

Catering

by



COPPER POINT
RESORT

2019 CATERING MENU

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BREAKFAST TABLES

Start your day with our signature breakfast options, served buffet style. We include freshly brewed coffee, a selection of teas and an assortment of chilled juices.

THE CONTINENTAL - \$16/person

(minimum 10)

Bakery Basket of Muffins and Danishes
Freshly Sliced Fruit
Selection of Individual Yogurts
Toast Station
Butter, Marmalade and Preserves

THE VALLEY - \$22/person

(minimum 15)

Freshly Sliced Fruit
Oven Fresh Basket of Pastries and Sliced Bakery Loaf
Granola Parfait
Bagels and Cream Cheese
Selection of Individual Yogurts, Swiss Muesli
Scrambled Egg with Tomato
Herbed Home-fried Potatoes
Crispy Bacon and Country Sausage
Toast Station
Butter, Marmalade and Preserves

THE MOUNTAIN - \$27/person

(minimum 20)

Freshly Sliced Fruit
Oven Fresh Basket of Pastries and Sliced Bakery Loaf
Granola Parfait, Superfood Green Smoothies
Selection of Individual Yogurts and Cold Cereals, Swiss Muesli
House-Smoked Pacific Salmon, Selection of Breakfast Cheeses
Scrambled Egg with Farmer's Tomato
Herbed Home-fried Potatoes
Crispy Bacon and Country Sausage
Cinnamon Citrus French Toast
Toast Station, Butter, Marmalade and Preserves
Bagels and Whipped Cream Cheese

BREAKFAST PLATES

Plated breakfast options are accompanied by fruit garnish and served with freshly brewed coffee and a selection of teas.

CANADIAN BAGEL - \$14

Fried Egg, Canadian Cheddar,
Herbed Tomato,
Sea Salt Home Fries

PAR BREAKFAST - \$16

Two Scrambled Eggs, Country
Sausage, Crispy Bacon, Sea Salt
Home Fries and Multigrain Toast

HEALTH BOWL - \$13

Greek Yogurt, Freshly cut Fruit,
Artisan Granola

BREAKFAST ENHANCEMENTS

Fully customize your breakfast with a variety of fresh accompaniments, prices per each or per person.

BEVERAGES

Chilled Juices (Grapefruit, Apple, Orange, Cranberry)	\$3 each
Superfruit Berry Smoothie (Greek yogurt and honey)	\$7 each
House Made Lemonade or Brewed Ice tea	\$5/person
Caesar Bar or Mimosa Bar (<i>After 9am only, 1 standard serving pp</i>)	\$10/person

PLATTERS and ADD-ONS (*minimum 10 guests*)

Seasonal Whole Fruit	\$1/person
Freshly Sliced Tropical Fruit	\$2/person
Premium Deli meats or Cheese Tray	\$5/person
House Smoked Salmon and Crispy Capers	\$5/person
Yogurt Parfait Bar (Assorted yogurts, nuts, seeds, house granola, berry compote)	\$9/person
Hot Baked Oatmeal with berries and warm milk	\$2/person

BAKE SHOPPE

Cheddar or Raisin Scones	\$20/dozen
Muffin Basket	\$25/dozen
Assorted Turnovers and Danishes	\$25/dozen
Sliced Bagels and Whipped Cream Cheese	\$30/dozen
Chef's Daily Sliced Bakery Loaf	\$22/loaf

MEETING BREAKS

Energize and inspire your group with a Copper Point Resort themed break or customize your own. Available for service between 8am and 5pm.

LEMON SQUEEZY - \$11/person

Hand-pressed Lemonade, Lemon Mousse,
Mini Lemon Cupcakes and
Sweet Citrus Treats

REFRESH, RECHARGE - \$12/person

Superfood Green Smoothies, Freshly Cut
Fruit Skewers with Yogurt Honey Dip,
Grapefruit and Earl Grey Loaf Cake

LIFE BY CHOCOLATE - \$13/person

Flourless Brownies, Chocolate Truffles,
Chocolate Covered Strawberries and
Copper Point Hot Chocolate with
Whipped Cream

ICE CREAM PARLOUR - \$10/person

Vanilla, Strawberry and Chocolate Ice Cream,
Whipped Cream and a Selection of
Decadent Toppings

A LA CARTE BREAK ITEMS

Vegetable Crudit� with Hummus and Buttermilk Ranch Dip	\$3/person
Premium Canadian and International Cheeses	\$6/person
Deli Meats, Olives and Gourmet Pickles	\$5/person
Sliced Bagels with Whipped Cream Cheese (<i>Gluten Free available</i>)	\$2.50 each
Fruit Skewers with Yogurt Honey Dip	\$3.50/person
Fresh Baked Cookies	\$20/dozen
Basket of Danishes and Turnovers	\$25/dozen

MARKET ITEMS

Potato Chips	\$2 each
Chocolate Bars	\$2 each
Whole Fruit	\$1 each
Granola Bars	\$2 each
Bottled Juices, Pop or Water	\$3 each
Muffins	\$3 each
Coffee and Tea	\$3 per cup
“All Day” Coffee and Tea Service	\$7/person (3 refreshes)

LUNCH TABLES

Our themed lunches are served buffet-style. Prices are per person, minimum of 15 guests.

PIZZA PARTY - \$24/person

Crisp Romaine, Aged Parmesan,
Croutons and Creamy Caesar Dressing
Garden Green Salad, House Vinaigrette
Roasted Field Vegetable and Kalamata Pasta Salad
Fresh Cut Crudit , Buttermilk Ranch Dip and Hummus
Selection of Artisan Pizzas (meat and veggie)
Rustic Garlic Bread
Chef's Dessert Table

THE BURGER BAR - \$24/person

Garden Salad with House Dressing
Crisp Coleslaw
Roasted Field Vegetable Pasta Salad
Rustic Potato Salad with Egg
Spiced, Homestyle Potato Chips with Parmesan Dip
Gourmet Pickles, Olives and Relishes
Grilled BBQ Beef Burgers
Charred Chicken Breast
Warm Saut ed Mushrooms and Onions
Fresh Kaisers, Specialty Condiments and Toppings
Chef's Dessert Table

THE DELICATESSAN - \$24/person

Garden Green Salad with House Vinaigrette
Crisp Romaine, Aged Parmesan,
Croutons and Creamy Caesar Dressing
Gourmet Pickles, Olives and Relishes
Fresh Cut Crudit , Buttermilk Ranch Dip and Hummus
Grilled Balsamic Vegetable Platter
Selection of Artisan Sandwiches and Wraps
Leek and Potato Soup with Fresh Herbs and Sour Cream
Chef's Dessert Table

A TASTE OF INDIA - \$24/person

Gathered Green Salad with House Vinaigrette
Chickpea and Coriander Salad with Kachumber
Chunky Vegetable Jalfrezi
Tender and Creamy Butter Chicken
Aromatic Basmati Rice
Warm Naan Bread
Chef's Dessert Table

ITALIAN JOB - \$22/person

Fresh Rolls and Garlic Bread
Garden Salad with House Dressing and Garnish
Crisp Romaine with House Made Caesar
Dressing and Traditional Garnish
Grilled Vegetable Plate
Tomato Feta Salad
Pesto Chicken Pasta
Spaghetti and Meatballs
Chef's Dessert Table

THE TACO TRUCK - \$24/person

Wild Rice, Corn and Black Bean Salad
Garden Salad with House Dressing and Garnish
Hand Cut Tortilla Chips
Warm Flour Tortillas
Seasoned, Shredded Beef
Fiesta Pulled Chicken
Spiced Sweet Peppers and Onions
Shredded Lettuce, Cheese, Tomato and Onion
Chunky Salsa, Sour cream and Guacamole
Chef's Dessert Table

PLATED LUNCH

Minimum of TWO courses required.

SOUP OR SALAD - \$4

Choose one item for group

Wild Mushroom Cream
Braised Summer Squash Bisque
Cucumber-wrapped Gathered Greens
Classic Caesar Salad

DESSERTS - \$5

Choose one item for group

Flourless Chocolate Brownie
Vanilla Cheesecake

GRAB N' GO

BOXED BREAKFAST - \$10

Fresh Baked Muffin, Bottled Water,
Whole Fruit and Choice of:
Ham and Cheese Croissant or BLT Bagel

BOXED LUNCH - \$18

Veggies and Dip, Bottled Water,
Fresh Baked Cookie, Potato Chips
and Whole Fruit, plus choice of sandwich:

Shaved Roast Beef, Peppercorn Cheddar,
Garlic Mayo, Focaccia

Chunky Chicken Salad, Celery and Apple;
Spinach Tortilla

Grilled Market Vegetables,
Herbed Goat Cheese, Marble Rye

Spicy Chorizo, Smoked Gouda,
Red Pepper Aioli, Pretzel Bun

MAINS - \$12

*Can be served as suggested or on a
green salad or gluten-free bread.*

Shaved Roast Beef, Peppercorn Cheddar,
Garlic Mayo, Focaccia

Chunky Chicken Salad, Celery and Apple;
Spinach Tortilla

Grilled Market Vegetables, Herbed
Goat Cheese, Marble Rye

Spicy Chorizo, Smoked Gouda,
Red Pepper Aioli, Pretzel Bun

CHEF'S CHOICE PLATED LUNCH

*Minimum of TWO courses. Let us know of
any dietary concerns or allergies, and our
creative minds will serve you up something
fresh and delicious.*

Sandwich + Side \$15

Hot Plated \$18

RECEPTIONS

Make your party memorable with our festive and fun reception choices.

COLD CANAPES **\$30/DOZEN**

Caprese Skewers of Cherry Tomato,
Pearl Bocconcini, Basil Leaf

Cured Prosciutto and Sweet Melon Brochette

Zesty Gazpacho and Shrimp Shooters

Salmon Gravlax Crostini

Black-peppered Strawberry
and Brie on a Crostini

Roquefort with Walnuts and Grape on Endive

Market Fruit Skewers with Chantilly Cream

HOT HORS D'OEUVRE **\$33/DOZEN**

Phyllo Baked Feta and Spinach

Sausage Roll in Light Puff Pastry

Crisp Vegetable Samosa with Mint Chutney

Mini Wild Mushroom and Goat Cheese Tarte

Rustic Meatballs with Tomato Relish

Pulled Pork Sandwich Bites

Beef Sliders with Apricot BBQ Sauce

Chicken Satay, Peanut sauce

Sesame crusted Tuna, Wonton crisp,
Wasabi Aioli

Crab Cake Bites with Citrus Dip

ENHANCEMENTS

Each display serves approximately 10 guests

Antipasto Board, Grilled Vegetables, Cured Deli meats and Olives	\$75/tray
Canadian and International Cheese Board, Compotes and Chutneys, Nuts	\$75/tray
Market Crudité Display with Hummus, Creamy Garlic Dip, and Buttermilk Ranch	\$40/tray
Chilled Seafood, Prawns, Salmon Gravlax, Mussels and Clams, Cocktail Fixings	\$90/tray
Assorted Desserts, Bars, Cookies, Tarts, Squares and Fresh Cut Fruit	\$50/tray

ACTION STATIONS

Minimum of 25 people

QUEBEC POUTINE BAR - \$12/PERSON

Kennebec and Sweet Potato fries, Poutine Gravy, Curds and Shredded Cheeses
Selection of Premium Toppings and Sauces

FROM-THE-PUB STATION - \$15/PERSON

Nachos, Calamari, Chicken Wings and Boneless Pork Bites
Served with Accompanying Sauces and Dips

TIGER PRAWN FLAMBE STATION - \$15/PERSON

~ Chef Attended Live Station ~

Flambé Prawns, Jalapeno-tequila Glaze, Butter-Garlic Glaze

BEEF SLIDER STATION - \$15/PERSON

~ Chef Attended Live Station ~

Carved AAA Striploin, Assorted Mustards, Flavoured BBQ Sauces, Fresh Baguette

BUILD YOUR OWN PASTA BAR - \$18/PERSON

~ Chef Attended Live Station ~

Alfredo, Marinara and Pesto Sauces, Parmesan Cheese,
Fresh Herbs and Assorted Premium Toppings

MALT SHOPPE SUNDAE BAR - \$11/PERSON

Chocolate, Strawberry and Vanilla Ice Cream, Fruit and Nuts,
Flavoured Syrups and Fun Toppings

PLATED DINNERS

Plated Dinners include artisan dinner rolls and whipped butters, as well as freshly brewed coffee and tea blends.

STARTERS

Choose one for the group, or add \$3 per person and pick two for a four-course meal.

GARDEN GREEN SALAD

Fresh Cut Fruit, Toasted Pumpkin Seeds, Honey Pear Vinaigrette

CLASSIC CAESAR SALAD

Crisp Romaine, Focaccia Crouton, Aged Parmesan, Creamy Garlic Dressing

ROASTED BEET SOUP

Crème Fraise, Bleu Cheese Crumble, Fresh Herb

POTATO AND LENTIL SOUP

Garlic and Thyme, Chili Oil Drizzle

MAIN COURSES

Select TWO from each group of selections. Final entrée count must be provided at least 7 days before service. All served with Chef's accompaniments and seasonal market vegetables.

\$39

Butter and Lemon Poached Cod
Seared Chicken Supreme, Apple and Date Stuffing
Grilled AAA Sirloin, Veal Demi-glaze, Thyme Mushrooms
Citrus and Rosemary Rubbed Pork Loin, Pan Jus
Roasted Vegetable Napoleon, Goat Cheese Fondue,
Pesto Drizzle

\$47

AAA Tenderloin of Beef and Garlic Prawns
Pan Seared Pacific Salmon,
Champagne Dill Cream Sauce
Braised Young Lamb Shank, Herb Jus

DESSERTS

Select ONE dessert from this scrumptious selection.

VANILLA CHEESECAKE

Chocolate Bark,
Cherry Compote

FLOURLESS

CHOCOLATE BROWNIE

Fresh Berries, Whipped Cream

LEMON TORTE

Almond
Whipped Cream

COPPER POINT SIGNATURE WINE-PAIRED DINNER

Each course is served with a 2oz wine pairing and started with a basket of fresh dinner rolls and artisan breads, savory with our own whipped butters and flavoured spreads. Freshly brewed coffee and tea service accompany the dessert course.

\$75 per person, Maximum 90 Guests

Choose ONE selection for each course, and up to TWO entrées

SOUPS

Chilled Cucumber and Avocado
Wasabi Crema

Braised Summer Squash Bisque
Maple Crème Fraiche

Leek and Potato
Sour Cream and Fresh Herb

Tuscan White Bean
Torn Kale and Asiago

SALADS

Artisan Greens
Strawberry, Cucumber,
Cherry Tomato, Maple
Balsamic Vinaigrette

Baby Spinach,
Arugula and Fennel
Feta, Orange supreme,
Honey-Dijon Vinaigrette

Hearts of Romaine
Olive Crostini, Shaved
Asiago, Pancetta Crisp,
Caesar Dressing

APPETIZERS

STEAMED MUSSELS
Saffron Beurre Blanc

DUCK CONFIT
Poached Pear and Spinach,
Veal Demi

COPPER POINT SIGNATURE WINE-PAIRED DINNER

ENTRÉES

All Entrées come with seasonal market vegetables,

ALBERTA 'AAA' BEEF TENDERLOIN

Chanterelle Mushroom Risotto,
Veal Demi

PAN SEARED PACIFIC SALMON FILET

Champagne Dill Cream,
Citrus Couscous

SEA SALT AND HERB CHICKEN SUPREME

White bean and Leek Cassoulet,
Chicken Demi

HONEY CITRUS PORK TENDERLOIN

Parsnip Mashed Yukon Potato,
Pinot Blanc Sage Jus

FIELD VEGETABLE RATATOUILLE

Golden Phyllo Pastry,
Seven Grain Rice

DESSERTS

Choose ONE tasty selection

APPLE WALNUT TART

Caramel Ice Cream,
Aged Cheddar

CHOCOLATE MOUSSE TRIO

Dark Chocolate, Milk Chocolate,
White Chocolate

CHEESE CAKE

Cranberry Blueberry Compote

LEMON TORTE

Almond Whip Cream Sage Jus

DINNER TABLES

Dinner Tables are served buffet-style with baskets of fresh dinner rolls and artisan breads, with savory whipped butters; finished with freshly brewed coffee and selection of teas.

MOUNT PINTO - \$34/PERSON

Select Garden Greens with Assorted Toppings,
House Vinaigrette
Crisp Romaine with House Caesar Dressing,
Croutons, Asiago Cheese
Roasted Vegetable and Pasta Salad
Rustic Potato and Egg Salad
Fresh Cut Crudités, Buttermilk Ranch
and Hummus
Assorted Gourmet Pickles and Olives
Garlic and Herb Roasted Chicken
Citrus & Rosemary Rubbed Pork Loin
Sour Cream Mashed Potato
Seasonal Market Vegetables
Fresh Fruit, Assorted Cookies and Squares

MOUNT NELSON - \$38/PERSON

Select Garden Greens with Assorted Toppings,
House Vinaigrette
Crisp Romaine with House Caesar Dressing,
Croutons, Asiago Cheese
Israeli Couscous and Chickpea Salad
Grilled Chicken, Artichoke and Spinach Salad
Fresh Cut Crudités, Buttermilk Ranch and
Hummus
Assorted Gourmet Pickles & Olives
Roasted Beef, Au Jus and Caramelized Onions
Medallions of Pacific Salmon with Honey and Dill
Herb Roasted Potatoes
Seven Grain Rice Pilaf
Medley of Market Vegetables
Mini Cheesecakes, Brownies and Fruit Skewers

MOUNT SWANSEA BBQ - \$44/PERSON

Carrot and Raisin Slaw
Caesar Salad with House-Made Dressing,
Parmesan and Croutons
Grilled Vegetable Plate with Balsamic Drizzle
Chef-Attended BBQ featuring Char-Grilled
Ribeye Steaks and Whiskey peppercorn sauce
Herb and Garlic Butter Poached Prawns
Baked Potato Station, with all the Fixings
Sautéed Vegetables with Herb Butter
Steamed Corn on the Cob
Chef's Dessert Table

VEGETARIAN CHOICES

*May be substituted for any protein dish or
added for \$4 per person:*

Spinach and Ricotta Cannelloni

Curried Acorn Squash
and Mango-Lime Quinoa

Provencal Ratatouille

MOUNT DESTINY - \$39

Design your own masterpiece dinner table, served buffet style.

Your choices are accompanied by artisan breads and butters, gourmet pickles and olives, fresh cut crudité and dips, our decadent dessert station and freshly brewed coffee and tea.

CHOOSE THREE SALADS

- Garden Green Salad with House Vinaigrette
- Roasted Vegetable and Kalamata Pasta Salad
- Shaved Carrot and Raisin Slaw
- Grilled Chicken, Artichoke and Spinach Salad
- Curried Cauliflower and Toasted Almond Salad
- Israeli Couscous and Chickpea Salad
- Crisp Romaine, Aged Parmesan, Croutons
and Creamy Caesar Dressing

CHOOSE TWO ENTRÉES

- Roasted Herb and Asiago Chicken
- Citrus and Rosemary Rubbed Pork Loin, Au Jus
- Honey Dill Pacific Salmon
- Herb and Garlic Butter Poached Prawns
- Spinach and Ricotta Cannelloni
- Curried Acorn Squash with
Mango-Lime Quinoa
- Roasted Beef with Pan Drippings

CHOOSE TWO ACCOMPANIMENTS

- Creamy Whipped Yukon Potato
- Herb and Garlic Roasted Baby Potatoes
- Seven-Grain Woodland Rice Pilaf
- Sweet Onion Scalloped Potato
- White Bean Cassoulet

CHOOSE A VEGETABLE

- Sautéed Market Medley with Herb Butter
- Blistered Green Beans and Tomato with Basil Pesto
- Maple Basted Yams, Parsnips and Beets
- Sweet Snap Peas and Citrus Scented Carrots
- Sea Salt and Balsamic Braised Red Cabbage

ENHANCEMENTS

Each display serves approximately 10 guests

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| Antipasto Board, Grilled Vegetables, Cured Deli Meats and Olives | \$75/tray |
| Canadian and International Cheese Board, Nuts, Compotes and Chutneys | \$75/tray |
| Market Crudité Display with Hummus, Creamy Garlic Dip, and Buttermilk Ranch | \$40/tray |
| Chilled Seafood, Prawns, Salmon Gravlax, Mussels and Clams, Cocktail Fixings | \$90/tray |