

C O P P E R  B O T T O M  
A N A M E R I C A N G R I L L & B A R

**LUNCH PARTY PACKAGE**

MIN. 20 – MAX. 50 GUESTS

**FIRST COURSE**

Soup of the Day or Garden Salad

**ENTREES**

(Please Choose an Entrée)

**PENNE A LA VODKA** with or without **Grilled Chicken**

**EGGPLANT ROLLANTINE:** Rolled with ricotta & baked with mozzarella  
*served over angel hair pasta*

**BAKED SALMON FILET**

*finished with a white wine fresh herb baby caper lemon butter – fresh roast potato vegetable medley*

**SESAME SEARED AHI TUNA**

*pan seared sushi grade tuna steak, rare center, placed over creamy wasabi risotto – soy ginger glaze*

**GRILLED HANGER STEAK**

*marinated grilled & carved over sauteed onions – garlic mashed potatoes, fresh vegetable medley*

**CHICKEN FRANCAISE**

*sautéed egg dipped breast with a white wine lemon butter – fresh roast potato vegetable medley*

**DESSERT**

**APPLE CRISP OR BRING YOUR OWN CAKE**

**BEVERAGES**

**COFFEE, TEA, SODA**

**BAR OPTIONS: CASH BAR or RUNNING BAR TAB**

**TOTAL COST PER PERSON \$40 CASH OR CHECK / \$41.52 CREDIT CARD  
PLUS TAX & 20% GRATUITY**

**DATE:** \_\_\_\_\_

**TIME:** \_\_\_\_\_

**PARTY NAME / TYPE:** \_\_\_\_\_