



COPPER
CREEK

Event Menu GUIDE

11191 HIGHWAY 27
KLEINBURG, OH
44130

905.893.3370
coppercreek.ca

Room Capacities

<u>Main Floor</u>	Capacity	Room Rental	<u>Lower Level</u>	Capacity	Room Rental
Grande Ballroom		\$3,000	Valley View Ballroom		\$1,500
Theatre Style	667		Theatre Style	190	
Classroom Style	360		Classroom Style	110	
Dinner	600		Dinner	144	
Dinner with Dance	450		Dinner with Dance	120	
Salon A		\$2,000	Valley View Salon A		\$750
Theatre Style	444		Theatre Style	80	
Classroom Style	240		Classroom Style	50	
Dinner	400		Dinner	50	
Dinner with Dance	250		Dinner with Dance	40	
Salon B		\$1000	Valley View Salon B		\$750
Theatre Style	223		Theatre Style	110	
Classroom Style	120		Classroom Style	65	
Dinner	200		Dinner	60	
Kleinburg Room		\$750	Gazebo		\$1,500
Dinner	50		Theatre Style	350	

Reception Stations

(all stations require a minimum of 65 guests)

Charcuterie Market

Prosciutto, Bresaola and Salami table attended by a slicing chef and accompanied with domestic and imported Cheese garnished with dried fruit, nuts and crostini
\$32

Buffet Del Mare

Freshly shucked Oysters, Smoked Salmon, Jumbo Shrimp with traditional garnishes
\$32

Chef Attended Pasta and Risotto Station

Select one of each from our standard Pasta and Risotto menus
\$27

Fresh Mozzarella Station and Italian Prosciutto

Chef Attended fresh mozzarella and prosciutto wrapped and seared
In a balsamic reduction with fig jam on a crostini and cranberry crisp
\$35

Fruit and Cheese Station

With Assorted breads, candied and warm nuts and honey
\$23

Barbeque Station

Lamb Spieducci, Skewers of Grilled Jumbo Shrimp,
and Chicken Kebab accompanied by Tzatziki Sauce, Chimichurri and Sweet Chili Sauce
\$35

Reception Stations

Carvery Station

Roasted Leg of Lamb, and carved Striploin of Beef

\$38

Add Chicken Supreme

\$20

Add Grilled Atlantic Salmon

\$15

Add Mixed Vegetables and Roasted Potatoes

\$10

Italian Burrata Station

Assorted breads, aged balsamic, and olive oil

Candied and grilled fruits with roasted nuts served with assorted toppings

\$35

Chef Attended Crostini Station

Heirloom tomato blush, avocado and mushroom, pear with brie cheese and honey, gorgonzola and blueberry, smoked salmon and cucumber

\$24

Hors D'Oeuvres

Cold Hors D'œuvres

	<i>Per Dozen</i>
Bruschetta – Traditional basil, garlic, heirloom cherry tomato	\$60
Crispy prosciutto, whipped lemon ricotta crostini, topped with crushed Hazelnut	\$60
Compressed Watermelon and Feta Skewers	\$60
Caprese served on a Naan Bread	\$60
Cured Salmon thinly sliced served on an Asian spoon	\$60
Antipasto Skewer- Cherry Bocconcini and banana pepper wrapped in prosciutto	\$60
Beet Chip Stuffed with Goat Cheese and cranberries	\$60
Cherry Mozzarella Bites with tomato, basil skewer	\$60
Fresh Thai Vegetarian Spring Rolls	\$60
Shrimp cocktail in a bamboo boat	\$60
Smoked Salmon, cream cheese spread, dill on a crostini	\$60
Mushroom and avocado crostini	\$60
Compressed Pear and brie crostini	\$60
Crab Salad in a phyllo tart shell	\$60
3 styles of freshly shucked East Coast Oysters	\$62

Hot Hors D'œuvres

Crisp Gourmet Vegetarian Pizza Bands	\$62
Margherita Arancini (Cheese and Tomato Sauce)	\$62
Vegetarian Spring Rolls with oriental dipping sauce	\$62
Spanakopita –Triangles of phyllo pastry filled with spinach and Feta cheese	\$62
Falafel – with tzatziki sauce	\$62
Honey roasted fig topped with crispy pancetta (seasonal)	\$62
Coconut Shrimp with chipotle mayo	\$62
Sautéed Shrimp with olive oil and fresh herbs	\$65
Moroccan Spiced Sautéed Shrimp topped with pineapple salsa	\$65
Mini Skewers of Chicken Tenderloin wrapped in bacon	\$65
Beef Sliders	\$65
Turkey Sliders	\$65
Seared Bay Scallops, pea puree, caviar	\$70
Mini Fried Polenta topped with Ontario braised wild boar, zested with Parm	\$70
Mini Fried arepa with braised beef short rib, cotija cheese	\$70
French Cut premium Lamb Chops	\$120

Antipasto

(minimum 75 guests)

Copper Creek Antipasto Bar

\$48

Cold Table

Sundried Tomatoes with Oregano

Beef Carpaccio

*Thin slices of beef tenderloin, extra virgin olive oil, shavings of Parmigiano
and juliennes of celery*

Marinated Asparagus Spears in a Balsamic Reduction

Arugula and Crispy Prosciutto Salad with Fresh Parmesan

Fried Cauliflower and Crispy Onion salad

Insalata Caprese Bocconcini

Quinoa salad

Grilled Vegetables

Marinated Artichoke Hearts

Mélange of Marinated Mushrooms

Cheese Display - Selected Cheeses

Assortment of Cold Cuts

Shrimp Cocktail - served with traditional Cocktail sauce

Smoked Salmon with Onions, Capers and Lemons

House Made Frutti di Mare - seafood Salad

Marinated Olives

Crab Legs

Marinated Kiwi Mussels in a Citrus Juice

Assorted Breads

Calabrese Bread with olive oil and fresh rosemary

Octopus Carpaccio

Add \$15

Tender Spanish Octopus with olives, capers, cherry tomatoes, oregano, artichokes with an olive oil and lemon dressing

Hot Table

Add \$20

Baked Fresh whole Salmon Diamond display, flavoured with fresh herbs

Fried Calamari

Spicy Mussels in a light tomato broth

Add \$12

Antipasto

Antipasto Della Casa Prosciutto and melon, grilled vegetables, tomato, bocconcino and olives	\$26
Antipasto Monte e Mare Antipasto della casa with seafood salad in a radicchio leaf	\$28
Pulled Lamb Ragout Served on a fried polenta vol au vent with truffle essence	\$28
Burrata and Prosciutto or Grilled Peaches (seasonal)	\$28
Antipasto Della Valle Bresaola (thin slices of air-dried beef filet) and Parmigiano-Reggiano on a bed of arugula petals, grilled portobello mushrooms, oven-dried tomatoes, fior di latte, citrus and golden pineapple	\$30
Pan Seared East Coast Crab Cake Garnished with pineapple salsa and pesto aioli	\$34
Octopus Carpaccio	\$34
Antipasto di Mare Seared Jumbo Scallop, Octopus Salad, and 2 Jumbo Shrimp served on a Fennel Cake with roasted red pepper puree	\$40

Soup / Salad

Roasted Butternut Squash and Ginger	\$20
Roasted Cauliflower	\$22
Leek and Potato	\$22
Caldo Verde	\$22

Romaine and Radicchio with Balsamic vinaigrette garnished with julienne vegetables wrapped in a cucumber ring	\$20
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Mixed Greens with aged red wine vinaigrette wrapped in a cucumber ring	\$20
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California Spring Mix with a raspberry vinaigrette wrapped in a cucumber ring	\$20
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Classic Caesar with shavings of Parmigiano cheese	\$20
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Insalata Caprese	\$25
Seasonal Heirloom tomato, fiore di latte, frisee, basil	

Quinoa and Baby Beet Salad	\$25
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Poached Pear Salad	\$25
Arugula, fennel, pomegranate, topped with toasted walnuts	

Rainbow Beet Salad	\$25
Beets on a bed of frisée and goat cheese in a white balsamic dressing	

Radicchio and Frisée Salad	\$25
Crisp Prosciutto, Hazelnuts, Pecorino and Fresh Figs in a white Balsamic Dressing	

Intermezzo

Citrus Sorbet	\$8
Pink Grapefruit Sorbet with Campari	\$11
Citrus Sorbet with Grappa	\$11
Bindi Limoncello flute	\$11

Pasta

Standard Pasta

\$24

Casarecce
Fettuccine
Penne
Pappardelle
Rigatoni
Spaghetti alla Chitarra
Strozzapreti ~ hand turned pasta

Deluxe Pasta

Ricotta Gnocchi	\$26
House Made Ricotta Gnocchi	\$28
Ricotta Ravioli	\$28
Lobster Ravioli	\$28
Brasied Beef Ravioli	\$28
Ricotta Purse with Cream or Rosé Sauce	\$28
Mushroom Agnolotti with a Butter Sage Sauce on Leek Potato Purée	\$28
Truffle Sacchetti with a Porcini Mushroom Brandy Cream Sauce	\$28

Add \$6 for an additional Standard Pasta selection or
\$9 for an additional Deluxe Pasta selection

Pasta Sauces

(Standard Sauce included in menu price.)

Standard

Napolitana ~ fresh chopped tomatoes with garlic, basil and olive oil
Arrabiata ~ spicy tomato sauce, house made chili oil
Alfredo ~ cream and fresh Parmigiano
Eggplant Pesto ~
Rosé ~ light cream and fresh tomato sauce
Pesto ~ traditional style with basil, garlic, pine nuts, extra virgin olive oil and Parmigiano
Vodka ~ cream with garlic, green onions, crisp bacon, tomato sauce and vodka

Deluxe

Amatriciana ~ tomato and guanciale	Add \$5
Cream Brandy and Peas	Add \$5
Saffron Cream Sauce	Add \$5
Panna e Tartufo ~ fresh cream and truffle	(market priced)
Bolognese	Add \$10
Braised Wild Boar	Add \$10
Braised Lamb Shank Ragout	Add \$10

Risotto

Crêpes

Spinach and Ricotta Pouch \$28

Standard Risotto

Asparagus \$25

Risotto Milanese with Mushrooms and Saffron \$25

Zucchini with zested Lemon Thyme \$25

Medley of Forest Mushroom \$25

Deluxe Risotto

Porcini Mushrooms with Truffle essence \$28

Risotto with Arugula, Peas, and Cherry Tomatoes and Lemon Zest \$28

Shrimp with Fresh Arugula and Tomato \$28

Red Beet Puree \$28

Green Zucchini Guanciale and Mascarpone \$28

Presentation in a Parmesan Basket Add \$9

Entrée

Includes your selection of vegetable and starch accompaniments

Beef

Black Angus New York Steak served with Veal Jus (10oz)	\$74
AAA Rib Eye Steak, served with Veal jus (10oz)	\$74
Filet Mignon, grilled (8oz)	\$76
Braised Bone-In Beef Short Rib with a Natural Jus and garlic mashed potatoes	\$80

Poultry

Pan-seared Breast of Chicken Supreme marinated in thyme and rosemary (8oz)	\$59
Pan-seared Breast of Chicken Supreme stuffed with spinach and rice (8oz)	\$59
Pan-seared Breast of Chicken Supreme stuffed with roasted mushrooms, Caramelized onions and goat cheese (8oz)	\$60
Butterflied and deboned Cornish Hen with rosemary, thyme and pan jus	\$62
Oven Roasted Cornish Hen stuffed with truffle scented wild rice	\$64
Oven Roasted Cornish Hen stuffed with red quinoa, apple, cranberry, seared Italian Sausage and a natural pan jus	\$67
Oven Roasted Cornish Hen stuffed with seared eggplant, rapini and chestnuts and a natural pan jus	\$69

Add

Cuban or Canadian Lobster Tail	market price
2 Jumbo Shrimp	\$15

Entrée

Veal, Pork and Lamb

Grilled Frenched Veal Chop	\$74
Whole Roasted Rack of Provimi Veal Chop with fresh herbs	\$89
Provimi Veal Chop, Whole roasted with fresh herbs, sliced	\$89

Fish and Seafood

Grilled Atlantic Salmon with lemon-caper sauce	\$64
Branzino Filet with a Lemon Wedge	\$68
Pan Seared Black Cod, in a lemon-caper sauce	\$76

Vegetarian \$59

Mushroom Strudel
Roasted mushrooms in phyllo pastry
Vegetable Strudel
Roasted vegetables (carrot, zucchinis, peppers, onions) in phyllo pastry
Eggplant Milanese
Fried eggplant stack, served on tomato puree
Zucchini Boat
Seared green zucchini filled with ratatouille

Accompaniments

Starch

Duchess - Puree of potato with butter and egg yolk seasoned with salt, pepper and nutmeg
Garlic Mashed Ontario Potato
Herb Roasted Mini White Skinned Potatoes
Mireille - Gratinated potato dome with parsley and Red Pepper
Potato Gratin
Wild Rice
Fingerling Potato

Vegetables

Green and Yellow Beans with toasted slivered almonds (*Seasonal*)
Rapini
Asparagus Spears
Caramelized Squash (*Seasonal*)
Mélange of Mushrooms - white, oyster, Portobello, shitake
Root Vegetables – turnips, celeriac, beets
Sautéed Red and Yellow Peppers with garlic and herbs
Mixed Seasonal Vegetables
Green Zucchini with Squash Puree
Roasted Cauliflower with Mushrooms and pea puree
Baby Bok Choy with Roasted Red Pepper Coulis and Heirloom Baby Carrots with stem (*Seasonal*)

Seafood

Deluxe Seafood Platter

\$70

Crab legs, shrimp, scallops, clams, mussels, calamari, 1/2 lobster tails
steamed in white wine, garlic, onion and tomato broth
with romaine and radicchio salad

Pesce del Mare

\$50

Shrimp, crab legs, scallops, mussels and calamari, clams
simmered in a fennel cream or in a tomato white wine sauce

Dessert

Crème Brûlée	\$21
Rich custard topped with a crust of caramelized sugar	
Your choice of espresso, eggnog or hazelnut flavours	
Homemade Panna Cotta topped with seasonal fruits in a Coulis	\$21
Poached Pear in white wine with Ricotta, Mascarpone, candied pecans	\$21
Blueberry Tart	\$21
Add Vanilla Ice Cream	\$8
Homemade Apple Crumble dusted with cinnamon	\$23
Tiramisu	\$23
Layers of lady fingers soaked in liqueur and espresso with triple cream	
Mascarpone cheese, whipping cream, dusted with cocoa	
Decadent Chocolate Molten Cake	\$23
Decadent Citrus Infused White Chocolate Molten Cake	\$23
*add a scoop of Madagascar Vanilla Ice Cream	\$8
Trio of Mini Chocolate Molten Cake, Mini Cheesecake, and Mini Crème Brûlée	\$28

Frozen Desserts

Raspberry-Chocolate Tartufo	\$21
Sorbet with Berries (Raspberry, Mango, Lemon, Strawberry)	\$21
Vanilla and Raspberry Ice Cream Crêpe	\$21
Waffle basket with Premium Vanilla Ice Cream and Berries	\$21
White Chocolate Bombette filled with raspberries	\$21
Dark Chocolate Bombette filled with Caramel	\$21

After Dinner and Late Night Buffets

(Minimum 75 guests)

Copper Creek Decadent Buffet

\$32

Deluxe Chocolate Fountain presentation including an assortment of cookies, marshmallows and fresh fruit.

Chef attended à la carte crêpe station including vanilla ice cream,

fruit compotes assorted berries, chocolate sauce and sweet cream

Magnificent display of European Pastries and Petits Fours accompanied

by our attended Espresso and Coffee Station

Add Whole Cakes

\$7

Crêpe Station

\$25

Crêpe Suzettes with sautéed bananas, berries with vanilla ice cream,

a variety of fruit sauces, chopped nuts and sweet cream

Sliced Fresh Fruit Display

Seafood Buffet and Sweet Table

\$48

Cakes and Tortes

Fresh Fruit and Pastries

Crab, Baby Lobsters with Claws

Oysters in Half Shell, Jumbo Shrimp Cocktail

Cod and Shrimp Patties

Shrimp in spicy tomato sauce

Pesce del Mare in a tomato broth

Mussels in a white wine sauce

Gelato Bar

\$14

Vanilla, Chocolate and Strawberry Gelato

Diced seasonal fruit

Add Assorted toppings

\$7

Chocolate and caramel sauces

Fresh whipped cream

Served in waffle bowls or sugar cones

After Dinner and Late Night Buffets

(Minimum 75 guests)

Potato/Poutine Station	\$18
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Yukon Gold and Sweet Potato Fries in boxes with a variety of toppings – Cheese curds, roasted garlic aioli, ketchup, gravy, malt vinegar and salt

Southern Style Chicken and Waffles	\$20
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Fried buttermilk marinated chicken tenderloin dressed in a sweet butter and honey glaze or spicy barbeque sauce, served on a mini waffle sandwich

Taco Station	\$24
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Chicken, Pulled Pork, Pulled Short Rib served on Soft Corn Tortilla with a selection of Condiments

Porchetta Station	\$22
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Slow roasted Porchetta with Buns, Hot Banana Peppers and traditional condiments

Chef Attendant Pizza Station	\$30
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A variety of traditional housemade pizzas and a selection of dessert style pizzas with fresh berries, toasted almonds, assorted jams, Nutella and other toppings

**Order Pizza by the Band

Beverages

Premium Bar Package \$80

Prosecco Toast

Belvedere Vodka, Ketel One Vodka, Hendrick's Gin, Don Julio Silver Tequila, Crown Royal

Appleton Special Rum, Glenlivet Whisky, Johnny Walker Black Label

Maker's Mark Bourbon

Campari, Sweet & Dry Vermouth, Vecchio Amaro Del Capo

Domestic and Imported Bottled Beers

Copper Creek Selected Red & White Wine

Soft Drinks and Juices

Coffee, Tea and Espresso

Natural and Sparkling Water

Liqueurs

Baileys, Brandy, Sambuca, Grand Marnier, Kahlúa, Drambuie, Frangelico, Grappa Marcati

Cognac

Hennessy V SOP

Bar will be open from 5:30 pm to 1am

À la carte Beverage Pricing

Applicable when guest drinks are applied to a host tab or on a cash bar basis.

Liquor is based upon 1 ¼ ounces per drink. All prices are per drink.

Premium Liquor	\$10
Premium Liqueurs	\$12
Domestic Beer	\$8
Imported Beer	\$10
Selected House Wine (bottle)	\$45
Selected House Wine (glass)	\$12
Prosecco (bottle)	\$50
Soft Drinks	\$3
Juice	\$3
Sparkling & Natural Water (bottle)	\$8

Set Menu Package

Cocktail Reception

3 pieces of Chef's Choice hors d'œuvres per guest

Antipasto

Della Casa

Prosciutto and melon, grilled vegetables, tomato, bocconcino, olives

or

Plated spring mix salad in a cucumber ring

Pasta

Strozzapreti alla Napolitana

or

Roasted butternut squash soup with ginger

Entrée

Grilled 10oz New York steak

or

Butterflied and deboned Cornish Hen with rosemary, thyme and pan jus

or

Grilled French cut veal chop

Chef Choice seasonal vegetables and Potato

Basket of assorted breads, rolls and flatbread per table

Dessert

Chocolate and Raspberry Tartufo surrounded with fresh berries

Coffee, Tea, Espresso

Late Night Refreshments

Individually decorated European pastries and sliced fresh seasonal fruit per table

Premium Bar Package

Open from 5:30pm to 1am

\$260 per person

Plus applicable facility fees and taxes

NOTES