

Copper Stone

Catering & Event Center

Catering milestones & memories for customers across NE Ohio since 1975
Specializing in Affordable Elegance with Personalized & Professional Attention

Event Packages

Copper Stone is happy to customize & personalize any menu to perfectly fit your event. Our Event Coordinators and Chefs meet with each client to ensure every detail is just right.

Copper Stone Catering & Event Center

4630 Ridge Road. Brooklyn, Ohio 44144

Office: (216) 749-5509

www.CopperStoneCatering.com

Info@CopperStoneCatering.com

Menu Items and Packages are Priced Before Service Charge and Sales Tax
Prices and availability are subject to change without notice.

Breakfast & Brunch



Traditional Breakfast Buffet

\$14.95 per guest

*Choice of two entrées & two sides,
fruit juices, coffee, and tea*

Appetizers:

Breakfast Pastries: *coffee cake, muffins,*

Fresh Fruit: *melon, grapes, berries*

Entrées:

Spinach & Feta Quiche

Bacon & Cheddar Quiche

Broccoli & Cheddar Quiche

Fluffy Scrambled Eggs

Biscuits & Country Gravy

Thick Sliced French Toast

Buttermilk Pancakes

Eggs Benedict*

Huevos Rancheros*

Chicken & Waffles*

**premium entrée, additional \$2.00*

Sides:

Crispy Bacon

Sausage Links

Home Fried Potatoes

Potato Boxy

Cheesy Grits

Yogurt, Berries, & Granola

Continental Breakfast

\$9.95 per guest

Assorted Fruit Juices, Regular & Decaf
Coffee, Assorted Hot Teas, Muffins, Danish,
Coffee Cake, Fresh Fruit Display, Assorted
Cereals & Milk

Breakfast Stations

Additional attendant fee, \$125.00 per station

Omelet Bar

\$3.95 per guest

freshly prepared omelets with assorted
breakfast meats, vegetables, and cheeses

Waffle Bar

\$2.95 per guest

light Belgian waffles with maple syrup, fresh
fruit, and whipped cream

Crêpe Bar

\$2.95 per guest

made-to-order crêpes with chocolate sauce,
fresh fruit, and powdered sugar

Mimosa & Bloody Mary Bar

\$5.00 per guest for 3 hour open bar

orange juice, tomato juice, vodka,
champagne, and assorted garnishes

Hors D'œuvres



Hand Passed Hors D'œuvres

Vegetable Egg Roll: Sweet & Sour	\$1.75	Fresh Fruit Brochettes	\$2.00
Smoked Chicken Quesadilla	\$1.75	Prosciutto Wrapped Asparagus	\$1.25
Bacon Wrapped Water Chestnut	\$1.50	Bruschetta	\$1.25
Coconut Chicken Skewer: Plum Sauce	\$1.75	Bocconcini Skewers	\$2.50
Pulled Pork & Potato Stuffed Cone	\$3.50	Iced Gulf Shrimp	\$3.25
Bacon Wrapped Dates	\$1.50	Snow Crab Claws	\$3.25
Mini Potato Boxy (<i>3 pieces</i>)	\$1.25	Oysters on the Half Shell	\$3.25
Grilled Lamb Chop: Mint Demi Glaze	\$6.50	Clams on the Half Shell	\$3.25
Spanakopita	\$1.25	Mini Crab Cake: Citrus Aioli	\$3.25
Mini Fried Chicken, Rosemary Biscuit	\$2.75	Bacon Wrapped Scallops	\$2.00
Sausage Stuffed Mushroom Cap	\$2.00	Blackened Shrimp & Grits Shooters	\$2.75
Cheese & Bacon Grits Shooters	\$2.75		

Priced per piece, to be added to any menu

Hors D'œuvres cont.



Hors D'œuvre Displays

Baked Brie *\$2.50 per guest*
wrapped in phyllo dough topped with
mango chutney

Atlantic Salmon *\$3.50 per guest*
with a cucumber-dill cream sauce and toast
points

Antipasto Display *\$9.50 per guest*
Italian meats, imported cheeses, selected
olives

Prosciutto Ham *\$3.50 per guest*
with black and green olive tapenade, French
bread, and seasonal melons

Fresh Fruit Display *\$3.50 per guest*
strawberries, melon, pineapple, grapes, and
apples with cream cheese dip

Cheese Board *\$1.75 per guest*
imported and domestic cheeses with
assorted crackers

Vegetable Crudités *\$1.75 per guest*
fresh vegetables and ranch dip

Shrimp Cocktail *Market Price*
displayed on a custom ice sculpture

Stone Crab & Shrimp *Market Price*
displayed on a custom ice sculpture

Deli & Salad Lunch



Deli Buffet *\$14.95 per guest*
Choice of soup, two salads, one entrée

Soup:

Minestrone
Chicken Noodle
Italian Wedding
Tuscan Potato
French Onion

Salad:

Tossed Greens Salad Bowl
Mustard Potato Salad
Penne Pasta Salad
Fresh Fruit Bowl

Entrée:

Half Sandwich Assortment
roast beef, honey ham, turkey, chicken salad

Build-Your-Own-Sandwich Platter
roast beef, corned beef, turkey, honey ham, breads & condiments

Healthy Wraps
vegetarian, turkey, ham, with cheese and fresh vegetables on whole grain wraps

Salad Bar *\$13.95 per guest*

Build-Your-Own-Salad-Bar featuring:
Spinach | Spring Mix | Romaine
Tomatoes | Red Onions | Bell Peppers
Cucumbers | Peas | Carrots | Corn
Garbanzo Beans | Black Beans | Olives
Mozzarella | Feta Cheese | Cheddar
Hard Boiled Eggs | Diced Chicken
Croutons | Tortilla Ribbons | Dressings

Boxed Lunch *\$10.95 per guest*

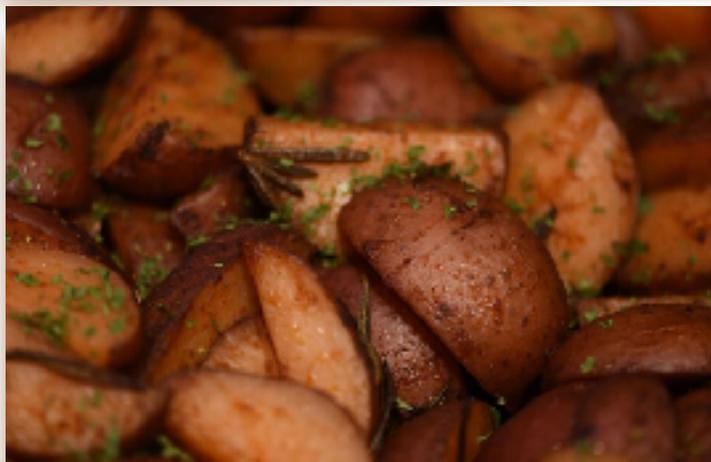
Choice of one sandwich:
Ham & Swiss
Roast Beef & Cheddar
Turkey & Cheddar
Vegetarian Wrap
Chicken Caesar Salad

Served with potato salad or pasta salad, whole apple, and chocolate chip cookie

Includes condiment packets and plastic cutlery

Lunch served until 3pm

Buffet & Family Style



plated mixed greens salad, choice of two entrées, and two sides, warm rolls & butter gourmet coffee & hot tea station, assorted soft drinks and water, standard linen service

Buffet Style

\$26.95 per guest

Family Style

\$29.95 per guest

Entrées:

Chicken Florentine
Sausage & Peppers Marinara
Caprese Chicken
Slow Roasted Pot Roast
Chicken Marsala
Sliced Top Round Au Jus
Chicken Paprikash
Roasted Pork Loin
Breaded Chicken Breasts
Seasoned Pulled Pork
Honey Baked Ham
Chicken Parmesan
Pasta Primavera
Spinach & Prosciutto Stuffed Chicken*

**premium entrée, additional \$2.00*

Sides:

Green Beans
Honey Glazed Carrots
Broccoli Florets
Broccoli & Cauliflower Au Gratin
Broccoli, Cauliflower, and Carrots
Zucchini & Yellow Squash Parmesan
Glazed Brussel Sprouts
Roasted Redskin Potatoes
Redskin Mashed Potatoes
Au Gratin Potatoes
Sweet Potato Casserole
Rice Pilaf
Penne Pasta Marinara
Grits

Additional Entrées: \$3.00

Additional Sides: \$2.00

Plated Entrées



mixed greens salad, choice of up to three entrées, and two sides, warm rolls & butter gourmet coffee & hot tea station, assorted soft drinks and water, standard linen service

Penne Pasta & Meatballs \$19.95
with homemade Italian marinara

Pasta Primavera \$19.95
with crisp vegetables and creamy parmesan sauce

Chicken Caprese \$19.95
with mozzarella, fresh tomato basil, and balsamic

Chicken Florentine \$19.95
with garlic spinach and white wine cream sauce

Stuffed Chicken \$22.95
with prosciutto, spinach, goat cheese, and roasted red pepper cream sauce

Maple Glazed Salmon \$26.95
with a cucumber-dill cream sauce

Seared Atlantic Salmon \$26.95
dusted with parmesan cheese

Char-Grilled Salmon \$26.95
with a cucumber-dill cream sauce

Grilled Gulf Shrimp \$26.95
with lemon, garlic, and cilantro butter

Shrimp & Bay Scallops \$26.95
with lemon, garlic, and cilantro butter

Seared Sea Scallops \$26.95
with lemon, garlic, and cilantro butter

Prime Rib \$29.95
6 oz. with au jus and fresh horseradish

Peppercorn Sirloin \$32.95
8 oz. with cabernet demi-glace

Black Angus Strip Steak \$29.95
12 oz. seasoned with herbs

Filet Mignon \$36.95
6 oz. with peppercorn demi-glace

Hanger Steak \$28.95
herb marinated and grilled

Beef Brisket \$24.95
thinly sliced and marinated

Plated Entrées cont.



mixed greens salad, choice of up to three entrées, and two sides, warm rolls & butter gourmet coffee & hot tea station, assorted soft drinks and water, standard linen service

Stuffed Pork Chop \$23.95
with spinach, bacon, asiago cheese, and a rosemary pan gravy

Sliced Baked Ham \$19.95
with a honey glaze

Sliced Pork Tenderloin \$19.95
center cut, with a rosemary pan gravy

Filet Mignon & Stuffed Chicken
\$38.95
5 oz. petit filet paired with chicken breast stuffed with prosciutto, spinach, goat cheese, and roasted red pepper cream sauce

Beef Tenderloin & Atlantic Salmon
\$42.95
tenderloin medallions with madeira wine sauce paired with seared salmon with a cucumber-dill sauce

Grilled Chicken & Atlantic Salmon
\$29.95
herb grilled chicken breast paired with salmon filet served with papaya fruit salsa

Beef Tenderloin & Shrimp Scampi
\$42.95
tenderloin medallions with a bordelaise sauce with garlic herb crusted shrimp

Filet Mignon & Shrimp Scampi
\$42.95
4 oz. petit filet paired with garlic herb crusted shrimp

Stuffed Chicken & Grilled Shrimp
\$34.95
chicken breast stuffed with prosciutto, spinach, goat cheese, and roasted red pepper cream sauce paired with garlic herb crusted shrimp

Prime Rib & Grilled Shrimp
\$42.95
6 oz. tender and rare prime rib paired with grilled shrimp scampi

Soup Course \$2.95
minestrone, chicken noodle, Italian wedding, Tuscan potato, or French onion

Interactive Stations



additional attendant fee of \$125.00 per station
minimum 2 stations for a station-only event, excluding salad station

Pasta Station *\$13.95*
roasted chicken, penne and tortellini,
marina, Alfredo, & pesto cream, julienned
vegetables

Fajita Bar *\$13.95*
beef and chicken, fajita vegetables, with
assorted toppings: fresh salsa, sour cream,
guacamole, refried beans, chips and soft
tortillas

Steak & Potato Bar *\$23.95*
mashed potatoes with assorted toppings:
cheddar cheese, sour cream, chives,
crumbled bacon, & caramelized onions;
hand carved filet of beef

Paella Station *\$21.95*
saffron infused rice with shrimp, clams,
chorizo, peas, garlic, & tomatoes

Southern Style Brisket *\$14.95*
sliced brisket served with grits and assorted
toppings: cheddar cheese, melted butter,
crispy onion straws, cilantro, & corn relish

Shrimp & Grits Station *\$12.95*
blackened rock shrimp with grits and
assorted toppings: crumbled goat cheese,
roasted red peppers, chorizo, jalapeños, &
cilantro

Italian Station *\$9.95*
chicken Romano with fresh mushrooms &
marsala wine sauce, bruschetta bread,
arancini with marinara sauce

BBQ Station *\$18.95*
St. Louis style pork ribs with barbecue sauce,
homemade cole slaw, roasted redskin
potatoes

Chicken & Waffles Station *\$15.95*
made-to-order rosemary waffles with
southern style fried chicken served with
warm maple syrup

Salad Station *\$7.95*
spinach, spring mix, romaine, hard boiled
eggs, tomatoes, red onions, peppers,
cucumbers, diced chicken, croutons, served
with dressings

Carving Stations



additional attendant fee of \$125.00 per station

Whole Roasted Turkey \$4.00
with gravy and cranberry sauce

Steamship Round of Beef \$5.25
with fresh horseradish

Rack of Australian Lamb \$7.50
with a rosemary demi-glaze

Baked Virginia Ham \$4.00
with an apple cider glaze

Steamship of Pork \$4.00
with a spicy cranberry salsa

Prime Rib of Beef \$6.95
with au jus and horseradish

Pig Roast \$29.95 per guest
prepared on our very own truck

Whole Roasted Pig
with homemade BBQ sauce

Barbecued Marinated Chicken

Sandwich Rolls & Buns

Choice of Iced Tea, Sweet Tea, or Lemonade

Choice of 3 side dishes:

Cole Slaw

Baked Beans

Corn on the Cob

Baked Potato

Baked Sweet Potato

Redskin Potatoes

Cheesy Grits

Grilled Seasonal Vegetables

Garden Salad

Potato Salad

Pasta Salad

minimum of 40 guests

Desserts



Petite Pastries

\$2.95

assorted bite size desserts including cream puffs, lemon bars, and brownies

Deluxe Petite Pastries

\$3.95

baklava, mini cannoli, mini cheesecakes, assorted petit fours

S'mores Spoons

\$3.50

graham cracker spoons, chocolate ganache, torched mini marshmallows

Donut Bar

\$1.50

donut holes: chocolate, glazed, cinnamon sugar, sprinkles, plain

Chocolate Covered Strawberry

\$1.50

choice of white, milk, or dark chocolate

Milk & Cookies Shooters

\$1.50

homemade warm chocolate chip cookies, choice of white or chocolate milk. Great for kids!

Candy Buffet

\$7.95

gummy bears, chocolates, mints, jelly beans, rock candy, salt water taffy, and more in the colors of your event complete with treat bags

Crêpe Bar

\$2.95

additional attendant fee of \$125.00
made-to-order crêpes with chocolate sauce, fresh fruit, and powdered sugar

Cake Cutting

\$1.00

Let us handle the cutting and serving of your cake. Includes styrofoam to-go boxes

Bar Packages



Bartender Fee \$125.00 per 100 guests

House Brand Full Bar

\$16.95 per guest

5 hour open bar featuring:
4 selections wine & house brand beer

Kamchatka Vodka
Paramount Gin
Lauder's Scotch
Seagram's 7 Whiskey
Old Fitzgerald Bourbon
Castillo Rum
La Prima Tequila

Premium Brand Full Bar

\$24.95 per guest

5 hour open bar featuring:
4 selections wine & house brand beer

Absolut Vodka
Tangueray Gin
Dewar's Scotch
Jack Daniel's Tennessee Whiskey
Maker's Mark Bourbon
Bacardi Rum
1800 Tequila

Call Brand Full Bar

\$20.95 per guest

5 hour open bar featuring:
4 selections wine & house brand beer

Skyy Vodka
Beefeater Gin
J&B Scotch
Seagram's VO Whisky
Jim Beam Bourbon
Cruzan Rum
Jose Cuervo Tequila

Deluxe Brand Full Bar

\$28.95 per guest

5 hour open bar featuring:
4 selections of wine & house brand beer

Grey Goose Vodka
Bombay Sapphire Gin
Johnnie Walker Black Label Scotch
Crown Royal Whiskey
Knob Creek Bourbon
Meyer's Dark Rum
Patron Tequila

Bar Packages cont.



Bartender Fee \$125.00 per 100 guests

Beer & Wine Bar

\$12.00 per guest

5 hour open bar featuring:
4 selections of wine
4 selections of house beer

Espresso Bar

\$4.00 per guest for 2 hours

Barista Service
Unlimited Espresso Shots
Coffee House Beverages

Cordials & Liqueurs

\$1.00 per guest, per brand

Sweet or Dry Vermouth
Kahlua | Baileys | Disaronno
Fireball | Jägermeister
Goldschlager | Triple Sec

Wine List

Chardonnay
Pinot Grigio
Riesling
Sauvignon Blanc
White Zinfandel
Cabernet Sauvignon
Malbec
Merlot
Pinot Noir
Zinfandel

House Beer List

Budweiser
Bud Light
Coors
Coors Light
Miller Genuine Draft
Miller Light
O'Doul's
Pabst Blue Ribbon
Rolling Rock
Yuengling

Premium Beer List

\$2.00 per guest, per brand

Amstel Light
Angry Orchard
Blue Moon
Corona
Great Lakes
Guinness
Heineken
Sam Adams
Stella Artois

Champagne Toast

House Champagne \$2.00
Deluxe Champagne \$6.00

Custom Prosecco

mini 187 mL bottles with
custom designed labels
\$6.00

*All bar packages include
assorted soft drinks, fruit
juices, mixes, bar fruit,
wash, and glassware*

Finishing Touches



Venue Rental - Ballroom A \$250.00

Venue Rental - Ballroom B \$250.00

Venue Rental - Ballroom C \$250.00

Venue Rental - Patio Room \$250.00

Floor Length Tablecloth
\$12.00 each and up (based on selection)

Specialty Linen Overlay
\$10.00 each and up (based on selection)

Chair Covers
\$4.50 each and up (based on selection)

Table Runner
\$5.00 each and up (based on selection)

Specialty Napkin
\$1.00 each and up (based on selection)

Charger Plates
\$1.00 each and up (based on selection)

Uplighting (choice of colors)
\$25.00 each

Custom Ice Carving
\$300.00 and up (based on design)

Custom Gobo Light Emblem
\$150.00 and up (based on design)

Dance Floor - Patio Room
\$500.00 for 15' X 15'

Platform Stage
\$55.00 per 4' X 4' section

Wireless Microphone
\$15.00

Television
\$25.00

Projection Screen
\$50.00

Sound System
\$50.00

Security
Required at most events with alcohol
\$250.00

FAQs & Policies



Who owns Copper Stone?

We have been owned and operated by St. Theodosius Cathedral in Tremont, Ohio since 1975.

Final Guest Count & Payment in Full

A final guest count and payment in full are required at least 10 days prior to all events.

Saturday Minimum Spend

For Saturday Evening events commencing after 3:00PM a minimum spend of \$2,500.00 is required for each room selected.

Sales Taxes

All charges are subject to an 8% sales tax. If your group is tax exempt, a copy of your State Sales Tax Exemption Certificate must be provided.

Service Charge & Sales Tax

A 20% service charge will be added to all functions.

Gratuity

An additional gratuity is per your discretion.

Payment

We accept cash, check, Visa, MasterCard, Discover, and American Express.

Signage & Decorations

We do not allow signage or decorations that will leave permanent damage to the venue. An additional fee may be charged if damages occur.

Set-Up & Clean-Up

Your event room is guaranteed 2 hours before the start time of your event for any set-up you wish to do yourself. Requests for early access must be discussed in advanced and will be approved on a per-event basis. All of your event items must be taken out of the venue at the conclusion of your event.

Liquor Policies

State law forbids persons under 21 years of age to consume alcoholic beverages. Copper Stone reserves the right to refuse to serve intoxicating beverages to noticeable intoxicated persons. Copper Stone hold a liquor license at the venue; no outside alcohol is permitted.