



Special Events at Copper Canyon Grill
Silver Spring, Maryland
Phone 301-589-1330

COPPER CANYON
GRILL
Monday thru Sunday lunch 11am to 4pm \$750 minimum

Sunday thru Thursday Night 4pm to 10pm \$1500 minimum

Friday and Saturday Night 4pm to 10pm \$3500 minimum

Food and Beverage Minimum Policy: Copper Canyon Grill does not require a rental fee for the use of the private dining facility. A food and beverage minimum is required to be achieved based on the time and day of the week. All food, alcoholic, and non-alcoholic beverages that are ordered a la carte and accumulate the required minimum. If the minimum is not met during an event, an open charge for the remaining amount will be added to the bill. The food and beverage minimum must be on one check and does not include Maryland sales tax or gratuity. If an event is cancelled within one week of the event date, one-third of the food and beverage minimum will be charged. Reservations are made on a first come, first served basis.

Hors d'oeuvre Menu

Hors d'oeuvre Display

100 Millionaire Cocktail Shrimp	\$300.00
100 Mini Crab Cakes	\$310.00
10lbs Provincial Mussels	\$MKT
50 Grilled Portobello Mushroom tea Sandwiches	\$100.00
50 Chili Lime Chicken Skewers	\$85.00
50 Asian Filet Skewers	\$100.00
25 St. Louis Style BBQ Ribs	\$70.00
50 Grilled Asparagus Tips wrapped in Roasted Red Bell Peppers	\$40.00
Rotisserie Chicken Platter	\$75.00
Honey Hefeweizen Pork loin	\$MKT
Garlic Risotto	\$75.00
Whole Side of Smoked Salmon	\$MKT
Cucumber and Tomato Canapés	\$50.00
Zucchini and Smoked Tofu Canapés	\$65.00
Seasonal Fruit Display	\$70.00
Seasonal Vegetable Crudités Platter	\$75.00
Cheese and Seasonal Fruit Display	\$75.00
Gourmet Meat and Cheese Display	\$MKT
Banquet Salad	\$35.00
Banquet Salad with Chicken	\$50.00
Pasta Salad	\$60.00
Pasta Salad with Chicken	\$75.00

Hors d'oeuvre by Piece

Spinach & Artichoke Dip w/ Tortilla Chips	\$13.00
Crab Dip with Banquette	\$15.00
Mozzarella Caprese	\$20.00
Ahi Tuna Tar Tar in Fried Wonton	\$6.00
Min Crab Cakes	\$3.20
Korean Style Beef Spare Ribs	\$3.50
Twice Fried Rotisserie Chicken	\$3.00
Harvest Chicken Salad Slider	\$2.75
Prime Rib Sliders	\$3.50
Pulled Chicken Slider	\$2.50
Traditional Chicken Salad Slider	\$2.50
Beef Slider	\$3.00
Chili Lime Chicken Skewer	\$1.75
Asian Filet Skewer	\$2.00
Cornbread Skillet	\$4.50
Gourmet Dinner Roll	\$0.50
Bone-in Lamb lollipops w/ Balsamic Pomegranate Reduction	\$MKT
Bone-in Lamb lollipops w/Rosemary Infused White Balsamic Reduction	\$MKT

Seated Lunch or Dinner

Starter

House or Caesar Salad \$7

Or

Soup du Jour \$7

Entrees

For seated parties, we invite you to select three entrees from our lunch or dinner menu

available at ccgrill.com

Children's, gluten free, vegetarian and vegan entrees are available upon request.

Dessert

Banquet size Key Lime Pie \$4 Restaurant size \$8

Graham cracker, walnut and pecan crust filled with natural key lime custard, topped with house made whipped cream and finished with groundnuts.

Banquet size Chocolate Uprising \$4 Restaurant size \$8

Cinnamon chocolate brownie layered with vanilla bean ice cream topped with dark chocolate walnut fudge, served in a pool of warm caramel sauce, drizzled with chocolate sauce topped with whipped cream and shaved chocolate.

Banquet size Bread Pudding \$4 Restaurant size \$8

Chunky French bread and raisins mixed with Grand Marnier flavored cream custard. Caramelized and topped with sweet cream Grand Marnier sauce, cocoa three raspberries and a mint spring.

****All menu selections must be submitted one week prior to the event.****

*****Our Executive Chef will compose the selections, if a menu is not provided.*****

Bar

The fully stocked bar will offer an open or limited selection of bottled or draft beer, wine, spirits or non-alcoholic beverages upon request of the host.

Beer Selection

Draft Beer

Miller Lite
Yuengling Lager
Sam Adams Seasonal
Fat Tire
Guinness Stout
Bass Pale Ale
Blue Moon

Bottle Beer

Miller Lite
Bud Lite
Budweiser
Coors Light
Michelob Ultra
Amstel Light
Corona
Heineken

Copper Canyon Silver Spring Wine Selection

Chardonnay

Hess Select, Monterey

Kendal Jackson, California

Rosemont, Australia

Paul Hobbs, Napa Valley

Sauvignon Blanc

Biltmore Estates, North Carolina

Honig, California

Riesling

Poet's Leap, Washington State

Saint M, Germany

Pinot Gris & Pinot Grigio

King Estate, Oregon

Santa Margherita, Italy

Benvolio, Italy

Sparkling Wine & Champagne

Domain Ste. Michelle Sparkling

Taittinger Champagne, France

Dom Perignon Champagne, France

More White Wine

Beringer, White Zinfandel



Cabernet Sauvignon

Liberty School, Paso Robles

Twenty Bench, Napa Valley

Mondavi Private Selection,

Stag's Leap Wine Cellars, Napa Valley

Merlot

Chateau Ste. Michelle, Columbia Valley

Blackstone, California

Murphy Goode

Pinot Noir

A to Z, Oregon

BV Coastal, California

La Crema, Sonoma Coast

Archery Summit

Cono Sur, Chilean



Malbec

Clos de los Siete, Argentina

Valentin Bianchi, Argentina

Shiraz & Syrah

Rosemont Estate Shiraz, Australia

Red Zinfandel

Ravenswood Vintners Blend, California

7 Deadly Zins, Central Valley

Frog's Leap, California

More Red Wine

Joseph Phelps Insignia, California

