bread.
$2.75 per person | 2 dozen minimum

SCANDANAVIAN
crème fraiche, smoked salmon, cucumber, dill

CHICKEN SALAD
apples, dried currants, walnuts, tarragon

SHRIMP SALAD
shallots, chili pepper, avocado

BLUE CHEESE, FIG JAM & PROSCIUTTO
roasted fennel, arugula

TEA SANDWICHES
on artisanal white breads
$2.50 per person, each selection, 2 dozen
minimum

CUCUMBER (V)
lemon-thyme sea salt, herb aioli

RADISH (V)
herb butter

BLT
applewood smoked bacon herb aioli, grain toast

SCRAMBLES
Minimum of 10 guests | $8 pp

VEGETABLE (V) (GF)
spinach, mushroom, shallot and chevre

SOUTHERN (GF)
country sausage and sharp cheddar

CLASSIC (GF)
applewood smoked bacon and Gruyere
BISCUITS AND GRAVY SCRAMBLE
minimum 10 guests | $9 pp
buttermilk biscuits with your choice of gravy and scrambled eggs

COUNTRY PORK SAUSAGE GRAVY
cream gravy, country sausage, black pepper, sage

CHICKEN SAUSAGE GRAVY
chicken-apple sausage, cream

PORTOBELLO MUSHROOM GRAVY (V)
roasted portobello, caramelized onions

CONTINENTAL
minimum of 10 guests | $12 pp
scratch ingredient granola
fresh seasonal fruit and yogurt
butter and house-made jams
select 2 - biscuits, sticky buns, or scones

INSPIRED CLASSICS
minimum of 10 guests | $13 per person
choice of egg scramble
select one meat from our smokehouse
biscuits, sticky buns or scones
butter and house-made jams

BREAKFAST SIDES
Small serves 10 | Large serves 20

BREAKFAST POTATOES $35/$63
Yukon gold potatoes, thyme oregano, caramelized onions

FRUIT SALAD $35/$63
fresh melon, seasonal mixed berries and grapes

GRANOLA, YOGURT, & FRUIT $70/$125
scratch ingredient granola, Greek yogurt, seasonal fruit

FROM OUR SMOKEHOUSE

SMOKED BACON $40/$72
thick cut house smoked pork belly

COUNTRY SAUSAGE $40/$72
pork sausage patty with fresh sage

CHICKEN HERB SAUSAGE $40/$72
sweet, savory hand-made chicken sausage
DISPLAYS & DIPS

SIGNATURE ARTISANAL DISPLAYS
Small serves 10-15 | Large serves 20-25

Unless noted, all displays are accompanied by hummus, green goddess, and roasted red pepper dips, house-made focaccia, crostini and gluten-free crisps. Displays containing cheese will also include seasonal house-made jams from local farms.

CRUDITE DISPLAY $55/$100
seasonally inspired selection of roasted, pickled and farm fresh vegetables.

BOUTIQUE CHEESE DISPLAY $80/$150
assorted local and imported cheeses including soft chevre, aged white cheddar and manchego (does not include dips).

LOCAL AND IMPORTED CHEESE AND ANTIPASTO $120/ $200
assorted local and imported cheeses including soft chevre, aged white cheddar, manchego, camembert and Chef’s selections beautifully arranged with roasted, pickled and fresh crudité.

LOCAL AND IMPORTED CHEESE, CHARCUTERIE & ANTIPASTO $150/ $280
assorted local and imported cheeses including soft chevre, aged white cheddar, manchego, camembert and Chef’s seasonal selections. Charcuterie selection include salumi, saucisson and prosciutto. All beautifully arranged with roasted, pickled and fresh crudité.

HOUSE-MADE DIPS
serves 15-20 people
all dips are served with fresh crudite, crostini, baguette and gluten-free rice crackers

SPINACH GRUYERE (GF) $60
fresh spinach, roasted garlic caramelized onion and Gruyere

MARYLAND CRAB DIP (GF) $80
lump crab, white cheddar sherry and old bay

HOT PIMENTO CHEESE (GF) $60
aged white cheddar cream cheese and fire roasted peppers

SOUTHERN DIP (GF) $60
Vidalia onion, collard greens, smoked ham, cheddar, caramelized onion, and hot sauce

CHILLED THAI SHRIMP DIP (GF) $80
poached gulf shrimp sambal, peanut coconut, lime, cilantro and ginger

SOUTHWEST DIP (V) (GF) $60
black beans, fire roasted corn and peppers, cilantro and lime. topped with queso fresco, crèma and tortilla chips (can be made vegan)

QUESO, PICO AND CHIPS (V) $40
house-made with fresh heirloom tomatoes, red onion, cilantro and lime, with tortilla chips
HOT-SMOKE D CHILLED SALMON DIP
$80
lemon, dill

ETHIOPIAN SUNFLOWER SEED DIP $40
crispy flatbread

GUACAMOLE AND SALSA $50
house made corn tortilla chips

SNACKS AND HOR D'OEUVRES

SNACKS | $2.50 PP

BACON STRAWS
Apple wood smoked bacon, flaky pastry

MIXED NUTS (V)
spiced & roasted

GOUGERE (V)
French cheese puffs

DUCK FAT CHER MIX

CURRY SMOKED CASHEWS

SEEDER OAT CRISPS (GF)

SIGNATURE HOR D'OEUVRES
Priced per piece. Minimum order 2 dozen per selection

MINI SPINACH & GOAT FETA PIE $2.50
feta, tzatziki sauce, flaky pastry

CURRIED LENTIL FALAFEL (VG) $2.50
pickled beet raita

NAPA BLACK GRAPE TART $2.50
roasted chevre, caramel shallot buttey tart shell

BABY HEIRLOOM CAPRESE (GF) $2.50
skewed petite heirlooms, petite fresh mozzarella, basil

ROOT VEGETABLE LATKE (GF) $2.50
crème fraiche, apple butter

FRIED CHICKEN DRUMETTE (GF) $3
garlic soy and honey glaze
Korean sesame & gochujang
buffalo with bleu cheese dip

ARANCINI $2.50
Fontina, caramelized onion, shallot, tomato vinaigrette

BLT POPOVER $2.50
herb aioli, slab bacon, petit greens
ROASTED MUSHROOM POLENTA CAKE (GF) $2.50  
charred scallion, chevre

BRAZILIAN EMPANADAS $3  
with cumin lime crema or pepper jelly  
filling choices:  
cheese | beef | chicken  
black bean | lamb sausage gravy

MOROCCAN LAMB MEATBALL $3  
rosemary-date yogurt

VIETNAMESE CHICKEN (GF) $3  
sugarcane, lime, chili

BOLOGNESE TART $3  
tart shell, bolognese sauce fresh mozzarella, basil

MEXICAN CHILI CUP (GF) $3  
red bean and beef chili, cheddar masa shell, avocado

ROAST BEEF CROSTINI $3  
red onion marmalade horseradish crème, arugula

DUCK CONFIT SPRING ROLL $3.50  
stone fruit dipping sauce

MINI MARYLAND CRAB CAKE $3.50  
classic zesty remoulade, old bay.

KOREAN STEAMED BUN $3.50  
braised pork belly, scallion cold pickled cucumber

STATIONED HORS D’OEUVRES  
priced per piece | 2 dozen minimum order

POT STICKERS | $3

SHORT RIB: green chili, cilantro

CLASSIC : pork, shrimp, soy

ROASTED VEGETABLE (V)  
filling based on seasonal ingredients

CRAB AND SHRIMP : tamari, sweet Thai chili sauce

TARTLETTES

SWEET CORN: applewood bacon, chevre $2.75

MUSHROOM (V): caramelized onion goat cheese $2.75

CRAB AND CORN: green onion, fontina $3

BOLOGNESE: fresh mozzarella, basil $3

LEEK AND PEA (V): goat cheese, tarragon $2.75

SPINACH: applewood bacon, gruyere, caramelized onion $2.75

ROASTED PEPPER (V): feta, oregano, olive relish $2.75
PISSALADIÈRE (V): French caramelized onion tart, Gruyere, Nicoise olive $2.75

POLPETTES $3 PER PIECE
savory meatballs in house made sauce

BLACK ANGUS: roasted garlic, parmesan marinara

CHICKEN: kale, golden raisin spiced marinara

BISON: house made smoky barbeque sauce

LAMB: feta, green olive, oregano, tzatziki sauce

GREEN CHILI CHORIZO: peri peri sauce

HERBED FALAFEL: spicy coriander yogurt

SKEWERS AND SATAY
skewered and prepared with house-made sauces

SKIRT STEAK: chimichurri sauce $3

GRILLED SHRIMP: yellow pepper Romesco $3

THAI CHICKEN OR SHRIMP: spicy saffron peanut sauce $3

MOROCCAN VEGETABLE: red lentil harissa dip $2.50

SOUPS
20 person minimum | available only for Grueset & Copper orders. Most soups can made vegetarian upon request.

BUTTERNUT SQUASH $5
sage, cream

BROCCOLI-WHITE CHEDDAR $5

TUSCAN TOMATO-RED PEPPER $5

CURRIED CAULIFLOWER $5

CARROT-GINGER BISQUE $5

WHITE BEAN WITH SMOKY PORK AND RAPINI $6

BRAISED BEEF AND VEGETABLE $6

MARYLAND CRAB $8

WHITE BEAN CHICKEN CHILI $8
comes with sour cream, white cheddar, tortilla strips
SALADS

SEASONAL SALADS
small serves 10 = $35 | large serves 20 - $63
seasonal substitutions may be made

ARUGULA
arugula, roasted pine nuts, petite heirloom tomato, Reggiano, lemon-tarragon vinaigrette

GREEK
cucumber, heirloom tomato, olives, feta, red pepper, red onion lemon oregano vinaigrette

MEDITERRANEAN
radicchio, arugula, shaved fennel, feta, tomato, Kalamata olives, lemon-caper vinaigrette

ROASTED BEET
arugula, roasted goat cheese, pistachio, shaved fennel, radish, blood orange vinaigrette

COBB
romaine, applewood smoked bacon
hard cooked eggs, seasonal farm vegetables, crumbled blue cheese, seasonal farm veggies
creamy avocado herb-buttermilk dressing

CAESAR
romaine, baguette crouton, Reggiano, creamy lemon-cracked pepper dressing

APPLE AND CHEDDAR
mixed greens, orchard apples, spiced pecans, grapes, sharp New York cheddar cheese, frico, apple cider vinaigrette

FRISSEE
lardons, duck fat ciabatta croutons, roasted chevre, pickled cippollini onion creamy smoked egg dressing

Add-on protein for seasonal salads (3 oz):
chicken $6
skirt steak $6
salmon $8
shrimp $8

MARKET SALAD BAR
minimum of 10 guests | $12 pp
farm greens and fresh, seasonal ingredients

SEASONAL ACCOMPANIMENTS
asparagus, carrots, squash, strawberries, tomatoes, red onion, cucumber, radish, broccoli, shaved brussel sprouts, roasted cauliflower, sunflower seeds and almonds.

PROTEINS (SELECT TWO)
grilled chicken +$3pp
skirt steak+$3 pp
shrimp + $4 pp
salmon + $4 pp
CHEESES (SELECT TWO)
Each additional cheese add $1.50 pp
- goats milk chevre | parmesan
- buttermilk blue | cheddar | feta

DRESSINGS (SELECT TWO)
- lemon oregano vinaigrette | herb-buttermilk
- lemon-tarragon | balsamic-vinaigrette
- strawberry– basil verjus | cumin lime vinaigrette

SANDWICHES

LUNCHEON SANDWICH BOARD
minimum of 10 guests | priced per person
- Carved Deli - $16.50 pp
- Specialty sandwiches - $19.50 pp
choose 3 sandwiches two sides/salads, house made pickles

BOXED LUNCHES TO GO
Minimum of 10 guests - priced per person
- A variety of 3 sandwiches from our carved deli or specialty sandwich selections.
- kettle chips, cookie or brownie, bottled water
- add 1 cold side - $+3

CARVED DELI SANDWICHES $12 PP
on artisanal bread (lettuce wraps available upon request)
- lettuce, tomato and house made condiments
- corned beef
- roasted turkey breast
- sliced rare roast beef
- lemon rosemary chicken breast
- herbed chicken salad with grapes and almonds

SPECIALTY SANDWICHES

MUFFULETTA
mortadella, genoa salami, smoked mozzarella, provolone, olive relish, pickled garden vegetables

BALT
applewood smoked bacon avocado, lettuce, tomato

PAN BAGNAT
Nicoise olives, tomato, chopped egg, haricots verts, lemon vinaigrette on soft roll

MARYLAND SHRIMP SALAD (+$1.50)
ophoed gulf shrimp, celery, leaf lettuce, Old Bay

CAPRESE (V)
fresh mozzarella, heirloom tomato, basil pesto on a baguette

IXTAPA CHICKEN
lime-grilled chicken breast, red cabbage slaw, avocado, red onion, tomato and cilantro

GRILLED EGGPLANT (V)
grilled peppers, remoulade, herb goat cheese spread, arugula, ciabatta bread
CHEF INSPIRED COMPOSED ENTREES

Minimum of 10 guests - priced per person
Sides can be substituted from our cold or hot sides and salad selections

VEGAN COCONUT CURRY (V) (GF) ~ $18
delicata squash boat and forbidden rice

EGGPLANT INVOLTINI (V) (GF) ~ $20
served room temperature ricotta, basil, marinara
(can be made vegan upon request)

VEGAN ROASTED VEGETABLE TERRINE (GF) ~ $20
layered roasted vegetables. CK seasonal salad

BRAISED CHICKEN (GF) ~ $22
black garlic and Dijon, herb-garlic
roasted red bliss potatoes, broccolini

CHICKEN PROVENCAL (GF) ~ $22
Nicoise olives, caramelized onions, sweet peppers
roasted red pepper hash, frisee salad

MOROCCAN CHICKEN TAGINE (GF) ~ $22
exotic spices, apricots, tomato broth, green olive,
toasted almond, herbed couscous and market salad

GRILLED CHICKEN PAILLARD (GF) ~ $22
classic romesco sauce, roasted garlic sweet peppers, onions, fingerling potatoes, rapini

PORK TENDERLOIN A LA NORMANDIE (GF) ~ $24
local apple cider, roasted apples, Calvados, cream

KOREAN BRAISED PORK (GF) ~ $24
Gochujang, ginger garlic and cabbage, sticky rice

BARBECUE BRAISED PORK BELLY ~ $24
Sagamore Rye BBQ, brown rice, crispy shallots

GRILLED FLANK STEAK (GF) ~ $24
Spanish rice sofrito, charred broccoli

SKIRT STEAK (GF) ~ $25
chimichurri sauce, local herbs, lime, garlic, olive oil, diced red onion and red pepper roasted potatoes, Swiss chard

RED WINE BRAISED SHORT RIB (GF) ~ $23
roasted aromatic vegetables, rosemary, star anise, parsnip puree

CHARRED BEEF TENDERLOIN (GF) ~ $35
roasted mushrooms, red wine jus, potato gratine and asparagus

RED CURRY SHRIMP (GF) ~ $22
bamboo shoots, coconut, keffir lime, Jasmine rice

BAKED LUMP CRAB CAKES ~$34
succotash and herb roasted potatoes, lemon and classic remoulade
SEARED SALMON (GF) ~$28
citrus ponzu, baby bok choy, Himalayan red rice

GRILLED SICILIAN TUNA FILET (GF) ~ $29
citrus marinated olive caponata and grilled eggplant

PAN SEARED ROCKFISH (GF) ~ $32
lemon and white wine ratatouille

SIGNATURE SIDES

COLD SIDES
Small serves 10 - $35 | Large serves 20 - $63
seasonal substitutions may be made

ORECCHIETTE SALAD
carrot top hazelnut pesto, roasted broccoli and pecorino

SOBA NOODLE SALAD
wild sesame seeds, edamame, scallions and cilantro

BABY RED POTATO SALAD
free range eggs, green beans and creamy mustard dressing

APPLE CABBAGE SLAW
red cabbage, granny smith apples, shaved carrots

SEASONAL FRESH FRUIT SALAD
melons, wild berries, pineapples and seasonal fruit

HIMALAYAN RED RICE AND BASMATI PILAF
curry roasted cauliflower, garbanzo beans, golden raisin

ASIAN SLAW
Napa cabbage, carrot, red onion, cilantro

ORZO PASTA SALAD
pesto, goat chevre, fresh arugula, peppers and squash

PERUVIAN QUINOA SALAD
cucumber, roasted sweet potatoes, beans, cumin and lime

GREEK BOWTIE PASTA SALAD
feta, cucumber, tomato and red pepper

HOT SIDES
unless specified, small serves 10 - $35
large serves 20 - $63

BROWN BASMATI RICE PILAF
caramelized onion and herbs

YUKON GOLD MASHED POTATOES
butter, cream, sea salt and black pepper

SMASHED RED POTATOES
basil–parsley pistou
ROASTED FINGERLING POTATOES
garlic and herbs

GRILLED SEASONAL VEGETABLES
zucchini, summer squash red pepper and eggplant

GRILLED ZUCCHINI
vinegar, fresh mint and garlic

CAULIFLOWER GRATIN

GREEN BEANS
arugula pesto, pickled red onions

MAC AND CHEESE $40/$72
white cheddar, fontina, goat cheese and buttered panko

BROCCOLI RABE $40/$72
garlic, chili flake and lemon

CREAMED SPINACH $40/$72
cream, shallots and parmesan

SAUTEED ASPARAGUS $40/$72
lemon and herbs

TOMATO BAKE $40/$72
roasted tomatoes, roasted fennel, onion, goat cheese

SIGNATURE STATIONS
Minimum of 15 guests

SOUTHERN BBQ | $18 PP
Served with homemade cornbread

Bring a taste of the South to your event with perfectly cooked meats, complete with all the accompaniments, and a selection of classic side dishes.

PROTEIN OPTIONS – select two
slow roasted pulled pork
pulled free range chicken
beef brisket
pulled braised jackfruit (vegan)
add $3 pp for additional meat selection

SIDE DISHES – select two
Caesar salad
mac and cheese
brown sugar yams
molasses baked beans
North Carolina coleslaw
stewed cinnamon apples
collard greens (vegetarian upon request)
See sides menu for additional selections

SAUCES – select two
CK’s whiskey bourbon bbq
CK’s coffee bbq
South Carolina vinegar
North Carolina mustard
Kansas City sweet
Extra Sauces- add $1.00 per person
SLIDER BAR / $18 PP
Enjoy a selection of sliders on house-made brioche rolls. CK will assist you in selecting from our signature salad and sides based on your protein choices.

Sliced cheeses, lettuce, tomato and shaved red onion served on the side

PROTEIN OPTIONS (select two)
- angus beef burger
- slow-roasted pulled pork
- falafel
- grilled herbed chicken
- green chili chorizo burger
- black bean burger (v)
- crab cake (+ $3.00)

SAUCES (select three)
- horseradish crème
- red onion marmalade
- spicy mustard
- classic remoulade
- honey mustard
- ck bourbon bbq
- ketchup

SIDE DISHES OPTIONS (select two)
Please select two accompaniments from our seasonal salads, signature hot, or cold sides

MEDITERRANEAN STATION $24 PP
served with crusty pita bread and tzatziki sauce

PROTEIN OPTIONS (select two)
- ROAST LEG OF LAMB
  red wine, olive oil, lemon, oregano
- MOUSSAKA (V)
  roasted eggplant, zucchini, potatoes, béchamel sauce

PASTITIO
Baked ziti pasta layered with savory meat sauce béchamel sauce and parmesan cheese

SOULAKI SKEWERS
(each selection is considered one protein)
- chicken, beef, lamb or pork

SIDE DISHES (select two)
- GREEK SALAD
  romaine lettuce, cucumber, baby tomatoes, shaved red onion, Charlottetown Farm goat feta, dill, black olives, lemon-oregano vinaigrette
- RICE PILAF
- GREEN BEANS AND CRUSHED TOMATO
  garlic, onion
- GREEK POTATO
  lemon, olive oil, sea salt
TACO BAR $16 PP
Your choice of protein wrapped in a corn tortilla and finished with an assortment of light, fresh toppings.

Flour tortillas available upon request

PROTEIN OPTIONS – select two
grilled chicken
pulled pork butt
grilled vegetables
skirt steak
fried cauliflower
shrimp (add $2.00)

ACCOMPANIMENTS
frijoles charros
shredded cabbage
queso fresco
creamy Baja sauce
cheddar cheese
sour cream
guajillo-tomatillo sauce
hot sauce
house made tortilla chips
pico de gallo and guacamole

DESSERTS

COOKIES AND BAR COOKIES
2 dozen minimum per flavor
Some cookies and bars can be made gluten free, please inquire (+ $.50)

COOKIES $1.75
double dark chocolate
chewy ginger molasses
classic chocolate chip
peanut butter
Italian amaretti

CRUMB BARS $1.75
Seasonal Fruit Flavors

PEANUT BUTTER & JELLY BAR $1.75

BROWNIES $2.00

GIANDUJA
candied hazelnuts, Nutella

SALTED CARAMEL
dark chocolate ganache, caramel sauce, fleur de sel

TURTLE BARS
vanilla bean shortbread, caramel, white and dark chocolate, walnuts, sea salt

DARK CHOCOLATE BROWNIES
with or without nuts
MACARONS $2.00
chocolate | raspberry | coffee
lemon | vanilla bean | passion fruit

CROSTATA $3.00
seasonal fruit flavors

CLASSIC VANILLA & CHOCOLATE
ECLAIRS $3.25

CAKES
All cakes come iced and piped in icing of choice. Executive Pastry Chef Travis Marley can decorate custom cakes for your special occasion, please inquire for pricing.
8 inch round serves 12 - $60
Half sheet serves 40 - $100
Full sheet serves 80 - $130

CAKE FLAVORS
vanilla sponge
dark chocolate
almond pound
lemon chiffon
red velvet
coconut
citrus
seasonal fruit
chocolate chip
confetti
marble
olive oil
espresso

FILLINGS
seasonal fruit curd (inquire for selection)
cream cheese icing
salted caramel
chocolate mousse
pastry cream (with or without fresh fruit)
cannoli cream
seasonal fruit marmalade (inquire for selection)
chocolate pastry cream
sweetened whipped cream
Swiss meringue

ICINGS
Swiss buttercream (moderately sweet & smooth)
dark chocolate ganache
chocolate buttercream
American buttercream (very sweet & airy)
white chocolate glaze
dark chocolate glaze

BEVERAGES

FRESH SQUEEZED JUICE
one gallon serves 12-15 guests $20.00
Orange or Grapefruit

FRESH-SQUEEZED LEMONADE
$20/gallon

HOUSE-BREWED ICED TEA
$20/gallon
regular, seasonal serves 12-15 guests
**BOTTLED WATER | CANNED SODAS $1.50**
coke | diet coke | sprite | ginger ale

**SAN PELLEGRINO $2**
regular | grapefruit | blood orange | pomegranate

**DISPOSABLE COFFEE AND HOT TEA TRAVELERS - $20**
serves 10-12
Chesapeake Roasting Company - Dark Roast
Oyster Reef
Harney & Sons assorted teas
half & half, sweeteners
fresh lemon wedges
*almond milk & 2% available upon request

**NANTUCKET NECTAR JUICES - $3**
BOTTLE
orange | cranberry | pineapple guava

**IZZE SPARKLING WATERS - $3 BOTTLE**
blackberry, clementine, grapefruit

**SEASONAL COCKTAILS**
Available for Crueset and Copper orders only.
Copper Kitchen provides the setup of fresh juices, syrups and mixers. Ask for this season’s menu.

Seasonal sangrias
Spritzers
Smashes
Old Fashioneds
Margaritas

**PRESENTATION UPGRADE OPTIONS**

CLEAR PLASTIC PLATES- $1 PP

BAMBOO PLATES- $3 PP

DISPOSABLE CHAFERS
Wire rack, full water pan, 2 sternos- $12
Wire rack, half water pan, 1 sterno-$8
Extra Sterno - $2
TERMS & CONDITIONS

ORDERING
We appreciate your order as far in advance as possible. Orders must be placed 48 hours in advance. We will accommodate last minute orders on a case by case basis, however selection and availability may be limited.

CANCELLATION POLICY
In the event of a cancellation, we appreciate as much notice as possible. Cancellations can be made no later than 24 hours prior to delivery. Orders cancelled less than 24 hours prior to delivery may incur a cancellation fee up to the full amount of the order.

MINIMUMS
All menu items are prepared and priced for a minimum of 10 guests, unless otherwise indicated. Please contact your catering event specialist if your event requires a customized menu. Metal: $500 food and beverage minimum. Cast Iron/Crueset and French Copper: $750 food and beverage minimum.

PRESENTATION OF FOOD
Basic disposables, high-end disposables, china, glasses, silverware, as well as coordinated linens, tables and chairs are available - please inquire.

HOURS
Catering event specialists are available to take your order in person or over the phone from 9:00 AM – 5:00 PM, Monday through Friday.

We deliver orders between 7:00 AM and 7:00 PM. Monday through Friday and Saturday by appointment. Additional charges may apply to delivery before 7:00 AM or after 7:00 PM.

PAYMENT
We accept checks, VISA, MasterCard and American Express.

FULL SERVICE EVENT PLANNING
We are pleased to offer full event planning services including site selection, menu design, china, stemware, silverware, linens, theme décor, floral arrangements, lighting, entertainment, and transportation. Please contact your event design specialist.