



COPPER CANYON

GRILL

PRIVATE DINING GUIDE

100 BOARDWALK PLACE
GAITHERSBURG, MD 20878
(240) 631-0003

*For large party reservations, please contact:
Yolanda Sheffield, Regional Group Sales Manager
at (202) 487-3938 or ysheffield@ccgrill.com*

PRIVATE PATIO DINING

PRICING GUIDE FOR RESERVATIONS



Thank you for considering Copper Canyon Grill for your special event. We will work closely with you to create a memorable dining experience with exceptional service, American comfort food prepared from scratch, and excellent wine. With space for up to 70 seated guests or 100 guests for a cocktail reception, we can accommodate most party sizes for a wide variety of events including: wedding receptions, company parties, anniversaries, or breakfast meetings.

Food and Beverage Minimums to Reserve Space:

Morning Meeting (8-11am Continental Breakfast)		\$750	
Luncheon (Sunday-Thursday 11am-4pm)	\$500 ½ Patio	\$1,000	Entire Patio
Evening (Sunday-Thursday 5pm- 10pm)	\$750 ½ Patio	\$1,500	Entire Patio
Luncheon (Friday & Saturday 11am-4pm)	\$750 ½ Patio	\$1,500	Entire Patio
Evening (Friday & Saturday 5pm-11pm)	\$1750 ½ Patio	\$3,500	Entire Patio

Note: This pricing is available through March 1, 2014. From March 2, 2014 through Labor Day, we will require a food and beverage minimum of \$3,000 to reserve the entire patio space during the week. We will require a food and beverage minimum of \$5,000 to reserve the entire patio on Friday and Saturday.

PRIVATE PATIO DINING

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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 based on the time and day of the week. All food, alcoholic, and non-alcoholic beverages are ordered a la carte and accumulate toward the required minimum. A final check will be split a maximum of four ways.

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 canceled within one week of the event date, one-third of the food and beverage minimum will be charged. A credit card must be provided to reserve the patio. Reservations are made on a first come, first served basis.**

CUSTOM MENU SELECTIONS FOR A SEATED DINING EVENT

STARTERS

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 on following pages

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

DESSERTS

Key Lime Pie \$8 restaurant size serving \$4.00 banquet portioned serving
Graham cracker, walnut, and pecan crust filled with natural key lime custard, topped with house made whipped cream and finished with ground nuts.

Chocolate Uprising \$8 restaurant size serving \$4.00 banquet portioned serving
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.

Bread Pudding \$8 restaurant size serving \$4.00 banquet portioned serving
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 sprig.

Featured sorbet or ice cream \$4.00

**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.*

LUNCH MENU

STARTERS

Soup of the Day 7
SUNDAY Chicken Noodle
MONDAY Chili
TUESDAY Clam Chowder
WEDNESDAY Tomato Basil
THURSDAY Black Bean Stew
FRIDAY Tortilla*
SATURDAY Baked Potato

* Available Daily

Delmarva Crab Dip A blend of creamy cheeses, jumbo lump crab meat, herbs & spices. Served with a toasted baguette 15

Fiesta Eggrolls Tortillas stuffed w/chicken, black beans, spinach, Monterey Jack & smoked Cheddar cheese. Served w/Campfire sauce 13

Guacamole Fresh guacamole mixed with smoked tomatoes, diced red onions and cilantro. Served with tortilla chips. Topped with black bean salsa 12

Coconut Shrimp 5 large shrimp battered in coconut milk then breaded in coconut panko breading. Fried golden brown then served over orange marmalade sauce. Topped with papaya, pineapple, and mango salsa 15

Calamari 10oz fresh cut calamari dredged in seasoned flour and fried to golden perfection. Drizzled with roasted garlic aioli and accompanied with charred tomato salsa 14

Spinach Artichoke Dip Creamy spinach and artichokes topped with Monterey Jack. Served with warm tortilla chips 12

EXTRAS

Mac & Cheese 7.50

Canyon Mushrooms 4.50

Iron Skillet Cornbread 4.50

Baked Potato 4.50

Grilled Shrimp Skewer 6.50

Jumbo Lump Crabcake 13

For the Kids (12 and under please)

DESSERTS

Key Lime Pie Key lime custard in a graham cracker, walnut and pecan crust topped with whipped cream & ground nuts 8

Chocolate Upsiring Chocolate brownie layered with vanilla ice cream and Callebaut chocolate walnut fudge. Topped with warm caramel and chocolate sauce 8

Pineapple Upside Down Cake Yellow cake on chopped pineapple in Jim Beam bourbon sauce. Topped with pineapple bourbon sauce & vanilla bean ice cream 8

Bread Pudding Slowly baked French bread and raisins mixed with Grand Marnier flavored cream custard, sweet cream Grand Marnier sauce, cocoa, topped with raspberries 8

SANDWICHES

Bacon Cheeseburger* Angus beef, applewood bacon, Jack and Cheddar cheese, lettuce, tomato, onion, pickles, mustard and mayo on a toasted sesame seed bun 15

Blackened Chicken Breast & Avocado Club Grilled chicken, crispy bacon, tomato, sprouts, avocado, Swiss cheese & honey mustard on grilled wheat bread 15

Veggie Burger Spiced brown rice, black beans & oat bran with sweet soy glaze, pepperjack cheese, tomato, lettuce, onion, mayo, and mustard on a toasted sesame bun 14

Today's Fish Sandwich* Chef's pick on a toasted sesame seed bun with lettuce, tomato, and red onion MKT

Pulled BBQ Chicken Slow-roasted rotisserie chicken on a toasted sesame seed bun with coleslaw & a side of Curley's BBQ sauce 11

Cloak and Dagger Sandwich Thinly sliced prime rib, fresh cut black forest ham and sharp cheddar cheese with dill pickles and spicy brown mustard on a toasted baguette. Served au jus and fresh fries 16

French Dip Sandwich Thinly sliced prime rib layered on a freshly toasted baguette with mayonnaise. Served with horseradish and au jus sauce 17

Pan-Seared Crabcake Sandwich Jumbo lump crabcake pan seared to a golden brown on toasted sesame seed bun with lettuce & tomato. Served with a side of rémoulade 17

Sandwiches are served with your choice of our seasoned fries, Chef's coleslaw, market fresh vegetable, redskin mashed potatoes or sweet glazed carrots

SALADS

"Not So Simple" House Salad Mixed greens, cherry tomatoes, goat cheese, carrots, spiced pecans, cornbread croutons & choice of dressing 8 Add Chicken 7 Add Salmon 10

Simple Caesar Salad Romaine, homemade cornbread croutons, sweet red peppers and Caesar dressing. Topped with shredded Parmesan 8 Add Chicken 7 Add Salmon 10

Canyon Salad Rotisserie chicken, blue cheese vinaigrette, romaine, red onion, tomato, homemade cornbread croutons and black bean salsa 15

Wood Grilled Steak Salad* Marinated filet over mixed greens, homemade cornbread croutons, red onion, tomatoes, Asian pear, smoked Gouda and honey-sesame vinaigrette dressing 19 Petite 16

Southwest Salad Rotisserie chicken, iceberg lettuce, black beans, tomatoes, jicama, corn, Monterey jack, Chipotle-blue cheese dressing, avocado & BBQ sauce 15

Sesame Seared Ahi Tuna Salad* Sesame crusted seared ahi tuna accompanied by fresh field greens, mango, avocado, diced red peppers, red onions, and wonton strips tossed in our honey sesame vinaigrette. Garnished with pickled ginger and wasabi 19.50

ENTREE PLATES

Wood-Fired Rotisserie Chicken (House Specialty) Slow roasted throughout the day to bring you maximum flavor. Served with redskin mashed potatoes & green beans 18

Chicken & Barbecue Ribs Combination of our rotisserie chicken & St. Louis cut BBQ ribs. Served with julienne fries and coleslaw 24

Short Smoked Atlantic Salmon* Marinated, quickly smoked and finished on the grill, topped with mustard sauce. Served with orzo rice & sautéed spinach 23

St. Louis BBQ Ribs Slow cooked St. Louis cut ribs topped with Curley's BBQ sauce. Served with julienne fries and coleslaw Full Rack 25 Half Rack 20

Fresh Vegetable Platter Blue cheese balsamic vinaigrette over beefsteak tomato, zucchini & squash, green beans, sweet glazed carrots & cucumber salad 15

Rattlesnake Pasta Fresh rotisserie chicken with garlic, tri-bell peppers, mushrooms, & lime juice. Tossed with linguini pasta in a cajun alfredo sauce. Topped with smoked Mozzarella cheese & chopped cilantro 15

Chicken Pot Pie Homemade crust filled with rotisserie chicken, carrots, peas and potatoes 15

Big Meatloaf Stack Ground beef tenderloin, spicy pork sausage & mixed cheeses. Slow cooked and topped with fire roasted tomato-brown sauce. Served with mashed potatoes and green beans 16

Fried Shrimp Jumbo shrimp fried in a light batter. Served with cocktail and rémoulade sauce, coleslaw and fries 20

Filet Mignon* Tenderloin steak topped with blue cheese butter & cabernet sauce. Served with redskin mashed potatoes & sautéed spinach 32 Petite 28

Add a simple Caesar or "Not So Simple" House Salad to any entrée for \$6

DINNER MENU

STARTERS

Soup of the Day 7	
SUNDAY	Chicken Noodle
MONDAY	Chili
TUESDAY	Clam Chowder
WEDNESDAY	Tomato Basil
THURSDAY	Black Bean Stew
FRIDAY	Tortilla*
SATURDAY	Baked Potato

* Available Daily

Delmarva Crab Dip A blend of creamy cheeses, jumbo lump crab meat, herbs & spices. Served with a toasted baguette 15

Fiesta Eggrolls Tortillas stuffed w/chicken, black beans, spinach, Monterey Jack & smoked Cheddar cheese. Served w/Campfire sauce 14

Guacamole Fresh guacamole mixed with smoked tomatoes, diced red onions and cilantro. Served with tortilla chips. Topped with black bean salsa 12

Coconut Shrimp 5 large shrimp battered in coconut milk then breaded in coconut panko breading. Fried golden brown then served over orange marmalade sauce. Topped with papaya, pineapple, and mango salsa 15

Calamari 10oz fresh cut calamari dredged in seasoned flour and fried to golden perfection. Drizzled with roasted garlic aioli and accompanied with charred tomato salsa 14

Spinach Artichoke Dip Creamy spinach and artichokes topped with Monterey Jack. Served with warm tortilla chips 13

EXTRAS

Mac & Cheese 7.50
Canyon Mushrooms 4.50
Iron Skillet Cornbread 4.50
Baked Potato 4.50
Grilled Shrimp Skewer 6.50
Jumbo Lump Crabcake 13
For the Kids (12 and under please)

DESSERTS

Key Lime Pie Key lime custard in a graham cracker, walnut and pecan crust topped with whipped cream & ground nuts 8

Chocolate Uprising Chocolate brownie layered with vanilla ice cream and Callebaut chocolate walnut fudge. Topped with warm caramel and chocolate sauce 8

Pineapple Upside Down Cake Yellow cake on chopped pineapple in Jim Beam bourbon sauce. Topped with pineapple bourbon sauce & vanilla bean ice cream 8

Bread Pudding Slowly baked French bread and raisins mixed with Grand Marnier flavored cream custard, sweet cream Grand Marnier sauce, cocoa, topped with raspberries 8

SALADS

"Not So Simple" House Salad Mixed greens, cherry tomatoes, goat cheese, carrots, spiced pecans, cornbread croutons & choice of dressing 9 Add Chicken 7 Add Salmon 10

Simple Caesar Salad Romaine, homemade cornbread croutons, sweet red peppers and Caesar dressing. Topped with shredded Parmesan 9 Add Chicken 7 Add Salmon 10

Canyon Salad Rotisserie chicken, blue cheese vinaigrette, romaine, red onion, tomato, homemade cornbread croutons and black bean salsa 16

Wood Grilled Steak Salad* Marinated filet over mixed greens, homemade cornbread croutons, red onion, tomatoes, Asian pear, smoked Gouda and honey-sesame vinaigrette dressing 20 Petite 17

Southwest Salad Rotisserie chicken, iceberg lettuce, black beans, tomatoes, jicama, corn, Monterey jack, Chipotle-blue cheese dressing, avocado & BBQ sauce 17

Sesame Seared Ahi Tuna Salad* Sesame crusted seared ahi tuna accompanied by fresh field greens, mango, avocado, diced red peppers, red onions, and wonton strips tossed in our honey sesame vinaigrette. 21

ENTREE PLATES

Wood-Fired Rotisserie Chicken (House Specialty) Slow roasted throughout the day to bring you maximum flavor. Served with redskin mashed potatoes & green beans 19

Chicken & Barbecue Ribs Combination of our rotisserie chicken & St. Louis cut BBQ ribs. Served with julienne fries and coleslaw 27

Chicken Pot Pie Homemade crust filled with rotisserie chicken, carrots, peas and potatoes 15

Short Smoked Atlantic Salmon* Marinated, quickly smoked and finished on the grill, topped with mustard sauce. Served with orzo rice & sautéed spinach 24

St. Louis BBQ Ribs Slow cooked St. Louis cut ribs topped with Curley's BBQ sauce. Served with julienne fries and coleslaw Full Rack 26 Half Rack 21

Fresh Vegetable Platter Blue cheese balsamic vinaigrette over beefsteak tomato, zucchini & squash, green beans, sweet glazed carrots & cucumber salad 15

Today's Wood-grilled Fish* Chef's pick from local fish market. Quantity and availability are limited to ensure freshness. Served with orzo rice & seasonal fresh vegetable MKT

Rattlesnake Pasta Fresh rotisserie chicken with garlic, tri-bell peppers, mushrooms, & lime juice. Tossed with linguini pasta in a cajun alfredo sauce. Topped with smoked Mozzarella cheese & chopped cilantro 16

Big Meatloaf Stack Ground beef tenderloin, spicy pork sausage & mixed cheeses. Slowcooked and topped with fire roasted tomato-brown sauce. Served with mashed potatoes and green beans 16

Eastern Shore Crabcakes Two freshly made jumbo lump crabcakes pan seared to a golden brown. Served with orzo rice & sweet glazed carrots 29

Canyon Prime Rib* Slow roasted, juicy prime rib. Accompanied with beef au jus and horseradish sauce. Served with baked potato and sautéed spinach 31

Filet Mignon* Tenderloin steak topped with blue cheese butter & cabernet sauce. Served with redskin mashed potatoes & sautéed spinach 32 Petite 28

Ribeye Steak 14oz cut ribeye hardwood grilled. Topped with Canyon cabernet mushroom sauce and served with redskins mashed potatoes and sautéed spinach 35

Add a simple Caesar or "Not So Simple" House Salad to any entrée for \$7

SANDWICHES

Bacon Cheeseburger* Angus beef, applewood bacon, Jack and Cheddar cheese, lettuce, tomato, onion, pickles, mustard and mayo on a toasted sesame seed bun 16

Blackened Chicken Breast & Avocado Club Grilled chicken, crispy bacon, tomato, sprouts, avocado, Swiss cheese & honey mustard on grilled wheat bread 15

French Dip Sandwich Thinly sliced prime rib layered on a freshly toasted baguette with mayonnaise. Served with horseradish and au jus sauce 17

Veggie Burger Spiced brown rice, black beans & oat bran with sweet soy glaze, Pepper Jack cheese, tomato, lettuce, onion, mayo, and mustard on a toasted sesame seed bun 15

Cloak and Dagger Sandwich Thinly sliced prime rib, fresh cut black forest ham and sharp cheddar cheese with dill pickles and spicy brown mustard on a toasted baguette. Served au jus and fresh fries 17

Sandwiches are served with your choice of our seasoned fries, Chef's coleslaw, market fresh vegetable, redskin mashed potatoes or sweet glazed carrots

Veggie Burger Spiced brown rice, black beans & oat bran with sweet soy glaze, pepperjack cheese, tomato, lettuce, onion, mayo, and mustard on a toasted sesame bun 14

Today's Fish Sandwich* Chef's pick on a toasted sesame seed bun with lettuce, tomato, and red onion MKT

Cloak and Dagger Sandwich Thinly sliced prime rib, fresh cut black forest ham and sharp cheddar cheese with dill pickles and spicy brown mustard on a toasted baguette. Served au jus and fresh fries 16

HORS D'OEUVRE MENU FOR COCKTAIL EVENTS

HORS D'OEUVRE DISPLAYS

100 Millionaire cocktail shrimp	275.00
100 Mini crab cakes	275.00
10lbs Provincial mussels	125.00
50 Grilled squash, roasted red pepper, and Portobello mushroom tea sandwiches	80.00
50 Chili lime chicken skewers	75.00
50 Asian filet skewers	75.00
25 St. Louis Style BBQ Ribs	45.00
50 Grilled asparagus tips wrapped in roasted red bell pepper with rosemary vinaigrette	40.00
Rotisserie chicken platter	60.00
Whole side of smoked salmon	60.00
Cucumber and tomato canapés	50.00
Seasonal fruit display	65.00
Seasonal Vegetable crudités platter	55.00
Cheese and seasonal fruit display	85.00
Cheese, fruit, crudité sampler	45.00
Gourmet meat and cheese display	MKT
Banquet salad	30.00
Banquet salad with chicken	40.00

HORS D'OEUVRE BY PIECE OR SINGLE ORDER

Spinach & artichoke dip with tortilla chips	12.00
Crab dip with baguette	15.00
Mini crab cake	2.75
Millionaire cocktail shrimp	2.75
Korean style marinated beef spare ribs	2.00
Twice fried rotisserie chicken	2.00
BBQ Pork sliders	2.00
Pulled chicken slider	2.00
Beef slider	2.00
Chili lime chicken skewer	1.50
Asian filet skewer	1.50
Cornbread skillet	4.00
Cornbread slice	1.25



PATIO BAR

The private and fully stocked bar located on the patio 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

BOTTLE BEER

Bud Light
Budweiser
Coors Light
Michelob Ultra
Amstel Light
Corona
Heineken
O'Doul's non-alcoholic

DRAFT BEER

Miller Lite
Yuengling Lager
Blue Moon
Seasonal Draft
Fat Tire
Guinness Stout
Sam Adams Seasonal
Stella Artois
Heavy Seas Loose Cannon IPA
Flying Dog Seasonal

WINE SELECTION

SPARKLING WINES

Sparkling Wine, Domaine Ste. Michelle	8	32
Moscato D'Asti, Riveto, Dante Rivetti		52
Champagne, Nectar Imperial, Moet & Chandon		79
Champagne, Taittinger		72
Champagne, Dom Perignon		183

WHITE WINES

Pinot Grigio, Capasaldo	8	32
Pinot Grigio, Estancia	10	40
Pinot Grigio, Valdadige, Santa Margarita		52
Sauvignon Blanc, Nobilo	8	32
Apothic White Table	10	40
Riesling, Chateau St. Michelle	7	28
Reisling, Bluefield	8	32
Reisling, Eroica		46
Sauvignon Blanc, Benziger	11	44
Chardonnay, Unoaked, Kim Crawford	11	44
Chardonnay, Select, Hess, Monterey	8	32
Pinot Gris, Signature Collection, King Estate	11	44
Chardonnay, Reserve, Simi Vineyards		48
Chardonnay, Vintners Reserve, Kendal-Jackson	11	44
Chardonnay, Sonoma-Cutrer, Russian River Valley		49
Chardonnay, Franciscan	12	48

CAPTAIN'S LIST

White Table Wine, Conundrum, Caymus	51	
Sauvignon Blanc, Joseph Phelps	57	
Chardonnay, Cakebread Cellars	74	
Chardonnay, Carneros, Rombauer	68	
Chardonnay, Russian River Valley, Paul Hobbs	79	

BLUSH WINES

White Zinfandel, Berringer	6	24
Vintage Rose, Barboursville, Virginia		32

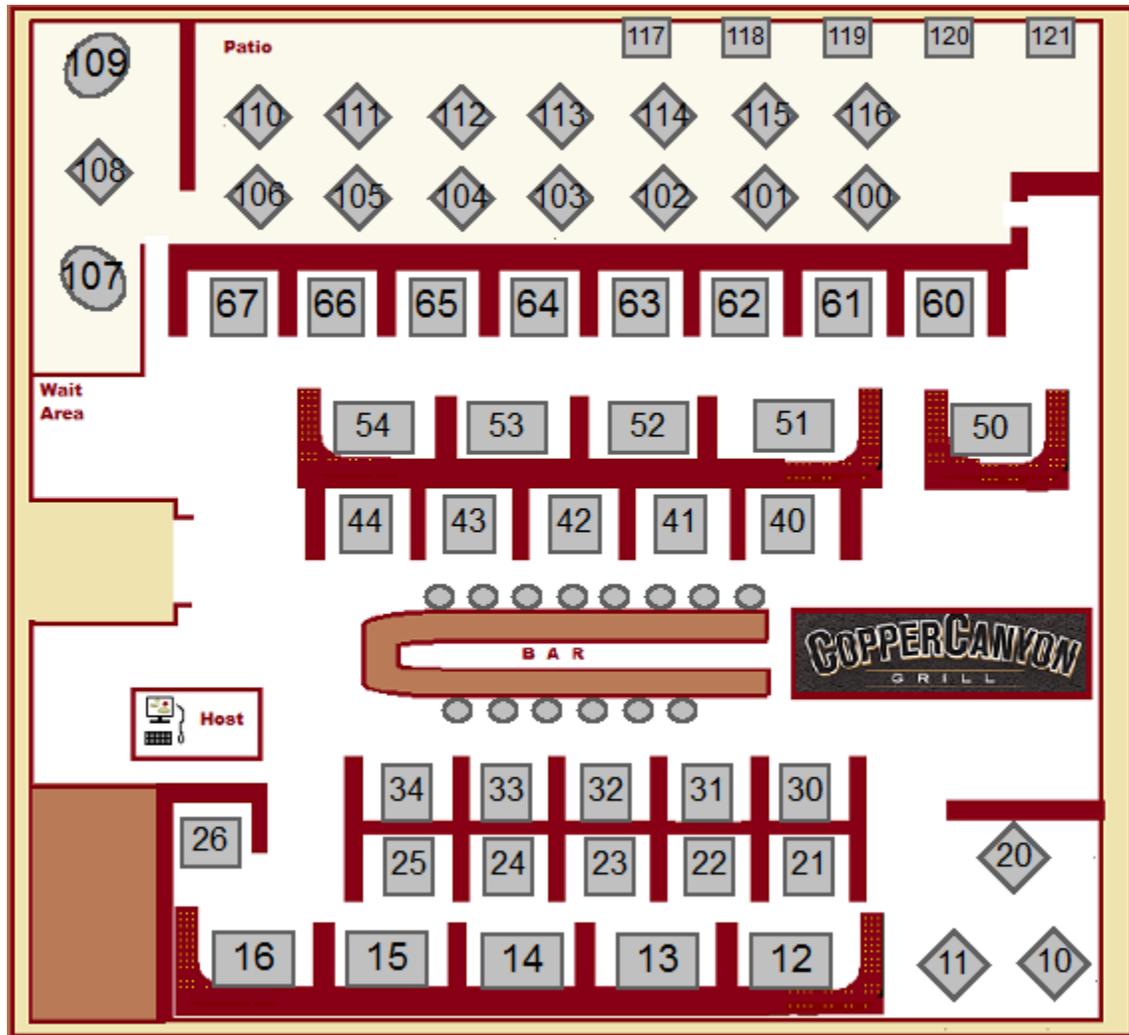
RED WINES

Pinot Noir, Gnarly Head	8	32
Pinot Noir, Sonoma Coast, La Crema		46
Pinot Noir, Mark West	10	40
Merlot, Hogue	8	32
Merlot, Chateau St. Michelle	10	40
Zinfandel, Vintners Blend, Ravenswood Winery	9	36
Malbec, Terrazas, Reserva		33
Malbec, Alta Vista	9	36
Shiraz, Rosemount Estates, South Eastern Australia	8	32
Apothic Red Table Wine	10	40
Zinfandel, Lodi Appellation, 7 Deadly Zins		38
Zinfandel, Cline	9	36
Merlot, Souverain, Alexander Valley		36
Zinfandel, Frogs Leap		48
Cabernet Sauvignon, Dreaming Tree	10	40
Cabernet Sauvignon, Private Sel., Robert Mondavi	9	35
Cabernet Sauvignon, Paso Robles, Liberty School	11	44
Primus, Veramonte, Casablanca Valley		40

CAPTAIN'S LIST

Pinot Noir, Premiere Cuvee, Archery Summit		75
Pinot Noir, Elizabeth's Reserve, Adelsheim		94
Merlot, Duckhorn		100
Meritage, Magnificat, Franciscan		90
Zinfandel, Cakebread Cellars		74
Cabernet Sauvignon, Mt. Veeder		78
Cabernet Sauvignon, Cakebread Cellars		104
Cabernet Sauvignon, Silver Oak		113

FLOOR PLAN





PRIVATE EVENT INFORMATION FORM

HOST ARRIVAL TIME: _____ GUEST ARRIVAL TIME: _____

DATE: _____ DAY OF WEEK: _____

NAME OR GROUP: _____ NAME OF CONTACT: _____

CONTACT PHONE: _____ CONTACT EMAIL: _____

MAILING ADDRESS: _____

NO. OF GUEST: _____ Sit Down Cocktail Both Cocktail/Sit Down

F&B MIN: _____ (PLUS SALES TAX AND 20% GRATUITY)

Note: The final check will only be split a maximum of four ways.

DESCRIPTION OF EVENT: _____

TABLE ARRANGEMENT REQUESTED: _____

BAR SELECTION

STARTERS _____

MENU _____

SPECIAL REQUEST _____

CREDIT CARD # _____ EXP. DATE _____

GUEST SIGNATURE

SALES TAX AND GRATUITY OF 20% WILL BE CHARGED IN ADDITION TO THE FOOD AND BEVERAGE MINIMUM. IF THE FOOD AND BEVERAGE MINIMUM IS NOT MET, YOU WILL BE CHARGED THE DEFICIENCY. IF AN EVENT IS CANCELED WITHIN ONE WEEK OF THE EVENT, ONE-THIRD OF THE FOOD AND BEVERAGE MINIMUM WILL BE CHARGED.