

# the COPPER CUP

parties, events, dinners & more

## Appetizers *Most apps 50 pc*

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**Spanakopita • 95.00**

**Beef Wellington • Market**

**Bacon Wrapped Chestnuts • 100.00**

**Mini Meatballs** (*choice of Swedish, Pesto Cream, Marinara, Sweet & Spicy*) • 80.00

**Vegetable Quesadilla w/ Salsa • 90.00**

**Chicken Quesadilla w/ Salsa • 120.00**

**Vegetable Egg Roll w/ Sweet and Sour • 85.00**

**Steamed Pork Potstickers w/ Teriyaki • 95.00**

**Mini Corn Dogs w/ Honey Mustard • 65.00**

**Potato Pierogies w/ Sour Cream • 100.00**

**Breaded Shrimp w/ Garlic Aioli • 110.00**

## Wings

**Bone In Chicken Wings 7#s • 100**

**Boneless Chicken Wings 7#s • 75**

(WET Smoked Butter, Garlic Parmesan, Honey Bourbon, Mild, Medium, Hot, Sweet BBQ, Teriyaki, Soy Ginger, Hawaiian DRY Cajun, Jerk, Salt & Vinegar)

## Tarts

**Spinach Artichoke Tart • 90**

**Onion Goat Cheese Tart • 90**

**Pork, Pear, and Brie Tart • 100**

**Mini Assorted Pizza Tart • 105**

## Kabobs

**Beef & Vegetable Kabob • 180**

**Hawaiian Chicken Kabob • 150**

**Vegetable Kabob • 120**

**Shrimp Kabob • 180**

## Loaded Potatoes

**Potato Skins stuffed with Bacon, Cheddar, and Scallions w/ Sour Cream • 95**

**Potato Skins stuffed with Pulled Pork, BBQ Sauce, and Crème Fraiche • 95**

**Rueben Style Potato Skins • 95**

**Potato Skins stuffed with Cream Spinach and Artichoke • 90**

## Bread

**Mini Open Faced Rueben Sandwiches • 110**

**Mini Open Faced Pulled Pork Sandwiches • 110**

**Sliders (Beef, Pulled Pork, Veggie) • 2.5 ea.**

**Tomato Bruschetta • 95**

**Hummus w/ Olive Tapenade Bruschetta • 95**

## Dips

**Spinach Dip w/ Pita and Tortilla Chips • 80**

**Roasted Red Pepper Hummus w/ Pita and Tortilla Chips • 80**

**Preserved Lemon Hummus w/ Pita and Tortilla Chips • 80**

**Pico de Gallo w/ Tortilla Chips • 60**

**French Onion Dip w/ Kettle Chips • 60**

# Trays

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## **Cheese Tray • 130**

*Chef Selection of Cheeses, Seasonal Accompaniments, Assorted Crackers and Crostini  
(Serves 30 people)*

## **Vegetable Tray • 90**

*Seasonal Chef Selections, Garlic Aioli, Ranch  
(Serves 30 people)*

## **Half Cheese and Half Vegetable • 110**

## **Deli Tray • 140**

*(Serves 30 people)  
Choose Two from Each Category:*

**Meat:** Pastrami, Ham, Turkey, Tuna Salad, Smoked Chicken Salad

**Bread:** Baguette, Sourdough, Wheat, Ciabatta

**Cheese:** American, Swiss, Cheddar, White Cheddar, Pepper Jack, Provolone

# Pasta

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*Choose Your Pasta and Sauce,  
Includes Garlic Bread • 90  
(Serves Approximately 25 people)*

**Pasta:** Penne, Cheese Tortellini

**Sauce:** Alfredo, Marinara, Bolognese

## **Add Meats for • 75**

*Grilled Chicken, Mini Meatballs,  
Italian Sausage & Peppers*

# Taco Bar

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*18 per person for 1 protein  
20 per person for 2 proteins*

*Flour Tortilla, Choice of 1 or 2 Proteins:*

**Protein:** Smoked Chicken, Ground Beef, Pulled Pork, Shrimp

**Toppings (included):** Shredded Lettuce, Diced Tomato, Diced Onion, Shredded Cheddar Jack Cheese, Sour Cream, Salsa, Cilantro, Limes

**Sides for \$60 ea:** Sautéed Peppers/Onions, Mexican Rice, Black Beans, Charred Corn Salad, Jicama Slaw, Sautéed Corn & Poblanos

# Picnic

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*All dinners include your choice of two sides, bread and butter, plastic plates, cutlery, and condiments. 30 person minimum with 20% gratuity and service charge.*

**Pulled Pork Sandwich Dinner** (includes BBQ Sauce and buns) • \$15 per person

**St Louis Ribs** (1/2 Slab per person) w/ BBQ Sauce Trio • \$22 per person

**St Louis Ribs** (3 Bone per person) and **Smoked Chicken** (1/4 piece per person) w/ BBQ Sauce Trio • \$24 per person

**Half Smoked Chicken Dinner** • \$15 per person

**Hot Dogs and Hamburgers** (includes condiments and buns) • \$14 per person

**8 oz Burger Dinner** (includes LTO, condiments, and buns) • \$15 per person

# Shower and Mini Sandwich Menu

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*Soup and Sandwich selections include coffee, non-alcoholic beverages, hot or iced tea. Includes all table lines if requested • 22 per person plus tax and 20% gratuity.*

*(Pick two sides or one side and one soup, plus three sandwiches)*

## Sandwiches

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### **Vegetarian Sandwich**

*Chef's Whim*

### **Chicken Salad**

*Smoked Chicken, Mayonnaise, Bell Peppers, LTO on Wheat Bread*

### **Turkey**

*Swiss, Red Onion, Whole Grain Mustard, Apple on Wheat Bread*

### **Tuscan Chicken**

*Grilled Chicken, Ham, Provolone, Pesto Aioli on Ciabatta*

### **Cuban**

*Smoked Pork, Ham, Pickles, Mustard Slaw, Swiss Cheese on Ciabatta*

### **B.L.T.**

*Bacon, Bibb Lettuce, Tomato, Pesto Aioli on Sourdough*

### **IWC Club**

*Pastrami, Turkey, Swiss Cheese, Cheddar Cheese, Bibb Lettuce, Tomato, Pesto Aioli on Wheat Bread*

### **Pastrami & Swiss**

*Horseradish Mayo, LTO, Sauerkraut on Sourdough*

## Soups

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*Tomato Basil Bisque*

*New England Clam Chowder*

*Broccoli and Cheese*

*Minestrone*

*Beer and Cheese*

## Sides

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**Garlic Mashed Potatoes • 60**

**Seasonal Vegetables • 70**

**Mac-N-Cheese • 75**

**Baked Beans • 70**

**Herb Roasted Red Skin Potatoes • 65**

**Mexican Rice • 65**

**Seasonal Fruit Salad • 75**

**IWC House Salad • 65**

*Mixed Greens, Tomatoes, Red Onion, Feta Cheese, Cucumber w/ choice of 2 Dressings:  
(Blue Cheese, Caesar, Ranch, Lemon Oregano, Sherry Vinaigrette, Apple Cider Vinaigrette, Balsamic, Chipotle Vinaigrette)*

**Caesar Wedge Salad • 65**

*Romaine, Roasted Cherry Tomatoes, Croutons, Parmesan, Caesar Dressing*

**Italian Pasta Salad • 60**

*Penne Pasta, Red Onion, Mushroom, Summer Squash, Herbed Red Wine Vinaigrette*

**Honey Aioli Slaw • 60**

*White Cabbage, Carrots, Honey Aioli*

## Desserts

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# Brunch Menu

*Selections include coffee, non-alcoholic beverages, hot or iced tea. Includes all table lines if requested • \$22 per person plus tax and 20% gratuity.*

*Seasonal Fruit*

*Scrambled Eggs or Vegetable Frittata*

*Redskin Potato and Pepper Hash*

*Breakfast Sausage*

*Bacon*

*Additional Options:*

**CHOOSE ONE**

*¼ Smoked Chicken • +\$5 per*

*Yogurt Parfait • +\$2 per*

*French Toast w/ Lemon Whipped Cream and Seasonal Fruit Compote • +\$4 per*

*Belgium Waffles w/ Local Maple Syrup and Lemon Whipped Cream • +\$3 per*

# Lunch or Dinner

*Selections include coffee, non-alcoholic beverages, hot or iced tea. Includes all table lines if requested.*

**Lunch • \$28 per person plus tax and 20% gratuity**  
*1 Salad, 1 Entrees, 2 Sides*

**Dinner • \$34 per person plus tax and 20% gratuity**  
*1 Salad, 2 Entrees, 3 Sides, Bread and Butter Service*

**Chicken**

*Grilled Chicken Breast w/ Lemon Dill & Mushroom Cream Sauce*

*Smoked Quartered Chicken w/ BBQ Sauce Trio*

*Grilled Chicken Breast w/ Marsala Mushroom Sauce*

**Seafood**

*Horseradish Bread Crumb Topped Salmon w/ Dijon Maple Glaze*

*Cajun Shrimp Alfredo Penne*

**Beef/Pork**

*Meatloaf w/ Chipotle Ketchup Glaze*

*Italian Sausage Stuffed Peppers w/ Marinara Sauce*

*Roasted Pork Loin w/ Whole Grain Mustard Cream Sauce*

*Smoked Prime Rib w/ Horseradish Sauce and Au Jus (Additional Cost Market Price)*