



# WEDDINGS & EVENTS

BY  
COPPERTOP TAVERN



*Memorable fare created by us,  
inspired by you.*





NOTES



MEMORABLE FARE CREATED BY US,  
INSPIRED BY YOU.





# *T*HANK YOU FOR CONSIDERING COPPERTOP TAVERN CATERING FOR YOUR SPECIAL EVENT.

*If you're planning an event, CopperTop Tavern 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, call (315) 373-8627.*

## 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.

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# *P*REFERRED 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.*



**OWERA VINEYARDS**  
5276 E. Lake Road  
Cazenovia, NY 13035

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

**ARROWHEAD LODGE**  
9248 McKinley Ridge Rd.  
Brewerton, NY 13029

**BEST VIEW BARN**  
4846 Brown Road  
Munnsville, NY 13409

**RED BARN20**  
2527 Highway 20  
Cazenovia, NY 13035

**BEAK & SKIFF**  
2708 Lords Hill Road  
Lafayette, NY 13084

**ARLINGTON ACRES**  
1155 Apulia Road  
Lafayette, NY 13084

**CAMP BROCKWAY**  
7673 Pratts Falls Road  
Manlius, NY 13104

**COPPERTOP VESTAL**  
4700 Vestal Pkwy E.  
Vestal, NY 13850  
Century Room, 45 people

# CHEF ACTION WOK STATIONS ON STAGE

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

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## TEMPURA VEGETABLES

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Fresh seasonal veggies dredged in a light tempura and seasoned.

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## PANKO CHICKEN TENDERS

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Fresh hand-breaded to order chicken tenders served with Santa Fe ranch, sweet chili, and honey mustard dipping sauces.

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## AVOCADO EGG ROLLS

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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.

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## BOURBON STREET BEIGNETS

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





# 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

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

## STUFFED BABY ROMAINE

Crisp baby romaine stuffed with your choice of chicken salad or lobster salad.

## BRUSCHETTA

### GOAT CHEESE CROSTINI

Fresh baked crostini topped with tomato bruschetta and goat cheese.

## LOBSTER SALAD CROSTINI

Fresh baked crostini topped with our chilled lobster salad.

## 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

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.

## AMERICAN CHEESE BURGER SLIDERS

Mini cheeseburger topped with pickles, lettuce, onions and Thousand Island dressing.

## COCONUT SHRIMP

Served with Sweet Thai Chili sauce.

## CLASSIC PIGS IN A BLANKET

Mini Hofmann Franks wrapped in everything pastry and served with spicy mustard.

## GREEK SPANAKOPITA

Flaky pastry stuffed with spinach and feta cheese.

## MARYLAND CRAB CAKES

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.

## CHEESE STEAK SPRING ROLLS

Lightly fried egg rolls stuffed with sliced sirloin, cream cheese, cheddar, American cheese, sautéed onions, mushrooms and peppers.

 *Vegetarian*  *Gluten Sensitive*

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# COLD PLATTERS

All Platters are replenished until dinner is served.

## VEGGIE PLATTER WITH RANCH DIP

Broccoli, celery, baby carrots and red bell peppers.

## TUSCAN HUMMUS PLATTER WITH FRESH PITA AND TOMATO BRUSCHETTA

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)*

## ANTIPASTO PLATTER

Pepperoni, Genoa salami, Prosciutto, fresh mozzarella, olive salad, bruschetta and fresh pita.

## ARTISAN CHEESE & CRACKER PLATTER

Variety of soft and hard cheeses, pepperoni and stone mill crackers.

## FRESH FRUIT PLATTER

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.

# HOT PLATTERS

## AVOCADO EGG ROLLS

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

Jumbo wings tossed in Italian herb sauce. Topped with grilled banana peppers.

## SWEDISH MEATBALLS

Savory meatballs tossed in sour cream gravy and mushrooms.

## 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

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.

# PASTA ENTRÉES

Served Buffet-Style or Plated. 75 Person Minimum.

## TAVERN RIGGIES

Our rendition of a classic Utica, NY dish. Fresh 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.

## PASTA MEDITERRANEAN <sup>v</sup>

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

## BAKED ZITI WITH ITALIAN SAUSAGE

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

## 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.

## SIX CHEESE MACARONI & CHEESE <sup>v</sup>

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



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

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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.

## **HONEY BBQ ROASTED CHICKEN**

Roasted chicken quarters (*bone in*) glazed with a tangy honey 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. Topped with melted cheddar and Jack cheese.

## **PORK CHOPS MARSALA**

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

## **STEAK MARSALA**

Petite Tenderloin Medallions topped with sautéed mushrooms and a creamy Marsala 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.



# MAIN ENTRÉES - *continued*

## **BBQ PULLED PORK**

Apple wood smoked pulled pork topped with tangy BBQ sauce.

## **BBQ BEEF BRISKET**

Slow cooked thin sliced brisket served with warm BBQ sauce on the side.

## **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.

## **STEAK MARINO**

Petite tenderloin medallions topped with homemade lemon butter then finished with a balsamic glaze and fresh basil.

## **LOBSTER STUFFED HADDOCK**

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



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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**

*Additional charge.*

**PRIME RIB AU JUS  
WITH HORSERADISH CREAM**

*Additional charge.*



# 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 bowtie.

### PROTEINS/VEGGIES:

Italian Sausage, Roasted Chicken and Assorted Vegetables.

### SAUCES:

Marinara, Alfredo and Vodka Sauce.

### SIDES:

Warm Romano Garlic Knots.

## ASIAN NOODLE AND 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.

## TEX-MEX FAJITA STATION

### PROTEINS:

Steak Chimichurri, Chili Chicken and Gulf Shrimp.

### TORTILLAS:

Hot-Pressed Flour Tortillas.

### TOPPINGS:

Cheese, Lettuce, Pico De Gallo and Sour Cream.

### EXTRAS:

Guacamole, Chopped Cilantro and Lime Wedges.

## MACARONI AND 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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# SIDE DISHES

## 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 <sup>CS</sup>

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 <sup>V</sup>

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 <sup>V</sup>

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

### TOMATO CUCUMBER SALAD <sup>V</sup>

Crisp cucumber, sliced tomatoes, red onions and basil in a lemon vinaigrette.

### TAVERN BLUE CHOPPED SALAD <sup>V</sup>

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 <sup>V</sup>

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

### CHINESE VEGGIE SALAD <sup>V</sup>

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

### CLASSIC CAESAR SALAD <sup>V</sup>

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





# Side Dishes - continued

## VEGETABLES

Served Buffet-Style or Family-Style.

BBQ BAKED BEANS

CAJUN CORN

GREEN BEANS

CREAMY COLE SLAW

ITALIAN GARDEN VEGETABLES

GRILLED ASPARAGUS

BROCCOLI ROMANO

## STARCHES

Served Buffet-Style or Family-Style.

SALT POTATOES

ITALIAN HERB  
ROASTED POTATOES

COUNTRY MASHED POTATOES

ITALIAN PASTA SALAD

CHEDDAR AU GRATIN POTATOES

BAKED POTATO SALAD


MASHED SWEET POTATOES

TUNA MACARONI SALAD

SOUTHWEST RICE



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# DINNER BUFFETS

Minimum of 75 guests.

## CUSTOM DINNER 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.*

**CHOICE OF PLATED  
OR BUFFET SALAD**

*See page 7 for options.*

**CHOICE OF  
TWO MAIN ENTRÉES**

*See page 3 for options.*

**CHOICE OF PASTA**

*See page 4 for options.*

**CARVING STATION**

*Up-charge for beef. See page 5 for options.*

**CHOICE OF TWO SIDE DISHES**

*See page 7 for options.*

## GREAT AMERICAN PICNIC

### 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.*

**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 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 RIGGIES

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

#### CLASSIC CAESAR WITH HOMEMADE CROUTONS

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 <sup>V</sup>**

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. Fresh 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 WITH ROLLS**

#### **BBQ HALF CHICKENS**

#### **CAJUN CORN**

#### **BBQ BAKED BEANS**

#### **CORN BREAD WITH WHIPPED HONEY BUTTER**

#### **SIX CHEESE MACARONI & CHEESE**

*See page 4 for description.*



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# LATE NIGHT SNACKS

*The perfect ending to your event that includes our famous French fry bar - hot haystack French fries to top with classic toppings.*

## 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.

## CRUNCHY CHICKEN TENDERS

Hand breaded in our crunchy bread crumbs. Served with honey mustard.

## MINI GRILLED CHEESE SANDWICHES

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.

# 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.

## NEW ORLEANS BEIGNETS

Served with hot fudge and strawberry sauce.

## APPLE CRUMB COBBLER

Served with vanilla ice cream.

## BLUEBERRY FRITTERS

Tossed in our famous donut glaze.

# DESSERT STATIONS

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## ULTIMATE S'MORES STATION

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### 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.

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## ICE CREAM SUNDAE BAR

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### UP TO 3 ICE CREAM FLAVORS OF YOUR CHOICE

### SAUCES:

Hot Fudge, Magic Shell Topping, Peanut Butter Sauce and Strawberry Sauce.

### TOPPINGS:

Assorted Candies, Sprinkles and Chocolates Bananas, Pineapples and Whipped Cream.

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## CUPCAKES, COOKIES & MILK BAR

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### CONFECTIONS:

Assorted Cupcake Towers, Assorted Cookies and Brownies.

### MILK BAR:

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

# BEER & WINE PACKAGE

25 person minimum.

## BOTTLED BEER:

- Budweiser
- Bud Light
- Heineken
- Labatt Blue Light
- Michelob Ultra
- Labatt Nordic (NA)
- Redbridge, *gluten free*

## WHITE WINES:

- Chardonnay
- Pinot Grigio
- Riesling
- Sauvignon Blanc
- White Zinfandel

## RED WINES:

- Cabernet
- Merlot
- Pinot Noir

1 Hour..... \$11 per person

2 Hours..... \$13 per person

3 Hours..... \$15 per person

4 Hours..... \$17 per person

# LIQUOR PACKAGES

All liquor packages include the Beer & Wine Package. 25 person minimum.

## PREMIUM PACKAGE:

- Absolut Vodka
- Absolut Citron
- Bacardi Silver
- Beefeater Gin
- Canadian Club whiskey
- Dewar's Blended Scotch Whiskey
- Jim Beam Whiskey
- Sauza Gold Tequila

1 Hour..... \$12 per person

2 Hours..... \$16 per person

3 Hours..... \$19 per person

4 Hours..... \$22 per person

## ULTRA PACKAGE:

Includes the Premium Package plus the following:

- Absolut Citron
- Captain Morgan Rum
- Crown Royal Whiskey
- Jack Daniel's
- Jameson Irish Whiskey
- Johnny Walker Red
- Patron Silver Tequila
- Southern Comfort
- Stolli Vodka
- Tanqueray Gin
- Tito's Vodka

1 Hour..... \$14 per person

2 Hours..... \$18 per person

3 Hours..... \$21 per person

4 Hours..... \$24 per person

## SPECIALTY MARTINI BAR

Choose 2 of our famous, hand-shaken CopperTinis.

Add \$1 per person, per hour to the Premium and Ultra Package. See menu for current selections.

# NON-ALCOHOLIC DRINKS

CopperTop Tavern proudly serves Pepsi products. \$2.29 per person.

## BOTTLED BEVERAGES & ICED TEA

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

## COFFEE STATION





# THANK YOU

*for considering CopperTop Tavern Catering for your special event.*

