

SAMPLE MENU

CREATED WITH OUR CATERING PARTNER, COPAIN GATHERINGS

COPAIN

BRUNCH

Bacon + Swiss Quiche
(Vegetarian option available)

Fresh Baked Pastries

Seasonal Fruit Salad

Overnight Oats + Yogurt Parfait

Petit Avocado Toasts

Starting at \$22 per person
Mimosa Bar \$250 (per 25 ppl)
Local Coffee Cart \$4 per person

LUNCH

Chicken Salad Croissants

Roast Turkey BLT

Avocado Salad

Black Bean + Corn Quinoa Salad

Petite Frangipane Bites

Starting at \$24 per person
Assorted Soft Drinks + Tea \$4 per person

RECEPTION | COCKTAIL HOUR

Caprese Skewers

Pickled Shrimp

Fried Green Tomatoes

Chicken Empanadas

Starting at \$24 per person
Charcuterie Board \$150 (per 25 ppl)

DESSERT ADD-ON

Petite Seasonal Fruit Tart

Pressed Flower Cookie

\$4 per person

BEER | WINE | SPIRITS

Open Bar Available

Curated Beverage Packages

Starting at \$14 per person
*Bar Available for all Service Periods

DINNER | BUFFET

White Slaw

Macaroni + Cheese

Avocado Salad

Pan Fried Corn

Smoked Chicken

Prime Beef Brisket

Coconut Cake

Starting at \$46 per person
Light Passed hors d'oeuvres +\$14 per person

DINNER | PLATED

Seasonal Salad
with Copain Baked Bread + Butter

Pan Seared Fish
with Rice Pilaf + Roasted Vegetables

Red Wine Braised Short Rib
with Garlic Parmesan Mashed Potatoes and Asparagus

Piña Colada Flan

Starting at \$52 per person
Light Passed hors d'oeuvres +\$14 per person