Weddings & Events

by CopperTop Catering

Memorable fare created by us,
inspired by you.

CopperTop Catering

Notes

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inspired by you.

Thank You for considering CopperTop Catering for your special event.

If you're planning an event, CopperTop Catering can help you put it together with style. We can provide all the services and equipment required from the most elegant affair to a simple outdoor wedding. Full menu packages, professional service staff, linens, equipment rentals and, of course, delicious food is all a part of our service. For more information, contact our Event Coordinator, Maria, at (315) 857-7477 or email Events@CopperTopCatering.com.

Service Staff

We offer customizable staff options for any occasion including on-site coordinators, chefs, bartenders, buffet attendants, as well as servers for plated dinners, passed hors d' oeuvres and clearing tables/clean up.

Beverage Packages

We can provide packages for soda and water, coffee and tea, beer and wine, champagne, specialty cocktails and full bar packages. Our certified bartenders are available for any size event.

Equipment Rentals

We can provide tents, tables, chairs, linens, floral arrangements, decor, china, and just about anything else you may need for your event.

Preferred Venues

As you're planning your special event, call on the professionals to ensure everything goes smoothly. Here are some preferred vendors we have worked with many times and we can confidently recommend! These vendors are reliable, experienced and know how to make your event special. If you have another venue in mind, we would be happy to accommodate.

RED BARN20 AT WINDRIDGE ESTATE
2555 US-20
Cazenovia, NY 13035

LOURDES CAMP
1150 10 Mile Point
Skaneateles, NY 13152

CHANTELLE MARIE LAKEHOUSE
5151 W. Lake Road
Auburn, NY 13021

HAYLOFT ON THE ARCH
5742 Norton Road
Vernon Center, NY 13477

CAMP BROCKWAY
7673 Pratts Falls Road
Manlius, NY 13104

PALLADIAN HALL
101 South Salina Street
Syracuse, NY 13202

THE LINCOLN LOFT
95 Public Square, Unit 207
Watertown, NY 13601

NEW PARK EVENT VENUE & SUITES
1500 Taughannock Boulevard
Ithaca, NY 14850

ORCHARDS OF ROCKING HORSE FARM
3760 Apulia Road
Jamesville, NY 13078

ARROWHEAD LODGE
9248 McKinley Ridge Road
Brewerton, NY 13029

COPPERTOP EVENT HOUSE
3372 Milton Avenue
Syracuse, NY 13219

UNCLE SAM BOAT TOURS
47 James Street
Alexandria Bay, NY 13607

BEST VIEW BARN
4846 Brown Road
Munnsville, NY 13409

MANDANA BARN
1274 NY-359
Skaneateles, NY 13152

ASTER WEDDINGS & EVENTS
2595 Benson Road
Skaneateles, NY 13152

ARLINGTON ACRES
1155 Apulia Road
Lafayette, NY 13084

EUTERPE HALL
68 N. Division Street
Auburn, NY 13021

Chef Action Wok Stations on Stage

A made-to-order experience where fresh ingredients are lightly wok fried in front of your guests by your own personal chef.

TEMPURA VEGETABLES

Fresh seasonal veggies dredged in a light tempura and seasoned.

AVOCADO EGG ROLLS

Avocado, cream cheese, red onions, black beans, cheese, eggplant and roasted red peppers. Rolled to order and lightly wok fried. Served with Santa Fe ranch for dipping.

BOURBON STREET BEIGNETS

Hot, fresh made-to-order doughnuts tossed with powdered sugar and served with hot fudge and strawberry sauce.

SEAFOOD PAELLA

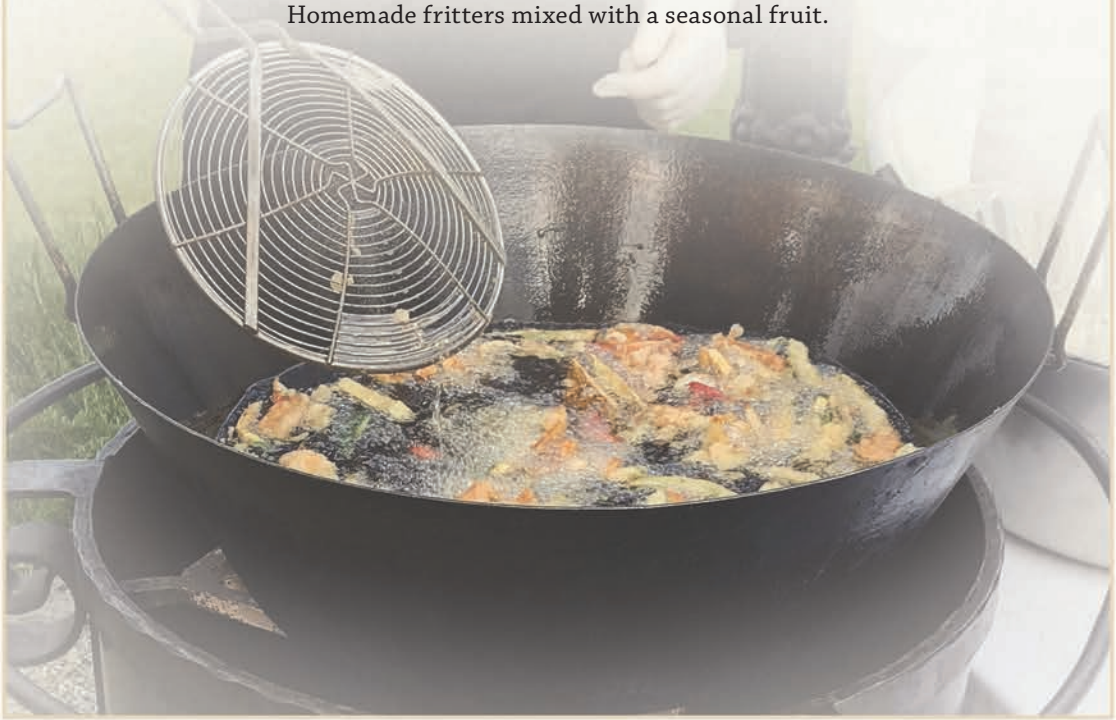
Yellow rice with clams, mussels, shrimp and smoky chorizo sausage.

SHRIMP, STEAK OR CHICKEN FRIED RICE

Stir fried rice with shrimp, steak ***or*** chicken mixed with veggies.

SEASONAL FRITTERS

Homemade fritters mixed with a seasonal fruit.



Cold Hors D' Oeuvres

Passed. 100 minimum pieces per order. Price Per.

Cucumber & Ahi Tuna
Crisp cucumber slices topped with seared Ahi Tuna, Santa Fe ranch and wasabi cream.

Caprese Skewers (V)
Fresh mozzarella, grape tomatoes fresh basil and balsamic glaze on a bite sized skewer.

Lobster Salad Crostini
Fresh baked crostini topped with our chilled lobster salad.

Shrimp Cocktail (GS)
Chilled jumbo gulf shrimp served with homemade cocktail sauce.

Bruschetta Goat Cheese Crostini (V)
Fresh baked crostini topped with tomato bruschetta and goat cheese.

Cold Shrimp Summer Spring Rolls with Peanut Sauce
Chilled rice paper filled with shrimp, lettuce, carrots, cilantro and egg noodles tossed in a Thai peanut sauce.

Hot Hors D' Oeuvres

Passed. 100 minimum pieces per order. Price Per.

Skewered Chicken Sate with Spicy Peanut Sauce
Grilled chicken tender skewers glazed in a spicy Thai peanut sauce.

Brown Sugar Bacon-Wrapped Scallops (GS)
Bay scallops wrapped with hickory smoked bacon and a touch of brown sugar.

Sesame Teriyaki Beef Skewers
Marinated sirloin grilled and glazed with teriyaki and sesame seeds.

Stuffed Mushrooms
Button mushroom caps stuffed with your choice of sausage, seafood or roasted vegetable stuffing.

Coconut Shrimp
Served with Sweet Thai Chili sauce.

Asparagus Cakes (V)
Fresh, homemade asparagus patties served with garlic aioli.

American Cheese Burger Sliders
Mini cheeseburger topped with pickles, lettuce, onions and Thousand Island dressing.

Classic Pigs in a Blanket
Mini Hofmann Franks wrapped in everything pastry and served with spicy mustard.

Greek Spanakopita (V)
Flaky pastry stuffed with spinach and feta cheese.

Maryland Crab Cakes (GS)
Jumbo lump crab cakes served with a Cajun remoulade.

Smoked Pork Slider
Apple wood smoked pulled pork on mini buns with Cajun remoulade.

Lamb Lollipops
Marinated with lemon and herbs and seared medium rare.

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.

Cold Platters

All Platters are replenished until dinner is served.

Veggie Platter with Ranch Dip (V)
Broccoli, celery, baby carrots and red bell peppers.

Tuscan Hummus Platter with Fresh Pita and Tomato Bruschetta (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)*

Artisan Cheese & Cracker Platter
Variety of soft and hard cheeses, pepperoni and stone mill crackers.

Fresh Fruit Platter (V)
A variety of fresh melons served in watermelon bowls with seasonal fruit.

Jumbo Shrimp Cocktail
Jumbo shrimp served on ice, served with fresh lemons and homemade cocktail sauce. *75 People Minimum.*

Charcuterie Platter
Aged prosciutto, salamis, Brie cheese and baked crostini.

Sushi Platter
A selection of handmade rolls served with wasabi, soy sauce and pickled ginger.

Hot Appetizers

Avocado Egg Rolls (V)
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.

Italian Egg Rolls
Filled with pepperoni, sausage, roasted peppers, jalapeños, pepperoncinis and melted cheese. Served with Alfredo and marinara.

Grilled Stone Fire Wings (GS)
Jumbo wings tossed in Italian herb sauce. Topped with grilled banana peppers.

Swedish Meatballs
Savory meatballs tossed in sour cream gravy and mushrooms.

French Onion Fondue
Our homemade dip made with three cheeses and baked in our Stone Fired Oven.

Crunchy Chicken Tenders
Hand breaded in our crunchy bread crumbs. Served with honey mustard and Santa Fe ranch dressing.

Spinach Artichoke Dip with Pasta Chips (V)
Our homemade spinach and artichoke dip served hot with homemade pasta chips.

Chicken Wing Dip with Pasta Chips
A western NY favorite served with crisp pasta chips.

Italian Meatballs
Classic Italian blend of beef and pork meatballs with our homemade marinara sauce.

Sweet Fire Chicken Tenders
Chicken tenders tossed in sweet 'n spicy Thai sauce and served with Santa Fe sauce.

Pasta Entrées

Served Buffet-Style or Plated. 75 Person Minimum.

Tavern Riggies
Our rendition of a classic Utica, NY dish. Imported ziti tossed with grilled chicken, onions and sweet 'n spicy peppers in our tomato Chardonnay cream sauce.

Five Cheese Ravioli Ala Vodka
Five cheese ravioli tossed with fresh basil and a vodka tomato cream sauce.

Buffalo Mac & Cheese (S)
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.

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

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

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.

Baked Ziti with Italian Sausage
Pasta tossed with mild Italian sausage, cheeses, and homemade marinara topped with melted cheese.

Pasta Mediterranean (V)
Fresh pasta tossed with fresh broccoli, kale, roasted peppers, garlic and zucchini in a tomato cream sauce.

Six Cheese Macaroni & Cheese (V)
Fusilli tossed with homemade cheese sauce. Topped with a crunchy cracker topping.

Chicken Florentine
Tender chicken tossed with creamy garlic, spinach, portobello mushrooms and imported ziti in a Parmesan cream sauce.

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Main Entrées

Served Buffet-Style or Plated. 75 Person Minimum.

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

Sicilian Roasted Chicken
Roasted chicken quarters *(bone in)* glazed with a sweet balsamic and herb glaze.

Alabama Roasted Chicken
Roasted chicken quarters *(bone in)* glazed with a delicious white BBQ sauce.

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

Chicken Da Vinci
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.

Italian 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.

Shepherd's Pie
Ground sirloin, mushrooms and veggies mixed with a brown Worcestershire sauce covered with mashed potatoes.

Pork Chops Marsala
Center cut boneless pork chops topped with mushrooms and a creamy Marsala wine sauce.

Tavern Meatloaf with Gravy
Our own recipe of ground sirloin, onions, mushrooms and seasonings smothered with gravy.

Hibachi Glazed Salmon
Norwegian salmon brushed with a teriyaki Asian glaze and topped with fried carrots, rice noodles, scallions and sesame seeds.

Salmon Limone GS
Norwegian salmon seasoned with Italian seasoning, served on a bed of delicious spinach topped with homemade lemon butter.

BBQ Pulled Pork
Apple wood smoked pulled pork topped with tangy BBQ sauce.

Steak House Beef Tips with Mushrooms
Hearty steak tips tossed in a rich gravy with sautéed mushrooms.

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

Lobster Stuffed Haddock
Haddock fillets stuffed with a lobster stuffing and topped with butter crumb topping.

Main Entrées - *continued*

Plated Only Selections

Steak Marsala
10oz USDA Choice flat iron topped with sautéed mushrooms and a creamy Marsala sauce.

Chilean Sea Bass
Herb crusted seabass drizzled with lemon butter and finished with balsamic glaze.

USDA Choice Filet Mignon
6oz fillet grilled to perfection topped with our steakhouse butter and homemade béarnaise sauce.

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

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

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

Bone-In Steakhouse Kansas City Strip Steak
A delicious 18oz USDA bone-in strip steak topped with sautéed mushrooms, housemade steak sauce and onion rings.

Surf & Turf
6oz USDA Choice filet mignon steak paired with two 3oz lobster tails.

Steak 'n Crabcakes
6oz USDA Choice filet mignon steak paired with two Maryland crabcakes.

Southern Pork Chop
12oz blackened bone-in pork chop topped with housemade Alabama white BBQ sauce.

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Carving Stations

Served with petite house-made rolls, appropriate sauces and condiments.
Carving Stations require a minimum of 75 guests.
Prices are per person (one hour of service).

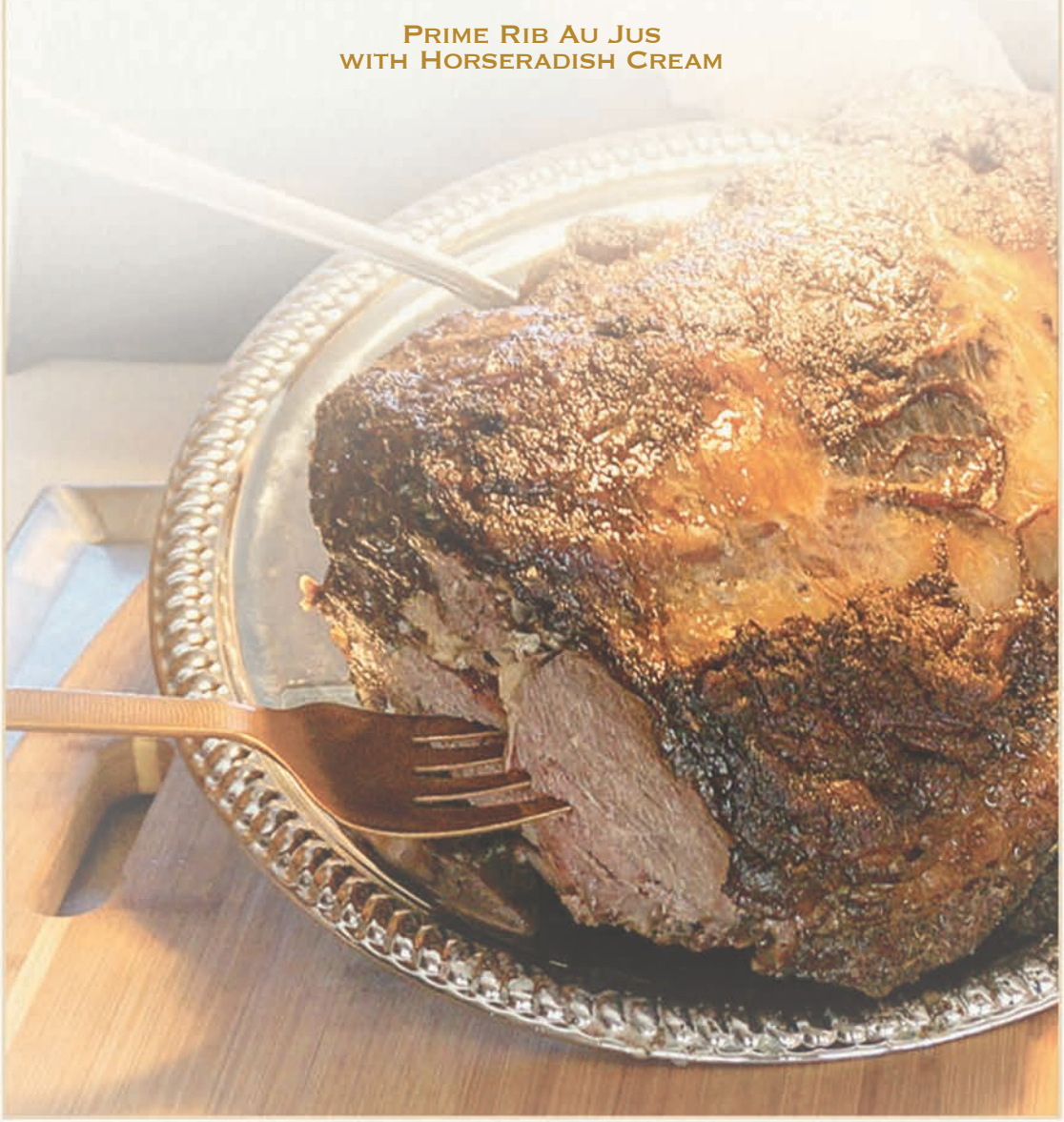
Balsamic Pork Loin

Maple-Glazed Ham

Oven-Roasted Turkey Breast

Herb Crusted Beef Tenderloin

Prime Rib Au Jus
with Horseradish Cream



Action Reception Stations

One hour of service. All Reception Stations require a minimum of 75 guests. Prices are per person.

Pasta Station

Pastas:
Fusilli and ziti.

Proteins/Veggies:
Italian Sausage, Roasted Chicken and Assorted Vegetables.

Sauces:
Marinara, Alfredo, Vodka Sauce and Pesto Cream Sauce.

Sides:
Warm Romano Garlic Knots.

Asian Noodle & Rice Station

Starches:
Chinese Egg Noodles or Sticky Rice.

Proteins/Veggies:
Roasted Chicken, Gulf Shrimp and Assorted Asian Vegetables.

Sauces:
Kung Pao sauce, Thai Peanut Sauce and our Famous Bang Bang Sauce.

Mashed Potato Martini Bar

Country Mashed Potatoes

Toppings:
Crisp Bacon, Scallions, Whipped Butter and Jack-Cheddar Cheese,
Sour Cream, Broccoli Florets and Hot Gravy.

Macaroni 'n Cheese Bar

Pasta:
Fusilli Pasta.

Sauces:
Six Cheese Sauce.

Mix-ins/Toppings:
Crispy Bacon, Sirloin Steak Tips and grilled Chicken, Broccoli, Buttered Bread Crumbs,
Chopped Scallions, Jalapeños, Pico de Gallo and Buffalo Sauce.

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Soups & Salads

SOUPS

Served Buffet-Style or Plated.

Seafood Chowder
Creamy and loaded with chopped clams, shrimp, fish, potatoes and corn.

Tavern Ale & Cheddar Soup
Homemade creamy cheddar soup blended with our finest ale.

White Chicken Chili GS
Tender chicken, white beans, roasted green chilies, onions and garlic in a healthy broth. Garnished with scallions.

Lobster Bisque
A traditional tomato cream broth blended with main lobster.

Tuscan Tomato Soup V
Roma plum tomatoes, fresh herbs and fresh cream.

Classic Chili
Hearty chili with red kidney beans, bell peppers and ground beef.

Home Style Chicken Noodle
Roasted chicken, carrots, celery and onions slow cooked in a rich chicken broth with fresh pasta noodles.

Baked Potato Soup
Loaded with big chunks of Idaho potato, celery and bacon bits.

SALADS

Served Buffet-Style, Family-Style or Plated.

Classic Wedge Salad V
Crisp iceberg wedge topped with creamy bleu cheese, crisp bacon and cherry tomatoes. *Served plated only.*

Tomato Cucumber Salad V
Crisp cucumber, sliced tomatoes, red onions and basil in a lemon vinaigrette.

Tavern Blue Chopped Salad V
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.

Green Garden Salad V
A blend of iceberg, romaine lettuce and spring greens tossed with cucumbers, tomatoes, red onions, carrots and fresh baked croutons.

Chinese Veggie Salad V
Mixed greens, carrots, cilantro, mandarin oranges, red bell peppers, scallions, sesame seeds and a sweet sesame dressing.

Classic Caesar Salad V
Crisp romaine lettuce, homemade croutons, shaved Romano and Caesar dressing.

Power Salad V
Fresh kale, quinoa, red onions, roasted red peppers, cannellini beans and CopperTop's Power Veggie Blend tossed in a lemon vinaigrette topped with shaved Romano.

Bacon Blueberry Salad
Field greens tossed with blueberry pomegranate vinaigrette, smoked bacon, blueberries, candied walnuts and goat cheese.

Fresh Spinach Salad
Fresh spinach, honey mustard, cucumbers, red onions, crisp bacon and honey Dijon dressing.

Apple Harvest Salad
Field greens, Granny Smith apples, blueberry pomegranate vinaigrette, craisins, candied walnuts and topped with grilled chicken and crumbly bleu cheese.

Side Dishes

VEGETABLES

Served Buffet-Style or Family-Style.

BBQ Baked Beans

Green Beans

Roasted Seasonal Vegetables

Broccoli Romano

Tomato & Cucumber Salad

Cajun Corn

Creamy Cole Slaw

Grilled Asparagus

Roasted Brussels Sprouts

STARCHES

Served Buffet-Style or Family-Style.

Salt Potatoes

Country Mashed Potatoes

Cheddar Au Gratin Potatoes

Mashed Sweet Potatoes

Southwest Rice

Brown Rice

Italian Herb Roasted Potatoes

Cold Quinoa Salad

Italian Pasta Salad

Baked Potato Salad

Tuna Macaroni Salad

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Dinner Buffets

Minimum of 75 guests.

Custom Dinner Buffet

Cocktail Hour

Spinach Artichoke Dip with Pasta Chips
See page 3 for description.

Tuscan Hummus Platter with Fresh Pita and Tomato Bruschetta
See page 3 for description.

Artisan Cheese & Cracker Platter
See page 3 for description.

Choice of Plated or Buffet Salad
See page 9 for options.

Choice of two Main Entrées
See page 5 for options.

Choice of Pasta
See page 4 for options.

Carving Station
Up-charge. See page 7 for options.

Choice of two Side Dishes
See page 10 for options.

Great American Picnic

Cocktail Hour

Chicken Wing Dip with Pasta Chips
See page 3 for description.

Veggie Platter with Ranch dip
See page 3 for description.

Artisan Cheese & Cracker Platter
See page 3 for description.

Pasta Salad or Potato Salad

Caesar Salad or Traditional House Salad

Hofmann Hots and Coneys with all the Condiments

Grilled Burgers with Topping Bar

Assortment of Potato Chips and Dips

Carved Watermelons with Fruit Salad

Taste of Italy Buffet

Cocktail Hour

Spinach Artichoke Dip with Pasta Chips
See page 3 for description.

Tuscan Hummus Platter with Fresh Pita and Tomato Bruschetta
See page 3 for description.

Artisan Cheese & Cracker Platter
See page 3 for description.

Tavern Riggies
Our rendition of a classic Utica, NY dish. Imported ziti tossed with grilled chicken, onions and sweet 'n spicy peppers in our tomato Chardonnay cream sauce.

Classic Caesar with Homemade Croutons V
Crisp romaine lettuce, homemade croutons, shaved Romano and Caesar dressing.

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

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

Roasted Seasonal Vegetables

Dinner Buffets - *continued*

Minimum of 75 guests.

Classic Buffet

Cocktail Hour

Spinach Artichoke Dip with Pasta Chips
See page 2 for description.

Tuscan Hummus Platter with Fresh Pita and Tomato Bruschetta
See page 2 for description.

Artisan Cheese & Cracker Platter
See page 2 for description.

Tavern Bleu Salad with Balsamic Vinaigrette (V)
Mixed greens, candied walnuts, Mandarin oranges, wonton chips, roasted peppers, red onions and cucumbers. Topped with crumbly Bleu cheese and served with Dijon balsamic.

Tavern Riggies
Our rendition of a classic Utica, NY dish. Imported ziti tossed with grilled chicken, onions and sweet 'n spicy peppers in our tomato Chardonnay cream sauce. Garnished with shaved Romano cheese and fresh basil.

Tavern Chicken
Lightly dusted with a flour and egg batter, then lightly fried and topped with a housemade lemon butter sauce and fresh basil. Served with seasoned rice and seasonal veggies.

Roasted Seasonal Vegetables

Prime Rib with Horseradish Cream and Au Jus

Italian Roasted Potatoes

Carolina BBQ Buffet

Cocktail Hour

Chicken Wing Dip with Pasta Chips
See page 2 for description.

Veggie Platter with Ranch Dip
See page 2 for description.

Artisan Cheese & Cracker Platter
See page 2 for description.

Caesar or Traditional House Salad

Pulled Pork

BBQ Half Chickens

Cajun Corn

BBQ Baked Beans

Corn Bread with Whipped Honey Butter

Six Cheese Macaroni & Cheese

Basilio Sausage

St. Louis Ribs
Additional Charge.

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Late Night Snacks

Cheeseburger Sliders
Fresh ground beef, 1000 island dressing, lettuce, American cheese, and dill pickles on a sesame seed bun.

Mini Dagwood sandwiches
Stacked with ham, turkey, Swiss cheese, lettuce, tomato, mayo, and mustard on a mini deli roll.

Tully's Chicken Tenders®
Famous Tenders served in a shot glass with Tully's Honey Mustard.

Mini Grilled Cheese Sandwiches V
Classic treat on grilled fresh baked bread with a blend of cheeses.

Classic Pigs in a Blanket
Mini Hofmann Franks wrapped in everything pastry and served with spicy mustard.

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Buffet Desserts

Apple Fritters
Tossed with cinnamon and sugar.

Blueberry Cobbler
Served with vanilla ice cream.

Hot Brownie Ala Mode
Served with vanilla ice cream.

Homemade Cheesecake GS

Blueberry Fritters
Tossed in our famous donut glaze.

Lemon Dream Cake
Lemon infused white cake with lemon cream and raspberry sauce.

Key Lime Pie
Our homemade pie made with Nellie & Joe's famous Key Lime Juice and a creamy custard filling.

Peanut Butter Pie
Homemade and layered with thick chocolate and peanut butter.

Apple Crumb Cobbler
Served with vanilla ice cream.

Nutella Dream Pie
Delicious Nutella whipped with our homemade cream mixture layered with an Oreo cookie crust.

Butter Cake with Fresh Berries

New Orleans Beignets
Served with hot fudge and strawberry sauce.

Apple Cinnamon Bread Pudding
Served with vanilla ice cream.

Dessert Stations

ULTIMATE S'MORES STATION

Crackers/Cookies:
Assorted graham crackers and Tate's Thin Chocolate Chip Cookies.

Safe Open-Flame Stations for your Guests

Melt-ables/Sweets:
Hershey's Bars, Peanut Butter Cups, M&Ms, assorted marshmallows, chocolate sprinkles and rainbow sprinkles.

CUPCAKES, COOKIES & MILK BAR

Confections:
Assorted Cupcake Towers,
Assorted Cookies and Brownies.

Milk Bar:
Ice Cold Pitchers of Milk,
Chocolate Milk and Strawberry Milk.

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

Pick 3 Beers:

- 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

Pick 3 Wines:

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.

CopperTop BBQ Package

Pick Your Service:

Delivery: $29.99 per person

We will bring to you hot and set it up!

25 person minimum. 30 minute delivery window. 15% administrative fee.

Delivery with Servers: $34.99 per person

We will come to you, set up, serve and clear tables!

50 person minimum. 20% administrative fee. Up to 2 hours.

Choice of 2 Proteins:

Add $3.99 per person for additional meats.

- Stone Fire Grilled 1/2 Chickens
- Slow Smoked Pulled Pork
- Fire Braised St. Louis cut Ribs *add $2.99*
- Basilio Sausage

Choice of 3 Sides:

- Six Cheese Mac & Cheese
- BBQ Baked Beans
- Tomato Cucumber Salad
- Cajun Corn
- Salt Potatoes
- Mac Salad
- Coleslaw

CTC 0424

Thank You

for considering CopperTop Catering for your special event.