



*Copper Square  
Kitchen*

Dinner Menus





*hors d'oeuvres*

## **COLD**

Chipotle Shrimp Cocktail Shooter, Mango Cocktail Sauce

Asian Chicken Salad on a Crispy Wonton

Mozzarella and Cherry Tomato Skewer, Basil Oil

Espresso Seared Beef on a Garlic Crostini

Smoked Salmon on a Potato Pancake

Cucumber and Crab Ceviche Shooter

Desert Blossom Vegetable Summer Roll

Seared Tuna with Avocado Crema and Mango Cucumber

Grilled Pineapple Pico and Chipotle Hummus on a Pita Chip

## **HOT**

Green Chile Cheese Quesadilla with Salsa Verde

Artichoke and Local Peppercorn Feta Stuffed Portabello

Prickly Pear BBQ Chicken Satay with Cilantro Crema

Southwest Crab Cakes, Spicy Remoulade

Southwest Vegetable Empanada

Tempura Shrimp, Chipotle Aioli

Tandoori Chicken Skewer, Yogurt Mint Sauce

Beef Kabob with Pepper and Onion

## *plated salads - choose 1*



Frisee and Bibb Lettuce Salad with  
Pistachios, Dried Cherries, Smoked Blue  
Cheese, Champagne Vinaigrette

Wild Rocket Arugula with Tangerine  
Segments, Peppered Feta, Crisp Chick Peas,  
Honey-Balsamic Vinaigrette

Spinach, Roasted Apples,  
Aged Cheddar Croutons  
Tomato Vinaigrette

Baby Gem Wedge, Anjou Pear, Pecorino,  
Crispy Prosciutto  
Blood Orange Vinaigrette

Traditional Caesar Salad, Romaine Lettuce,  
Garlic Croutons, Shaved Parmesan  
Yogurt Based Caesar Dressing



## *plated entrees – choose 1*

Fire Grilled Strip Steak, Red Wine Demi-Glace  
Buttermilk Mashed Potatoes and Roasted Broccolini

8 oz Filet with Sonoran Wheat Berry Risotto, Grilled  
Asparagus and Rosemary-Guajillo Chile Butter

Pan Seared 9oz Chicken with Herb Roasted Potatoes,  
Vanilla Glazed Heirloom Carrots,  
and Caramelized Onion Jus

Seared Arctic Char, Garlic Whipped Potatoes,  
Broccolini, Citrus Butter

Duo Seared Petite Filet  
Golden Yukon Mash and  
Sautéed Jumbo Shrimp, Orange Cream



## *plated desserts – choose 1*

Chocolate Espresso Pot de Crème  
Blackberry Mint Compote

White Chocolate Strawberry Cheesecake

Coconut Crème Brûlée

Red Velvet Cake  
Amaretto Cream Cheese & Berries

Salted Caramel Vanilla Crunch Cake

Turtle Cheesecake

Chocolate Ganache with Berry Coulis

Caramel Apple Upside Down Cake

Ibarra Flan with Agave Syrup



## *sample buffet*

Southwest Chicken Noodle Soup

Roasted Local Beet Salad with Chicory and Crow's  
Dairy Local Goat Cheese  
Five Bean Salad

48-Hour Marinated Angus Beef Flat Iron Steak with  
Herbed Cippolini Onions  
Cedar Plank Salmon with Onion Beurre Blanc

Southwest Corn Medley

Roasted Poblano and Garlic Mashed Potatoes  
Asparagus with Sweet Pepper Relish

Pasilla Chile Rolls and Jalapeno Cheddar Bread

Mango Pudding Shooters and Seasonal Berries

Ibarra Chocolate and Chile Pots de Crème

\$85.00 per guest