



# **COPPER CANYON**

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## **GRILL**

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### **PRIVATE DINING GUIDE**

100 BOARDWALK PLACE  
GAITHERSBURG, MD 20878  
(240) 631-0003

*For large party reservations please contact Patrick Monnig at  
pmonnig@ccgrill.com or call (443) 546-6016*

# Private Dining Patio

## Pricing Guide



Our private patio features views of the water, bridge, gazebo and carousel. It makes for a wonderful day and fantastic transition from day to night as the Rio comes to life. The patio itself holds a full bar including taps! Ask about our Full Patio, 2/3 Patio, Half Patio, Cocktail Parties or even a combination of multiple are available!

To inquire about private spaces please contact Patrick Monnig 443-546-6016 or [pmonnig@ccgrill.com](mailto:pmonnig@ccgrill.com) with your date, approximate guest count, and time frame! Attached are our food and beverage packets. We also offer some custom menu options!

# HORS D' OEUVRES SELECTIONS

## ***DIPS & SPREADS***

*Each order contains 20-25 servings*

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

## ***COLD PLATTERS***

*Each platter contains 20-25 servings*

<b>Seasonal Vegetable Crudités with Dipping Sauces.....</b>	<b>\$75</b>
<b>Assorted Cheese &amp; Seasonal Fruit Display.....</b>	<b>\$90</b>
<b>Chilled Shrimp with Cocktail &amp; Millionaire Sauces.....50 piece.....</b>	<b>\$175(3.50 per)</b>
<b>Whole Smoked Salmon with Traditional Accoutrements.....</b>	<b>\$MKT</b>
<b>Tomato Caprese with Fresh Mozzarella &amp; Basil.....</b>	<b>\$85</b>
<b>Sesame Seared Ahi Tuna with Wasabi &amp; Ginger.....</b>	<b>\$150 (\$3.00 per)</b>
<b>Roasted Pepper Wrapped Asparagus Tips.....50pc.....</b>	<b>\$40.00</b>
<b>Banquet Ceasar or House Salad.....</b>	<b>\$35.00</b>
<b>Seafood Platter...ask about building your own platter.....</b>	<b>\$MKT</b>

## ***HOT DISHES***

*Each dish contains 20-25 servings*

<b>Fiesta Chicken Eggrolls.....</b>	<b>\$75</b>
<b>Mini Jumbo Lump Crab Cakes ...50 pc..\$175.....100 pc.....</b>	<b>\$350 (3.50 per)</b>
<b>Beef Tenderloin Skewers.....50pc.....</b>	<b>\$100 (\$2.00 per)</b>
<b>Chili Lime Chicken Skewers.....50pc.....</b>	<b>\$85 (\$1.75 per)</b>
<b>Crab Stuffed Mushrooms.....</b>	<b>\$MKT</b>
<b>Pulled BBQ Chicken Sliders.....50pc.....</b>	<b>\$100 (\$2.00 per)</b>
<b>St. Louis Style BBQ Ribs.....50pc.....</b>	<b>\$100</b>
<b>Rotisserie Chicken Platter.....</b>	<b>\$75</b>
<b>Bacon Wrapped Shrimp or Scallops.....</b>	<b>MKT</b>

## ***DESSERTS***

*Each platter contains 20-25 servings*

<b>Key Lime Pie.....</b>	<b>\$75</b>
<b>Bread Pudding.....</b>	<b>\$75</b>
<b>Chef's Seasonally Inspired Dessert.....</b>	<b>MKT</b>
<b>Seasonal Fruit Dessert Platter.....</b>	<b>MKT</b>

*Not inclusive of alcohol, tax and gratuity*

# WASHINGTONIAN

## LUNCH MENU

### SALAD

*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

**Daily Soup** Our fresh Soup du Jour or Tortilla Soup

### LUNCH ENTREES

*For your guests to select on site*

**Pulled BBQ Chicken Sandwich** Rotisserie chicken, Curley's BBQ sauce, toasted sesame seed bun

**Rotisserie Chicken Salad** With black beans, tomato, jicama, corn, jack cheese, avocado, BBQ sauce

**"Stanford" Cheeseburger** With lettuce, tomato, onion, pickles, mustard, mayo, toasted sesame seed

**Veggie Burger** Rice, black beans, oat bran with soy glaze, pepper jack cheese

**House Salad w/ Salmon** Our signature house salad with short smoked grilled Atlantic salmon

### DESSERT PLATES

*Select two of the following for your guests to choose from on site*

**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

**Coffee, Tea and Soft Drinks Included**

**\$29.95 PER PERSON**

*Not inclusive of alcohol, tax and gratuity*

# GREAT SENECA LUNCH MENU

## FAMILY STYLE STARTER

*Select one of the following to share*

**Spinach Artichoke Dip** Spinach, artichoke hearts, creamy jack & parmesan cheeses, tortilla chips

**Calamari** Fresh cut calamari flash fried and drizzled with roasted garlic aioli and charred tomato salsa

## SALAD

*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

**Daily Soup** Our fresh Soup du Jour or Tortilla Soup

## LUNCH ENTREES

*Select four of the following for your guests to choose from on site*

**“Stanford” Cheeseburger** With lettuce, tomato, onion, pickles, mustard, mayo

**Rattlesnake Pasta** Rotisserie chicken, garlic, bell peppers, mushrooms in a cajun alfredo sauce,

**Rotisserie Chicken Salad** With black beans, tomato, jicama, corn, jack cheese, avocado, BBQ sauce

**Fresh Fish Sandwich** Chef’s choice on a toasted sesame seed bun with lettuce, tomato, red onion

**Meatloaf Stack** Ground beef & pork sausage meatloaf finished with tomato-brown sauce

**Veggie Burger** Rice, black beans, oat bran with soy glaze, pepper jack cheese

## DESSERT PLATES

*Select two of the following for your guest to choose from on site*

**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

**Coffee, Tea and Soft Drinks Included**

**\$39.95 PER PERSON**

*Not inclusive of alcohol, tax and gratuity*

# THE LAKE FRANK LUNCH MENU

## FAMILY STYLE STARTERS

*Select two of the following to share*

**Spinach Artichoke Dip** Fresh spinach, artichoke hearts, creamy jack & parmesan cheeses, tortilla chips

**Fiesta Eggrolls** Flour tortillas with rotisserie chicken, mixed cheeses, black beans, spinach

**Calamari** Fresh cut calamari flash fried and drizzled with roasted garlic aioli & charred tomato salsa

## SALAD

*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

**Daily Soup** Our fresh Soup du Jour or Tortilla Soup

## LUNCH ENTREES

*Select four of the following for your guests to choose from*

**Rotisserie Chicken** "Our Specialty" slow roasted, hardwood grilled chicken

**St. Louis Style Ribs** Slow cooked, hardwood grilled ribs brushed with Curley's BBQ sauce

**Rattlesnake Pasta** Rotisserie chicken, garlic, bell peppers, mushrooms, Cajun Alfredo sauce,

**Meatloaf Stack** Ground beef, pork sausage, cheeses finished off with tomato-brown sauce

**Hardwood Grilled Filet** Filet hardwood medium grilled topped with red wine and gorgonzola butter

**Short Smoked Atlantic Salmon** Marinated salmon topped with whole-grain mustard sauce

**Crabcake Sandwich** 4oz. crabcake, served on a bun with remoulade, lettuce, tomato and onion

## DESSERT PLATES

*Select two of the following for your guests to choose from*

**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

**Coffee, Tea and Soft Drinks Included**

**\$49.95 PER PERSON**

*Not inclusive of alcohol, tax and gratuity*

# ROCK CREEK DINNER MENU

## 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

**Daily Soup** Our fresh Soup du Jour or Tortilla Soup

## DINNER ENTREES

*For your guests to select on site*

**Rotisserie Chicken** "Our Specialty" slow roasted, hardwood grilled chicken

**Half Rack of BBQ Ribs** Slow cooked, hardwood grilled ribs brushed with Curley's BBQ sauce

**Short Smoked Atlantic Salmon** Marinated salmon topped with whole-grain mustard sauce

**Chef's Seafood Creation** Market-fresh seasonal seafood dish selected and prepared by chef

**Hardwood Grilled Filet** Filet hardwood grilled medium topped with red wine and gorgonzola butter

## DESSERT PLATES

*Select two of the following for your guests to choose from*

**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

**Coffee, Tea and Soft Drinks Included**

**\$49.95 PER PERSON**

*Not inclusive of alcohol, tax and gratuity*

# BLACK HILLS DINNER MENU

## FAMILY STYLE STARTER

*Pre-select one of the following*

**Spinach Artichoke Dip** Fresh spinach, artichoke hearts, creamy jack & parmesan cheeses, tortilla chips

**Calamari** Fresh cut calamari flash fried and drizzled with roasted garlic aioli & charred tomato salsa

**Fiesta Eggrolls** Flour tortillas with rotisserie chicken, mixed cheeses, black beans, spinach

**Smoked Salmon** House-cured & smoked salmon, toast points, remoulade, served chilled

## 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

**Daily Soup** Our fresh Soup du Jour or Tortilla Soup

## DINNER ENTREES

*For your guests to select on site*

**Rotisserie Chicken** "Our Specialty" hardwood grilled, slow roasted chicken

**Full Rack of BBQ Ribs** St. Louis style ribs, hardwood grilled and smothered in Curley's BBQ sauce

**Filet Mignon** Filet hardwood grilled medium topped with red wine and gorgonzola butter

**Short Smoked Atlantic Salmon** Marinated salmon topped with whole-grain mustard sauce

**Chef's Seafood Creation** Market-fresh seasonal seafood dish selected and prepared by chef

## DESSERT PLATES

*Select two of the following for your guests to choose from*

**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

**Coffee, Tea and Soft Drinks Included**

**\$59.95 PER PERSON**

*Not inclusive of alcohol, tax and gratuity*



# CUNNINGHAM FALLS DINNER MENU

## FAMILY STYLE STARTERS

*Pre-select two of the following*

**Spinach Artichoke Dip** Fresh spinach, artichoke hearts, creamy Jack & parmesan cheeses, tortilla chips

**Smoked Salmon** House-cured & smoked salmon, toast points, Remoulade, served chilled

**Calamari** Fresh cut calamari flash fried and drizzled with roasted garlic aioli & charred tomato salsa

**Fiesta Eggrolls** Flour tortillas with rotisserie chicken, mixed cheeses, black beans, spinach

## 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

**Daily Soup** Our fresh Soup du Jour or Tortilla Soup

## DINNER ENTREES

*Select four of the following for your guests to choose from*

**Eastern Shore Crab Cakes** Jumbo lump crab, black bean salsa, remoulade

**Rotisserie Chicken** "Our Specialty" hardwood grilled, slow roasted chicken

**Short Smoked Atlantic Salmon** Marinated salmon topped with whole-grain mustard sauce

**Filet Mignon** Filet hardwood grilled medium topped with red wine and gorgonzola butter

**Full Rack of BBQ Ribs** St. Louis style ribs, hardwood grilled and smothered in Curley's BBQ sauce

**Chef's Seafood Creation** Market-fresh seasonal seafood dish selected and prepared by chef

## DESSERT PLATES

*For your guest to choose from on site*

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

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

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

**Coffee, Tea and Soft Drinks Included**

**\$69.95 PER PERSON**

*Not inclusive of alcohol, tax and gratuity*

# SOUTH MOUNTAIN DINNER MENU

## FAMILY STYLE STARTERS

*Pre-select three of the following*

**Spinach Artichoke Dip** Fresh spinach, artichoke hearts, creamy jack & parmesan cheeses, tortilla chips

**Smoked Salmon** House-cured & smoked salmon, toast points, Remoulade, served chilled

**Calamari** Fresh cut calamari flash fried and drizzled with roasted garlic aioli & charred tomato salsa

**Fiesta Eggrolls** Flour tortillas with rotisserie chicken, mixed cheeses, black beans, spinach

## 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

**Daily Soup** Our fresh Soup du Jour or Tortilla Soup

## DINNER ENTREES

*For your guests to select on site*

**Surf & Turf** One crabcake and a hardwood grilled filet topped with red wine and gorgonzola butter

**12 oz New York Strip** Hardwood grilled medium topped with Matric'd butter

**Short Smoked Atlantic Salmon** Marinated salmon topped with whole-grain mustard sauce

**Chef's Seafood Selection** Market-fresh seasonal seafood dish selected and prepared by chef

**Eastern Shore Crab Cakes** Jumbo lump crab, black bean salsa on a bed of remoulade

## DESSERT PLATES

*For your guests to select on site*

**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

**Coffee, Tea and Soft Drinks Included**

**\$79.95 PER PERSON**

*Not inclusive of alcohol, tax and gratuity*

# FAMILY STYLE BRUNCH

PICK THE DISHES THAT YOU WISHED SERVE AND WE'LL COME  
UP WITH A PACKAGE JUST FOR YOU! A LITTLE OF ALL YOUR CHOICES SERVED TABLE SIDE JUST  
LIKE AT HOME!

## **Brunch Selections**

Eggs Benedict  
Crab Benedict  
Filet Benedict  
Farmer's Market Omelet  
Spinach Mushroom Omelet  
Crab Scramble  
French Toast  
Triple Stack Pancakes

## **Lunch Selections**

Rotisserie Chicken Salad  
Classic Caesar or House Salad  
Chicken Avocado Club Sandwich  
Famous French Dip Sandwich  
Grilled Cheeseburger Sliders  
Grilled Portabella Tea Sandwiches  
Smoked Salmon Plate  
Pulled BBQ Chicken Sliders

## **Brunch Side Item Selections**

Scrambled Eggs  
Bacon  
Bagels with Cream Cheese  
Breakfast Sausage  
Canadian Bacon  
Turkey or Applewood Smoked Bacon  
Brunch Potatoes (served with all selections  
of brunch entrees for the table )

## **One Complimentary Beverage**

One complimentary beverage per  
adult. (not transferable to another adult)  
Coffee, Tea or Soda  
Mimosa  
Bloody Mary  
Champagne  
Screwdriver  
Peach Bellini

(\*\*\*This package is only available via contracted private dining space.\*\*\*)

# PRIVATE DINING LOCATIONS



