



Lunch & Brunch Package

Brought to you by the team that leads the Blue Bell Inn.

If you're looking for a chic atmosphere for your next event, #thenest at The Copper Crow hosts private parties with cutting-edge cuisine and a contemporary ambience.

Customize your event with your favorite selections from our rotating menu.

We chose a crow for our restaurant as a symbol of good things to come.

With the ability to see into the future, the crow is a daily reminder to us to lead the way in culinary trends and constantly transform our approach to the modern American restaurant. With our hearts in American cuisine and our eyes on the world, we're delivering a fresh take on modern American fare and introducing bold ingredients that are sure to stimulate the adventurous palate. Our drink menu is extensive, our entrees are generous, and the flavors in our small plates are colossal. We're offering light bites, big flavors and everything in between — so we invite you to join us and #eatcrow!

Michelle Coyle-Shank | Director of Sales & Events
events@coppercrowhorsham.com | 215.646.2300 x3

116 Welsh Road, Horsham, PA 19044



BEVERAGE PACKAGES & BAR OPTIONS

While hosting your event at The Copper Crow, we offer many solutions for your Beverage Service needs.

You have the option of offering a "Cash Bar" meaning your guests are responsible for their own drinks. You have the option of offering a "Consumption Bar" that allows your guests to enjoy their choice of beverage, while you pay the final amount at the end of the event. As an additional option, you may select a Bar Package below that allows you to know all costs and fees before the event even begins.

The choice is yours to make and we are here to help and answer your questions.

»»»» Beer & Wine Open Bar Package »»»»

Imported & Domestic Bottled Beers

Selection of Wines *Chardonnay, Cabernet Sauvignon*

»»»» Open Bar Beverage Package #1 »»»»

Imported & Domestic Bottled Beers

Selection of Wines *Chardonnay, Cabernet Sauvignon*

Selection of Premium Liquors *Absolut, Hornitos, Jack Daniel's, Tanqueray, etc.*

»»»» Open Bar Beverage Package #2 »»»»

Imported & Domestic Bottled Beers

Selection of Wines *Chardonnay, Cabernet Sauvignon*

Selection of Ultra-Premium Liquors *Kettle One, Don Julio, Knob Creek, Hendricks, etc.*

»»»» Consumption Based Bar »»»»

ENJOY YOUR CHOICE OF BEVERAGE & PAY THE FINAL AMOUNT BASED ON WHAT IS CONSUMED

BARTENDER FEE \$150

Imported & Domestic Bottled Beers

Selection of Wines

Selection of Liquors

Final Price Based on What Guests Consume



SPECIALTY BEVERAGE OPTIONS

»»»» Build Your own Champagne Bar »»»»

Pop Champagne!
Assortment of Juices & Garnishes *Mix & Match Your Favorite Combinations*

»»»» BRUNCH BAR PACKAGE »»»»

Chardonnay & Cabernet Sauvignon

Mimosas & Champagne

Bloody Marys

»»»» SIGNATURE COCKTAIL & INFUSED WATER »»»»

Infused Water

Cucumber, Orange, Lemon, Lime or Strawberry

&

Signature Cocktail

Choose 1 of the Following to Serve at Your Beverage Station

Pink, Blueberry or Rosemary Spiked Lemonade

Name Suggestions: Blushing Bride | Pretty in Pink | Tickled Pink
Something Blue | Baby Blue Punch | Lucky Duck Lemonade | Lovers Lemonade

Red or White Sangria

Name Suggestions: Sugar & Spice Sangria | Soon-to-be Sangria
Berry Happy Together Sangria

Mint Mojito

Name Suggestions: Mint-to-be Mojito | Mr. & Mrs. Mojito | Honeymoon Mojito
Mommy-to-be Mojito



PASSED HORS D'OEUVRES

Hors d'oeuvres are Priced to Allow 1 ½ - 2 Pieces Per Person / Per Item Over a 1 Hour Period

GF = Can be Prepared Gluten-Free if Requested

BEEF & LAMB

beef carpaccio crostini
cheesesteak dumpling
beef wellington
lollipop lamb chop *
filet wrapped asparagus
sesame beef skewer
prime beef slider
french onion soup bowl
pig in a blanket

POULTRY & PORK

sweet chili chicken bite
prosciutto wrapped melon
sausage stuffed mushroom

SEAFOOD

shrimp cocktail *
crab & avocado toast *
tuna tartare & corn chip
crab & cream cheese wonton
coconut crusted shrimp *
crab cake slider *
scallop wrapped in bacon _{gf}
miniature crab cake *

VEGETARIAN

mozzarella, tomato & basil skewer
deviled egg
wild mushroom toast
corn & edamame quesadilla
tempura curry cauliflower
seasonal soup shooter
goat cheese & tomato tart
miniature quiche
truffle arancini _{gf}



STATIONED HORS D'OEUVRES

Hors d'oeuvres are Available Over a 1½ Hour Period

«««« Italian Market Station »»»»

Fresh Mozzarella & Baby Tomato Salad *Olive Oil & Aged Balsamic Dressing*

Antipasti *Salami, Capicola, Mortadella, Pepperoni, Artichokes & Olives*

Marinated & Grilled Vegetables

Add Gourmet Cheese Display & Crudités Assortment

«««« Gourmet Cheese & Crudités Display »»»»

Assorted Local & International Cheeses *Traditional Accompaniments & Crostini*

Seasonal Market Vegetables *Chipotle Ranch & Blue Cheese Dip*

«««« Fruit Platter »»»»

Seasonal Melon & Berries *Sweet Dipping Sauce*

«««« Pizza Party »»»»

Choose 3 of the Following

Margherita *Marinara, Fresh Mozzarella, Basil & Extra Virgin Olive Oil*

Pepperoni *Marinara, Fresh Mozzarella & Mike's Hot Honey*

The Crow *Roasted Mushrooms, Fresh Mozzarella, Whipped Ricotta, Baby Arugula, Truffle & Black Pepper Aioli*

Bacon & Onion *Whipped Ricotta, Caramelized Onion, Roasted Tomatoes & Applewood Bacon*



SEATED LUNCH PACKAGE

«««« First Course »»»»

Mixed Greens Salad *Candied Walnuts, Onion, Tomatoes, Cucumbers & Honey Mint Balsamic Vinaigrette*

«««« Second Course »»»»

Choose 3 of the Following to Include on Menu

Grilled Chicken Breast *Black Garlic Cream, Chef's Vegetables & Herbed Potato Wedges*

6 oz. Prime Bistro Steak *Crow's Signature Steak Sauce, Chef's Vegetables & Herbed Potato Wedges*

Atlantic Salmon *Miso and Mirin Glaze, Chef's Vegetables & Herbed Potato Wedges*

Rigatoni *Confit Tomato & Cauliflower Fondue*

6 oz. Filet Mignon *Chef's Vegetables & Herbed Potato Wedges (+\$8 per person who orders)*

«««« Third Course »»»»

Trio of Miniature Desserts



SEATED BRUNCH PACKAGE

Only Available on Sundays

«««« Family Style »»»»

Sweet and Savory Breads & Pastries *Honey Butter*

«««« First Course »»»»

Fresh Fruit Salad *Seasonal Availability*

«««« Second Course »»»»

Frittata du Jour *Served with a Side Salad*

Smoked Salmon Toast *Dill Cream Cheese, Nova, Diced Tomato, Red Onion & Capers Served with a Side Salad*

French Toast *Topped with Butterscotch, Chocolate Chips & Pecan*

Nashville Hot Chicken *Buttermilk Brined Fried Chicken Breast, Texas Toast, Homemade Pickle, Nashville Hot BBQ*

«««« *Add* Family Style Sides »»»»

applewood smoked bacon | breakfast potatoes