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*The Copper Pot, LLC*  
860 443-3300 [www.the-copper-pot.com](http://www.the-copper-pot.com)

*Cold/Room Temperature Appetizers*  
*Appetizers are sold at a minimum of 2 dozen per appetizer*

**Whole Smoked or Poached Salmon**

with Meyer lemon aioli served with premium crackers and or assorted mini toasts

**Mini Potato Latkes with Smoked Salmon**

Mini potato latkes topped with smoked or poached salmon with herb crème fraiche

**Imported & Domestic Cheese Platter**

European and domestic cheeses served with premium crackers, artisan breads and seasonal fruit

**Cranberry-Pistachio Pate**

Served with Artisan breads & Crackers

**Pesto Cheese Blossom with Premium Crackers (see picture on the home page of the website)**

Sun-dried tomato pesto, basil pesto, cream cheese with garlic and fresh herbs layered with provolone cheese and molded into a blossom

**Shrimp Cocktail**

Shrimp cocktail served with mild or spicy cocktail sauce or spicy Bloody Mary sauce

Can be served on a platter or in individual mini martini glasses (one shrimp with sauce and lemon wedge) buffet style or passed

**Thai Peanut Cucumber Cups**

Chopped Chicken, Honey roasted peanuts and cilantro

**BLT Bites**

Bacon, basil cream cheese, fresh basil leaf sandwiched between two cherry tomato halves and skewered.

**Assorted Petite Antipasto Skewers**

Assorted Ingredients make up these petite skewers. (Fresh mozzarella, artichoke heart, Sun-dried tomato, Prosciutto, cheese tortellini, olive, grape tomatoes, marinated mushrooms, Summer sausage) and all assorted skewers are finished with a balsamic glaze

**Red Pepper Hummus Pita Crisps**

Red pepper hummus rosette on house made pita crisp with scallion & roasted red pepper

**Roasted Asparagus Wrapped in Prosciutto**

Asparagus wrapped in Prosciutto, roasted and finished with a parmesan bread crumb

**French Onion Crostini**

Baguette slices rubbed with garlic and toasted with Jarlsberg cheese and topped with caramelized onions and garnished with a fine shredded Jarlsberg cheese

**Tomato Basil Bruschetta**

Garlic rubbed baguette baked with parmesan cheese and topped with diced tomato and basil and garnished with shaved parmesan

**Margherita Bruschetta**

Garlic rubbed baguette with tomato, fresh mozzarella and basil

**Bruschetta Artichoke Puttanesca**

Garlic rubbed baguette with artichoke hearts, capers, olives, tomatoes and shaved parmesan cheese

**Prosciutto Melon Bites**

Assorted seasonal melon wrapped in prosciutto

**Crab Salad Cucumber Cups**

Our house made rich crab salad in a bite size cucumber cup

**Caesar Salad Slippers**

Mini Caesar salad bites made with our own table side style Caesar dressing

**Mini Asian Chicken Salad Bites**

Shredded chicken with green and red cabbage tossed in a mandarin orange dressing with almonds and scallions in filo cups

## *Hot/Warm Appetizers*

**Brie En Croute**

Brie cheese round topped with apricot or raspberry preserves and sliced almonds, baked in puff pastry and served with premium crackers

**Mushroom Tartlets**

Button, shitake and portabella mushrooms, garlic, shallots, truffle oil and a hint of goat cheese baked in phyllo pastry tartlet shells and garnished with a mushroom and chives

**Teriyaki Chicken Skewers**

Chicken breast marinated in our own teriyaki sauce, skewered and grilled

**Teriyaki Beef Kabob**

Flank Steak marinated in our own teriyaki sauce, skewered with mushroom, red pepper & onion

**Asparagus Tips in Filo**

Asparagus tips wrapped in filo dough with Parmesan and Fontina cheeses and baked to golden brown

**Vegetable Pot Stickers with Orange Sesame Dipping Sauce**

Vegetable pot stickers steamed and then lightly fried with a sauce of honey, rice vinegar, fresh ginger, orange juice, soy sauce and a mild chili garlic sauce

**Southwestern Mini Corn Cakes**

Garnished with a Southwestern Remoulade

**Mini Crab Cakes**

Our own house recipe served with your choice of sauce:

Mild honey jalapeno Remoulade sauce or fresh herb Remoulade sauce.

**Bacon Wrapped Stuffed Dates With Pecans**

Dates split and stuffed with a pecan and wrapped in bacon and baked until golden

**Stuffed Baby Red Bliss Potatoes**

Baby red bliss potatoes stuffed with cheddar cheese, prosciutto and topped with sour cream and chives

**Mini Crab Avocado Quesadillas with Mango Salsa**

Flour tortillas, crab meat Monterey Jack cheese, avocado and scallion topped with a salsa of mango, sweet red pepper, chives, lemon juice and scallion (these are also delicious with chicken)

**Sliced Filet on Baguette**

Mini filets seared to medium rare and served on baguette rounds with a mild sweet horseradish cream

**Artichoke Mushroom Caps**

Sautéed mushroom caps filled with artichoke cream cheese, parmesan and scallion, topped with seasoned breadcrumbs

**Chicken Satay with Peanut Sauce****Chicken Kabob with Pineapple & Pepper**

Chicken breast skewered with pineapple and red pepper and brushed with a sweet & sour glaze

**Spanakopita**

Spinach and Feta cheese triangles wrapped in Filo dough

**Japanese Steak Rolls**

Thinly sliced flank steak marinated in our own Teriyaki sauce rolled with a scallion and asparagus spear and seared medium rare. Or create your own combination

**Mini Lamb Pops**

Rack of lamb roasted in a garlic parsley crust and cut into mini pops and served with a balsamic tomato confit

**Tiny Twice Baked Potatoes**

Baby Yukon gold or fingerlings stuffed with potato, apple smoked bacon, scallions, Asiago cheese and garnished with sour cream

**Mini BBQ Pulled Pork Cheddar Biscuit**

Slow roasted pulled pork, glazed with a smokey BBQ sauce, captured in a buttery cheddar biscuit

**Vermont Cheddar or Swiss Chalet Fondue**

Fondue served in a traditional pot with your choice of artisan breads or vegetables or a combination of the two

## *Stations*

**The Harvest Table**

Presented on a multi tiered table the station includes the Pesto Blossom with artisan breads and crackers, or an imported & domestic cheese platter, fresh seasonal fruit, antipasto vegetables, meats, crudités with a hot dip

**Mangiare LA Pasta (Pasta Bar)**

Guests choose their own combinations: Tri-Colored five cheese tortellini and penne pasta, The Copper Pot's own Marinara sauce, Vodka sauce, Alfredo sauce, assorted seasonal grilled vegetables or marinated grilled chicken, or our house made mozzarella meatballs served with grated parmesan cheese, Caesar salad, and our garlic bread or artisan rolls  
(for an additional charge shrimp can be added or substituted)

**Carving Station**

Seasoned & roasted Beef Tenderloin or seasoned & roasted Rib Eye served with a mild-sweet horseradish sauce and beef au jus. Low sodium Pit ham glazed and served with an assortment of mustards. Roasted Turkey Breast served with a cranberry aioli or apple cranberry chutney.  
Pork Tenderloin served with apple cider gravy or pear chutney

Artisan rolls can be added for making sandwiches.

**Mashed Potato Bar**

Guests top their choices of garlic mashed potatoes, classic whipped and whipped vanilla bean sweet potatoes with marshmallow fluff  
caramelized pecans, sour cream w/chives, shredded cheddar, bacon  
caramelized onions and gorgonzola cheese

### **Meatball Slider Station**

Our house made mini Angus mozzarella meatballs in our own Marinara served with mini top cut rolls, Parmesan and Mozzarella cheeses

### **Fajitas Station**

Guests can choose from marinated beef or chicken, sautéed onions & peppers & Flour tortillas

Toppings: Shredded Cheddar & Monterey Jack cheeses, chipotle sauce, sour cream, Salsa, guacamole, chopped scallions and fresh limes

## *Dessert*

### *Cranberry-Brie Bites (served warm) Buffet Style or Passed*

Brie with whole cranberries and sauce wrapped in puff pastry purses

### *Petit Fours Triangles*

Luscious Lemon, Caramel Apple, Marble Cheese Truffle, Pecan Chocolate Chunk Raspberry White Chocolate Cheese Bar and Toffee Almond Crunch Bar

### *Cheesecake/Mousse*

Mini Strawberry Cheesecakes, Mini Chocolate Mousse and Assorted cheesecake pops

### *Specialty Brownies*

Mint Chocolate Brownies, Triple Chocolate Fudge Brownies, Espresso Brownies and Turtle Brownies

*Assorted Cakes & Pies are Available*