

Phone: 615-742-5545 Ext. 2

Fax: 615-732-0372



[www.copperkettlenashville.com](http://www.copperkettlenashville.com)  
[ana@copperkettlenashville.com](mailto:ana@copperkettlenashville.com)

*Live, Laugh and Eat!!*

## Hors D 'Oeuvres

*(Most selections are priced \$3.00 per person / 2 pc. Average portion)  
Minimum of 4 hors D oeuvres*

### Hot Hors d'oeuvres

#### Beef & Pork

MINIATURE BEEF WELLINGTONS with tarragon aioli (\$6 per person)  
BEEF TENDERLOIN KABOBS with horseradish sauce (\$6 per person)  
COUNTRY HAM AND CHEESE GRIT FRITTERS with pimento cheese sauce  
CHORIZO STUFFED MUSHROOMS with warm honey bacon sauce  
APPLE CHEDDAR SAUSAGE BALLS with Dijon balsamic glaze  
PORK WELLINGTONS pork tenderloin, prosciutto, boursin cheese, apple chutney with balsamic glaze  
PHILLY CHEESESTEAK EGGROLL with chipotle ketchup and aujus  
SPINACH AND FETA STUFFED MUSHROOMS with bacon vinaigrette

#### Chicken / Lamb

SOUTHERN FRIED CHICKEN SKEWERS with honey mustard aioli and green goddess ranch dressing  
SES AME CHICKEN SATAYS with miso vinaigrette  
COCONUT ENCRUSTED CHICKEN SATAYS with pineapple mango chutney and honey mustard aioli  
GRILLED LAMB LOLLIPOPS with blackberry mint coulis (market price)  
BUFFALLO CHICKEN TURNOVERS with celery and tomato infused aioli

#### Seafood

CRISPY COCONUT ENCRUSTED SHRIMP with peanut dipping sauce  
JUMBO LUMP CRAB CAKES with smoked corn remoulade  
CRAB RANGOON with a red chili sweet & sour sauce  
CASHEW WONTON SHRIMP with ancho chili sauce and ginger aioli  
SMOKEY CRAWFISH FRITTERS with cajun cream sauce  
SHRIMP AND GRIT FRITTERS with white wine buerre blanc

## Vegetarian

GRILLED VEGETABLE SKEWERS with portobello mushrooms, squash, zucchini, cherry tomatoes, green goddess

Dressing and red pepper coulis

ALMOND ENCRUSTED MAPLE CHEDDAR CAKES with apple cranberry chutney

COCONUT ENCRUSTED GOAT CHEESE CAKES with a sun dried cranberry vinaigrette

PEAR, GORGONZOLA, & WALNUTS pear and walnut stuffed ravioli with gorgonzola cream sauce

JALAPENO MAC AND CHEESE POPPERS

SUNDRIED TOMATO GOAT CHEESE STUFFED MUSHROOMS with lemon butter sauce

## Open Face Sandwiches

BOURBON TURKEY SLIDERS with cornbread dressing and apple cranberry chutney

KENTUCKY HOT BROWNS with turkey, ham and swiss cheese sauce

REUBEN with corn beef, sauerkraut, swiss cheese, and thousand island dressing

MAPLE FENNEL PORK SLIDERS with tri color slaw and jack Daniel bbq sauce

GYRO chicken, beef or lamb served with tzatziki sauce

# Cold Hors d'oeuvres

## Beef

SLICED LONDON BROIL stuffed with herb cream cheese

## Chicken/Duck/Pork

GRILLED CHICKEN BREAST with grapes, pecans, and fresh tarragon in a flaky phyllo Cup

SOFT SWISS & PROSCIUTTO in a flaky phyllo cup with mango salsa

## Seafood

TRADITIONAL SHRIMP COCKTAIL with cocktail sauce

JUMBO LUMP CRAB SALAD in savory herbed profiteroles

GRILLED LIME MARINATED SHRIMP with pico de gallo

## Vegetarian

FRESH FRUIT KABOBS with honey cinnamon dipping sauce

AVOCADO OR HERB CREAM CHEESE STUFFED MINI RED BLISS

POTATOES (served room temperature)

TRADITIONAL DEVEILED EGGS

CAPRESE SALAD SKEWERS- pesto marinated fresh mozzarella, heirloom cherry tomatoes drizzled with a balsamic glaze

CRANBERRY FETA PINWHEELS sweet cranberry and feta cream cheese spread in a spinach tortilla

## CROSTINIS

GOAT CHEESE & ROASTED GARLIC with apple chutney on grilled bruschetta

TOMATO, FETA, AND BASIL on grilled bruschetta

SMOKED SALMON on pumpernickel with cucumber and horseradish cream sauce

HERB ROASTED DUCK on grilled bruschetta with apricot relish (\$6 per person)

THINLY SLICED CAJUN PRIME RIB on grilled bruschetta with baked brie, chipotle apricot relish and caramelized

Onions, Drizzled with truffle oil

FIG AND GORGANZOLA on grilled bruschetta with arugula and sliced peach

SESAME SEARED AHI TUNA with wasabi mayo and Asian slaw on grilled bruschetta

## ROULADES

AHI TUNA Seared Ahi Tuna with Asian slaw, wasabi mayo and miso dressing

BOURBON TURKEY AND BRIE sliced bourbon turkey and brie with cranberry apple chutney, tomato, and lettuce on a wheat wrap

SMOKED SALMON BLT Smoked salmon with Bacon, tomato, lettuce, cream cheese and mayo on a Spinach wrap

BLACK AND BLUE sliced prime rib and blue cheese with apricot relish, caramelized onions, tomato, and lettuce on a chipotle wrap

HAM AND GOUDA Sliced brown sugar ham and Gouda with honey mustard, red onion, tomato and sprouts on a flour tortilla

# Carving Stations

Must be accompanied by either 4 hors d'oeuvres or two specialty/display stations

## BOURBON TURKEY BREAST

Slow roasted Turkey, served with Garlic & Herb Bliss Potatoes and assorted Breads accompanied by Honey Mustard Aioli, Apple Cranberry chutney, Pineapple chutney, and Dijon Mustard  
\$11.00 per person

## TENDERLOIN OF BEEF

Roasted in Garlic & Herbs served with Caramelized Onion Mashed Potatoes and an assortment of Breads accompanied by Roasted Shallot Demi Glace, Dijon Mustard, Horseradish Sauce and Tarragon aioli  
\$18 per person

## MAPLE AND FENNEL ROASTED PORK LOIN

Served with Pecan Butter glazed Sweet Potatoes and an assortment of Breads accompanied by Honey Mustard Aioli, Apple chutney, Pineapple chutney, and Dijon Mustard  
\$10.50 per person

## PRIME RIB OF BEEF

Slow roasted in Garlic, Mustard, and Herbs served with bOURSIN whipped Potatoes and an assortment of Breads accompanied by Roasted Garlic Au jus, Dijon Mustard, and Horseradish sauce  
\$16.00 per person

## ROSEMARY ROASTED PORK LOIN

Served with scalloped potatoes with an assortment of Breads accompanied by Apple Chutney, Sirachi Aioli, Roasted Garlic and Basil Glaze  
\$11.00 per person

## TOP ROUND OF BEEF

Slow Roasted in Mustard and Herbs, served with Garlic Mashed Potatoes and an assortment of Breads accompanied by Wild Mushroom Ragu, Dijon Mustard, and Horseradish Sauce  
\$10.50 per person

## BAKED HAM

Glazed with Pineapple, Brown sugar, and Cloves served with Gouda Grits and an assortment of Breads accompanied by Honey Mustard Aioli, Apple chutney, Pineapple chutney, and Dijon Mustard  
\$9.50 per person

# Display Stations

Must be accompanied by 4 hors d oeuvres or 2 specialty/display stations

## MEDITERRANEAN DISPLAY

A large tasting of Marinated Mozzarella, Tomato Feta Basil, Roasted Garlic, Roasted Red Peppers and Artichokes, Pesto, Mixed Olives, Marinated Tomatoes, Hummus, Raita, Toasted Tri color torttia chips, Crostinis and Crackers

\$5.50 per person

## THREE TIER BAKED BRIE DISPLAY

Puff Pastry encrusted mini baked Brie Wheels with cherry pecan chutney, almond peach sauce, Caramelized Onions, walnuts, and

Kailua glaze, accompanied with a display of Fresh Fruits and Berries, Grilled Asparagus, Zucchini, and Yellow Squash

\$4.50 per person

## FRUIT & CHEESE DISPLAY

Sliced Melons and Berries cascading from elevated granite tiles accompanied by Pine Nut encrusted Goat Cheese Balls, Pecan encrusted Cheddar Balls, and sliced Imported and Domestic Cheeses. Served with

Crackers and Crostinis.

\$4.00 per person

## SMOKED SALMON DISPLAY

Norwegian Smoked Salmon displayed with Brunoise of Red Onions, Plum Tomatoes, chopped Eggs, Capers and a Fresh Dill Sour Cream. Served with grilled Pumpnickel

\$6.50 per person

## HOISEN SALMON DISPLAY

Served w/ crispy Won - Tons, Asian Slaw, Pickled Ginger, Wasabi, finely sliced Cucumber, Wasabi Cream Cheese, Apricot Relish &

Ponzu Soy Sauce

\$6.50 per person

## ANTIPASTO DISPLAY

Sliced Italian Cheeses and Cold Cuts, Pine Nut encrusted Sun Dried Tomato Goat Cheese Balls, Pecan encrusted Cheddar Balls, Asparagus Mushroom Prosciutto Salad, Italian Bread Salad, accompanied by roasted Garlic, Pesto, Mixed Olives and Pepperocinis, Served with Crackers, tri color torttia chips and Crostinis.  
\$7.00 per person

## DIP STATION (CHOOSE 1 HOT / 2 COLD)

### Hot Dips

Spinach & Artichoke( add crab for \$2), Chipotle Queso, Green Chili Queso, Queso fundido, 7 layer dip, Buffalo chicken dip

### Cold Dips

Caramelized Onion dip, Tomatillo Salsa, Spinach dip, Black Bean, black eye pea salsa, Pico de Gallo, traditional hummus, Honey Macadamia Hummus and Jalapeno Hummus served with tri color tortilla chips, crostinis, and crackers

\$5.50 per person

# Specialty Stations

Must be accompanied by 4 Hors D' Oeuvres or two other stations

## RISOTTO

Risotto with a fine assortment of ingredients including Bay Scallops, Grilled Chicken, Truffle Oil, Wild Mushrooms, Fresh Herbs, Spinach, Roasted Peppers, Parmesan and Fontina Cheeses  
\$12.00 per person

## PASTA

Fresh "Alfresco Pasta," Gouda Ravioli and Tri - Color Pasta with White Wine Parmesan Cream Sauce, Plum Tomato Basil Red Sauce and Portobello Mushrooms, Roasted Peppers, Kalamata Olives, Sundried Tomatoes, Spinach and Pesto Sauce

\$7.50 per person -vegetarian / \$8.50 per person with Chicken  
\$9.50 per person with Shrimp

## SHRIMP & GRITS

Sautéed Shrimp, Smoked Gouda and Brie Cheese Grits served with an assortment of ingredients including White Wine Buerre Blanc, Spicy Tasso Gravy, Fresh Roma Tomatoes, Bell Peppers, Chives, Leeks, Shallots, Roasted Garlic and Garnished with Parmesan, Cheddar, and Fresh Herbs  
\$11.50 per person

## MEXICAN FIESTA BAR

Grilled Chicken and Flank Steak served with Caramelized Onions, Roasted Green & Red Bell Peppers, and Refried Beans  
Warm Corn & Flour Tortillas, crispy Tostadas, Spanish rice, Green Chili Queso dip and Pico de Gallo  
Accompanied by a variety of Cheeses, Tomatoes, Shredded Lettuce, Scallions, Jalapenos, Chipotle Sour Cream, Guacamole, and Hot Sauces  
\$10.50 per person

## STIR FRY LO MEIN STATION

Shrimp & Scallops in a Spicy Garlic sauce

\$11.50 per person

Chicken in a Peanut Soy sauce

\$9.50 per person

Asian Vegetables in a Shitake Mushroom sauce

\$8.50 per person

## STIR FRY RICE STATION

Beef Tenderloin w/ Ginger Teriyaki sauce

\$13.00 per person

Chicken w/ Sesame sauce

\$9.50 per person

Sautéed Tofu w/ Spicy Curry Sauce

\$9.50 per person

\*\*all accompanied by Asian vegetables\*\*

## CHEF ATTENDED SOUTHERN STYLE SUSHI

\$11.50per person

1. Inside out roll Collard Greens, Sushi Rice, Roasted Chicken and chipotle goat cheese rolled in corn chips
2. Beef Carpaccio Nigiri, Sushi Rice, Roasted Asparagus and Gorgonzola Cream Cheese
3. Smoked Salmon Roll, Sushi Rice, Cucumber, Cream Cheese
4. Spicy California Roll- Avocado, Cucumber, Pickled Ginger, Jalapeño Cumin Aioli and Sushi Rice

Sauces to accompany all to include:

Sriracha Aioli, Soy, Ponzu, Wasabi, Pickled Ginger, Honey Mustard and Horsey Sauce

## MASHED POTATO BAR

\$6.00 per person

Including southern mashed potatoes, truffle mashed, and sweet potatoes accompanied by sour cream, bacon, butter, assorted cheeses, chives, marshmallows, cinnamon butter, pecans, brown sugar, gravy, sautéed mushrooms, steamed broccoli, Steamed asparagus, black olives, prosciutto, salsa, roasted garlic, dice tomato and popcorn chicken

## MACARONI AND CHEESE BAR

\$6.00 per person

Including copper kettle's signature cheddar sauce, smoked Gouda sauce, and a jalapeno pepper jack sauce

Accompanied by dice tomato, scallions, assorted cheeses, ham, bacon, steamed broccoli, seasoned ground beef, salsa, sour cream and caramelized onions

## TACO BAR

\$10.50 per person

Including pulled BBQ pork, Korean beef, almond cilantro tilapia, and grilled chicken, seasoned ground beef

Accompanied by salsa Verde, pico, cilantro aioli, assorted cheeses, dice tomato, guacamole, shredded lettuce, sour cream, chipotle sour cream, green onion, Asian slaw, black bean tapenade, smoked corn remoulade, sriracha aioli, mango salsa, black bean and corn salsa, fresh cilantro, limes, corn and flour tortillas, refried beans and rice