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## EVENT HOUSE MENU

95 PERSON INDOOR CAPACITY, FULLY STOCKED PRIVATE BAR, HANDICAP ACCESSIBLE, WIFI/SOUND SYSTEM, OUTDOOR PATIO, OFF-STREET PARKING LOT.

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3372 MILTON AVE, SYRACUSE, NY 13219  
(315) 857-7477 | [EVENTS@COPPERTOPTAVERN.COM](mailto:EVENTS@COPPERTOPTAVERN.COM)

# BUFFETS

All Events are 30 person minimum and include non-alcoholic drinks and iced tea.  
Served with warm dinner rolls and butter.

## CUSTOM BUFFET *∞* \$41.99 PER PERSON

### *Salads* CHOOSE 1:

CAESAR  
CHINESE  
HOUSE  
HARVEST  
TAVERN BLEU  
BLUEBERRY

### *Entrées* CHOOSE 1:

BAKED BUTTER  
CRUMB HADDOCK  
CHICKEN DAVINCI  
CHICKEN MARIA  
CHICKEN PARMIGIANA  
HERB CRUSTED  
PORK LOIN  
HIBACHI GLAZED  
SALMON \$2.99+  
MEATBALLS MARINARA  
TAVERN CHICKEN

### *Sides* CHOOSE 1:

MASHED POTATOES  
ROASTED POTATOES  
SEASONAL VEGETABLES  
RICE

### *Pastas* CHOOSE 1:

BOW TIE ALLA VODKA  
BUFFALO  
MAC AND CHEESE  
FLORENTINA PASTA  
PASTA MEDITERRANEAN  
PEPPERONI CHICKEN  
PASTA  
SIX CHEESE  
MAC AND CHEESE  
TAVERN RIGGIES

## CUSTOM GRAND BUFFET *∞* \$63.99 PER PERSON

### *Appetizers*

SPINACH  
ARTICHOKE DIP

TUSCAN HUMMUS  
PLATTER

ARTISAN CHEESE  
AND CRACKER PLATTER

### *Salads* CHOOSE 1:

CAESAR  
CHINESE  
HOUSE  
HARVEST  
TAVERN BLEU  
BLUEBERRY

### *Entrées* CHOOSE 1:

BAKED BUTTER  
CRUMB HADDOCK  
CHICKEN DAVINCI  
CHICKEN MARIA  
CHICKEN PARMIGIANA  
HERB CRUSTED  
PORK LOIN  
HIBACHI GLAZED  
SALMON \$2.99+  
MEATBALLS MARINARA  
TAVERN CHICKEN

### *Sides* CHOOSE 1:

MASHED POTATOES  
ROASTED POTATOES  
SEASONAL VEGETABLES  
RICE

### *Pastas* CHOOSE 1:

BOW TIE ALLA VODKA  
BUFFALO  
MAC AND CHEESE  
FLORENTINA PASTA  
PASTA MEDITERRANEAN  
PEPPERONI CHICKEN  
PASTA  
SIX CHEESE  
MAC AND CHEESE  
TAVERN RIGGIES

### *Carving Station* INCLUDES 1 CHOICE BELOW:

PRIME RIB , MAPLE-GLAZED HAM, OVEN-ROASTED TURKEY BREAST OR BEEF TENDERLOIN \$2.99+

# BUFFETS

## BBQ BUFFET \$35.99 PER PERSON

*Served with warm dinner rolls and butter.*

### *Proteins* CHOOSE 2:

STONE FIRE GRILLED 1/2 CHICKENS  
SLOW SMOKED PULLED PORK  
FIRE BRAISED ST. LOUIS RIBS \$4.99pp  
BEEF BRISKET \$3.99pp

### *Sides* CHOOSE 2:

SIX CHEESE MAC AND CHEESE	CAJUN CORN
BBQ BAKED BEANS	SALT POTATOES
TOMATO CUCUMBER SALAD	MAC SALAD
	COLESLAW

## TASTE OF ITALY BUFFET \$62.99 PER PERSON

### *Appetizers:*

SPINACH ARTICHOKE DIP  
TUSCAN HUMMUS PLATTER  
ARTISAN CHEESE  
AND CRACKER PLATTER

### *Menu:*

CAESAR SALAD  
TAVERN RIGGIES  
CHICKEN MARSALA  
BASILIO SAUSAGE  
AND PEPPERS

### *Sides:*

SEASONAL VEGETABLES  
ROASTED POTATOES

## CLASSIC BUFFET \$63.99 PER PERSON

### *Appetizers:*

SPINACH ARTICHOKE DIP  
TUSCAN HUMMUS PLATTER  
ARTISAN CHEESE  
AND CRACKER PLATTER

### *Menu:*

TAVERN BLEU SALAD  
TAVERN RIGGIES  
TAVERN CHICKEN  
**CARVING STATION:**  
PRIME RIB

### *Sides:*

SEASONAL VEGETABLES  
ROASTED POTATOES

# TAPAS STATIONS

*Appetizer stations with small plates.*

*Option 1* \$30.99  
PER PERSON

ARTISAN CHEESE &  
CRACKERS

VEGETABLE TRAY  
WITH RANCH

MEDITERRANEAN  
SPREAD

ITALIAN MEATBALLS

CHICKEN TENDERS

COCONUT SHRIMP

CHARCUTERIE PLATTER

ARTISAN CHEESE &  
CRACKERS

VEGETABLE TRAY  
WITH RANCH

HUMMUS SPREAD

*Option 2* \$34.99  
PER PERSON

ITALIAN MEATBALLS

STONE FIRED WINGS

AVOCADO EGG ROLLS

CHICKEN TENDERS

CRAB CAKES

# BRUNCH

*Option 1* \$29.99 PER PERSON

FRETTA CASSEROLE

FRENCH TOAST

SAUSAGE

PASTA ALLA VODKA

CHICKEN SALAD  
CROISSANT SANDWICHES

FRESH FRUIT SALAD

ASSORTED PASTRIES

JUICE

COFFEE

*Option 2* \$34.99 PER PERSON

FRETTA CASSEROLE

FRENCH TOAST

SAUSAGE & BACON

ROASTED POTATOES

PASTA ALLA VODKA

CHICKEN SALAD  
CROISSANT SANDWICHES

FRESH FRUIT SALAD

ASSORTED PASTRIES

BELGIAN WAFFLE STATION  
WITH TOPPINGS

JUICE

COFFEE

# FULL SERVICE PLATED

All Events are 30 person minimum and include non-alcoholic drinks and iced tea.  
Served with a plated side House Salad with Balsamic Vinaigrette. All Entrées except Pasta are accompanied by a Vegetable and Starch. Served with warm dinner rolls and butter.

## CUSTOM PLATED *∞* \$37.99 PER PERSON

### *Entrées* CHOOSE 3:

BAKED BUTTER  
CRUMB HADDOCK

BUTTER CRUMB  
SCALLOPS

HIBACHI GLAZED  
SALMON \$2.99+

NEW ENGLAND  
LOBSTER STUFFED  
HADDOCK \$2.99+

CHICKEN BROCCOLI  
ALFREDO

BANG BANG  
CHICKEN AND SHRIMP

TRUFFLE MAC  
AND CHEESE

SIX CHEESE MAC  
AND CHEESE

CHICKEN PARMIGIANA

CHICKEN MILANESE

SICILIAN CHICKEN

TAVERN CHICKEN

CHICKEN MARIA

CHICKEN MARSALA

CHICKEN DA VINCI

CHICKEN CHARDONNAY

NEW YORK STRIP STEAK

STEAK MARSALA

STEAK ITALIANO

RIBEYE

BOW TIE ALLA VODKA

PASTA MEDITERRANEAN

SOUTHERN PORK CHOP

PORK CHOPS MARSALA

BLACKENED GROUPER

CRAB CAKES

PRIME RIB

SALMON LIMONE \$2.99+

SURF & TURF \$4.99+

FILET MIGNON \$3.99+

CHILEAN SEA BASS  
\$4.99+

## CUSTOM GRAND PLATED *∞* \$47.99 PER PERSON

### *Appetizers*

SPINACH  
ARTICHOKE DIP

TUSCAN HUMMUS  
PLATTER

ARTISAN CHEESE  
AND CRACKER PLATTER

### *Entrées* CHOOSE 3:

BAKED BUTTER  
CRUMB HADDOCK

BUTTER CRUMB  
SCALLOPS

HIBACHI GLAZED  
SALMON \$2.99+

NEW ENGLAND  
LOBSTER STUFFED  
HADDOCK \$2.99+

CHICKEN BROCCOLI  
ALFREDO

BANG BANG  
CHICKEN AND SHRIMP

TRUFFLE MAC  
AND CHEESE

SIX CHEESE MAC  
AND CHEESE

CHICKEN PARMIGIANA

CHICKEN MILANESE

SICILIAN CHICKEN

TAVERN CHICKEN

CHICKEN MARIA

CHICKEN MARSALA

CHICKEN DA VINCI

NEW YORK STRIP STEAK

STEAK MARSALA

STEAK ITALIANO

RIBEYE

BOW TIE ALLA VODKA

PASTA MEDITERRANEAN

SOUTHERN PORK CHOP

PORK CHOPS MARSALA

BLACKENED GROUPER

CRAB CAKES

PRIME RIB

SALMON LIMONE \$2.99+

SURF & TURF \$4.99+

FILET MIGNON \$3.99+

CHILEAN SEA BASS  
\$4.99+

# STATIONARY APPETIZERS

*Priced Per Person.*

## Hot

**STONE FIRED CHICKEN WINGS** 65  
Jumbo wings tossed in Italian herb sauce.  
Topped with grilled banana peppers. **\$5.99**

**JAMAICAN WINGS** 65  
Jumbo wings tossed in our homemade  
spicy jerk sauce. **\$5.99**

**SPINACH ARTICHOKE DIP** V  
Our homemade spinach and artichoke dip  
served hot with homemade pasta chips. **\$4.99**

**SWEET FIRE CHICKEN TENDERS**  
Chicken tenders tossed in  
sweet 'n spicy Thai sauce. **\$5.99**

**CHICKEN WING DIP**  
A western NY favorite served with crisp  
pasta chips. **\$4.99**

**SWEDISH MEATBALLS**  
Savory meatballs tossed in sour cream, gravy  
and mushrooms. **\$3.99**

**ITALIAN MEATBALLS**  
Savory meatballs tossed in homemade marinara  
sauce with grated romano cheese. **\$3.99**

**FRENCH ONION FONDUE** V  
Our homemade dip made with three cheeses  
and baked in our Stone Fired Oven. Served with  
homemade bread. **\$4.99**

## Cold

**TUSCAN HUMMUS PLATTER** V  
Tuscan beans puréed and chopped walnuts, extra  
virgin olive oil, garlic, lemon, spices and fresh basil.  
Served with warm fresh pita and tomato bruschetta.  
(Contains walnuts) **\$3.99**

**MEDITERRANEAN SPREAD** V  
Tuscan Hummus, tomato bruschetta and olive salad.  
Served with warm fresh pita for dipping. **\$3.99**

**BRUSCHETTA GOAT CHEESE CROSTINI** V  
Fresh baked crostini topped with tomato  
bruschetta and goat cheese. **\$3.49**

**CUCUMBER AND AHI TUNA** 65  
Crisp cucumber slices topped with seared  
Ahi Tuna, Santa Fe ranch and  
wasabi cream. **\$4.99**

**CHARCUTERIE PLATTER**  
Aged prosciutto, salamis, Brie cheese  
and baked crostini. **\$5.99**

**ARTISAN CHEESE AND CRACKER PLATTER** V  
Variety of soft and hard cheeses and  
stone mill crackers. **\$3.99**

**JUMBO SHRIMP COCKTAIL** 65  
Jumbo shrimp served on ice, served with fresh  
lemons and homemade cocktail sauce. **\$4.99**

**VEGETABLE TRAY WITH RANCH** V 65  
Broccoli, celery, baby carrots and  
red bell peppers. **\$2.99**

**FRESH FRUIT PLATTER** V 65  
A variety of fresh melons served in watermelon  
bowls with seasonal fruit. **\$3.99**

# CARVING STATIONS

*Served with petite house-made rolls, appropriate sauces and condiments.  
Priced Per Person (one hour of service).*

**MAPLE-GLAZED HAM** 65 **\$9.99**

**PRIME RIB** 65 **\$12.99**

**OVEN-ROASTED TURKEY BREAST** 65 **\$9.99**

**BEEF TENDERLOIN** 65 **\$14.99**

# PASSED APPETIZERS

Priced Per Piece in increments of (50).

## Hot

### AVOCADO EGG ROLLS <sup>✓</sup>

Filled with avocado, cream cheese, sautéed red onions, melted cheese, black beans, eggplant and roasted peppers. Topped with diced tomatoes and fresh cilantro. Served with Santa Fe ranch dressing. **\$4.99**

### ITALIAN EGG ROLLS

Filled with pepperoni, sausage, roasted red peppers, jalapeños, pepperoncinis and melted cheese. **\$4.99**

### CRUNCHY CHICKEN TENDERS

Hand breaded in our crunchy bread crumbs. Served with honey mustard and Santa Fe ranch dressing. **\$3.99**

### SWEET FIRE CHICKEN TENDERS

Chicken tenders tossed in sweet 'n spicy Thai sauce. **\$3.99**

### BACON WRAPPED SCALLOPS <sup>CS</sup>

Bay scallops wrapped with hickory smoked bacon and a touch of brown sugar. **\$4.99**

### MARYLAND CRAB CAKES <sup>✓</sup>

Jumbo lump crab cakes served with a Cajun remoulade. **\$4.99**

### STUFFED MUSHROOMS

Button mushroom caps stuffed with your choice of sausage, seafood or roasted vegetable stuffing. **\$3.99**

### COCONUT SHRIMP

Served with Sweet Thai Chili sauce. **\$4.99**

### SKEWERED CHICKEN SATE WITH SPICY PEANUT SAUCE <sup>CS</sup>

Grilled chicken tender skewers glazed in a spicy Thai peanut sauce. **\$3.99**

### SESAME TERIYAKI BEEF SKEWERS

Marinated sirloin grilled and glazed with teriyaki and sesame seeds. **\$4.49**

### CLASSIC PIGS IN A BLANKET

Mini Hofmann Franks wrapped in everything pastry and served with spicy mustard. **\$3.99**

### GREEK SPANAKOPITA <sup>✓</sup>

Flaky pastry stuffed with spinach and feta cheese. **\$3.99**

### LAMB LOLLIPOPS

Marinated with lemon and herbs and seared medium rare. **\$6.99**

## Cold

### CAPRESE SKEWERS <sup>✓</sup> <sup>CS</sup>

Fresh mozzarella, grape tomatoes, fresh basil and balsamic glaze on a bite sized skewer. **\$3.49**

### JUMBO SHRIMP COCKTAIL <sup>CS</sup>

Jumbo shrimp served on ice, served with fresh lemons and homemade cocktail sauce. **\$4.99**

### BRUSCHETTA GOAT CHEESE CROSTINI <sup>✓</sup>

Fresh baked crostini topped with tomato bruschetta and goat cheese. **\$3.49**

### ASSORTED SUSHI

**\$6.49**

### CUCUMBER AND AHI TUNA <sup>CS</sup>

Crisp cucumber slices topped with seared Ahi Tuna, Santa Fe ranch and wasabi cream. **\$4.99**

### LOBSTER SALAD CROSTINI <sup>CS</sup>

Fresh baked crostini topped with our chilled lobster salad. **\$4.99**

### COLD SHRIMP SUMMER SPRING ROLLS WITH PEANUT SAUCE <sup>CS</sup>

Chilled rice paper filled with shrimp, lettuce, carrots, cilantro and egg noodles tossed in a Thai peanut sauce. **\$4.49**

<sup>✓</sup> Vegetarian   <sup>CS</sup> Gluten Sensitive

<sup>CS</sup> items use only gluten-free ingredients based on information from our suppliers. All our menu items are prepared in shared cooking and preparation areas and may not be completely gluten-free. Please inform a manager of any gluten intolerance when ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.



# DESSERTS



*Priced Per Person.*

**APPLE FRITTERS**  
Tossed with cinnamon and sugar. **\$3.99**

**SEASONAL COBBLER**  
Served with vanilla ice cream. **\$3.99**

**HOT BROWNIE ALA MODE**  
Served with vanilla ice cream. **\$3.99**

**BLUEBERRY FRITTERS**  
Tossed in our famous donut glaze. **\$3.99**

**PEANUT BUTTER PIE**  
Homemade and layered with thick chocolate  
and peanut butter. **\$3.99**

**HOMEMADE CHEESECAKE**  
**\$4.49**

**KEY LIME PIE**  
Our homemade pie made with Nellie & Joe's famous  
Key Lime Juice and a creamy custard filling. **\$4.49**

**APPLE CRUMB COBBLER**  
Served with vanilla ice cream. **\$3.99**

**NEW ORLEANS BEIGNETS**  
Served with hot fudge and strawberry sauce. **\$3.99**



## CUPCAKES, COOKIES & MILK BAR \$5.99 PER PERSON

### *Confections:*

ASSORTED CUPCAKE TOWERS,  
ASSORTED COOKIES AND BROWNIES.

### *Milk Bar:*

ICE COLD PITCHERS OF MILK,  
CHOCOLATE MILK AND STRAWBERRY MILK.



## DESSERT/CAKE CUTTING FEE

We are happy to take your cake, please keep refrigerated until event.  
We are happy to cut your cake \$2 per person.



# BAR PACKAGES

*Non-alcoholic drinks included.*

## Luxury Open Bar

### BRANDS INCLUDE:

- Ketel One Vodka
- Titos Vodka
- Tanqueray Gin
- Captain Morgan Rum
- Bacardi Rum
- Johnnie Walker Red
- Jameson
- Jack Daniel's
- Crown Royal
- Bulleit Bourbon
- Jim Beam
- Jose Cuervo Gold
- 1800 Silver Tequila

Cabernet, Sauvignon Blanc, Chardonnay, Reisling, Moscato, Bottled Domestic Beer, Imported Beer, Non-Alcoholic Beer, Hard Seltzer, and Non-Alcoholic Beverages

### PRICE PER PERSON:

1 Hour .....	\$21
2 Hours .....	\$26
3 Hours .....	\$32
4 Hours .....	\$38

## Premium Open Bar

### BRANDS INCLUDE:

- Titos Vodka
- Canadian Club
- Bacardi Silver
- Sauza Gold
- Jim Beam
- Beefeaters
- Dewars

Cabernet, Sauvignon Blanc, Chardonnay, Reisling, Moscato, Bottled Domestic Beer, Imported Beer, Non-Alcoholic Beer, Hard Seltzer, and Non-Alcoholic Beverages

### PRICE PER PERSON:

1 Hour .....	\$19
2 Hours .....	\$23
3 Hours .....	\$29
4 Hours .....	\$35

## Beer & Wine Open Bar

### BOTTLED BRANDS INCLUDE:

- Budweiser
- Labatt Blue Light
- Coors Light
- Michelob Ultra
- Blue Moon
- Corona
- Saranac Lager
- Southern Tier IPA
- Sam Adams Seasonal
- Sam Adams Non-Alcoholic
- White Claw Black Cherry

Foxhorn Cabernet, Crane Lake Sauvignon Blanc, Foxhorn Chardonnay, J. Lohr Reisling, and Yellow Tail Moscato

### PRICE PER PERSON:

1 Hour .....	\$16
2 Hours .....	\$20
3 Hours .....	\$24
4 Hours .....	\$26



## Specialty Martini Bar

Choose 2 of our famous, hand-shaken Martinis.  
Add \$2 per person, per hour to any drink package.  
See menu for current selections.



# OPEN BAR ENHANCEMENTS

Any of the following may be added to an existing Open Bar Package.

**CHAMPAGNE TOAST** ∞ \$2 PER PERSON

**CHAMPAGNE TOAST WITH RASPBERRIES** ∞ \$2.49 PER PERSON

## Beer:

Sam Adams Lager ..... \$50/cs  
 Stella..... \$60/cs  
 Guinness..... \$60/cs  
 Dogfish IPA .....\$70/cs  
 Sloop Juice .....\$70/cs

## Wine:

Sutter Home White Zin.. \$15/btl  
 Cavit Pinot Grigio ..... \$15/btl  
 Kim Crawford Sauvignon Blanc.. \$20/btl  
 KJ Grand Reserve ..... \$20/btl  
 Trinity Oaks Merlot ..... \$20/btl  
 Robert Mondavi Cabernet.. \$20/btl

## Liquor:

Grey Goose Vodka..... \$60/btl  
 Hendricks Gin..... \$60/btl  
 Bulleit Bourbon ..... \$60/btl  
 Woodford Reserve..... \$60/btl  
 Baileys Irish Cream ..... \$50/btl  
 Fireball ..... \$40/btl  
 Romano Sambuca ..... \$50/btl

# OPEN MIMOSA BAR

\$10.00 PER PERSON

Orange Juice                      Cranberry Oranges                      Raspberries  
 Pineapple Juice                      Strawberries                      Blueberries

# LEMONADE & ICE TEA STATION

\$1.00 PER PERSON

Housemade lemonade with flavored syrups.

# NON-ALCOHOLIC DRINKS

COPPERTOP TAVERN PROUDLY SERVES PEPSI PRODUCTS.

Iced Tea | Pepsi | Diet Pepsi | Mountain Dew | Mist Twist

COFFEE STATION



*G*LOSSARY



**BEGINS HERE**

# MAIN ENTRÉES

## CHICKEN PARMIGIANA

Italian breaded chicken breasts topped with marinara, Romano and mozzarella.

## STONE FIRE GRILLED 1/2 CHICKENS 65

Half roasted chicken glazed with a delicious stone fire sauce.

## CHICKEN MARIA 65

Grilled chicken breasts topped with grilled eggplant, roasted red peppers, Roma tomatoes, fresh mozzarella cheese. Topped with balsamic glaze and lemon butter.

## CHICKEN MARSALA 65

Grilled chicken breast topped with mushrooms and a creamy Marsala sauce.

## CHICKEN DA VINCI 65

Grilled chicken breasts topped with pesto sauce, roasted peppers, sautéed mushrooms and melted mozzarella. Garnished with diced tomatoes, scallions and a light lemon butter sauce.

## BASILIO SAUSAGE AND PEPPERS

Basilio Buda mild sausage grilled with mixed bell peppers and onions.

## TAVERN CHICKEN

Lightly dusted with a flour and egg batter, then lightly fried and topped with a housemade lemon butter sauce and fresh basil.

## PRIME RIB 65

Choice slow roasted prime rib loin cooked to medium rare, served with horseradish sauce and hot au jus. Plated is a 14oz. individual cut.

## MEATBALLS MARINARA

Savory meatballs tossed in homemade marinara sauce with grated romano cheese.

## HIBACHI GLAZED SALMON

Norwegian salmon brushed with a teriyaki Asian glaze and topped with fried carrots, rice noodles, scallions and sesame seeds. \$2.99+

## HERB CRUSTED PORK LOIN

Sliced tender herb crusted pork loin.

## SALMON LIMONE 65

Norwegian salmon seasoned with Italian seasoning and topped with homemade lemon butter. \$2.99+

## BAKED BUTTER CRUMB HADDOCK

Oven-baked Haddock topped with cracker crumbs and a hint of housemade lemon butter.

## NEW ENGLAND LOBSTER STUFFED HADDOCK

Haddock fillets stuffed with a lobster stuffing and topped with butter crumb topping. \$2.99+

## SLOW SMOKED PULLED PORK 65

Apple wood smoked pulled pork topped with tangy BBQ sauce.

## FIRE BRAISED ST. LOUIS RIBS 65

1/4 racks of fire braised ribs glazed with BBQ sauce. 3.99+

## BEEF BRISKET

Sliced, smoked, tender beef brisket finished with our BBQ sauce. \$2.99+



# PLATED ONLY SELECTIONS

## STEAK MARSALA 65

10oz USDA Choice sirloin topped with sautéed mushrooms and a creamy Marsala sauce.

## CHILEAN SEA BASS 65

Herb crusted sea bass drizzled with lemon butter and finished with balsamic glaze. **\$4.99+**

## FILET MIGNON 65

6oz filet grilled to perfection topped with our steakhouse butter and homemade béarnaise sauce. **\$3.99+**

## RIBEYE 65

14oz hand-cut Delmonico with sautéed mushrooms, poblano peppers, lemon butter and Romano cheese.

## STEAK ITALIANO 65

10oz USDA choice flat iron steak topped with roasted peppers, sautéed mushrooms, Romano cheese and finished with a lemon butter sauce.

## NEW YORK STRIP STEAK 65

A delicious 12oz USDA strip steak topped with sautéed mushrooms, housemade steak sauce and onion rings.

## SURF & TURF 65

6oz USDA Choice filet mignon steak paired with two 3oz lobster tails. **\$4.99+**

## BLACKENED GROUPER 65

8oz grilled blackened grouper topped with a light lemon butter.

## CRABCAKES

Twin 6oz. Maryland crabcakes hand sautéed and served with a cajun remoulade.

## SOUTHERN PORK CHOP 65

12oz blackened bone-in pork chop topped with housemade Alabama white BBQ sauce

## CHICKEN MILANESE

Thinly pounded breaded chicken breast lightly fried, brushed with a light creamy lemon butter sauce. Topped with mixed salad greens, fresh tomatoes, balsamic vinaigrette and shaved Romano cheese.

## PORK CHOPS MARSALA 65

Hand cut boneless pork chops grilled and smothered with a wild mushroom marsala sauce.

## BUTTER CRUMB SCALLOPS

Tender scallops baked in our stone fired oven, finished with butter crumb and light lemon butter sauce.



# PASTA ENTRÉES

## **BOW TIE ALLA VODKA** ♣

Imported bowtie pasta with a vodka plum tomato cream sauce garnished with fresh basil.

## **FIVE CHEESE RAVIOLI ALLA VODKA** ♣

Five cheese ravioli tossed with fresh basil and a vodka tomato cream sauce.

## **BUFFALO MAC AND CHEESE**

A Buffalo, NY favorite! Tender grilled chicken and fusilli pasta tossed in our creamy Buffalo sauce, then baked and topped with crumbly Bleu cheese and crunchy cracker topping.

## **SIX CHEESE MAC AND CHEESE** ♣

Fusilli tossed with homemade cheese sauce. Topped with a crunchy cracker topping.

## **LOBSTER MAC AND CHEESE**

Lobster meat, smoked bacon, ziti, homemade cheese sauce, melted cheddar cheese and scallions.

## **TRUFFLE MAC AND CHEESE** ♣

Imported ziti and portobellos tossed with our six cheese sauce and finished with imported truffle oil and toasted panko bread crumbs.

## **TAVERN RIGGIES** ♣

Our rendition of a classic Utica, NY dish. Fresh ziti, onions and sweet 'n spicy peppers in our tomato Chardonnay cream sauce.

## **BANG BANG CHICKEN AND SHRIMP**

Shrimp wok tossed with mushrooms, shredded carrots, scallions and Chinese egg noodles in our spicy Asian cream sauce.

## **THAI CHICKEN NOODLES**

Sautéed chicken, shredded carrots, roasted peanuts, scallions, garlic and cilantro in a Bangkok peanut sauce wok tossed with Chinese egg noodles. Topped with bean sprouts.

## **CHICKEN BROCCOLI ALFREDO**

Tender chicken and broccoli tossed with Rigatoni Alfredo.

## **PEPPERONI CHICKEN PASTA**

Tender chicken, pepperoni, roasted peppers and mushrooms tossed with fusilli in our spicy tomato cream sauce. Topped with a crunchy cracker topping.

## **PASTA MEDITERRANEAN** ♣

Fresh pasta tossed with fresh broccoli, kale, roasted peppers, garlic and zucchini in a tomato cream sauce.

## **FLORENTINA PASTA** ♣

Spinach, portobello mushrooms tossed with creamy garlic, and imported ziti in a Parmesan cream sauce.



# Side Dishes & Salads

## VEGETABLES

**BBQ BAKED BEANS** ♡  
**GREEN BEANS** ♡  
**SEASONAL VEGETABLES** ♡ ☞  
**BROCCOLI ROMANO** ♡ ☞

**TOMATO CUCUMBER SALAD** ♡ ☞  
**CAJUN CORN** ♡ ☞  
**COLESLAW** ♡  
**GRILLED ASPARAGUS** ♡ ☞

## STARCHES

**SALT POTATOES** ♡ ☞  
**MASHED POTATOES** ♡ ☞  
**RICE** ♡ ☞

**ROASTED POTATOES** ♡ ☞  
**MAC SALAD** ♡ ☞

## SALADS

**BLUEBERRY** ♡  
Field greens tossed with blueberry pomegranate vinaigrette, blueberries, candied walnuts and goat cheese.

**TAVERN BLEU** ♡  
Mixed greens, candied walnuts, Mandarin oranges, wonton chips, roasted red peppers, red onions and cucumbers. Topped with crumbly bleu cheese and served with Dijon balsamic.

**CAESAR** ♡  
Crisp romaine lettuce, homemade croutons, shaved Romano and Caesar dressing.

**CHINESE** ♡  
Mixed greens, carrots, cilantro, mandarin oranges, red bell peppers, scallions, sesame seeds and a sweet sesame dressing.

**HARVEST** ♡  
Field greens tossed with Granny Smith apples, blueberry pomegranate vinaigrette, raisins, candied walnuts and topped with grilled chicken and crumbly bleu cheese.

**HOUSE** ♡  
Mixed greens, cucumbers, diced tomatoes, carrots, croutons and balsamic vinaigrette.



# PRIVATE EVENTS

All Events are 30 person minimum.

## Dinner 4 HOUR MAX.

**SUNDAY - THURSDAY NIGHT**  
Total Bill Must Meet \$2,000 Minimum

**FRIDAY AND SATURDAY NIGHT**  
Total Bill Must Meet \$2,500 Minimum

## Lunch 3 HOUR MAX.

**MONDAY - THURSDAY DAY**  
Total Bill Must Meet \$1,500 Minimum

**FRIDAY - SUNDAY DAY**  
Total Bill Must Meet \$2,000 Minimum

## EXTENDED HOURS OR FULL-DAY EVENT

We would be happy to extend your reception later into the evening for an additional \$300/hour.  
Full-Day event room charge is \$1,000.

### PRICING

An 8% sales tax and 15% administrative fee will be added to the total cost of the event.  
Tax is not included in menu prices.

### ADMINISTRATIVE FEE

An administrative fee will be added to your total bill. The administrative fee is used to support and carry costs related to the administration of your event such as insurance, overhead, staffing etc. It will not be distributed as gratuity to the employees who provide services to you and your guests. Tipping for great service is always appreciated. The following will be added to your bill: 15% of the cost of food and beverage, to be retained by the restaurant as an administrative fee. All costs and fees are subject to 8% NY state sales tax.

### DEPOSITS

The greater of \$250 or 10% of the total bill.

### CANCELLATIONS

No penalty is charged for canceling with at least 30 days notice. Deposit will be retained. We will retain 50% of the invoice for events canceled within 1 week of the event. We will retain 100% of the invoice for events canceled within 48 hours of the event. All charges for cancellation fees will be charged to the credit card on file.

### GUARANTEE

We need your assistance in making your banquet a success. Your guarantee must be received 7 business days in advance. This will be considered your minimum guarantee, not subject to reduction, for which you will be charged, should less attend. We will be prepared to serve 10% over your guarantee.

### DECORATIONS

Decorations cannot be nailed, taped or stapled on the walls, fixtures or furniture. Bubbles, confetti, or other destructive products are not permitted. A portion of the damage deposit may be retained if rules are broken. Centerpieces are to be fully assembled by customer or florist. Candles must have globes. CopperTop Event House is not responsible for any lost, damaged or stolen property upon completion of your event.

### DESSERT/CAKE CUTTING FEE

We are happy to take your cake, please keep refrigerated until event.  
We are happy to cut your cake \$2 per person.

### WE CAN HELP ASSIST WITH SPECIAL DECOR, LINEN RENTAL, LIVE MUSIC OR DJ SERVICES.

Administrative fees will apply.