



Welcomes...(group name)

Appetizers

Pear and Gorgonzola Salad

field greens with pecans and white balsamic vinaigrette

Lobster and Crab Cakes

with lemon aioli

Roasted Walnut Dusted Brie Fritters

with sweet Thai chili sauce

Caribbean Grilled Jumbo Shrimp brushed with a mild Jerk Spice and served with a mango and Papaya salsa

Entrées

Touch of Each 8oz New York Striploin and a skewer of jumbo garlic tiger shrimp, served medium

Sea Bass Key lime rub, basmati rice and seasonal vegetables

Fettuccine Copper Blues tiger shrimp and chicken in a rose sauce with roasted garlic, roasted red peppers, snow peas, and mushrooms

We would be pleased to create this dish as a vegetarian option

Desserts

Flourless Chocolate Cake

Vanilla Bean Cheesecake

\$66 plus taxes and gratuity

Copper Blues will gladly make changes to this menu to accommodate different tastes and groups.