



Lunch Catering Menu



Cold Lunch Combinations

10-person minimum Monday – Friday 11:00am – 2:00pm

ORDERING AND DELIVERY ALL COLD AND HOT MENU COMBINATIONS ARE AVAILABLE FOR DELIVERY
24-HOUR NOTICE IS REQUIRED TO GUARANTEE AVAILABILITY

- **prices listed do not include sales tax or gratuity and are subject to change without notice**
- **delivery charges are not included in the prices listed above and are based on distance traveled**
- **\$2.00 per person additional charge on orders for delivery after 2:00PM Monday - Friday or on weekends**

Additional ordering and delivery information available at the end of menu

WHAT'S INCLUDED

ALL COLD AND HOT MENU COMBINATIONS INCLUDE DISPOSABLE DINNERWARE UNLESS OTHERWISE INDICATED

COLD MENU PACKAGES

BOXED MEALS

Individually boxed meals are available for all cold lunch combinations with a **24-hour advance** notice

\$1.25 per person/ additional charge

MENU #1

Assorted sandwich platter or wrap platter

Chips

Cookie

\$11.50 per person/ one sandwich per person

MENU #2

Assorted sandwich platter or wrap platter

Choice of side salad

Dessert of the day

Choose from below

- * Chopped Salad **GF V**
- * Caesar Salad **V**
- * Chunky Greek Salad **GF**
- * Pasta Salad **V**
- * Spinach Salad **GF**

\$15.95 per person / one salad

\$17.95 per person / two salads

Sandwiches and Wraps

Gluten-free bread or wrap available for a \$1 upcharge; Available as a traditional sandwich or a wrap

ROAST BEEF

Seasoned and cooked in house, sliced thin and piled high on pumpernickel bread with our signature horseradish spread

J.C. CUBAN

Cuban pork, genoa salami, baked ham, swiss cheese, pickles, and mustard on Cuban bread

HAM AND CHEESE

Baked Virginia ham and swiss or provolone cheese one rye bread with lettuce and honey mustard spread

TURKEY

All-natural sliced turkey breast, served with Hellman's mayonnaise and lettuce

GRILLED CHICKEN BREAST

Char-grilled chicken, cheddar cheese, shredded lettuce and aioli spread on ciabatta bread

CHICKEN SALAD

Poached chicken breast with grapes, celery, almonds, tarragon, and Hellman's mayonnaise on a croissant

TUNA SALAD

White albacore tuna with celery, pickles, sweet peppers, hard cooked eggs and Hellman's mayonnaise

EGG SALAD

Chopped hard boiled eggs, diced onions, sweet peppers, pickles, mustard, and Hellman's mayonnaise on a croissant

VEGETARIAN

Seasonal grilled vegetables, lettuce, tomato, and cucumbers, with virgin olive oil and balsamic vinegar

Salads à la carte, 10-person minimum

EGG SALAD GF V

hard cooked eggs with onions, mustard, sweet peppers, pickles and Hellman's mayonnaise
\$6.50 per serving

TUNA SALAD GF

white albacore tuna with celery, pickles, sweet pepper, hard cooked eggs and Hellman's mayonnaise
\$7.95 per serving

CHICKEN SALAD GF

moist chunks of chicken breast meat with tarragon, red grapes, celery, almonds, herbs, spices and Hellman's mayonnaise
\$8.75 per serving

HOUSE SALAD GF V

mixed greens, tomatoes, carrots and cucumbers with ranch or a red wine vinaigrette
\$5.50 per serving

PASTA SALAD V

orzo, bowtie or rotini pasta with sun dried tomatoes, black olives, peas, mozzarella cheese, garlic, fresh basil, tomatoes and virgin olive oil
\$6.95 per serving

CAESAR SALAD V

romaine lettuce, parmesan cheese and croutons with caesar dressing
\$6.25 per serving

SPINACH SALAD GF

baby spinach, hard boiled eggs, bacon, strawberries, mandarin oranges and walnuts with raspberry vinaigrette
\$7.50 per serving

BERRY AND PECAN SALAD GF

spring mix salad is loaded with berries, plum tomatoes, pecans, and goat cheese then drizzled in balsamic vinaigrette
\$8.50 per serving

CHUNKY GREEK SALAD GF

romaine and iceberg lettuce, tomatoes, green onions, cucumbers, sweet peppers and feta cheese with olive oil lemon-oregano dressing
\$6.50 per serving

SESAME CHICKEN SALAD (signature dish)

Chicken breast cut into strips, lightly dusted with our sesame seed flour mix and fried then placed over mixed greens, garnished with fruit and served with our homemade sesame-poppy seed dressing

\$14.95 per serving

SALAD NICOISE GF

grilled chicken breast, white albacore tuna or poached salmon with marinated and grilled yellow squash, zucchini, hard boiled eggs, black olives, green beans and tomatoes with vinaigrette dressing

\$16.25 per serving

HOMEMADE SOUPS*

Serves 4 guests, 2-quart minimum, \$18.00 per quart

***All soups require 24-hour advance notice**

CHICKEN NOODLE

Chicken pieces with noodles, sauteed onions, carrots, and celery, in a rich chicken broth

TOMATO BASIL CREAM

Sauteed roma tomatoes, garlic, and basil, pureed and finished with heavy cream

MINISTRONE

Sauteed garlic, onions, Italian herbs, diced carrots, celery, potatoes, red beans, and pasta in a vegetable stock

Party Platters

SANDWICHES & WRAPS

Sandwiches are 3/4 serving size and for a minimum of 10 people

Platter of turkey, roast beef, Italian, ham and cheese and Cuban sandwiches on assorted breads with lettuce and condiments

\$10.95 per serving

DIPS, FRUIT, CHEESE AND MORE

MINI CROISSANT OR HAWAIIAN ROLL SANDWICHES

platter of chicken salad, egg salad and tuna salad mini croissant sandwiches

\$90.00/ 25 sandwiches

HAWAIIAN ROLL SANDWICHES

Platter of turkey, roast beef, ham & cheese Hawaiian roll sandwiches

\$90.00 / 25 sandwiches

SEASONAL FRESH FRUIT SALAD OR PLATTER

\$49.00 / serves 8-15

\$74.00 / serves 16-20

\$95.00 / serves 21+

SEASONAL FRESH FRUIT AND ASSORTED DOMESTIC CHEESES

Serves with gourmet crackers

\$56.00 / serves 8 -15

\$85.00 / serves 16-20

\$102.00 / serves 21+

RAW VEGGIES WITH COOL HERB DIP

Broccoli, cauliflower, carrots, celery, and radishes

\$56.00 / serves 8-15

\$85.00 / serves 16-20

\$102.00 / serves 21+

TEX-MEX DIP

Served with tortilla chips

\$74.00 / serves 20-30

\$87.00 / serves 31-50

SPINACH DIP

Spinach, mayonnaise, sour cream, and other seasonings, blended and served in a whole pumpernickel round

\$50.00 / serves 10-15

\$60.00 / serves 16-25

DEVILED EGGS

Hard boiled eggs that are shelled and filled with the yolk mixed with mayonnaise, mustard and spices

\$112.50 / 50 pieces

SESAME CHICKEN SKEWERS

Chicken breast cut into strips, lightly dusted with our sesame seed flour mix and fried then skewered and served with our homemade poppy seed dipping sauce

\$125.00 / 50 pieces

\$235.00 / 100 pieces

Hot Lunch Combinations

10-person minimum **Monday – Friday 11:00am – 2:00pm**

Served with salad* and your choice of side unless specified

- * Rolls with butter
- * Dessert
- * Salad choice of Chopped, Caesar or Spinach

Menu #1

\$15.95 per person

A. CHICKEN AND YELLOW RICE **GF**

chunks of white and dark meat sauteed with onions, peas, and garlic with saffron rice served with black beans **CHOICE OF SALAD ONLY**

B. VEGETABLE LASAGNA **V**

Lasagna noodles layered between crisp vegetables in a cream sauce, topped with bechamel and parmesan cheese (serves 10-12) **CHOICE OF SALAD ONLY**

C. LASAGNA BOLOGNESE

Lasagna noodles layered with meat sauce and ricotta cheese, topped with bechamel and mozzarella cheese (serves 10-12) **CHOICE OF SALAD ONLY**

D. PULLED BARBEQUE CHICKEN OR PORK **GF**

Slow cooked, shredded and tossed with our homemade bbq sauce and served with kaiser rolls

E. MOJO PULLED PORK CUBAN STYLE **GF**

Marinated pork shoulder, slow roasted, shredded and served with black beans, white or yellow rice **CHOICE OF SALAD ONLY**

MENU #2

\$17.95 PER PERSON

A. CHICKEN PICCATA

Chicken breast, lightly floured and sauteed with capers, lemon juice and white wine sauce

B. CHICKEN WITH ROASTED RED PEPPER AND CILANTRO CREAM SAUCE **GF** (popular)

Grilled chicken breast, marinated with herbs and spices and topped with a smooth red pepper cream and cilantro sauce

C. BAKED CHICKEN BREAST GF

Finished with mushrooms in a cream of white wine sauce and garnished with spring onions

D. CHICKEN ROMANO GF LF

Chicken breast sauteed with colored peppers, tomatoes, onions, and aged balsamic vinegar

E. CREAMY CHICKEN FLORENTINE

Pan-seared chicken breasts smothered in a spinach cream sauce

MENU #3

\$19.95 per person

A. BEEF AND CHICKEN FAJITAS (popular)

Includes: flour tortilla, shredded lettuce, tomato salsa, sharp cheddar cheese, sour cream, guacamole, and sauteed onions and peppers

B. PORK TENDERLOIN GF

Marinated with herbs and spices, honey, and sour oranges grilled finish with honey bourbon sauce

C. BEEF BRISKET WITH ONION GRAVY GF (signature dish) ADD \$2.00

Oven roasted with onions, brown sugar, red wine vinegar and burgundy wine

D. BAKED SALMON WITH DILL GF

Fresh baked salmon filet with dill and white wine, finished with shallot butter sauce

E. GLAZED GRILLED SALMON GF

Fresh salmon filet glazed with balsamic vinegar and finished with white wine and basil

F. CHICKEN PARMESAN (popular)

Chicken breast breaded with Italian breadcrumbs, topped with fresh tomato sauce, provolone, fresh mozzarella, and parmesan cheese

G. SEAFOOD PAELLA

Calamari, scallops, shrimp, and clams in a rich sofrito (onions, peppers, garlic, tomatoes, saffron, and rice) **CHOICE OF SALAD ONLY**

SIDES

CHOICE OF ONE SIDE ITEM INCLUDED IN PRICE OF HOT MENU COMBINATIONS UNLESS OTHERWISE INDICATED

- * WILD RICE PILAF
- * WHITE OR YELLOW RICE
- * BAKED BEANS
- * BLACK BEANS
- * ROASTED RED POTATOES
- * AU GRATIN POTATOES
- * GARLIC OR REGULAR MASHED POTATOES
- * MACARONI AND CHEESE
- * PENNE PASTA WITH TOMATO BASIL SAUCE

VEGETABLE MEDLEY

Broccoli, cauliflower, and carrots with tarragon butter
Add **\$4.50 per person**

STEAMED BROCCOLI

With garlic and EVOO
Add **\$3.95 per person**

GREEN BEANS WITH TARRAGON BUTTER

Add **\$3.95 per person**

ASPARAGUS

Baked with lite parmesan cream sauce
Add **\$4.50 per person**

GRILLED VEGETABLES

Zucchini, yellow squash, carrots, and asparagus
Add **\$5.50 per person**

DESSERTS

CAKES 10-INCH ROUND, SERVES 12-15

LEMON CAKE (popular)

Lemon bundt cake, soaked and glazed

\$44.00 each

STRAWBERRY CREAM CAKE

Vanilla cake lightly splashed with sherry, layered with sliced strawberries, vanilla mousse and topped with vanilla mousse

\$58.00 each

RUM CAKE

Rum bundt cake loaded with pecans, soaked with rum and glazed

\$46.00 each

CHOCOLATE MOUSSE CAKE

Chocolate cake, filled and frosted with fluffy chocolate mousse

\$58.00 each

COOKIES AND BROWNIES 1-dozen minimum

GOURMET COOKIE

Variety of chocolate, chocolate chip, macadamia nut, and oatmeal raisin

\$1.95 per cookie

CREAM CHEESE BROWNIES

Traditional brownie with a layer of cream cheese on top

\$3.25 each

BEVERAGES

ASSORTED SOFT DRINKS

Coke, Diet Coke, Coke Zero, Sprite

\$2.75 each

BOTTLED WATER

\$1.75 each

LEMONADE, ICED TEA, & UNSWEET TEA

Sweetened or unsweetened includes lemon wedges, sugar, and artificial sweeteners

\$17.50 per gallon

EXTRA...

OUR MENU

We feel our menu provides a vast selection of menu items to choose from. CopperPot catering is a full-service caterer and are pleased to work with you on a menu tailored to suit your needs. Feel free to inquire about any additional menu items that do not appear on this menu.

BILLING AND PAYMENT POLICY

We accept American Express, Discover, Mastercard, and Visa. A **3.5% credit card processing fee** will be added to all orders paid by credit card. A **\$30.00 fee** will be added for all returned checks.

Corporate accounts are available only by completing an account application and providing a credit card number. A **15% late fee** will be assessed to accounts 30 days past due.

All events must be paid in full prior to delivery.

ORDERING AND CANCELLATION POLICY

We appreciate you ordering as far in advance as possible but will do our best to accommodate last-minute orders. Breakfast orders must be placed 24 hours in advance. Lunch orders must be received by 2:00 pm for the next day.

Cancellations must be received 24 hours in advance.

Drop-off orders cancelled in less than 24 hours will be subject to a 50% charge to the client, including events cancelled to inclement weather. Full-service catering orders cancelled less than 24 hours in advance will be subject to a 100% charge to the client including events cancelled due to inclement weather.

DELIVERY POLICY

CopperPot Catering delivers to all areas in in the greater Tampa Bay region. Delivery charges apply to all delivery orders. An additional pick-up charge is added for all orders including chafing dishes, equipment, and rentals.

These charges are:

Delivery Only

0-10 miles = **\$15.00 / \$25.00**

11-15 miles = **\$25.00 / \$35.00**

16-20 miles = **\$30.00 / \$45.00**

21-25 miles = **\$35.00 / \$55.00**

ADDITIONAL SERVICES

CopperPot Catering is a full-service, off-premises caterer. We can also assist you with all your needs when hosting an event.

EQUIPMENT

CopperPot Catering can help coordinate any additional equipment such as chafing dishes, linens, fine china, glassware, silverware, tables, and chairs. All of this is available upon request at an additional charge.

SERVICE PERSONNEL

Our professional staff, including chefs, waiters, and bartenders, are available upon request. We suggest the addition of staff for all receptions.

CORPORATE CATERING
SPECIAL EVENTS
WEDDINGS

CopperPot Catering / 813. 837. 4420
Hello@copperpotcatering.com

