



## General Offerings

### APPETIZERS

- Black Truffle and 5 Cheese Beggars Purse - \$75 (50pc served with roasted garlic aioli)
- Spanakopita - \$55 (50pc)
- Shrimp Cocktail - \$95 (50pc with spicy Asian cocktail)
- Rock Shrimp BLT canapé - \$115 (50pc)
- Bacon Wrapped Water Chestnuts - \$75 (50pc served with Teriyaki Glaze)
- Bacon Wrapped Scallops - \$125 (50pc served with Pesto Mustard)
- Sauté Mussels with Spicy Tomato Broth - \$35 (Minimum 5lb equals 125 pieces)
- Beef and Veggies Kabob - \$125 (50pc)
- Hawaiian Chicken Kabobs - \$115 (50pc)
- Bayaou Kabob - \$125 (50pc)
- Smoked Chicken Stuffed Cornucopias - \$95 (50pc served with tomato salsa)
- Vegetable stuffed cornucopias - \$85 (50pc served with tomato salsa)
- Tuna Nachos with Pineapple Salsa and Wasabi Crème - \$95 (50pc)
- Cheese and Veggie Quesadillas - \$70 add Chicken for \$15 (50pc served with tomato salsa)
- Sausage Stuffed Mushroom Caps - \$90 (50pc)
- Crab Stuffed Mushroom Caps - \$130 (50pc)
- Potato Skins with Cheddar and Bacon - \$70 (50pc served with sour cream)
- Meatballs - \$55 (120pc with choice of sauce hot, pomodori, sweet and spicy, Swedish)
- Sliders with Cheese - \$1.75 ea.
- Mini Beef Wellingtons - \$134 (50pc puff pastry stuffed with beef, mushrooms, Madeira sauce)
- Sun Dried Tomato with Feta Rollup - \$105 (50pc)
- Roasted Four Cheese and Garlic Crisp - \$75 (50pc)
- Lobster Cobbler - \$105 (50pc)
- Beef Franks-n-Blanket - \$70 (50pc served with whole grain mustard)
- Mini Reuben Sandwich - \$85 (50pc served with 1000 island)
- Roasted Tomato Bruschetta - \$95 (50pc)

### FRIED APPETIZERS

- Chicken Cordon Bleu Nuggets - \$60 (50pc served with honey mustard sauce)
- Duck Spring Rolls - \$125 (50pc served with sweet & sour sauce)
- Buffalo Chicken Spring Rolls - \$115 (50pc served with ranch dressing)
- Vegetable Egg Rolls - \$60 (50pc served with sweet & sour sauce)
- Mini Pork Egg Rolls - \$70 (50pc served with Teriyaki sauce)
- Turkey Pot Stickers - \$65 (can be steamed) (50pc served with Teriyaki)
- Pork Pot Stickers - \$65 (can be steamed) (50pc served with Teriyaki)
- Crab Rangoons - \$95 (50pc served with sweet and sour)
- Mini Tacos - \$30 (50pc served with sour cream)
- Fried Mozzarella - \$45 (50pc with pomodori sauce)
- Coconut Shrimp - \$85 (50pc with spicy orange sauce)
- Tilapia Bites with House Tartar - \$85 (75pc)
- Artichoke and Goat Cheese Beignet - \$115 (50pc)
- Buffalo Wings - \$65 (7 dozen ings served with celery and bleu cheese, choose two sauces: mild, med, hot, cajun rub, garlic parm, BBQ, spicy BBQ, teriyaki, sweet & spicy, honey mustard)

## General Offerings (cont.)

### SALADS

- (serves approx. 25 people)
- IWC House Salad - \$50
- Mixed Greens, Tomatoes, Red Onions, Feta, Cucumber with choice of (2) dressings
- Classic Caesar Salad - \$50
- Crisp romaine with tomatoes, croutons and parmesan reggiano, tossed with classic caesar dressing
- Italian pasta salad - \$50
- Penne pasta with roasted veggies and herb red wine vinaigrette
- Potato Salad - \$35
- Redskins, onions, peppers, celery tarragon dressing
- Asian Coleslaw - \$25
- Napa cabbage, carrots, red onions, scallions, sriracha, ginger rice wine dressing
- Artichoke and roasted pepper salad - \$60
- Artichoke hearts with roasted peppers, feta cheese, olives, tossed with herb vinaigrette
- Garbanzo salad with roasted peppers - \$50
- Garbanzo beans, roasted peppers, herbs, roasted garlic, tossed with herb vinaigrette
- Antipasto - \$60
- salumi, Italian cheeses, olives, pickled veggies, tossed with spicy red pepper dressing
- Fruit tray - \$60
- cantaloupe, honeydew, grapes, pineapple with vanilla syrup

### DIPS

- (serves approx. 25 people)
- Spinach Dip with pita and tortilla chips - \$65
- Six Pepper Crab Dip with pita and tortilla chips - \$85
- Roasted Garlic Hummus with pita and tortilla chips - \$60
- Roasted Red Pepper Hummus with pita and tortilla chips - \$60
- Queso Con Carne with tortilla chips - \$45
- Pico de Gallo with tortilla chips - \$25
- Roasted Onion Dip with fresh potato chips - \$25

### TRAYS / PLATTERS

- Cheese tray - \$60 (served with assorted crackers) (serves 35-40 people)
- Pepper jack, swiss, and cheddar cheese
- Gourmet cheese tray - \$125
- (served with assorted crackers) (serves 35-40 people)
- Chefs selection of artisan cheeses
- Vegetable tray - \$50 (serves 30-40 people)
- carrots, celery, assorted bell peppers, broccoli, and cauliflower
- Deli trays - \$75 (serves 25-30 people)
- Choose TWO from each category:
- Main Items: roast beef, turkey, ham, blackened chicken, tuna salad, chicken Salad, mixed vegetables
- Bread: baguette, deli rye, croissants, wheat wraps, flour wraps, spinach wraps
- Cheese: american, swiss, cheddar, pepper jack, mozzarella, provolone
- More: lettuce, tomato, onion, red peppers, banana peppers, green peppers, pineapple



## General Offerings (cont.)

### SKEWERS

- Chicken or Beef teriyaki style ~ \$85 (50pc)
- Jerk Chicken ~ \$85 (50pc)
- Jerk Shrimp ~ \$100 (50pc)
- Thai Peanut Chicken ~ \$85 (50pc)
- Buffalo Chicken ~ \$85 (50pc)
- Marinated Veggie Skewers ~ \$75 (50pc)
- Antipasta Skewers ~ \$125 (50pc)

### PASTA

Choose your pasta and sauce  
(serves approx. 25 people, includes garlic bread)

Add Chicken ~ \$30

Add Shrimp ~ \$60

Sauces: creole cream sauce, alfredo, pomodori, aglio o oleo, bolognese, pesto

Cavatelli ~ \$60

Grilled Chicken With Spinach Ravioli ~ \$100

Sausage And Broccolini Ravioli ~ \$110

Portobello Mushroom Tortelloni ~ \$100

Lobster Ravioli In Saffron Dough ~ \$180

Fresh Ohio City Pasta Ravioli ~ market price

Cheese Tortellini ~ \$65

Penne ~ \$40

### PHYLLO TARTS

Asparagus, Provolone, Parmesan And Aged Romano With Smoked Bacon ~ \$85 (50pc)

Raspberry And Brie ~ \$75 (50pc)

Wild Mushroom Ragout ~ \$75 (50pc)

Marinated Figs And Mascarpone ~ \$85 (50pc)

Spinach Artichoke ~ \$75 (50pc)

Goat Cheese Roasted Pepper Kalamata Olive ~ \$85 (50pc)

### DESSERTS

Assorted Pastries ~ \$24 (25pc); \$46 (50pc); \$69 (75pc); \$90 (100pc)

Assorted Petit Fours ~ \$2 Ea.

Gourmet Assorted Petit Fours ~ \$2.50 ea.

Cakes ~ special order ask for

## Lunch Menu

Buffet or Family Style

Choose 1 salad, 2 entrees, 2 accompaniments

Lunch selections include bread service; regular and decaf coffee;  
non-alcoholic fountain beverages; hot and iced tea; dessert

### SALADS SELECTION - Choose 1

- Baby Greens and Romaine lettuce with feta, cherry tomatoes, red onions, balsamic vinaigrette
- Wedge Salad with hard boiled eggs, red onions, bacon, and Point Reyes blue cheese dressing
- Traditional Caesar with croutons, Parmesan cheese and Caesar dressing
- Fresh Mozzarella with Heirloom tomatoes, avocado, goat cheese, olive oil, aged balsamic
- Asian Salad w/baby greens, almonds, mandarin, crispy wontons, tomatoes, sesame vinaigrette
- Baby greens, Bing cherries, spiced pecans, blue cheese, champagne vinaigrette

### ENTRÉE SELECTION - Choose 2

- Chicken Scaloppini with lemon dill wild mushroom sauce
- Blackened Tilapia with mango salsa and citrus aioli
- Chicken Roulade stuffed with spinach, roasted peppers, smoked Gouda, chicken demi
- Horseradish Encrusted Salmon with whole grain mustard sauce
- Chili Roasted Pork tenderloin with tomato corn salsa
- Rock Shrimp, cherry tomatoes, olives, caramelized onion, tossed with Cavatelli
- Herb Roasted Airline Chicken with charred tomato cream
- Potato Crusted grouper Jamaican jerk beurre blanc
- Garlic Lemon Marinated Pork loin with raspberry chipotle glaze
- Smoked Chicken and chorizo Mac n cheese

### ACCOMPANIMENTS - Choose 2

- Herb Roasted Redskin Potatoes
- Wild Rice Risotto
- Garlic Mashers
- Savoy Potatoes
- Chive Truffle Risotto
- Penne Arrabiata
- Roasted Veggies
- Garlic Broccoli
- Vegetable Medley
- Basmati Rice
- Green Beans Almandine
- Cavatelli Florentine

### DESSERT - included

Petit Miniature Pastries served to the table

Lunch menu is \$20 per person plus tax and 20% gratuity  
(per person price does not include any applicable facility fees)



## Soup & Sandwich Menu

Soup & sandwich selections include coffee; non-alcoholic fountain beverages; hot and iced tea

### SOUPS

Tomato Bisque, Asian Pepper Steak, Scallion Potato, Chicken and Corn Chowder, Vegetable Minestrone, Beef Chili, Lobster Bisque, Tortilla, New England Clam Chowder, Chicken Noodle, Butternut Squash with Lump Crab, Cauliflower with Apple Smoked Bacon, Seasonal

### SANDWICHES

Tuna Nicoise ~ grilled Ahi tuna, red onion, scallions, olives, lemon caper mayo, greens, whole wheat bread  
 Caprese ~ fresh mozzarella, tomatoes, mixed greens & basil balsamic dressing on tomato herb focaccia  
 Zesty Chicken Salad ~ grilled chicken, tarragon, bell peppers, LTO blended with a spicy mayo on whole wheat bread  
 Copper Club ~ turkey, ham, and smoked Gouda, dijonaise, LT on whole wheat bread  
 Smoked Turkey Panini ~ smoked turkey, roasted red peppers, provolone, spinach leaves & pesto on ciabatta bread  
 Peppered Beef ~ peppered roast beef, red onions, roasted tomatoes, cheddar, bistro sauce  
 Tuscan Chicken ~ grilled chicken, prosciutto, fresh mozzarella, pesto mayo, tomato herb focaccia  
 Cuban ~ shaved pork, smoked ham, shaved pickles, swiss, zesty mustard, on a hoagie & kettle pressed

### ACCOMPANIMENTS

(Choose any two)

1 Soup Above ~ Potato Salad ~ Pasta Salad

Soup and Sandwich menu is \$15 per person plus tax and 20% gratuity  
 (per person price doesn't include any applicable facility fees)

## Brunch/Luncheon/Shower Menu

### ASSORTMENT OF MINI SANDWICHES

\$20 per person plus tax and gratuity  
 House Salad, Bread and Butter  
 1-Luncheon entrée with 2 accompaniments  
 Assortment of pastries  
 Coffee, tea, soda and juice

### BRUNCH MENU 1

\$18 per person plus tax and gratuity  
 fresh fruit, assortment of muffins, bagels and pastries. scrambled eggs with pepper hash,  
 bacon and sausage, soda, coffee, juice and water

### BRUNCH MENU 2

\$22 per person plus tax and gratuity  
 All of brunch menu 1 plus Roasted Chicken or sirloin beef with choice of 2 accompaniments

### ROYAL BRUNCH MENU

\$25 per person plus tax and gratuity  
 Both above brunch menus plus Eggs Benedict, omelet station, and a pasta selection

## Serving Station Menu

### CARVING STATIONS

Carving Stations  
 Roasted tenderloin of beef with bistro sauce, whole grain mustard and rolls  
 Honey Glazed Spiced Ham  
 Slow roasted prime rib with horseradish sauce and Au jus  
 Herb Roasted Leg of Lamb  
 Roasted Pork Loin

### PASTA STATIONS

Your choice of two 2 pastas: Pasta: Penne, Tortellini, Cavatelli  
 Sauce: Bolognese, Pomodori, Pesto, Alfredo  
 Veggies: peppers and onions, artichokes, tomatoes, olives, scallions, banana peppers, eggplant  
 Chicken, Shrimp, Salmon available for an additional charge

### NACHOS STATION

Crispy tri-colored tortillas, IWC chili, refried beans, tomatoes, scallions, red onions, salsa, sour cream and cheddar jack cheese

### SALAD STATION

Mixed greens and romaine with a assortment of dressings and accompaniments

### SOUP STATION

Choose from Asian Pepper Steak, Scallion Potato, Chicken and Corn Chowder, Vegetable Minestrone, Beef Chili, Lobster Bisque, Tortilla, Wild Mushroom, New England Clam Chowder, Chicken Noodle, Seasonal

### STIR-FRY STATION

Create your own Asian inspired dish, we'll stir-fry while-you-wait.  
 All served with rice or Lo Mein noodles  
 Includes: Chicken, snow peas, carrots, scallions, sprouts, peppers, onions, baby corn, water chestnuts, teriyaki, hot and sweet chili sauce, soy, and sweet and sour sauce

### OYSTER STATION

Seasonal Chef selected oysters with hot sauce, capers, orange supremes, minced shallots, cocktail sauce  
 Mignonette, fresh horseradish, lemon wedges

### WINE AND CHEESE PARING STATION

An assortment of domestic and import cheeses selected by Chef paired with wines from around the world. This will also be paired with fresh and dried fruits, and nuts. Cheeses and fruit will be selected on seasonal availability.



## Dinner Menu

Buffet or Family Style

Pick 1 salad, 2 entrees, 3 accompaniments

All meals include bread service, regular, decaffeinated coffee, hot and iced tea and dessert  
Dinner menu \$25 plus tax and 20% gratuity (person price doesn't include any facility fees)

### SALADS – Choose 1

- Baby greens and romaine lettuce with feta, cherry tomatoes, red onions, balsamic vinaigrette
- Wedge Salad, with hard boiled eggs, red onions, bacon, and Point Reyes blue cheese dressing
- Traditional Caesar, with croutons and Caesar dressing
- Fresh Mozzarella, Heirloom tomatoes, avocado, goat cheese, olive oil, aged balsamic
- Asian salad w/baby greens, almonds, mandarins, crispy wontons, tomatoes, sesame vinaigrette
- Baby greens, Bing cherries, spiced pecans, blue cheese, champagne vinaigrette

### ENTRÉE SELECTIONS – Choose 2

- Chicken scaloppini with lemon dill wild mushroom sauce
- Blacken Tilapia with mango salsa and citrus aioli
- Chicken Roulade stuffed spinach, roasted peppers, smoked Gouda, chicken demi
- Horseradish encrusted salmon with whole grain mustard sauce
- Chili roasted pork tenderloin with tomato corn salsa
- Rock shrimp, cherry tomatoes, olives, caramelized onion, tossed with Cavatelli
- Herb roasted Airline chicken with charred tomato cream
- Potato Crusted grouper Jamaican jerk beurre blanc
- Garlic Lemon marinated Pork loin with raspberry chipotle glaze
- Smoke chicken and chorizo Mac n cheese
- Chef Carved Entrée Selections
- Slow roasted prime rib with horseradish sauce and Au jus
- Herb Roasted Leg of Lamb
- Roasted Pork Loin
- Beef Tenderloin (add'l charge may apply)

### ACCOMPANIMENTS – Choose 3

- Herb roasted redskin potatoes
- Wild Rice Risotto
- Garlic Mashers
- Savoy Potatoes
- Chive Truffle Risotto
- Penne Arrabbiata
- Roasted Veggies
- Garlic Broccoli
- Vegetable Medley
- Basmati Rice
- Green Beans Almandine
- Cavatelli Florentine

### DESSERT

Petit miniature pastries served to the table

Dinner menu \$29 plus tax and 20% gratuity  
(per person price doesn't include any applicable facility fees)

## Barbeque Menu

### FULL SERVICE BUFFET STYLE DINNERS

Allow The Copper Cup or the Ironwood Cafe do all the work and for next BBQ event! We can bring the BBQ to you or you can host your event in one of our convenient party rooms. All dinners below come with your choice of two sides (see below), bread & butter, heavy-duty paper plates, cutlery and all condiments.

30 person minimum with 20% Service & Gratuity charge. Additional facility charge and/or labor charge may apply.

- St. Louis Style Ribs ~ \$17; 1/2 slab per person
- Chicken Dinners ~ \$11; 1/2 chicken per person
- St. Louis Style Ribs & Chicken Dinner ~\$19; 1/2 slab ribs & 1/4 chicken per person
- St. Louis Style Ribs & Boneless Skinless Breast ~ \$23 per person
- Pulled Pork Sandwich Dinner ~ \$11 per person
- Pulled Chicken Sandwich Dinner ~ \$11 per person
- Beef Brisket Sandwich Dinner ~ \$12 per person
- Smoked Turkey Sandwich Dinner ~ \$13 per person

Hot Dogs or Sausages & Hamburgers ~ \$9, 1 of each per person; includes condiments; add 50¢ for cheeseburgers  
1/2 lb. Angus Steak Burgers Dinners ~ \$10 per person; includes LTO & all condiments; add 50¢ for cheeseburgers

### PIG ROAST

Full Service: Our Ohio Farms pigs are dry rubbed then slow smoked with Ohio-grown applewood. Full service is just \$18.99 per person and includes your choice of 3 sides (see below), bread & butter, plus our trio of sauces - Sweet Baby Ray's, Carolina BBQ, and Ghost Chili Sauce & pickles.

Roasted Pig ONLY dropped off: \$9.5 per person ~ Roasted Pig ONLY picked up: \$8.5 per person  
Includes our trio of sauces - Sweet Baby Ray's, Carolina BBQ, and Ghost Chili Sauce & pickles

### PICK-UP AND DELIVERY SERVICE

Pickup/Delivery BBQ is prepared fresh to order. Side dishes are available ala carte (see below).  
\$500.00 minimum for delivery service plus 20% Service & Gratuity charge,  
which includes labor, delivery, setting up of the table & cutting.  
All Items are also available for pick-up with advanced order, no minimum, no additional charges.

- St. Louis Style Ribs ~ \$18 per slab; each slab feeds 1-2 people.
- Whole BBQ'd Chickens ~ \$14 per chicken; each chicken feeds 2-3 people.
- BBQ'd Boneless Skinless Chicken Breasts ~ \$8each
- Smoked Turkeys ~ \$65each; 20-22 lbs feeds 16-18 people. Tender & juicy!
- Smoked Ham (sliced or pulled) w/ whole grain mustard, Jack Daniels glaze ~ \$65 per order 10-12lbs feeds 10-12 ppl
- .Pulled Pork sandwiches ~ \$8 per person
- Pulled Chicken sandwiches ~ \$8 per person
- Smoked Beef Brisket Sandwiches ~ \$9 per person
- Smoked Turkey Sandwiches ~ \$9 per person
- Hot Dogs or Sausages & Hamburgers ~ \$8, 1 of each per person;  
includes all condiments; add 50¢ per for cheeseburgers

### SIDE DISHES

Ala Carte side dish prices \$70 for a full pan, \$35 for a half pan.  
Choose from Country Slaw, Seasonal Veggies, Jasmine Rice, Garlic Mashers, Smoked Beans, Southwest Succotash, Potatoes Savoy, Potato Salad  
Also available, Triple Threat Mac-n-Cheese \$85 for a full pan and \$42.50 for half pan