

# COPPER CANYON

GRILL

## GROUP DINING GUIDE

### DINNER MENUS



### COPPER CANYON GRILL AT POINTE ORLANDO

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# HORS D'OEUVRES SELECTIONS

## DIPS & SPREADS

*Each order contains 20-25 servings*

<b>Fresh Guacamole with Black Bean Salsa</b> .....	\$100
<b>Spinach Artichoke Dip with Tortilla Chips</b> .....	\$120
<b>Delmarva Crab Dip with French Baguettes</b> .....	\$150
<b>Salsa Trio with Tomatillo, Charred Tomato, Black Bean</b> .....	\$75

## COLD PLATTERS

*Each platter contains 20-25 servings.*

<b>Seasonal Vegetable Crudités with Dipping Sauces</b> .....	\$55
<b>Assorted Cheese &amp; Seasonal Fruit Display</b> .....	\$90
<b>Chilled Shrimp with Cocktail &amp; Millionaire Sauces</b> .....	\$125
<b>Whole Smoked Salmon with Traditional Accoutrements</b> .....	\$75
<b>Tomato Caprese with Fresh Mozzarella &amp; Basil</b> .....	\$100
<b>Sesame Seared Ahi Tuna with Wasabi &amp; Ginger</b> .....	\$150

## HOT DISHES

*Each dish contains 20-25 servings.*

<b>Fiesta Chicken Eggrolls</b> .....	\$75
<b>Mini Jumbo Lump Crab Cakes</b> .....	\$200
<b>Beef Tenderloin Skewers</b> .....	\$125
<b>Chili Lime Chicken Skewers</b> .....	\$75
<b>Crab Stuffed Mushrooms</b> .....	\$150
<b>Pulled BBQ Chicken Sliders</b> .....	\$100
<b>St. Louis Style BBQ Ribs</b> .....	\$100

## DESSERTS

*Each platter contains 20-25 servings*

<b>Key Lime Pie</b> .....	\$75
<b>Bread Pudding</b> .....	\$75
<b>Assorted Cookies</b> .....	\$40
<b>Chef's Seasonally Inspired Dessert</b> .....	MKT

*\*not inclusive of alcohol, tax and gratuity*

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*Menu pricing subject to change. Food and beverage minimums may apply.*

# ANNAPOLIS DINNER MENU

## SOUP OR SALAD

*Pre-select one of the following*

**House Salad** Mixed greens, tomatoes, pecans, goat cheese, carrots, cornbread croutons, Adobe dressing

**Caesar Salad** Romaine lettuce, red peppers, cornbread croutons, parmesan cheese, Caesar dressing

**Tortilla Soup** Filled with rotisserie chicken, avocado, corn, green chilies, mixed cheeses, tortilla strips

**Baked Potato Soup** Topped with mixed cheeses, bacon crumbles, green onion

## DINNER ENTREES

*For your guests to select on site*

**Rotisserie Chicken** “Our Specialty” roasted chicken, redskin mashed potatoes, seasonal vegetable

**Half Rack of BBQ Ribs** St. Louis style ribs, Curley’s BBQ sauce, mashed potatoes, fresh vegetable

**Short Smoked Atlantic Salmon** Marinated salmon, whole-grain mustard, orzo rice, seasonal vegetable

**Chef’s Vegetable Creation** Selection of vegetables fresh from local market

## DESSERT PLATTER

*Served sharing style*

**Key Lime Pie** Graham cracker, walnut, pecan crust, key lime custard, homemade whipped cream

**Chocolate Uprising** Walnut brownies, vanilla ice cream, Belgian chocolate fudge, warm caramel

**Bread Pudding** French bread, raisins, Grand Marnier custard, Grand Marnier sauce, cocoa, raspberries

**\$35 per person**

***Coffee, Tea, & Soft Drinks Included***

*\*not inclusive of alcohol, tax and gratuity*

*Wine pricing and pairings available upon request*

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# BALTIMORE DINNER MENU

## SHARING STYLE STARTER

*Pre-select one of the following*

- Spinach Artichoke Dip** Fresh spinach, artichoke hearts, creamy Jack & parmesan cheeses, tortilla chips  
**Fresh Guacamole** Avocados, tomatoes, red onions, cilantro with tortilla chips and black bean salsa  
**Calamari** Fresh cut, flash fried, drizzled with roasted garlic aioli and charred tomato salsa  
**Fiesta Eggrolls** Flour tortillas with rotisserie chicken, mixed cheeses, black beans, spinach

## SOUP OR SALAD

*Pre-select one of the following*

- House Salad** Mixed greens, tomatoes, pecans, goat cheese, carrots, cornbread croutons, Adobe dressing  
**Caesar Salad** Romaine lettuce, red peppers, cornbread croutons, parmesan cheese, Caesar dressing  
**Cup of Tortilla Soup** Topped with mixed cheeses, tortilla strips  
**Cup of Baked Potato Soup** Topped with mixed cheeses, bacon crumbles, green onion

## DINNER ENTREES

*For your guests to select on site*

- Rotisserie Chicken** "Our Specialty" roasted chicken, redskin mashed potatoes, seasonal vegetable  
**Full Rack of BBQ Ribs** St. Louis style ribs, Curley's BBQ sauce, mashed potatoes, fresh vegetable  
**Filet Mignon** Grilled medium with gorgonzola butter, cabernet sauce, mashed potatoes, fresh vegetable  
**Short Smoked Atlantic Salmon** Marinated salmon, whole-grain mustard, orzo rice, seasonal vegetable  
**Chef's Vegetable Creation** Selection of vegetables fresh from local market

## DESSERT PLATTER

*Served sharing style*

- Key Lime Pie** Graham cracker, walnut, pecan crust, key lime custard, homemade whipped cream  
**Chocolate Uprising** Walnut brownies, vanilla ice cream, Belgian chocolate fudge, warm caramel  
**Bread Pudding** French bread, raisins, Grand Marnier custard, Grand Marnier sauce, cocoa, raspberries

**\$45 per person**

***Coffee, Tea, & Soft Drinks Included***

*\*not inclusive of alcohol, tax and gratuity*

*Wine pricing and pairings available upon request*

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# COLUMBIA DINNER MENU

## SHARING STYLE STARTERS

*Pre-select three of the following*

- Spinach Artichoke Dip** Fresh spinach, artichoke hearts, creamy Jack & parmesan cheeses, tortilla chips  
**Delmarva Crab Dip** Blended cheeses, jumbo crab meat, herbs, spices, toasted baguettes  
**Fresh Guacamole** Avocados, tomatoes, red onions, cilantro with tortilla chips and black bean salsa  
**Calamari** Fresh cut, flash fried, drizzled with roasted garlic aioli and charred tomato salsa  
**Fiesta Eggrolls** Flour tortillas with rotisserie chicken, mixed cheeses, black beans, spinach

## SOUP OR SALAD

*Pre-select one of the following*

- House Salad** Mixed greens, tomatoes, pecans, goat cheese, carrots, cornbread croutons, Adobe dressing  
**Caesar Salad** Romaine lettuce, red peppers, cornbread croutons, parmesan cheese, Caesar dressing  
**Cup of Tortilla Soup** Topped with mixed cheeses, tortilla strips  
**Cup of Baked Potato Soup** Topped with mixed cheeses, bacon crumbles, green onion

## DINNER ENTREES

*For your guests to select on site*

- Rotisserie Chicken** "Our Specialty" roasted chicken, redskin mashed potatoes, seasonal vegetable  
**Full Rack of BBQ Ribs** St. Louis style ribs, Curley's BBQ sauce, mashed potatoes, fresh vegetable  
**Filet Mignon** Grilled medium with gorgonzola butter, cabernet sauce, mashed potatoes, fresh vegetable  
**Short Smoked Atlantic Salmon** Marinated salmon, whole-grain mustard, orzo rice, seasonal vegetable  
**Eastern Shore Crab Cakes** Jumbo lump crab, black bean salsa, remoulade, orzo rice, glazed carrots  
**Chef's Vegetable Creation** Selection of vegetables fresh from local market

## DESSERT PLATTER

*Served sharing style*

- Key Lime Pie** Graham cracker, walnut, pecan crust, key lime custard, homemade whipped cream  
**Chocolate Uprising** Walnut brownies, vanilla ice cream, Belgian chocolate fudge, warm caramel  
**Bread Pudding** French bread, raisins, Grand Marnier custard, Grand Marnier sauce, cocoa, raspberries

**\$55 per person**

***Coffee, Tea, & Soft Drinks Included***

*\*not inclusive of alcohol, tax and gratuity*

*Wine pricing and pairings available upon request*

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# DISTRICT DINNER MENU

## SHARING STYLE STARTERS

*Pre-select three of the following*

- Spinach Artichoke Dip** Fresh spinach, artichoke hearts, creamy Jack & parmesan cheeses, tortilla chips  
**Delmarva Crab Dip** Blended cheeses, jumbo crab meat, herbs, spices, toasted baguettes  
**Fresh Guacamole** Avocados, tomatoes, red onions, cilantro with tortilla chips and black bean salsa  
**Shrimp Cargot** Escargot-style shrimp, garlic, butter, melted Havarti cheese, toasted baguettes  
**Calamari** Fresh cut, flash fried, drizzled with roasted garlic aioli and charred tomato salsa  
**Fiesta Eggrolls** Flour tortillas with rotisserie chicken, mixed cheeses, black beans, spinach

## CUP OF SOUP

*Pre-select one of the following*

- Cup of Tortilla Soup** Topped with mixed cheeses, tortilla strips  
**Cup of Baked Potato Soup** Topped with mixed cheeses, bacon crumbles, green onion

## FRESH SALADS

*Pre-select one of the following*

- House Salad** Mixed greens, tomatoes, pecans, goat cheese, carrots, cornbread croutons, Adobe dressing  
**Caesar Salad** Romaine lettuce, red peppers, cornbread croutons, parmesan cheese, Caesar dressing

## DINNER ENTREES

*For your guests to select on site*

- Surf & Turf** Crab cake, center cut filet, gorgonzola butter, cabernet sauce, mashed potatoes, vegetable  
**Ribeye** Hardwood grilled ribeye, Canyon cabernet mushrooms, mashed potatoes, sautéed spinach  
**Short Smoked Atlantic Salmon** Marinated salmon, whole-grain mustard, orzo rice, seasonal vegetable  
**Chef's Seafood Selection** Market-fresh seasonal seafood dish selected and prepared by chef  
**Eastern Shore Crab Cakes** Jumbo lump crab, black bean salsa, remoulade, orzo rice, glazed carrots

## DESSERT PLATTER

*Served sharing style*

- Key Lime Pie** Graham cracker, walnut, pecan crust, key lime custard, homemade whipped cream  
**Chocolate Uprising** Walnut brownies, vanilla ice cream, Belgian chocolate fudge, warm caramel  
**Bread Pudding** French bread, raisins, Grand Marnier custard, Grand Marnier sauce, cocoa, raspberries

**\$65 per person**

***Coffee, Tea, & Soft Drinks Included***

*\*not inclusive of alcohol, tax and gratuity*

*Wine pricing and pairings available upon request*

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# BAR PACKAGES

HOURLY TIME FRAME	BEER & WINE	BEER, WINE, PREMIUM WELL LIQUOR	BEER, WINE, SUPER PREMIUM LIQUOR	BEER, WINE, EXECUTIVE PREMIUM LIQUOR
2 hrs	\$20pp*	\$30pp*	\$40pp*	\$50pp*
3 hrs	\$30pp*	\$42pp*	\$50pp*	\$64pp*
Ticket	\$8*	\$10*	\$12*	\$14*

## BEER & WINE SELECTIONS

**Beer:** Budweiser, Bud Light, Miller Lite, Coors Light, Corona, Michelob Ultra, Heineken, O'Doul's, Bass Pale Ale, Amstel Light, Sam Adams, Guinness Yuengling, Blue Moon, Stella Artois

**Wine:** Cupcake Chardonnay, Prendo Pinot Grigio, Jade Mountain Merlot, Kenwood Yulupa Cabernet Sauvignon

## PREMIUM WELL PACKAGE

**Liquor:** Pinnacle Vodka, Beefeaters Gin, Seagram's 7 Whiskey, Bacardi Rum, Jose Cuervo Gold Tequila, Jim Beam Bourbon, Dewar's Scotch

**Wine:** Cupcake Chardonnay, Prendo Pinot Grigio, Jade Mountain Merlot, Kenwood Yulupa Cabernet Sauvignon

## SUPER PREMIUM PACKAGE

**Liquor:** Stolichnaya Vodka, Grey Goose Vodka, Tanqueray Gin, Jack Daniel's Whiskey, Patron Silver Tequila, Makers Mark Bourbon, Chivas Regal, Captain Morgan's Spiced Rum, Hennessy Cognac, Grand Marnier, Johnnie Walker Black Scotch

**Wine:** Kabinett Riesling, Evolution #9 White Table Wine, Eola Hills Pinot Noir, BR Cohn "Silver" Cabernet Sauvignon

## EXECUTIVE PREMIUM PACKAGE

**Liquor:** Belvedere Vodka, Ketel One Vodka, Hendrick's Gin, Crown Royal Whisky, Jameson Irish Whiskey, Patron Anejo Tequila, Knob Creek Bourbon, Remy Martin Cognac, Glenlivet Scotch

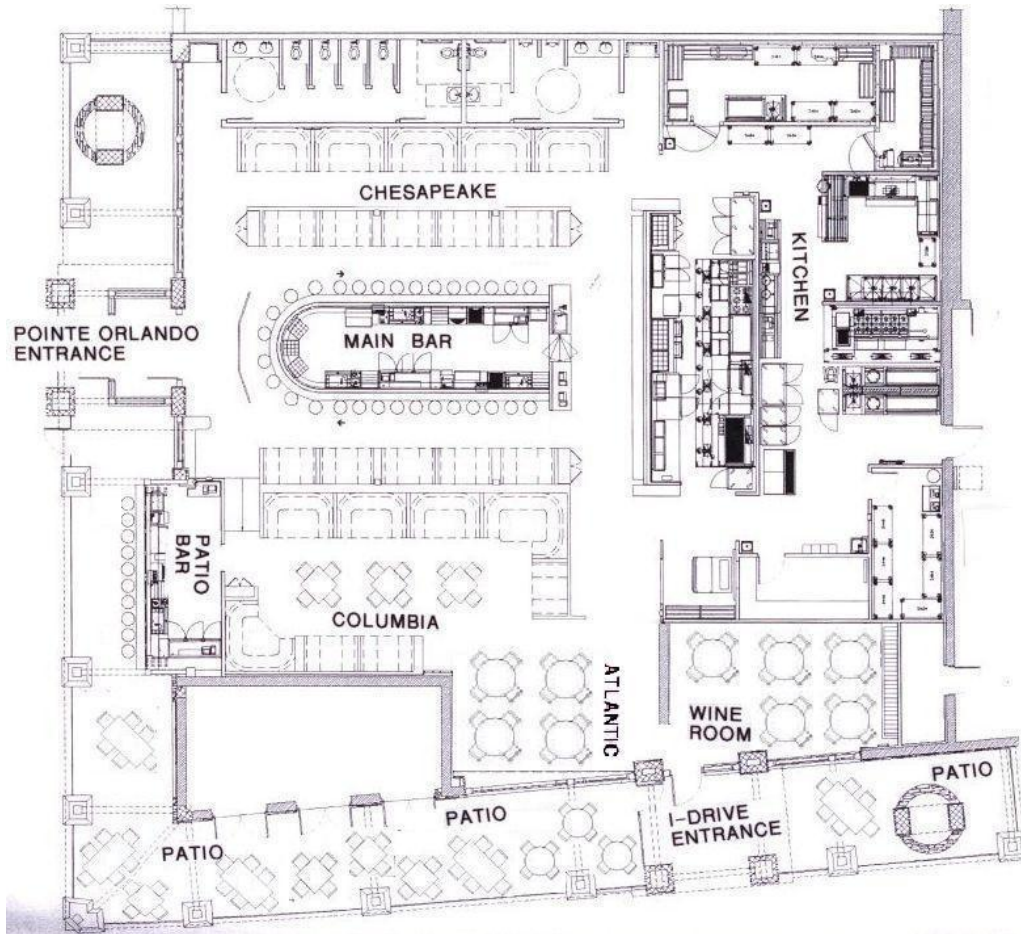
**Wine:** Hendry Chardonnay, Santa Margherita Pinot Grigio, La Crema Pinot Noir, Klinker Brick Red Zinfandel

*\*Does not include tax & service charge. All soda, tea, and coffee included with bar packages. Each package includes all wine & liquor selections in preceding categories.*

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# FLOOR PLAN & CAPACITIES



AREA OF VENUE	NUMBER OF GUESTS SEATED	NUMBER OF GUESTS RECEPTION STYLE
*Buyout	280	350
*Wine Room	32	24
*Patio	45	120
*Patio Bar	-	40
Main Bar	-	50
Columbia	65	-
Atlantic	24	-

*\* indicates a space that may be reserved privately*