



## Holiday Menu

Entrees are served with choice of 1 gourmet salad, choice of 1 holiday side dish, Chef's seasonal vegetable medley, fresh baked rolls w/ butter and cranberry sauce. Eclairs and Cookies.

**Slow Roasted Turkey Breast- \$14.95 per person** This classic favorite is perfect for any holiday event!

**Holiday Baked Ham- \$14.95 per person** Baked slow and glazed with our special sauce.

**Prime Rib- \$23.95 per person** Our mouth-watering prime rib is cooked to medium perfection and served with rich Au Jus sauce and horseradish cream. Carved on-site for your guests.

**Old Fashioned Roasted Chicken- \$12.99 per person** Moist and juicy herb roasted chicken quarters.

**Slow Roasted Beef- \$13.49 per person** This menu continues to be a client favorite for the holidays.

**Steak Medallions- \$19.50 per person** Tender medallions of flame-grilled beef tenderloin steak served with sautéed mushrooms and grilled onions.

**Fresh Atlantic Salmon Market Price** Rich and Flaky Salmon brushed with garlic butter and capers.

**Prune Stuffed Pork Loin \$15.95 per person** Juicy pork loin stuffed with prunes and baked to perfection.

**Pasta Bar \$15.99 per person** This is not your traditional holiday dinner, but why not serve something different, fun and exciting? This menu will WOW your guests and is sure to make your party the talk of the town! Call for details.

## Holiday Side Dishes

Classic Mashed Potatoes and Gravy, Candied Yams, Herb-roasted red potatoes, Holiday Stuffing, Copper Grill Rissole Potatoes, Creamy Makin Potatoes, Green Bean and Mushroom Bake, Rice Pilaf

## Salads

Spinach Salad w/poppy seed dressing, Gourmet Caesar Salad w/house Caesar dressing, Tossed Garden Salad w/dressings

**\*Add our famous Holiday Dessert Bar for only \$2.50 more per person featuring pies, cakes and more.**

**\*Add our homemade raspberry lemonade or bottled water and sodas for only \$1.00 per person.**

**\*\*\*Copper Grill Catering Charges an 18% set up and delivery for all full-service catering\*\*\***

An 18% Full Service Fee will be added to all full-service caterings  
Due to health liability we do not allow clients to remove excess food from events