

COPPER CANYON

GRILL

GROUP DINING GUIDE

BUFFET MENU



COPPER CANYON GRILL AT POINTE ORLANDO

9101 International Drive #1220, Orlando, FL 32819

Phone (407) 363-3933 • Fax (407) 363-3932

Sales Manager - Joe Colbeth • jcolbeth@ccgrill.com

HORS D'OEUVRES SELECTIONS

Dips & Spreads

Each order contains 20-25 servings

Fresh Guacamole with Black Bean Salsa
Spinach Artichoke Dip with Tortilla Chips
Delmarva Crab Dip with French Baguettes
Salsa Trio with Tomatillo, Charred Tomato, Black Bean

Cold Platters

Each platter contains 20-25 servings

Seasonal Vegetable Crudités with Dipping Sauces
Assorted Cheese & Seasonal Fruit Display
Chilled Shrimp with Cocktail & Millionaire Sauces
Whole Smoked Salmon with Traditional Accoutrements
Tomato Caprese with Fresh Mozzarella & Basil
Sesame Seared Ahi Tuna with Wasabi & Ginger

Hot Dishes

Each dish contains 20-25 servings

Fiesta Chicken Eggrolls
Mini Jumbo Lump Crab Cakes
Beef Tenderloin Skewers
Chili Lime Chicken Skewers
Crab Stuffed Mushrooms
Pulled BBQ Chicken Sliders
St. Louis Style BBQ Ribs

Desserts

Each platter contains 20-25 servings

Key Lime Pie
Bread Pudding
Assorted Cookies
Chef's Seasonally Inspired Dessert

Not inclusive of alcohol, tax and gratuity

COPPERCANYON
GRILL

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

SELECT BUFFET MENU

Starter

Pre-select one of the following

- Mixed Greens Salad** Campari tomatoes, pecans, cornbread croutons, balsamic vinaigrette
Caesar Salad Romaine lettuce, Parmesan cheese, Caesar dressing
Fiesta Eggrolls Flour tortillas with rotisserie chicken, mixed cheeses, black beans, spinach
Spinach Artichoke Dip Spinach, artichoke hearts, creamy jack & Parmesan cheeses, tortilla chips

Dinner Entrees

Pre-select three of the following

- Rotisserie Chicken** Fire-roasted chicken rubbed with 31 herbs and spices
St. Louis Style Ribs Slow-cooked pork ribs, Curley's BBQ sauce
All-Natural Puget Sound Salmon Hardwood grilled, dill crème fraiche
Meatloaf Stack Ground beef tenderloin, spicy pork sausage, mixed cheeses, tomato-brown sauce

Side Dishes

Pre-select two of the following

- Redskin Mashed Potatoes**
Sweet Glazed Carrots
Market-Fresh Vegetable

Dessert Platter

Key Lime Pie, Chocolate Uprising, & Grand Marnier Bread Pudding

Coffee, Tea and Soft Drinks Included

Not inclusive of alcohol, tax and gratuity

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DEFINITIVE BUFFET MENU

Starters

Pre-select two of the following

- Fiesta Eggrolls** Flour tortillas with rotisserie chicken, mixed cheeses, black beans, spinach
Spinach Artichoke Dip Spinach, artichoke hearts, creamy jack & Parmesan cheeses, tortilla chips
Fresh Guacamole Avocados, tomatoes, red onions, cilantro with tortilla chips and black bean salsa
Tomato Caprese Vine-ripened tomato slices, fresh mozzarella, sweet basil, EVOO, balsamic reduction

Fresh Salad

Pre-select one of the following

- Mixed Greens Salad** Campari tomatoes, pecans, cornbread croutons, balsamic vinaigrette
Caesar Salad Romaine lettuce, cornbread croutons, Parmesan cheese, Caesar dressing

Dinner Entrees

Pre-select three of the following

- Center Cut Tenderloin** Topped with Canyon Mushrooms
Rotisserie Chicken Fire-roasted chicken rubbed with 31 herbs and spices
St. Louis Style Ribs Slow-cooked pork ribs, Curley's BBQ sauce
All-Natural Puget Sound Salmon Hardwood grilled, dill crème fraiche

Side Dishes

Pre-select three of the following

- Redskin Mashed Potatoes**
Sweet Glazed Carrots
Market-Fresh Vegetable
Coleslaw

Dessert Platter

Key Lime Pie, Chocolate Uprising, & Grand Marnier Bread Pudding

Coffee, Tea and Soft Drinks Included

Not inclusive of alcohol, tax and gratuity



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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	\$25pp*	\$30pp*	\$40pp*	\$50pp*
3 hrs	\$32pp*	\$42pp*	\$52pp*	\$64pp*
Ticket	\$9*	\$11*	\$13*	\$15*

Beer & Wine Selections

Beer: Budweiser, Bud Light, Miller Lite, Coors Light, Corona, Michelob Ultra, Heineken, Guinness Stout, Amstel Light, Sam Adams, Yuengling Lager, Stella Artois, Bold City Duke's Cold Nose Brown Ale, Funky Buddha Florida Hefeweizen, First Magnitude Pale Ale, Two Henrys Mad Man Hard Cider, Cigar City Jai Alai IPA *[Seasonal Craft Brews will vary]*

Wine: Mark West Chardonnay, Nobilo Sauvignon Blanc, Caposaldo Pinot Grigio, Beringer White Zinfandel, Angeline Pinot Noir, Velvet Devil Merlot, Ravenswood Vintners Zinfandel, 337 Cabernet Sauvignon

Premium Well Package

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

Wine: Mark West Chardonnay, Nobilo Sauvignon Blanc, Caposaldo Pinot Grigio, Beringer White Zinfandel, Angeline Pinot Noir, Velvet Devil Merlot, Ravenswood Vintners Zinfandel, 337 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: Hess Select Chardonnay, Murphy-Goode Fume Blanc, King Estate Pinot Gris, Chateau Ste. Michelle Riesling, Steele Pinot Noir, St. Francis Merlot, Tamari Malbec, Liberty School 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, Glenlivet Scotch

Wine: St. Francis Chardonnay, Kim Crawford Sauvignon Blanc, Dr. Loosen Riesling, A to Z Pinot Noir, Chateau St. Michelle Merlot, Michael David Zinfandel, Silver Palm Cabernet Sauvignon

Bar package pricing does not include tax and service charge.

Beer & wine selections may vary due to seasonal availability. Comparable brands may be substituted.

Each package includes all wine & liquor selections in preceding categories.



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