CopperTop Catering Event House

Event House Menu

95 Person Indoor Capacity, Fully Stocked Private Bar, Handicap Accessible, WiFi/Sound System, Outdoor Patio, Off-Street Parking Lot.

3372 Milton Ave, Syracuse, NY 13219

(315) 857-7477 | 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 ~ $44.99 Per Person

OR

Custom Grand Buffet ~ $66.99 Per Person

Includes Appetizers and Carving Station.

Appetizers

Italian Meatballs

Tuscan Hummus Platter

Artisan Cheese and Cracker Platter

Carving Station Includes 1 choice below:

Roasted Pork Loin, Maple-Glazed Ham, Oven-Roasted Turkey Breast,
Beef Tenderloin *$5.99+* or Prime Rib *$5.99+*

Salads
Choose 1:

- Caesar
- Chinese
- Cobb
- Harvest
- House
- Tavern Bleu

Entrées
Choose 1:

- Baked Butter Crumb Fish
- Hibachi Glazed Salmon *$2.99+*
- Chicken Cacciatore
- Chicken Milanese
- Chicken Parmigiana
- Chicken Scarpiello
- Half Broiled Chicken
- Lemon Pepper Chicken
- Tavern Chicken
- Tuscan Chicken
- Herb Crusted Pork Loin
- Herb Roasted Turkey Breast with Gravy
- Braised Short Ribs *$5.99+*
- Grilled Flat Iron Steak with Demi Glaze *$4.99+*
- Meatballs Marinara

Sides
Choose 1:

- Mashed Potatoes
- Roasted Potatoes
- Rice
- Broccoli Romano
- Roasted Green Beans
- Glazed Baby Carrots
- Roasted Asparagus *$1.99+*
- Roasted Brussels Sprouts *$1.99+*
- Grilled Zucchini and Squash *$1.99+*

Pastas
Choose 1:

- Bow Tie Alla Vodka
- Gouda Mac and Cheese
- Florentina Pasta
- Pasta Mediterranean
- Penne with Pesto Alfredo
- Penne with Spicy Tomato Oil
- Tavern Riggies
- Chicken Broccoli Alfredo

Buffets

BBQ Buffet ~ $43.99 Per Person

Served with warm dinner rolls and butter.

Proteins Choose 2:

- Stone Fire Grilled 1/4 Chickens
- Slow Smoked Pulled Pork
- Fire Braised St. Louis Ribs *$7.99pp*
- Beef Brisket *$7.99pp*

Sides Choose 2:

- Gouda Mac and Cheese
- BBQ Baked Beans
- Tomato Cucumber Salad
- Cajun Corn
- Salt Potatoes
- Mac Salad
- Coleslaw

Taste of Italy Buffet ~ $64.99 Per Person

Appetizers:

- Italian Meatballs
- Tuscan Hummus Platter
- Artisan Cheese and Cracker Platter

Menu:

- Caesar Salad
- Tavern Riggies
- Chicken Marsala
- Basilio Sausage and Peppers

Sides:

- Roasted Potatoes
- Broccoli Romano
- Roasted Asparagus *$1.99+*

Classic Buffet ~ $74.99 Per Person

Appetizers:

- Italian Meatballs
- Tuscan Hummus Platter
- Artisan Cheese and Cracker Platter

Menu:

- Tavern Bleu Salad
- Tavern Riggies
- Tavern Chicken

Carving Station:
Prime Rib

Sides:

- Roasted Green Beans
- Roasted Potatoes

Tapas Stations

Appetizer stations with small plates.

Option 1 $34.99 per person

- Artisan Cheese & Crackers
- Vegetable Tray with Ranch
- Mediterranean Spread
- Italian Meatballs
- Chicken Tenders
- Coconut Shrimp

Option 2 $38.99 per person

- Charcuterie Platter
- Artisan Cheese & Crackers
- Vegetable Tray with Ranch
- Hummus Spread
- Italian Meatballs
- Stone Fired Wings
- Spinach Dip with Chips
- Chicken Tenders
- Crab Cakes

Brunch

Option 1 ~ $35.99 Per Person

- Fretta Casserole
- French Toast
- Sausage
- Pasta Alla Vodka
- Chicken Salad Croissant Sandwiches
- Fresh Fruit Salad
- Assorted Pastries
- Juice
- Coffee

Option 2 ~ $39.99 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 — $38.99 Per Person

Entrées Choose 3:

- Baked Butter Crumb Haddock
- Butter Crumb Scallops *$5.99+*
- Hibachi Glazed Salmon *$2.99+*
- New England Lobster Stuffed Haddock *$2.99+*
- Chicken Broccoli Alfredo
- Bang Bang Chicken and Shrimp
- Truffle Mac and Cheese
- Gouda Mac and Cheese
- Chicken Parmigiana
- Chicken Milanese
- Sicilian Chicken
- Tavern Chicken
- Chicken Marsala
- Tuscan Chicken
- Chicken Chardonnay
- New York Strip Steak
- Steak Marsala
- Steak Italiano
- Ribeye *$5.99+*
- Bow Tie Alla Vodka
- Pasta Mediterranean
- Southern Pork Chop
- Pork Chops Marsala
- Blackened Grouper
- Crab Cakes
- Prime Rib *$7.99+*
- Salmon Limone *$3.99+*
- Surf & Turf *$7.99+*
- Filet Mignon *$7.99+*
- Chilean Sea Bass *$7.99+*

Custom Grand Plated — $48.99 Per Person

Appetizers

- Italian Meatballs
- Tuscan Hummus Platter
- Artisan Cheese and Cracker Platter

Entrées Choose 3:

- Baked Butter Crumb Haddock
- Butter Crumb Scallops *$5.99+*
- Hibachi Glazed Salmon *$2.99+*
- New England Lobster Stuffed Haddock *$2.99+*
- Chicken Broccoli Alfredo
- Bang Bang Chicken and Shrimp
- Truffle Mac and Cheese
- Gouda Mac and Cheese
- Chicken Parmigiana
- Chicken Milanese
- Sicilian Chicken
- Tavern Chicken
- Chicken Marsala
- New York Strip Steak
- Steak Marsala
- Steak Italiano
- Ribeye *$5.99+*
- Bow Tie Alla Vodka
- Pasta Mediterranean
- Southern Pork Chop
- Pork Chops Marsala
- Blackened Grouper
- Crab Cakes
- Prime Rib *$7.99+*
- Salmon Limone *$3.99+*
- Surf & Turf *$7.99+*
- Filet Mignon *$7.99+*
- Chilean Sea Bass *$7.99+*

Stationary Appetizers

Priced Per Person.

Hot

Stone Fired Chicken Wings GS
Jumbo wings tossed in Italian herb sauce. Topped with grilled banana peppers. ***$5.99***

Jamaican Wings GS
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***

Chicken Wing Dip
A western NY favorite served with crisp tortilla chips. ***$4.99***

Hot Tomato Oil Dip
Served with homemade focaccia bread for dipping. ***$4.99***

Sweet Fire Chicken Tenders
Chicken tenders tossed in sweet 'n spicy Thai sauce. ***$5.99***

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 naan pita bread. ***$4.99***

Crunchy Chicken Tenders
Hand breaded tenders. ***$5.99***

Cold

Tuscan Hummus & Bruschetta V
Tuscan beans puréed, extra virgin olive oil, garlic, lemon, spices and fresh parsley. Served with warm fresh pita and tomato bruschetta. ***$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 GS
Crisp cucumber slices topped with seared Ahi Tuna, Santa Fe ranch and wasabi cream. ***$4.99***

Charcuterie Platter
Aged prosciutto, salamis, Brie cheese, Boursin, goat cheese and baked crostini. ***$5.99***

Artisan Cheese and Cracker Platter V
Variety of soft and hard cheeses and assorted crackers. ***$3.99***

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

Vegetable Tray with Ranch V GS
Broccoli, celery, baby carrots and red bell peppers. ***$2.99***

Fresh Fruit Platter V GS
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.

Maple-Glazed Ham GS ***$13.99***
Roasted Pork Loin ***$12.99***
Prime Rib GS ***$16.99***
Oven-Roasted Turkey Breast GS ***$13.99***
Beef Tenderloin GS ***$16.99***

Passed Appetizers

Priced Per Piece in increments of (50).

Hot

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

Maryland Crab Cakes (V)
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 (GS)
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 (V)
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 (V) (GS)
Fresh mozzarella, grape tomatoes, fresh basil and balsamic glaze on a bite sized skewer. ***$3.49***

Jumbo Shrimp Cocktail (GS)
Jumbo shrimp served on ice, served with fresh lemons and homemade cocktail sauce. ***$4.99***

Bruschetta Goat Cheese Crostini (V)
Fresh baked crostini topped with tomato bruschetta and goat cheese. ***$3.49***

Assorted Sushi
$6.49

Cucumber and Ahi Tuna (GS)
Crisp cucumber slices topped with seared Ahi Tuna, Santa Fe ranch and wasabi cream. ***$4.99***

Lobster Salad Crostini (GS)
Fresh baked crostini topped with our chilled lobster salad. ***$4.99***

Cold Shrimp Summer Spring Rolls with Peanut Sauce (GS)
Chilled rice paper filled with shrimp, lettuce, carrots, cilantro and egg noodles tossed in a Thai peanut sauce. ***$4.49***

(V) *Vegetarian* (GS) *Gluten Sensitive*

(GS) 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.

Dessert Stations

Priced Per Person.

Milk & Cookies Bar — $5.99 Per Person

Chocolate Chip Cookies, Oatmeal Rasin Cookies, Sugar Cookies and Peanut Butter Cookies. Served with ice cold pitchers of milk, chocolate milk and strawberry milk.

Beignet & Brownie Bar — $7.99 Per Person

New Orleans Beignets with hot fudge and strawberries with homemade fudgy brownies. *Add milk bar $2 per person.*

Chocolate Fountain — $9.99 Per Person

A flowing cascade of warm milk chocolate with fresh strawberries, marshmallows, pretzel rods, angel food cake, graham crackers, potato chips and cookies.

Gourmet Cupcake Display — $7.99 Per Person

Chocolate, Red Velvet, Vanilla Bean and Peanut Butter.

Seasonal Cobbler with Ice Cream — $7.99 Per Person

Seasonal fruit compote topped with homemade streusel. Served with vanilla ice cream.

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 ***$24***
2 Hours ***$29***
3 Hours ***$35***
4 Hours ***$41***

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 ***$21***
2 Hours ***$25***
3 Hours ***$31***
4 Hours ***$37***

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

Cabernet, Sauvignon Blanc, Resiling, Moscato, Chardonnay, White Zinfandel

Price Per Person:

1 Hour ***$17***
2 Hours ***$21***
3 Hours ***$25***
4 Hours ***$27***

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*
Non-Alcoholic Beer *$60/cs*

Wine:

Sutter Home White Zin .. *$15/btl*
Cavit Pinot Grigio *$15/btl*
Kim Crawford Sauvignon Blanc .. *$20/btl*
KJ Grand Reserve *$20/btl*
Trinty 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

$12.00 Per Person

Orange Juice
Pineapple Juice
Cranberry Oranges
Strawberries
Raspberries
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

Glossary

Begins Here

Main Entrées

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

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 and topped with homemade lemon butter.

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

Chicken Cacciatore
Tender chicken thighs simmered in our homemade spicy tomato sauce with sautéed red peppers, onions, mushrooms and tossed with ziti pasta. Topped with shaved Romano and fresh basil.

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

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

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

Chicken Scarpiello
Tender breast pan-seared chicken and savory Italian sausage braised in a white wine lemon butter sauce. Tossed with bell peppers, garlic and tangy cherry peppers.

Stone Fire Grilled Half Chickens GS
Half roasted chicken glazed with a delicious stone fire sauce.

Fire-Broiled Chicken Quarters
Bone-in chicken quarters seasoned with garlic, rosemary, thyme and savory herbs. Broiled until golden brown.

Lemon Pepper Chicken
Grilled chicken breasts with lemon pepper seasoning. Topped with a light lemon butter sauce, lemon wheels and 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.

Tuscan Chicken
Grilled chicken breasts with Italian seasoning. Topped with homemade tomato bruschetta, balsamic glaze and fresh basil.

Herb Crusted Pork Loin
Sliced tender herb crusted pork loin.

Herb Roasted Turkey Breast with Gravy
Slow-roasted turkey breast seasoned with a blend of savory herbs and spices. Sliced and served with homestyle gravy.

Braised Short Ribs
Slow-braised beef short ribs cooked until tender in a rich red wine and herb demi glaze.

Fire Braised St. Louis Ribs GS
1/4 racks of fire braised ribs glazed with BBQ sauce.

Grilled Flat Iron Steak with Demi Glaze
Flat iron steak grilled to medium, sliced and topped with a homemade demi glaze drizzle and fresh thyme.

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

Beef Brisket
Sliced, smoked, tender beef brisket finished with our BBQ sauce.

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

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

Meatballs Marinara
Savory meatballs tossed in homemade marinara sauce with grated Romano cheese.

Plated Only Selections

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

Chilean Sea Bass GS
Herb crusted sea bass drizzled with lemon butter and finished with balsamic glaze.

Filet Mignon GS
6oz filet grilled to perfection.

Ribeye GS
14oz hand-cut Delmonico.

Steak Italiano GS
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 GS
A delicious 12oz USDA strip steak.

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

Blackened Grouper GS
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 GS
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 GS
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 (V)
Imported bowtie pasta with a vodka plum tomato cream sauce garnished with fresh basil.

Five Cheese Ravioli Alla Vodka (V)
Five cheese ravioli tossed with fresh basil and a vodka tomato cream sauce.

Gouda Mac and Cheese (V)
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 (V)
Imported ziti and portobellos tossed with our six cheese sauce and finished with imported truffle oil and toasted panko bread crumbs.

Tavern Riggies (V)
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.

Penne with Pesto Alfredo
Penne pasta tossed in a cream basil pesto Alfredo sauce. Finished with shaved Romano cheese and fresh basil.

Penne with Spicy Tomato Oil
Penne pasta tossed in a vibrant tomato-infused olive oil with fresh garlic and crushed red pepper.

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

Florentina Pasta (V)
Spinach, portobello mushrooms tossed with creamy garlic, and imported ziti in a Parmesan cream sauce.

Side Dishes & Salads

Vegetables

- BBQ Baked Beans (V)
- Green Beans (V)
- Seasonal Vegetables (V) (GS)
- Broccoli Romano (V) (GS)
- Tomato Cucumber Salad (V) (GS)
- Cajun Corn (V) (GS)
- Coleslaw (V)
- Grilled Asparagus (V) (GS)

Starches

- Salt Potatoes (V) (GS)
- Mashed Potatoes (V) (GS)
- Rice (V) (GS)
- Roasted Potatoes (V) (GS)
- Mac Salad (V) (GS)

Salads

Blueberry (V)
Field greens tossed with blueberry pomegranate vinaigrette, blueberries, candied walnuts and goat cheese.

Tavern Bleu (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.

Caesar (V)
Crisp romaine lettuce, homemade croutons, shaved Romano and Caesar dressing.

House (V)
Mixed greens, cucumbers, diced tomatoes, carrots, croutons and balsamic vinaigrette.

Cobb (V)
Romaine tossed with Ranch dressing, chopped bacon, diced tomatoes, chopped egg and cucumbers. Topped with crumbled bleu cheese and scallions.

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

Harvest (V)
Field greens tossed with Granny Smith apples, blueberry pomegranate vinaigrette, craisins, candied walnuts and topped with grilled chicken and crumbly bleu cheese.

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.

CTC 0726