



# COPPERCANYON

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## GRILL

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### PRIVATE DINING GUIDE

928 ELLSWORTH DRIVE  
SILVER SPRING, MD 20910  
(301) 589-1330

*For large party reservations, please contact  
Chrystal Rector at [rector@ccgrill.com](mailto:rector@ccgrill.com)  
or call (443) 546-6016.*

# PRIVATE DINING

## PRICING GUIDE FOR RESERVATIONS



Thank you for considering Copper Canyon Grill for your special event. We will work closely with you to create a memorable dining experience with exceptional service, American comfort food prepared from scratch, and excellent wine. With space for up to 60 seated guests or 75 guests for a cocktail reception, we can accommodate most party sizes for a wide variety of events including: wedding receptions, company parties, anniversaries, or breakfast meetings.

### **Food and Beverage Minimums to Reserve Space:**

Morning Meeting (8 -11am Continental Breakfast)	\$650
Luncheon (Monday-Saturday 11am-4pm; Sunday 11am to 2pm)	\$850
Evening (Sunday 2pm- 10pm)	\$2,000
Evening (Monday-Thursday 5pm-10pm)	\$1,500
Evening (Fri & Sat 5pm-11pm)	\$4,000

\* Weekend pricing applies to all major holidays.

\* Please contact our events coordinator, Chrystal Rector at 443-546-6016 or via email at [crector@ccgrill.com](mailto:crector@ccgrill.com) for additional pricing and dining options for groups of 30 or less.

# PRIVATE DINING

## PRICING GUIDE FOR RESERVATIONS



**Large Group Reservations in the Main Dining Room (Weekends Only):** If the private events room is reserved, large groups can reserve adjacent booths in the main dining room. For groups ranging from 15 to 19 people, we require a food and beverage minimum of \$400. For groups ranging from 20 to 24 people, we require a food and beverage minimum of \$650.

**Food and Beverage Minimum Policy:** Copper Canyon Grill does not require a rental fee for the use of the private dining facility. A food and beverage minimum is required based on the time and day of the week. All food, alcoholic, and non-alcoholic beverages are ordered a la carte and accumulate toward the required minimum. If the minimum is not met during an event, an open charge for the remaining amount will be added to the bill. The food and beverage minimum must be on one check and does not include Maryland sales tax or gratuity. **If an event is cancelled within one week of the event date, one-third of the food and beverage minimum will be charged. If an event is cancelled on the day of the event, one-half of the food and beverage minimum will be charged. A credit card must be provided to reserve the patio. Reservations are made on a first come, first served basis. Cancellations for reservations during the month of December must be made at least thirty days prior to the event. Otherwise, one-third of the food and beverage minimum will be charged. If an event is cancelled on the day of the event, one-half of the food and beverage minimum will be charged.**

# CUSTOM MENU SELECTIONS FOR A SEATED DINING EVENT

## STARTERS

House or Caesar Salad \$7  
or  
Soup du Jour \$7

## ENTREES

For seated parties, we invite you to select six entrees from our lunch, brunch, or dinner menu on the following pages.

*Children's, gluten free, vegetarian, and vegan entrées are available upon request.*

## DESSERTS

**Key Lime Pie** \$8 restaurant size serving \$4.50 banquet portioned serving  
*Graham cracker, walnut, and pecan crust filled with natural key lime custard, topped with house made whipped cream and finished with ground nuts.*

**Chocolate Uprising** \$8 restaurant size serving \$4.50 banquet portioned serving  
*Cinnamon chocolate brownie layered with vanilla bean ice cream topped with dark chocolate walnut fudge, served in a pool of warm caramel sauce, drizzled with chocolate sauce, topped with whipped cream and shaved chocolate.*

**Bread Pudding** \$8 restaurant size serving \$4.50 banquet portioned serving  
*French bread and raisins mixed with Grand Marnier flavored cream custard. Caramelized and topped with sweet cream Grand Marnier sauce, cocoa, three raspberries, and a mint sprig.*

**Featured sorbet or ice cream \$4.00**

*\*All menu selections must be submitted one week prior to the event.*

*\*\* Our Executive Chef will compose the selections if a menu is not provided.*

# LUNCH MENU

## COCKTAILS

Handcrafted Martinis and Highballs

**Mandarin Blossom** Fruit and flower infused Hangar One Mandarin Blossom Vodka with fresh squeezed Orange Juice 10

**Uptown Old Fashioned** Our take on a classic high ball made with muddled orange, sugar, and Angostura bitters, topped with ice and Bulleit Bourbon whiskey. Garnished with a cherry and an orange slice. 9

**The Duke** An old favorite inspired by a rich history of a classic martini with Hendrick's Gin or Belvedere Vodka 10

**Peartini** The vibrant taste of Grey Goose La Poire is deliciously balanced with subtly sweet, crisp flavors 10

**Elite Margarita** A refreshing blend of Cointreau, Grand Marnier and Milagro Tequila. Made with fresh Agave nectar and accompanied with charred tomato salsa 10

**Fleur De Lies** A beautiful balance of Chopin Vodka and St. Germain Elderflower Liqueur which brings out the fresh flavors of tropical fruit 10

## SOUP OF THE DAY

**Soup of the Day 7**

**Tortilla Soup 7**

## STARTERS

**House or Caesar Salad 7**  
**Roasted Beet Wedge Salad 8**  
**Spinach Artichoke Dip 12**  
**Ahi Tuna 17**  
**Fiesta Eggrolls 13**  
**Shrimp Cargot 16**  
**Iron Skillet Cornbread 6**  
**Smoked Salmon 15**  
**Coca Cola Ribs 15**

## SIDES

**Mac, Bacon and Cheese 7**  
**Seasonal Vegetable 4**  
**Mashed Potatoes 5**  
**French Fries 5**  
**Tabbouleh 5**

## DESSERTS

**Chocolate Uprising 8**  
**Key Lime 8**  
**Bread Pudding 8**  
**Seasonal Ice Cream and Sorbet 4**  
**Pineapple Upside Down 8**

## BURGERS & SANDWICHES

**"The Stanford" Cheeseburger\*** Hardwood grilled Angus beef topped with Monterey Jack and cheddar cheese, bacon, lettuce, tomato, onion, bread and butter pickles, mustard and mayonnaise on a toasted sesame seed bun 16

**California Burger** Freshly pattied burger seasoned with our house made steak seasoning. Topped with arugula, thousand island dressing, avocado, and dill Havarti cheese. Served with French fries 16

**Kent Island Fish Sandwich** Crispy cod, slaw, and dill pickles. Served with field greens salad MKT

**Veggie Burger** Spiced brown rice, black beans & oat bran with melted pepper jack cheese, tomato, lettuce, onions, mayonnaise, and mustard on a toasted sesame seed bun 15

**Famous French Dip Sandwich** Thinly sliced slow roasted prime rib on a toasted fresh baguette, with a creamy horseradish sauce. Served au jus with French fries 18

**Chicken & Avocado Club Sandwich** Grilled chicken breast, crispy applewood bacon, tomato, sprouts, avocado, Swiss cheese, & honey mustard on grilled wheat bread 16

**Crab Cake Sandwich** Golden brown jumbo lump crab cake on a toasted sesame seed bun with remoulade, lettuce, tomato and diced onions. Accompanied by French fries 18

## SALADS

**Rotisserie Chicken Salad** Rotisserie chicken, mixed greens, black beans, tomatoes, jicama, corn, Monterey jack, chipotle-bleu cheese dressing, avocado & BBQ sauce 15

**Wood Grilled Steak Salad\*** Marinated filet over mixed greens, homemade cornbread croutons, red onion, tomatoes, Asian pear, smoked Gouda and honey-sesame vinaigrette dressing 20 Petite 16

**Seared Ahi Tuna Salad\*** Sesame crusted seared ahi tuna accompanied by fresh field greens, mango, avocado, diced red peppers, red onions, and wonton strips tossed in our honey sesame vinaigrette. Garnished with pickled ginger and wasabi 21

**Club Salad** Crispy chicken, mixed greens, avocado, smokehouse bacon, mixed jack and cheddar cheese, croutons, and honey chipotle dressing 16

## ENTREE PLATES

### "OUR SPECIALTIES"

**Wood-Fired Rotisserie Chicken** Slow roasted to bring you maximum flavor. Served with redskin mashed potatoes & green beans 19

**Barbecue Ribs** Slow cooked St. Louis cut ribs topped with BBQ sauce. Served with julienne fries and coleslaw Full Rack 24 Half Rack 20

**Chicken Pot Pie** Homemade crust filled with rotisserie chicken, carrots, peas and potatoes 15

**Fresh Fish of the Day\*** Our chefs search the local fish markets for the best catch of the day. Uniquely prepared each day. Availability is limited to ensure freshness. MKT

**Rattlesnake Pasta** Fresh rotisserie chicken with garlic, tri-bell peppers, mushrooms, & lime juice. Tossed with linguini pasta in a cajun alfredo sauce. Topped with smoked Mozzarella cheese & chopped cilantro 15

**Big Meatloaf Stack** Ground beef tenderloin, spicy pork sausage & mixed cheeses. Slow cooked and topped with fire roasted tomato-brown sauce. Served with mashed potatoes and green beans 17

**Hickory Grilled Tenderloin Filet\*** 9 oz tenderloin steak topped with gorgonzola bleu cheese butter & cabernet sauce. Served with redskin mashed potatoes & sautéed spinach 6 oz. 24 9 oz. 31

**Chicken Parmesan** Hand breaded, pan fried chicken breast accompanied by linguini and sautéed spinach, topped with home-made marinara and smoked mozzarella 16

**Short Smoked Atlantic Salmon\*** Marinated, quickly smoked and finished on the grill, topped with mustard sauce. Served with orzo rice & sautéed spinach 24

**Fish Tacos** Two grilled flour tortillas filled with cabbage, sour cream and campfire sauce. Served with Ranch beans and rice along with fresh house made guacamole. Served with fresh fish of the day 15

**Fresh Vegetable Platter** Green beans, zucchini & squash, braised red cabbage, and today's daily vegetable 15

# DINNER MENU

## COCKTAILS

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**Key Lime 8**  
**Bread Pudding 8**  
**Seasonal Ice Cream and Sorbet 4**  
**Pineapple Upside Down 8**

## SALADS

**Rotisserie Chicken Salad** Rotisserie chicken, mixed greens, black beans, tomatoes, jicama, corn, Monterey jack, chipotle-bleu cheese dressing, avocado & BBQ sauce 16

**Wood Grilled Steak Salad\*** Marinated filet over mixed greens, homemade cornbread croutons, red onion, tomatoes, Asian pear, smoked Gouda and honey-sesame vinaigrette dressing 21 Petite 17

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## ENTREE PLATES

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**Barbecue Ribs** Slow cooked St. Louis cut ribs topped with BBQ sauce. Served with julienne fries and coleslaw Full Rack 28 Half Rack 22

**Fresh Fish of the Day\*** Our chefs search the local fish markets for the best catch of the day. Uniquely prepared each day. Availability is limited to ensure freshness. MKT

**Eastern Shore Crabcakes** Half pound of jumbo lump crab in two cakes seared to a golden brown. Served with French fries and coleslaw 30

**Big Meatloaf Stack** Ground beef tenderloin, spicy pork sausage & mixed cheeses. Slow cooked and topped with fire roasted tomato-brown sauce. Served with mashed potatoes and green beans 17

**Prime Rib\*** Slow roasted, deeply seasoned, served au jus and horseradish sauce. Served with redskin mashed potatoes and green beans 32

**Hickory Grilled Tenderloin Filet\*** 9 oz. tenderloin steak, gorgonzola bleu cheese butter & cabernet sauce. Served with redskin mashed potatoes & sautéed spinach 34

**Rattlesnake Pasta** Fresh rotisserie chicken with garlic, tri bell peppers, mushrooms, & lime juice. Tossed with linguini pasta in a cajun alfredo sauce. Topped with smoked Mozzarella cheese & chopped cilantro 16

**Short Smoked Atlantic Salmon\*** Marinated, quickly smoked and finished on the grill, topped with mustard sauce. Served with orzo rice & sautéed spinach 26

**Chicken Parmesan** Hand breaded, pan fried chicken breast accompanied by linguini and sautéed spinach, topped with home-made marinara and smoked mozzarella 16

**Shrimp and Grits** Smoky Andouille sausage, jumbo shrimp, aromatic vegetables, blackening seasoning and fresh tomato, all resting in creamy white grits 24

## BURGERS & SANDWICHES

**"The Stanford" Cheeseburger\*** Hardwood grilled Angus beef topped with Monterey Jack and cheddar cheese, bacon, lettuce, tomato, onion, bread and butter pickles, mustard and mayonnaise on a toasted sesame seed bun 17

**California Burger** Freshly pattied burger seasoned with our house made steak seasoning. Topped with arugula, thousand island dressing, avocado, and dill Havarti cheese. Served with French fries 16

**Veggie Burger** Spiced brown rice, black beans & oat bran with melted pepper jack cheese, tomato, lettuce, onions, mayonnaise, and mustard on a toasted sesame seed bun 16

**Famous French Dip Sandwich** Thinly sliced slow roasted prime rib on a toasted fresh baguette, with a creamy horseradish sauce. Served au jus with French fries 19

**Chicken & Avocado Club Sandwich** Grilled chicken breast, crispy applewood bacon, tomato, sprouts, avocado, Swiss cheese, & honey mustard on grilled wheat bread 17

# HORS D'OEUVRE MENU FOR COCKTAIL EVENTS

## HORS D'OEUVRE DISPLAYS

100 Millionaire cocktail shrimp	350.00
100 Mini crab cakes	325.00
10lbs Provincial mussels	MKT
50 Grilled Portobello Tea Sandwiches	100.00
50 Chili lime chicken skewers	85.00
50 Asian filet skewers	100.00
25 St. Louis Style BBQ Ribs	70.00
50 Grilled asparagus tips wrapped in roasted red bell pepper with rosemary vinaigrette	40.00
Rotisserie chicken platter	75.00
Honey Hefinwezen Pork Loin	MKT
Garlic Risotto	75.00
Whole side of smoked salmon	MKT
Tomato and cucumber canapés	50.00
Zucchini and smoked tofu canapés	65.00
Seasonal fruit display	70.00
Seasonal vegetable crudités platter	75.00
Cheese and seasonal fruit display	75.00
Gourmet meat and cheese display	MKT
Banquet salad	35.00
Banquet salad with chicken	50.00
Pasta Salad	60.00
Pasta Salad with Chicken	75.00

## HORS D'OEUVRE BY PIECE OR SINGLE ORDER

Spinach & artichoke dip with tortilla chips	13.00
Mozzarella Caprese	20.00
Millionaire cocktail shrimp	3.50
Mini crab cake	3.25
Ahi Tuna Tar Tar in Fried Wonton	6.00
Korean style marinated beef spare ribs	3.50
Twice fried rotisserie chicken	3.00
Harvest Chicken Salad Slider	2.75
Prime Rib Slider	3.50
Traditional Chicken Salad Slider	2.50
Beef slider	3.00
Chili lime chicken skewer	1.75
Asian filet skewer	2.00
Cornbread skillet	6.00
Gourmet Dinner Roll	.50
Bone in Lamb Lollipop with Balsamic Pomegranate Reduction	MKT
Bone- in Lamb Lollipop with Rosemary Infused White Balsamic Reductions	MKT



## BEER AND WINE SELECTIONS

Our fully stocked bar located can offer an open or limited selection of bottled or draft beer, wine, spirits, or non-alcoholic beverages upon request of the host. We can also make a mimosa or margarita bar available for cocktail or happy hour events, or even create a signature cocktail for a corporate event or holiday party.

### BEER SELECTION

#### BOTTLE BEER

Bud Lite  
Miller Lite  
Budweiser  
Coors Light  
Michelob Ultra  
Amstel Light  
Corona  
Heineken

#### DRAFT BEER

Miller Lite  
Yuengling Lager  
Blue Moon  
Fat Tire  
Guinness Stout  
Sam Adams Seasonal  
Bass Pale Ale



# WINE SELECTION

## SPARKLING WINES & CHAMPAGNE

Domaine Ste. Michelle, Washington	10	30
Ruffino, Prosecco, Tuscany, Italy	11	33
Mumm Napa Brut Prestige, Napa Valley		50
Taittinger, Champagne, France		70
Moet & Chandon, Champagne, France		80
Dom Pérignon, Champagne, France		225

## CHARDONNAY

Hess Select, Monterey County	9	27
Eve, Columbia Valley	11	33
Kendall-Jackson AVANT, California	12	36
Artesa, Carneros		45
Sonoma-Cutrer, Russian River Valley		60
Cuvaison, Napa Valley		70
Cakebread Cellars, Napa Valley		95

## SAUVIGNON BLANC

Noble Vines 242, Monterey County	9	27
Murphy-Goode "The Fume", North Coast, California	10	30
Kim Crawford, Marlborough, New Zealand	13	39
Matanzas Creek, Sonoma County		45

## OTHER WHITE WINES

Beringer, White Zinfandel, California	6	24
Chateau Ste. Michelle, Riesling, Columbia Valley	7	21
Saint M, Reisling, Germany	9	27
Kung Fu Girl, Reisling, Columbia Valley	10	30
Kris, Pinot Grigio, Friuli, Italy	10	30
Apothic White, Table Wine, Modesto, CA	10	30
Evolution, White Blend, Oregon	11	33
King Estate, Pinot Gris, Oregon	12	36
Pago Cimera, Torrontes, Argentina	12	36
Santa Margherita, Pinot Grigio, Alto Adige, Italy	15	60

## ZINFANDEL

Ravenswood, Vintners Blend, California	8	24
Cline, Lodi, California	10	30
7 Deadly Zins, Lodi, California		40
Frogs Leap Napa Valley		70

## CABERNET SAUVIGNON

Robert Mondavi Private Selection, Central Coast	9	27
Noble Vines 337, Lodi, California	10	30
Dreaming Tree, North Coast	11	33
Liberty School, Paso Robles	12	36
Ghost Pines, California		45
Decoy, Sonoma County		50
Twenty Beach, Napa Valley		55
Franciscan, Napa Valley		65
Markham, Napa Valley		75
Freemark Abbey, Napa Valley		85
Stag's Leap Wine Cellars, Napa Valley		125
Silver Oak, Alexander Valley		135

## MERLOT

Parducci Small Lot, North Coast, California	9	27
The Velvet Devil, Washington	11	33
Château Ste. Michelle, Columbia Valley	12	36
St. Francis, Sonoma County		45
Rombauer, Napa Valley		65
Duckhorn, Napa Valley		100

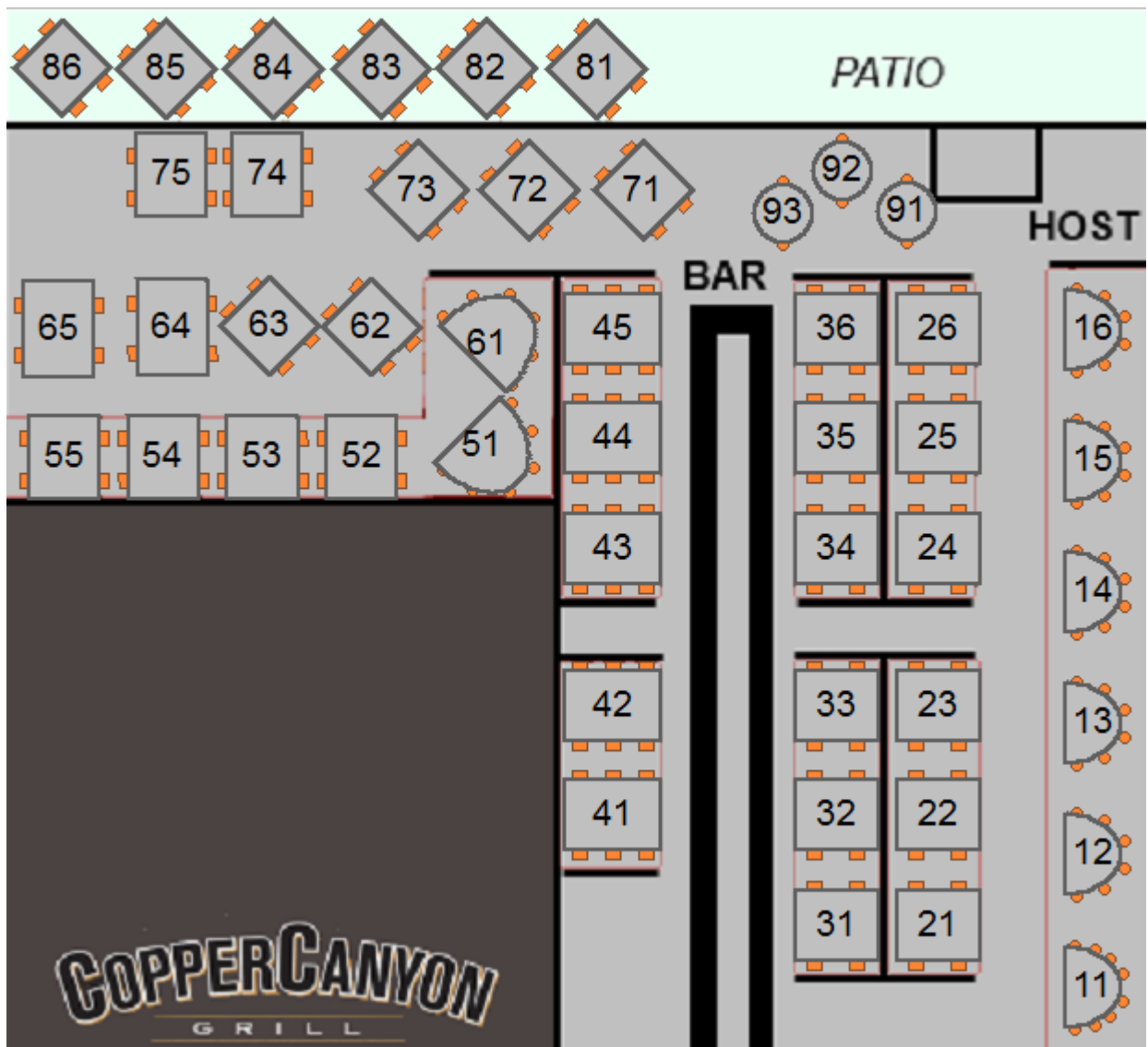
## PINOT NOIR

Gnarly Head, California	8	24
Cono Sur Bicicleta, Chile	9	27
A To Z, Willamette Valley, Oregon	13	39
La Crema, Sonoma County		45
Belle Glos "Meiomi", California Coast		55
Artesa, Carneros		60
Archery Summit Premier, Willamette Valley, Oregon		75
Adelsheim, Willamette Valley, Oregon		95

## OTHER RED WINES

Alta Vista, Malbec, Argentina	9	27
Bogle, Petite Sirah, California	10	30
Rosemount, Shiraz, South Eastern Australia	10	30
Hess Select, Malbec, Salta, Argentina	12	36
Hess Select Treo, Blend, Napa Valley	12	36
Boom Boom, Syrah, Columbia Valley	12	36
Mitolo The Jester, Shiraz, McLaren Vale, Australia		45
Passion Has Red Lips, Blend, McLaren Vale, Australia		50

# FLOOR PLAN





PRIVATE EVENT INFORMATION FORM
\*PLEASE ASK ABOUT OUR WOODFIRE REWARDS PROGRAM

GUEST ARRIVAL TIME: \_\_\_\_\_ EVENT END TIME (3 HR MAX): \_\_\_\_\_

DAY OF WEEK: \_\_\_\_\_ DATE: \_\_\_\_\_

NAME OR GROUP: \_\_\_\_\_ MAILING ADDRESS: \_\_\_\_\_

NAME OF CONTACT: \_\_\_\_\_

CONTACT PHONE: \_\_\_\_\_ CONTACT EMAIL: \_\_\_\_\_

NO OF GUEST: \_\_\_\_\_ SIT DOWN COCKTAIL STYLE
FULL PRIVATE EVENT ROOM TABLES RESERVED (PARTIAL)
BOOTHES RESERVED IN MAIN DINING ROOM

F&B MIN: \_\_\_\_\_ PLUS SALES TAX AND 20% GRATUITY

THERE WILL BE A MAXIMUM OF ONE CHECK. WE DO NOT PROVIDE SEPARATE CHECKS FOR LARGE PARTIES.

DESCRIPTION OF EVENT: \_\_\_\_\_

TABLE ARRANGEMENT REQUESTED: \_\_\_\_\_

BAR SELECTION: \_\_\_\_\_

STARTERS: \_\_\_\_\_

ENTREES: \_\_\_\_\_

DESSERTS: \_\_\_\_\_

NOTES: \_\_\_\_\_

CREDIT CARD # \_\_\_\_\_ EXP DATE: \_\_\_\_\_




GUEST SIGNATURE \_\_\_\_\_

SALES TAX AND GRATUITY OF 20% WILL BE CHARGED IN ADDITION TO THE SUBTOTAL OF THE CHECK OR THE FOOD AND BEVERAGE MINIMUM, WHICHEVER IS GREATER. IF THE FOOD AND BEVERAGE MINIMUM IS NOT MET, YOU WILL BE CHARGED THE DEFICIENCY. IF AN EVENT IS CANCELLED WITHIN ONE WEEK OF THE EVENT, ONE-THIRD OF THE FOOD AND BEVERAGE MINIMUM WILL BE CHARGED. IF AN EVENT IS CANCELLED ON THE DATE OF THE EVENT OR THE PARTY FAILS TO SHOW, ONE-HALF OF THE FOOD AND BEVERAGE MINIMUM WILL BE CHARGED. CANCELLATIONS FOR RESERVATIONS DURING THE MONTH OF

**DECEMBER MUST BE MADE 30 DAYS IN ADVANCE; OTHERWISE, 1/3 OF THE FOOD AND BEVERAGE MINIMUM WILL BE CHARGED. FOR SAME DAY CANCELLATIONS, ONE-HALF OF THE FOOD AND BEVERAGE MINIMUM WILL BE CHARGED.**

## Audio Visual Rental Agreement

Provided by Optivor Technologies, LLC  
 (888) 302-7400  
 www.optivor.com

	<p style="text-align: center;"><b>Projector</b> \$95 per day</p>	<p style="text-align: center;"><b>Add Cost</b></p>
	<p style="text-align: center;"><b>Screen (80 inch)</b> \$25 per day</p>	
	<p style="text-align: center;"><b>Microphone w/ Wireless Portable PA System</b> \$40 per day</p>	

<p style="text-align: center;"><b>Delivery Fee (Standard)</b> (Monday through Friday Noon)</p>	<p style="text-align: center;">\$75 (Includes Setup &amp; Removal)</p>	<p style="text-align: center;"><b>Add Cost</b></p>
<p style="text-align: center;"><b>Delivery Fee (Weekend)</b> (Friday Noon through Sunday)</p>	<p style="text-align: center;">\$125 (Includes Setup &amp; Removal)</p>	

<p style="text-align: center;"><b>Total Cost of Equipment and Delivery Fee (sales tax will be added)</b></p>		<p style="text-align: center;"><b>Total Cost</b></p>
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Need something else? Please ask.

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[www.optivor.com](http://www.optivor.com)

Event Date	
Customer Organization	
Contact Name (Lessee)	
Daytime Phone	
Email	
Credit Card Holder's Name	
VISA/MC or AMEX	
CC Billing Address	
Credit Card Number/ CC Expiration Date	
CC Security Code	
Credit Card Holder's Signature (By signing, you are committing to the rental of the AV equipment as identified and priced)	

By signing this Agreement, Lessee agrees to remit full payment on Event Date, and agrees to keep Equipment on premise. The Lessee assumes and will bear the entire risk of loss and damage to the Equipment from any and all causes whatsoever.