

# **COPPER CANYON**

**GRILL**

## **GROUP DINING GUIDE**

### **LUNCH MENU**



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

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# PIEDMONT LUNCH MENU

## Salad

*Pre-select one of the following*

**Mixed Greens Salad** With tomatoes, pecans, cornbread croutons, balsamic vinaigrette

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

## 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 bun

**Veggie Burger** Brown rice, black beans, oat bran with soy glaze, pepper Jack cheese, LTO, mustard, mayo

## 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

## Coffee, Tea and Soft Drinks Included

*Not inclusive of alcohol, tax and gratuity*

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

# M O S E L

## L U N C H M E N U

### Sharing Style Starter

*Pre-select one of the following to share*

**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 and charred tomato salsa

### Salad

*Pre-select one of the following*

**Mixed Greens Salad** With tomatoes, pecans, cornbread croutons, balsamic vinaigrette

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

### Lunch Entrees

*For your guests to select on site*

**"Stanford" Cheeseburger** with lettuce, tomato, onion, pickles, mustard, mayo

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

**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, cheeses, tomato-brown sauce, potatoes, market vegetable

**Veggie Burger** Brown rice, black beans, oat bran with soy glaze, pepper Jack cheese, LTO, mustard, mayo

### 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

**Coffee, Tea and Soft Drinks Included**

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# B O R D E A U X

## L U N C H M E N U

### Sharing Style Starters

*Pre-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 and charred tomato salsa

### Salad

*Pre-select one of the following*

- Mixed Greens Salad** With tomatoes, pecans, cornbread croutons, balsamic vinaigrette  
**Caesar Salad** Romaine lettuce, red peppers, cornbread croutons, parmesan cheese, Caesar dressing

### Lunch Entrees

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

- Rotisserie Chicken** Slow-roasted chicken, redskin mashed potatoes, market-fresh vegetable  
**St. Louis Style Ribs** Slow cooked ribs, Curley's BBQ sauce, fries, coleslaw  
**Rattlesnake Pasta** Rotisserie chicken, garlic, bell peppers, mushrooms, Cajun Alfredo sauce, mozzarella  
**Meatloaf Stack** Ground beef, pork sausage, cheeses, tomato-brown sauce, potatoes, market vegetable  
**Beef Tenderloin Brochettes** Center-cut filet medallions, red wine sauce, bleu cheese butter, mash, veg  
**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

### Coffee, Tea and Soft Drinks Included

*Not inclusive of alcohol, tax and gratuity*



# 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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