

COPPERMINE CAFÉ

# Catering

Guide



CORPORATE  
CHEFS  
an elior company



# Catering for all Occasions

These menus are offered as suggestions in planning your food selections. We would be happy to assist you in tailoring a menu to your specific needs.

## Advanced Ordering Time & Services

Corporate Chefs requests a 24 hour notice for all cold food functions, i.e., coffee breaks, deli lunches, salad buffets, etc.

Corporate Chefs requests a 72-hour notice for all hot food functions.

Corporate Chefs will respond to last minute function needs to the best of our abilities.

If you require a prompt pick up, please let us know when ordering.

All Buffets will contain essential paper goods and utensils required for the food and beverages provided. If you require anything additional, please let us know when ordering.

Cocktail parties, dinner receptions and evening social events services are also available. Management personnel and team members are available to staff events, as needed.

## Minimum Charge

All orders are subject to a \$15.00 minimum charge.

## Off Site Charge

All orders are subject to a \$25.00 delivery charge to any off-site building.

## Extras

If rental equipment is required, the cost of rental will be added to the price of the function.

Linen, flowers, ice carvings, and others decors items can be provided at a nominal charge.

## Special Charges

All functions are priced for daytime weekday service. 7:00am - 3:00pm

A labor charge will be added to events that take place after normal operating hours:  
Monday - Friday after 3 p.m. and weekends

All Service items; Bowls, Trays, Serving Utensils should be left for pick up by our staff to avoid replacement charges. Service items not recovered will incur an equipment fee

Prices do not include State Meals Tax, All tax-exempt customers need to provide a tax exempt number when ordering.

## Contact Information

### Coppermine Café

Phone: 571-287-7444

Email: [Giovana.Merida@Corporatechefs.com](mailto:Giovana.Merida@Corporatechefs.com)





Breakfast







## BREAKFAST OFFERINGS

Per Person

### Country Breakfast Basket \$4.25

***\*Coppermine Favorite!***

An assortment of freshly baked muffins, danish, scones and bagels with jams, jellies, butter and cream cheese, accompanied by mini fruit cups, fresh brewed New England coffee and tea.

*choose Starbucks coffee add \$0.60 per person*

*add 8 oz. bottled water for \$1.00 per person*

*add orange juice for \$1.25 per person*

### European Breakfast \$6.25

Freshly prepared mini croissants, mini Danish, tea breads and bagels with jams, jellies, butter and cream cheese, accompanied by sliced seasonal fruit, fresh brewed New England Coffee and tea.

*choose Starbucks coffee add \$0.60 per person*

*add 8 oz. bottled water for \$1.00 per person*

*add orange juice for \$1.25 per person*

*add Greek yogurt cup for \$1.75 per person*

### Healthy Balance \$7.95

Steaming hot oatmeal or grits presented with raisins, brown sugar and granola, accompanied by a fresh selection of seasonal sliced fruits. Offering includes fresh brewed New England Coffee and tea.

*choose Starbucks coffee add \$0.60 per person*

*add 8 oz. bottled water for \$1.00 per person*

*add orange juice for \$1.25 per person*

*add Greek yogurt cup for \$1.75 per person*

### Healthy Start \$7.95

***\*Coppermine Favorite!***

Fresh seasonal fruits and berries piled high and presented with bowls of flavored yogurts, granola and dried cranberries. Offering includes fresh brewed New England coffee and tea.

*choose Starbucks coffee add \$0.60 per person*

*add 8 oz. bottled water for \$1.00 per person*

*add orange juice for \$1.25 per person*

• Breakfast •



• Breakfast •

## HOT BREAKFAST OFFERINGS

Per Person – 10 person minimum

### Executive Brunch

**\$10.75**

baked pan Quiche, your choice of Loraine (bacon and onion) or baby spinach and cheddar cheese, presented with a sliced seasonal fruit platter, miniature croissants and skillet potatoes. Offering includes fresh brewed New England coffee and tea.

*choose Starbucks coffee add \$0.60 per person*

*add 8 oz. bottled water for \$1.00 per person*

*add orange juice for \$1.25 per person*

### New England Hearty Breakfast

**9.95**

farm fresh scrambled eggs with fresh chives, skillet potatoes, crispy bacon and maple sausage, with fresh seasonal fruit salad. Offering includes fresh brewed New England coffee and tea.

*choose Starbucks coffee add \$0.60 per person*

*add 8 oz. bottled water for \$1.00 per person*

*add orange juice for \$1.25 per person*

*add Greek yogurt cup for \$1.75 per person*

### Spinach, Feta & Tomato Strata

**10.75**

baby spinach, imported feta, ripe tomatoes, fresh eggs baked with whole grain bread, with seasonal sliced fruit and Greek yogurt. Offering includes fresh brewed New England coffee and tea.

*choose Starbucks coffee add \$0.60 per person*

*add 8 oz. bottled water for \$1.00 per person*

*add orange juice for \$1.25 per person*

*add Greek yogurt cup for \$1.75 per person*

### Over Night Brown Sugar & Vanilla French Toast

**\$10.25**

over night brown sugar and vanilla French toast casserole, presented with crispy bacon, maple sausage and freshly cut fruit salad. Offering includes fresh brewed New England coffee and tea.

*choose Starbucks coffee add \$0.60 per person*

*add 8 oz. bottled water for \$1.00 per person*

*add orange juice for \$1.25 per person*

*add Greek yogurt cup for \$1.75 per person*

### Breakfast Burritos

**\$9.75**

farm fresh eggs with bacon, sausage or vegetables, wrapped in a flour tortilla with cheddar cheese, presented with fresh salsa and skillet potatoes. Offering includes fresh brewed New England coffee and tea.

*choose Starbucks coffee add \$0.60 per person*

*add 8 oz. bottled water for \$1.00 per person*

*add orange juice for \$1.25 per person*

*add Greek yogurt cup for \$1.75 per person*





## A LA CARTE BEVERAGES

Each

New England Coffee, By the cup	\$1.50
Starbucks Coffee By the cup	\$1.95
Lipton Teas	\$1.35
Starbucks Tazo Tea	\$1.75
Assorted Tropicana Juice	\$1.25
Milk Carton 8 oz.	\$1.05
Bottled Spring Water	\$1.65
Assorted Canned Soda	\$1.25
Sparkling Water	\$1.95
Snapple	\$1.95

## BREAKFAST SELECTIONS

Fresh Bagel with cream cheese	\$1.95
Fruited Muffin each	\$1.95
Fresh Baked Scones each	\$1.95
Gourmet Pastry	\$1.95
Sliced Fresh Fruit	\$2.75
Seasonal Whole Fruit	\$1.00
Yogurt Cup	\$1.50
Greek Yogurt Cup	\$2.95
Granola Bar	\$1.00
NuGo Organic Bar	\$2.95

• A La Carte •



Luncheon



## SALADS ON THE SIDE

Garden Salad  
Classic Caesar  
Cole Slaw  
Pasta Salad  
Classic Potato Salad  
Salad du Jour



• Sandwiches •

## SIGNATURE DELICATESSEN

### Classic Boar's Head Deli

\$12.75

Choice of sandwich (Boar's Head thinly sliced roast beef, smoked ham, oven roasted turkey breast, char-broiled chicken breast and (v) roasted seasonal vegetables with fresh mozzarella) served on freshly baked artisan rolls and wraps with leaf lettuce and tomatoes accompanied with fresh baked cookies or brownies, chips and assorted soft drinks and bottled waters.

### Add a Healthy Twist:

choose a grain salads or a rustic Italian salad  
add \$1.65 per person

## SPECIALTY SANDWICHES

\$13.75

(minimum 10 per sandwich selection)

### Pilgrim

Oven gold roasted turkey breast with house made stuffing, cranberry mayonnaise and leaf lettuce

### The Russell

Rare roast beef with boursin cheese, thinly sliced cucumbers, leaf lettuce and plum tomatoes

### The Harvest Sandwich

All white chicken salad with sundried cranberries, granny smith apples and leaf lettuce

### Off the Vine

All white tuna salad with green grapes, leaf lettuce and thinly sliced red onion

### East Meets West

Sliced grilled chicken with avocado, cheese, bacon and ranchero spread

### The Ameenian (v)

Tahini hummus, tabbouleh, leaf lettuce, plum tomatoes, a drizzle of olive oil, a sprinkle of paprika and finished with balsamic glaze

## CCI SIGNATURE WRAPS

\$13.75

(minimum 10 per sandwich selection)

### Grilled Pesto Chicken

with roasted peppers, sliced red onion and leaf lettuce

### Caprese (V)

fresh mozzarella, sliced tomato, basil pesto, and leaf lettuce

### MITRE Club

fresh roasted turkey, smoked ham, Swiss cheese, crispy bacon, lettuce, tomato and mayo

### Grilled Chicken Caesar

crispy romaine, house made croutons, creamy Caesar dressing, shredded parmesan

### All Signature Sandwiches & Wraps include:

a variety of rolls and/or wraps accompanied by a fresh grain salad or a green salad served with an assortment of sparkling and bottled water.

All above available in Buffet Style or Individually Boxed





## PIZZA

### Pizza Luncheon

**\$11.50**

Pizza served with a simple Italian salad, assorted sparkling and bottled waters, fresh baked cookies (two pizza slices per person)

### Fresh Baked Calzones

**\$13.25**

Calzones with basil marinara on the side, simple salad or Caesar salad, sparkling and bottled waters, fresh baked cookies

### Calzones Options:

- Garden Roasted Vegetable
- Fresh Spinach, Ricotta & Mozzarella
- Chicken Parmesan
- Philly Steak and Cheese
- Meatball and Mozzarella Cheese

### Available Toppings of Your choice:

Green Peppers, Onions,  
Caramelized Onions, Olives, Broccoli,  
Mushrooms, Grilled Chicken,  
Buffalo Chicken, Roasted Red Peppers,  
Pepperoni, Sausage, Ham, Anchovies,  
Roasted Garlic

• Pizza •





## SIGNATURE SALADS

priced per person - (minimum 10 per salad selection)

### Mandarin Grilled Chicken \$10.25

Marinated chicken sliced and presented on a bed of greens with green onions, mandarin oranges, shredded cabbage, cucumbers and chow mein noodles with a honey sesame dressing

### California Cobb \$10.25

Grilled marinated chicken with egg wedges, crumbled bacon, bleu cheese and guacamole on bed of fresh greens with lite ranch dressing

### Buffalo Chicken \$10.25

Golden buffalo chicken with crumbled blue cheese, vine-ripened tomatoes, cucumbers and house made croutons on a bed of fresh greens with blue cheese dressing on the side

### CCI Classic Caesar \$10.25

Freshly grilled and marinated chicken with crisp romaine, creamy Caesar dressing, imported parmesan, house made croutons

### Southwestern Chicken Salad \$10.25

Grilled chicken breast sliced over fresh greens with black beans, roasted corn, cheddar cheese, fresh guacamole, tomato, crispy tortilla strips and a drizzle of southwest ranch dressing

### Country Harvest Salad \$10.25

Fresh greens tossed with cucumber, pepper, tomato, chicken, granny smith apple, dried cranberries, candied walnut, and crumbled bleu cheese topped with balsamic fig glaze, tri-colored tortilla strips

### All Salad Selections Includes:

Fresh baked bread selection, sparkling and bottled waters

### Substitute Option: (48 hour notice)

Sliced Sirloin, Grilled Salmon or Grilled Shrimp may be substituted for chicken on any of the above salads

• Salads •





## HOT LUNCHEONS

Per Person

### Chicken Piccata **\$15.50**

Flour encrusted chicken breast with capers, mushrooms and fresh lemon in a buttery wine reduction over a bed of rice pilaf and fresh vegetable of the season.

### Lemon Rosemary Chicken (gf) **\$15.50**

Gluten Free: Grilled lemon and rosemary boneless chicken breast served with roasted lemon Yukon Gold potato or a gluten-free scampi style pasta.

### Carne Asada (gf) **\$17.50**

Gluten Free: Seared sirloin steak with Latin spices, with garlic cilantro green beans and brown rice.

### Pisa Lunch **\$15.50**

Ricotta stuffed shells with meatballs and Italian sausages, basil marinara and shaved parmesan garnish, served with a garden salad and garlic bread sticks.

### Louisiana Pasta **\$16.50**

Fresh pasta tossed with shrimp, andouille sausage, peas, chicken and pearl onions in a light Cajun cream, served with a garden salad and corn bread.

### Hoisin Glazed Grilled Sirloin **\$17.50**

with steamed rice and stir fried seasonal vegetables.

### Maple & Mustard Glazed Salmon **\$18.50**

Served on a bed of seasoned grains with a fresh seasonal vegetable.

### Tuscan Chicken **\$15.50**

Seared chicken breast topped with prosciutto, plum tomatoes and fresh mozzarella, served with a Caesar salad and bread sticks.

### Healthy Balance Chicken Marsala **\$15.50**

Pan seared chicken breast topped with mushrooms, green onion and Marsala wine served with steamed long grained rice, sautéed fresh vegetables, whole wheat dinner roll, bottled spring water and fresh fruit salad for dessert.

*\*Entree nutritional information: 544 calories, 5g fat, 72mg cholesterol, 195mg sodium*

**Add can sodas and bottled water to any Hot Luncheon  
\$1.00/pp**

**Add cookies and brownies to any Hot Luncheon  
\$1.50/pp**

*Other menu ideas available upon request.*

• Hot Lunches •





## HOT LUNCHEONS (CONTINUED)

Per Person

### Fresh Roasted Turkey Dinner **\$16.50**

Fresh all white turkey, house made stuffing, mashed potatoes, fresh seasonal vegetables, pan gravy and cranberry sauce.

### Taco Bar **\$16.50**

Shredded chicken, seasoned beef, hard or soft shells, sour cream, shredded cheddar, diced tomato, fresh guacamole, picante sauce served with slow simmered beans and fiesta rice.

### Southern BBQ **\$16.50**

Pulled barbeque pork, pulled barbeque chicken with brioche slider rolls, fresh baked corn bread, baked sweet potatoes, molasses beans and cole slaw.

### Chinese Take Out **\$15.50**

General Tso's chicken, steamed rice, pan fried dumplings and eggrolls.

### Cape Codder **\$18.50**

Fresh baked haddock with cracker crumb topping, rice pilaf, and fresh seasonal vegetables.

### Taste of India **\$15.50**

Chicken tikka, chana masala, jasmine rice, garden salad and naan bread.

### Maryland Style Crab Cakes **\$18.95**

Hand cut chips with a tomato, corn and arugula salad served with remoulade sauce.

### Jamaican Jerk **\$15.50**

Grilled jerk chicken, red beans & rice, with a sweet mango pineapple salsa.

### All Hot Luncheons Include:

An assortment of sparkling and bottled water.

#### Add on Options:

Garden salad  
\$1.65 pp

Fresh baked cookies  
\$1.50 pp

Assorted mini pastry  
\$3.50 pp

Sweet Street dessert bars  
\$2.95 pp

Hot Luncheon





*a la Carte*





## AFTERNOON SNACKS

Per Person

### Afternoon Siesta

**\$4.50**

Nacho chips, house made salsa and Mexican style guacamole dip

### Sweet & Salty

**\$5.75**

Assortment of CCI signature cookies, fresh baked brownies, pretzels, bagged mixes and nuts.

### Power Grab & Go

**\$5.75**

Assortment of Nugo organic bars, trail mix, sparkling or bottled water.

### Middle Eastern Platter

**\$5.25**

Fresh tahini hummus, tabbouleh, tomato slices, cucumber sticks, balsamic glaze and fresh Syrian bread.

### Domestic Cheese Platter

**\$6.25**

A fine selection of domestic hard & soft cheeses with toasted flatbread, assortment of crackers and a vegetable crudité.

### CCI Signature Sundae Bar

**\$4.95**

(10 person minimum- 48-72 hour notice)

Premium ice cream with hot fudge, butterscotch, strawberry topping, (4) assorted toppings, whipped cream and chopped nuts.

## CELEBRATION CAKES

(48-72 hour notice)

We can coordinate a cake to suit your specific needs, size, flavor and icing flavor, along with writing to celebrate your event, Prices available upon request.

• A La Carte •





• A La Carte •

## A LA CARTE OFFERINGS Continued

Each

Sliced Fresh Fruit	\$2.75
Seasonal Whole Fruit	\$1.00
Garden Salad	\$1.65
Caesar Salad	\$1.65
Yogurt Cup	\$1.50
Greek Yogurt Cup	\$2.95
Granola Bar	\$1.00
Fresh Baked Cookies <small>each</small>	\$1.50
Fresh Baked Brownies <small>each</small>	\$1.25
CCI Signature Cookies <small>each</small>	\$2.25
Individual Hummus Cup <small>each</small>	\$3.95
NuGo Organic Bar <small>each</small>	\$2.95
Food Should Taste Good Chips	\$1.75

## BEVERAGES

Each

New England Coffee	\$1.50
<small>By the cup</small>	
Starbucks Coffee	\$1.95
<small>By the cup</small>	
Lipton Teas	\$1.35
Starbucks Tazo Tea	\$1.75
Assorted Tropicana Juice	\$1.25
Milk Carton <small>8 oz.</small>	\$1.05
Bottled Spring Water	\$1.65
Assorted Canned Soda	\$1.25
Sparkling Water	\$1.95
Snapple	\$1.95





# Appetizers





## • Appetizers •

### AFTERNOON & APPETIZER OFFERINGS

Pricing is for quantities of 12 pieces

<b>Asian Pot Stickers</b> Chicken or pork	<b>\$22.80</b>
<b>Coconut Chicken</b> with sweet chile sauce	<b>\$26.60</b>
<b>Scallops Wrapped in Bacon</b>	<b>\$39.00</b>
<b>Chicken Skewers</b> with dipping sauce	<b>\$22.50</b>
<b>Chicken Wings</b> tossed with your choice of sauce	<b>\$20.50</b>
<b>Crab Rangoons</b> with sweet & sour sauce	<b>\$28.00</b>
<b>Mini Crab Cakes</b> with red pepper remoulade	<b>\$39.00</b>
<b>Mini Egg Rolls with Duck Sauce</b>	<b>\$20.50</b>
<b>Cocktail Meatballs</b> Marinara, Sweet & Sour, BBQ	<b>\$20.50</b>
<b>(v) Mini Quiche, Assorted</b>	<b>\$15.50</b>
<b>(V) Caprese Skewers</b> with fresh basil, balsamic glaze drizzle	<b>\$15.50</b>
<b>(V) Brie &amp; Raspberry Filo Cups</b>	<b>\$20.50</b>
<b>(V) Stuffed Mushrooms</b>	<b>\$20.50</b>
<b>(V) Mini Spring with Duck Sauce</b>	<b>\$20.50</b>
<b>Topped Bruschetta</b> Build your own tomato, basil and mozzarella or parmesan olive tapenade.	<b>\$3.50 pp</b>
<b>Middle East Display</b> Our own red pepper hummus, tabbouleh, diced red onion, cucumber, sun-dried tomato, julienned roasted red peppers, feta, olives, stuffed grape leaves and fresh pita triangles.	<b>\$5.95 pp</b>
<b>Imported &amp; Domestic Cheese Display</b> 12 person minimum Baked Brie en Croute with a selection of sliced cheese, assortment of crackers, garlic crostini accompanied by fresh grapes & berries.	<b>\$6.75 pp</b>
<b>Mexican Mix</b> 12 person minimum Layers of sour cream, guacamole, cheddar cheese, olives, black beans & seasoned chicken. Available cold or hot.	<b>\$4.50 pp</b>

*Other appetizer ideas available upon request.*