

# **COPPER CANYON**

**GRILL**

## **GROUP DINING GUIDE**

### **DINNER MENU**



## **COPPER CANYON GRILL AT POINTE ORLANDO**

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# 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*

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

# ANDERSON

## DINNER MENU

### Family Style Starter

*Pre-select one of the following*

- Spinach Artichoke Dip** Spinach, artichoke hearts, creamy jack & Parmesan cheeses, tortilla chips  
**Tomato Caprese** Vine-ripened tomato slices, fresh mozzarella, sweet basil, EVOO, balsamic reduction  
**Calamari** Fresh calamari, hand-cut and breaded, flash fried, classic tomato sauce

### Salad

*Pre-select one of the following*

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

### Dinner Entrees

*For your guests to select on site*

- Rotisserie Chicken** Slow-roasted chicken, redskin mashed potatoes, fresh vegetable  
**Half Rack of BBQ Ribs** St. Louis style ribs, Curley's BBQ sauce, mashed potatoes, fresh vegetable  
**All-Natural Puget Sound Salmon 8oz** Hardwood grilled, dill crème fraiche, orzo rice, sautéed spinach  
**Chef's Vegetable Creation** Selection of vegetables fresh from local market

### Dessert Platter

*Served family-style*

**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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# BENNETT

## DINNER MENU

### Family Style Starters

*Pre-select two of the following*

- Delmarva Crab Dip** Blended cheeses, jumbo crab meat, herbs, spices, toasted baguettes  
**Spinach Artichoke Dip** Spinach, artichoke hearts, creamy jack & Parmesan cheeses, tortilla chips  
**Calamari** Fresh calamari, hand-cut and breaded, flash fried, classic tomato sauce  
**Tomato Caprese** Vine-ripened tomato slices, fresh mozzarella, sweet basil, EVOO, balsamic reduction  
**Smoked Salmon** House-cured & smoked salmon, toast points, chef's dressing, served chilled

### Salad

*Pre-select one of the following*

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

### Dinner Entrees

*For your guests to select on site*

- Filet Mignon 6oz** Gorgonzola butter, cabernet sauce, mashed potatoes, fresh vegetable  
**All-Natural Puget Sound Salmon 8oz** Hardwood grilled, dill crème fraiche, orzo rice, sautéed spinach  
**Rotisserie Chicken** Slow-roasted chicken, redskin mashed potatoes, fresh vegetable  
**Full Rack of BBQ Ribs** St. Louis style ribs, Curley's BBQ sauce, mashed potatoes, fresh vegetable  
**Chef's Vegetable Creation** Selection of vegetables fresh from local market

### Dessert Platter

*Served family-style*

**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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# CARNEROS

## DINNER MENU

### Family Style Starters

*Pre-select three of the following*

- Mini Crab Cakes** Maryland-style jumbo lump blue crab, classic remoulade  
**Spinach Artichoke Dip** Spinach, artichoke hearts, creamy jack & Parmesan cheeses, tortilla chips  
**Classic Shrimp Cocktail** Jumbo chilled shrimp, pommery mustard & cocktail dipping sauces  
**Calamari** Fresh calamari, hand-cut and breaded, flash fried, classic tomato sauce  
**Tomato Caprese** Vine-ripened tomato slices, fresh mozzarella, sweet basil, EVOO, balsamic reduction  
**Smoked Salmon** House-cured & smoked salmon, toast points, chef's dressing, served chilled

### Salad

*Pre-select one of the following*

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

### Dinner Entrees

*For your guests to select on site*

- Filet Mignon 9oz** Gorgonzola butter, cabernet sauce, mashed potatoes, fresh vegetable  
**New York Strip 16oz** Maître d butter, mashed potatoes, green beans  
**Rotisserie Chicken & BBQ Ribs** Two of our classic favorites, mashed potatoes, green beans  
**Eastern Shore Crab Cakes** Jumbo lump blue crab, pommery mustard sauce, fries, coleslaw  
**All-Natural Puget Sound Salmon 8oz** Hardwood grilled, dill crème fraiche, orzo rice, sautéed spinach  
**Chef's Seafood Selection** Market-fresh seasonal seafood dish selected and prepared by chef

### Dessert Platter

*Served family-style*

**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

<b>2 Hours, 3 Hours, Drink Tix</b>	<b>Beer &amp; Wine</b>	<b>Beer, Wine, Premium Well Liquor</b>	<b>Beer, Wine, Super Premium Liquor</b>	<b>Beer, Wine, Executive Premium Liquor</b>
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## 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, Hendricks Gin, Crown Royal Whisky, Jameson Irish Whiskey, Patron Anejo Tequila, Knob Creek Bourbon, Glen Livet 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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