

Phone: 615-742-5545 Ext. 2

Fax: 615-732-0372



www.copperkettlenashville.com
lane@copperkettlenashville.com

Live, Laugh and Eat!!

Hors D'Oeuvres

(Most selections are priced \$3.00 per person / 2 pc. Average portion)

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
ITALIAN MEATBALLS in Copper Kettle's signature tomato marinara

Chicken / Lamb

SOUTHERN FRIED CHICKEN SKEWERS with honey mustard aioli and green goddess ranch dressing
SESAME CHICKEN SATAYS with miso vinaigrette
JERK CHICKEN SATAYS with pineapple mango chutney
COCONUT ENCRUSTED CHICKEN SATAYS with pineapple mango chutney and honey mustard aioli
GRILLED LAMB LOLLIPOPS with blackberry mint coulis (*market price*)

Seafood

CRISPY COCONUT ENCRUSTED SHRIMP with peanut dipping sauce
PHYLLO & PISTACHIO WRAPPED SHRIMP with honey mustard aioli
GINGER SHRIMP KABOBS with mango coulis
JUMBO LUMP CRAB CAKES with smoked corn remoulade
CRAB RANGOON with a red chili sweet & sour sauce
SEVICHE ENDIVE

Vegetarian

GRILLED VEGETABLE SKEWERS with portobello mushrooms, squash, zucchini, cherry tomatoes, green goddess dressing and red pepper coulis
VEGETARIAN SPRING ROLLS with an ancho chile ginger soy glaze
ALMOND ENCRUSTED MAPLE CHEDDAR CAKES with apple cranberry chutney
PARMESAN AND ROSEMARY PINWHEELS
COCONUT ENCRUSTED GOAT CHEESE CAKES with a sun dried cranberry vinaigrette
PEAR, GORGONZOLA, & WALNUTS wrapped in a miniature phyllo purse

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Cold Hors d'oeuvres

Beef

THINLY SLICED CAJUN PRIME RIB on grilled bruschetta with baked brie, chipotle apricot relish and caramelized onions. Drizzled with truffle oil (*market price*)

SLICED LONDON BROIL stuffed with herb cream cheese

Chicken/Duck/Pork

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

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 phyllo cups

SMOKED SALMON on pumpnickel with cucumber and horseradish cream sauce

GRILLED LIME MARINATED SHRIMP with pico de gallo

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

Vegetarian

FRESH FRUIT KABOBS with honey cinnamon dipping sauce

GOAT CHEESE & ROASTED GARLIC with apple chutney on grilled bruschetta

TOMATO, FETA, AND BASIL on grilled bruschetta

AVOCADO OR HERB CREAM CHEESE STUFFED MINI RED BLISS POTATOES (served room temperature)

TRADITIONAL DEVILED EGGS

CHERRY TOMATO POLENTA topped with a basil aioli

ROULADES:

HAM & EGG SALAD with tomatoes and mixed greens

TURKEY & DRESSING with lettuce, tomatoes and cranberry mayo

PIMENTO CHEESE with tomatoes, cucumbers, bell peppers, green onions and baby greens

ROAST BEEF with horseradish cream cheese, spinach, marinated mushrooms and roasted red peppers

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

Minimum of 4 Hors D' Oeuvres must be chosen to display

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Carving 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 Horseradish whipped Potatoes and an assortment of Breads accompanied by Roasted Garlic Au jus, Dijon Mustard, and Horseradish sauce

\$16.00 per person

PINE NUT & PARMESAN ROASTED PORK LOIN

Served with Garlic & Herb Roasted Red Bliss Potatoes with an assortment of Breads accompanied by Sun Dried Tomato Chutney, Pesto Aioli, Roasted Red Pepper Sour Cream

\$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 Scalloped Potatoes and an assortment of Breads accompanied by Honey Mustard Aioli, Apple chutney, Pineapple chutney, and Dijon Mustard

\$9.50 per person

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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 Pita Points, Crostinis and Crackers

\$5.50 per person

THREE TIER BAKED BRIE DISPLAY

Puff Pastry encrusted mini baked Brie Wheels with Peach Compote, Cranberry Apple Chutney, Caramelized Onions, Pecans, and Maple Syrup, 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, Pitas and Crostinis.

\$7 per person

DIP STATION (CHOOSE 1 HOT / 2 COLD)

Hot Dips

Spinach & Artichoke, Crab, Chipotle Queso, Green Chili Queso, Chorizo Chili

Cold Dips

Caramelized Onion dip, Tomatillo Salsa, Spinach dip, Black Bean, Sun Dried Tomato Goat Cheese, Cranberry Gorgonzola, Pico de Gallo, and Hummus served with pita chips, tortilla chips, crostinis, and crackers

\$5.50 per person

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Specialty Stations

Must Be Accompanied by 4 Hors D' Oeuvres

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," Three Cheese Tortellini and Tri-Color Pasta with White Wine Parmesan Cream Sauce, Plum Tomato Basil Red Sauce and Portobello Mushrooms, Roasted Peppers, Kalamata Olives, Sundried Tomatoes and Pesto Sauce

\$7.50 per person –vegetarian / \$8.50 per person with Chicken

\$9.50 per person with Shrimp

PAELLA

Mussels, Shrimp, Scallops, Chorizo Sausage, and Saffron Rice cooked with an assortment of Freshly Baked Breads

\$13.50 per person

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, Refried Beans with 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