



COPPER DUCK

**CATERING COMPANY
AND INFLIGHT SERVICES**

"PROFESSIONAL INFLIGHT CATERERS"

INFLIGHT SERVICES



Breakfast Classics

Served a la carte, with 2 eggs, or as a full breakfast.

Full breakfast has choice of 2 eggs, 1 side, breakfast bread, choice of juice, and a side of fresh fruit.

Chocolate Ganache Croissants

Filled with house pastry cream and fresh berries, then generously drizzled with our house chocolate ganache. Topped with more fresh berries and a light dusting of vanilla sugar.

Oatmeal

Our rich hand-made oatmeal. Served with brown sugar, real maple syrup, granola and 2% milk.

Cold Cereal

A great selection of cold cereals served with 2% Milk and fresh berries. Sweetened and unsweetened cereals available.

Mini Belgian Waffles

Our treasured recipe creating a delicious Belgian waffle served with whipped honey maple butter, syrup, fresh berries, and assorted nuts.

Mini Breads

Assorted mini muffins, croissants, and bagels. Served with assorted whips, jams, butters, and fresh fruit.

Yogurt Parfait

Fresh creamy yogurt layered with granola, fresh berries and house whipped cream, (nuts available on request). Served with assorted mini pastries.

French Toast

Hand dipped and golden brown in our super delicious egg batter served with butter and syrup.

Pancakes

Not your normal pancakes, cakey and delicious using our secret breakfast spice mix. Served with butter and syrup.

French Toast Casserole

Our French toast in a casserole drizzled in our maple vanilla caramel sauce and fresh berries with powdered sugar.

Breakfast Quesadilla

14 inch tortilla with our fluffy eggs, choice of breakfast protein, and lots of melty cheese. Served with our fresh Pico de Gallo, crema, and guacamole.

Biscuits and Gravy

Delicious and hot fresh biscuits served with butter and our house special sausage gravy.

Breakfast Trays, Platters & Baskets

The Ultimate Breakfast

*Choice of breakfast entrée, 2 eggs, 2 proteins, potato, fresh fruit and a breakfast pastry.
Served with choice of juice.*

Copper Duck Signature Breakfast

Choice of 2 eggs, 2 meats, choice of potato, pancakes or French toast, fresh fruit, and choice of juice.

Beachside Breakfast

Assorted bagels and pastries, yogurt parfait, oatmeal, and fresh fruit. Served with whipped assorted butters, spreads, and jams. Served with choice of juice.

Americana Breakfast

2 house scrambled eggs, choice of protein and potato, fresh fruit, and juice.

Breakfast Sandwiches

*Your choice of croissants, bagels, biscuits, or English muffin stuffed with protein and cheese.
Served with your choice of potato and juice with a side of fresh fruit.*

Bagel Tray

Assorted bagels, butters, spreads, and jams. Served with fresh fruit, choice of juice, and yogurt parfait.

Pastry Tray

Assorted pastries, butters, and jams. Served with fresh fruit, choice of juice, and yogurt parfait.

La Jolla Breakfast

Vanilla, Greek, and strawberry yogurts, fresh melons and berries, assorted granolas, shaved crispy coconut, nuts, and honey.

Crêpes

Three of our handmade crepes stuffed with; pastry cream topped with our pineapple mango chutney; fresh fruit topped with our chocolate ganache; our whipped Ricotta with Belgian chocolate and topped with berry bourbon sauce, and chopped nuts.

CHOOSE 1 SIDE

Low fat yogurt
Greek yogurt
Vanilla yogurt
Strawberry yogurt
Assorted granola
Hard simmered eggs
Choice of breakfast potatoes

CHOOSE 1 POTATO

Hashbrowns
O'Brien potatoes
Home fries
Hashbrown patty
Breakfast JoJo's
Herbed potato pancake
Breakfast roasted red skin potatoes

CHOOSE 1 BREAKFAST

BREAD
Croissant
Bagel
English muffin
Banana nut bread
Muffin (Large)
Gluten free bread



Eggs (two or three)

Choose from Scrambled, Skillet, Omelet, Frittata, or Quiche
Served *à la carte*, with 2 eggs, or as a full breakfast. Full breakfast has choice of juice, 1 side, breakfast bread, and a side of fresh fruit and berries.

Copper Duck House Scrambled

With a touch of cream and herbs.

Sautéed Seasonal Veggie

Seasonal veggies sautéed in herbs with melted mixed cheese on top.

Bacon & Aged Cheddar

Loads of thick cut bacon, Cheddar and Monterey Jack cheeses.

Denver

Black Forest ham, tri colored bell peppers, onion, and a duo of cheeses.

Ultimate Italian

Pepperoni, ham, salami, Provolone, Asiago, Parmigiano Reggiano, and Fontina, with sautéed vegetables and topped with our marinara.

Mediterranean

Sautéed spinach, garlic, artichoke heart, feta, and roasted tomato.

Southern Californian

*Caramelized mushrooms, mild green chilies, garlic, onion, spices, and Pepper Jack cheese.
Served with fresh avocado and tomato pico on the side with a lime wedge.*

Chefs Special

Pancetta, seared asparagus, feta, sun dried tomato, artichoke hearts, palm hearts, mushroom, and fresh avocado.

Our Displays

Signature Fruit, Cheese, and Vegetable Display

We combine 3 of our best sellers to create a powerful flavor combination. Using the freshest fruit and vegetables we can find, combine domestic and imported cheeses then add in fresh baked breads and gourmet crackers.

Copper Duck Exotic Fruit Display

Exotic and domestic fruits beautifully presented and garnished with Imported cheeses, mint, and edible flowers. Served with our duo of delicious fruit dips.

Charcuterie Tray

Charcuterie board is chock full of meats, imported and domestic cheeses, dried and fresh fruits, jams, breads, crackers, pickled favorites, nuts, and roasted vegetables. Served with a variety of mustards and chocolates.

Supreme Deli Display

Roasted turkey breast, Black Forest ham, herb crusted roast beef, marinated and grilled chicken breast, Genoa Salami, hickory smoked thick cut maple bacon, pepperoni with Swiss, Cheddar, Gouda, Provolone, Monterrey Jack, Colby, and Pepper Jack cheeses. Accoutrements include; hand leafed lettuce, marinated tomatoes, mild peppercorn, sweet red onion, dill pickle, Spanish olive, cucumber, mayo, classic and Dijon mustards and relish. Served with house selected sandwich rolls and breads.

Hummus Display

Choose 2 of our fresh flavors to choose from so we are sure there is something for everyone. Served with plenty of fresh vegetables, extra virgin olive oil, aged balsamic vinegar, toasted pita wedges, and gourmet crackers.

Hummus choices: *Roasted red pepper; Charred tomato chipotle; herb citrus; Lemon herb; Olive tapenade; Sundried tomato; Spinach artichoke; Serrano; Roasted Garlic.*

Grilled Veggie Display

Deliciously fresh seasonal vegetables marinated in our house balsamic then fire grilled. Served with Boursin ranch on the side.

Seasonal Fruit Display

Fresh seasonal fruit presented beautifully and garnished with domestic cheeses, mint, and edible flowers. Served with our duo of delicious fruit dips.

Fresh Crudité Display

The freshest crunchiest vegetables we can find go into this impressive platter. Served with your choice of dip.

Domestic Cheese Display

A great assortment of domestic cheeses; Cheddar, Pepper Jack, Swiss, Smoked Gouda, and Colby Jack. Served with gourmet crackers, fresh berries, nuts, and edible flowers.

Imported Cheese Display

A fantastic blend of 6 types of top of the line cheeses (Grand Cru, 4 year aged Cheddar, Fontina, Blue Affine, Van Gogh and Brie) served with a grand selection of gourmet crackers and garnished with walnuts, almonds, fresh berries, red grapes, Spanish olives and assorted dried fruits.

Impressive Seafood Display

(This display is available in steamed or grilled with our seafood dust)

Featuring the best from the sea combined with our hand made signature sauces, this is one of our most beloved displays. On display are jumbo prawns, snow crab legs and claws, scallops, Maine lobster tails and claws, imported smoked salmon, and fresh oysters and mussels (when available).

Served with our remoulade, cocktail, plenty of fresh lemon, fresh avocado, lightly marinated halved cherry tomatoes, garlic rubbed bagel chips, grilled asparagus and zucchini spears.



Entrée Salads

Salads are served a la carte (with a fresh baked roll and butter) or Full Faire (Full Faire comes with one side, a fresh baked roll and butter, and cookie or ganache drenched

Fresh House Salad

Nordic greens topped with zucchini, squash, radish, English cucumber, shredded rainbow carrots, tri-color bell pepper, herbed goat cheese, tear drop tomatoes, red onion (on request only), and sliced radish.

Adobo Rainbow Vegetable Salad

Seared broccoli, squash, cauliflower and rainbow carrots tossed in our house spice then piled on top of Nordic and Mesclun greens topped off with crunchy radish, English cucumber, colorful sweet bell pepper, and colorful cherry tomatoes.

Vietnamese Chicken Salad

Our Vietnamese BBQ chicken on a bed of Nordic and Mesclun greens, shredded colorful quad cabbages, red and yellow bell, rainbow carrots, zucchini, squash, fresh Thai basil and cilantro. Served with fresh lime wedges on the side.

Napa Cabbage Grilled Chicken and Berry

Our crisp Nordic Greens with fresh Napa cabbage, red onion (on request only), goat cheese, red and yellow bell, Mandarin oranges, cool seasoned black beans, fresh cucumber, and a mix of fresh berries with our grilled chicken.

Aegean Mediterranean Salad

Marinated Mediterranean grilled chicken, red onion (on request only), fresh tomato, cucumber, Kalamata olive, feta cheese, fresh avocado, marinated artichoke hearts, roasted curry chickpeas, marinated tomato, red and yellow bell pepper, and a touch of oregano.

Chicken Fajita

Our marinated and grilled chicken, sautéed fajita vegetables, fresh Pico de Gallo, shredded Cheddar and Pepper Jack cheese, mild green chilies, fresh avocado, and black olives on a bed of Mesclun and Spring Mix.

Twisted South East Asian Salad

Marinated grilled chicken, loads of fresh veggies, dried cranberries, red onion (on request only), Mandarin oranges, dried apricots, fresh tomato, cucumber, scallion, fresh Basil, and crispy noodles. Served on a bed of Nordic and Spring blends with fresh lemon wedges.

Baja Latin Chicken Cobb

Marinated fire grilled chicken, shredded Pepper Jack cheese, fresh avocado, fresh Pico de Gallo, egg quarters, charred Anaheim and Poblano chilies, Queso Fresco and Cotija cheeses, thick cut applewood smoked bacon, fresh tomatoes, rainbow carrots, and zucchini jicama slaw.

Hawai'ian Teriyaki Chicken Salad

Our house Teriyaki Sauce fire glazed onto our grilled chicken topped on Nordic and Mesclun greens mixed with red cabbage. Then we pile on grilled pineapple, rainbow carrots, fresh avocado, green onion, honey toasted Macadamia nuts, tear drop tomatoes, Mandarin oranges, and charred leek.

Hail Caesar Salad

Asiago, Parmesan, Romano and Fontina cheeses adorn crisp Romaine with lightly marinated cherry tomatoes. Served with croutons and our house Caesar.

Ocean Fresh Seafood Salads

Grilled Prawn and Crab Cobb

Marinated and grilled prawn, succulent snow crab, charred tomato, fresh avocado, Blue Cheese, Prosciutto, crispy thick cut bacon, red onion (on request only), egg, Pico de Gallo, cucumber, fresh lime wedges, and a sprinkle of fresh herbs.

Mediterranean Salmon Salad

Herbed grilled salmon over a blend of Nordic and Mesclun greens, Kalamata olives, roasted red peppers, marinated artichoke hearts, fresh cucumber, Feta cheese, teardrop tomatoes, fresh herbs, red onion (on request only), and lemon wedges.

Blackened Mahi Mahi Salad

Crunchy Bok Choy, Nordic greens, blackened Mahi Mahi, Napa cabbage, fresh lemon wedges, grilled cherry tomatoes, red onion (on request only), and our pineapple mango vinaigrette.

Our Handcrafted Dressings

Ranch	Greek Vinaigrette	House Caesar
Italian	Venetian Boursin Ranch	Raspberry Vinaigrette
Honey French	House Asian Vinaigrette	Charred Tomato Vinaigrette
1000 Island	Ancho Honey Lime Vinaigrette	Fresh Lemon Herb Vinaigrette
Balsamic Vinaigrette	Champagne Citrus Vinaigrette	Daily Vinaigrette
Copper Duck Vinaigrette	Chipotle Ranch	Vietnamese Vinaigrette
Pear Vinaigrette	Pineapple Mango Vinaigrette	Mediterranean Vinaigrette

Salad Protein Options

(These are available at an additional cost)

<u>OPTIONS</u>	<u>METHODS</u>	<u>GLAZES</u>	
Alaskan Salmon	Grilled	Maple Bourbon	Filipino Adobo Spicy
Prawn Skewer (4)	Pan Seared	Hong Kong Orange	Thai
Mahi Mahi	Baked	Sticky Korean BBQ	Thai Curry
Roughy	Fire Kissed	Chipotle Honey Garlic	Indo Honey Citrus
Lobster Tail	Broiled	Tequila Lime	7 Peppercorn
Swordfish		Margarita Lime Dusted	Ancho Honey Lime
Roughy		Chili Lime Dusted	Chipotle Mango
Angus Steak		Chimichurri	Pineapple Mango
Snow Crab		Cajun	Chipotle
Tuna Steak		Blackened	Raspberry
		Taiwanese Lemon	BBQ Rubbed
			Peruvian Aji



Soups & Chowders

*All Soups & Chowders are served with choice crackers or breadstick.
Available in a la carte or a Lunchbox. Lunchbox includes choice of 2 sides and a
dessert.*

Chicken Tortilla Chowder	Bouillabaisse
Chicken & Dumpling	Chicken Enchilada
Tomato Basil Bisque	Roasted Tomato Gouda
Bacon & Potato Chowder	Classic Cioppino
Chili	Split Pea with Hock
Chicken Noodle	Broccoli and Cheddar
New England Clam Chowder	Chicken and Rice
Boston Clam Chowder	Wild Mushroom Ragout
Southwestern Corn Chowder	Beef and Bean
Roasted Corn and Potato Chowder	Portuguese Seafood Stew
Minestrone	Beef Stew
Pasta e Fagioli	Salmon, Leek and Pea Chowder
French Onion	Mediterranean Seafood Stew
New Orleans Gumbo	Stuffed Pepper
Broccoli Cheddar	Mexican Fideo
Lobster Bisque	Shredded Chicken Stew
Wild Mushroom Smoked Gouda	Herbed Vegetable
Butternut Squash Gouda	Turkey and Rice

Copper Duck Savory Dips

*All of our dips are prepared to order and served with our light and crispy house tortilla chips or
pita bread as denoted.*

Spinach Artichoke/ Chips	Buffalo Chicken/ Chips
Olive Tapenade/ Pita	Bacon Jalapeno/ Chips
Babaganoush/ Pita	Taco/ Chips
Muhammara/ Pita	New England Crab/ Chips



Copper Duck Kebobs

Prepared with Chicken; Vegan and Vegetarian on request.

Served with appropriate sauces on the side.

Alternate meat selections available.

Vietnamese BBQ
Sticky Korean BBQ
Thai Satay
Tandoori
Shawarma
Honey Lime
Margarita Lime
Chili Lime
Chipotle Chimichurri
Honey BBQ
Filipino Adobo
Taiwanese Lemon

Mango Lime
Blackened
Cajun
Teriyaki
Huli Huli
Mandarin BBQ
Fruit with Honey Chipotle glaze
Caprese
Lime Rosemary
Spicy Ancho Honey
Caramel Apple and Brie

Kids Entrées

Smaller portion with the same quality and taste.

Served with a side of fries, seasoned fries, applesauce, or fresh fruit. Served with a choice of beverage.

Chicken Tenders

3 chicken tenders served with ranch and BBQ sauces.

Hot Dog

Served with ketchup, relish, and mustard.

Mini Corndogs

Served with our honey mustard.

Burger/Cheeseburger

Served with lettuce, tomato, ketchup, mustard, and pickles.

Quesadilla

Our chicken quesadilla served with sour cream and salsa.

Spaghetti

Served with our marinara sauce and cheese on the side.

Grilled Cheese

American cheese on white bread served with tomato soup.

PB and J

Classic Peanut Butter and Jam served on bread of choice.

PB and J (NUT FREE)

Using chefs favorite WOW Butter and jam on bread of choice.



Sandwiches, Wraps & Pitas

Our Sandwiches, Wraps, and Pitas are served a la carte, as a lunchbox, or a display.

Lunchboxes come with choice of 1 side and a dessert.

Choose a sandwich, wrap, or a pita; all condiments are served on the side.

Pico de Gallo is standard and may be substituted for tomato and red onion (on request only).

Smoked Turkey

Tender smoked turkey, Swiss cheese, and greens.

Black Forest Ham

Black Forest ham, medium Cheddar cheese, and greens.

Ham and Turkey

Black Forest ham, smoked turkey, Pepper Jack Cheese, and greens.

Oh So Much Bacon

Our thick cut crispy bacon, medium Cheddar cheese, and greens.

Grand Turkey and Bacon

Smoked turkey, thick cut bacon, mild Swiss cheese, and greens.

Pastrami

Thick cut Pastrami, provolone and Swiss cheese on Rye bread.

Herbed Roast Beef

Our herbed roast beef paired with Swiss and Cheddar cheese, and greens.

California Club

Our smoked turkey, Black Forest ham, thick cut bacon, avocado, and greens.

Chicken Fajita

Our marinated and grilled chicken, fajita vegetables, fresh Pico de Gallo, lettuce, Cheddar cheese, mild chipotle crema, and our house chile (Salsa).

Roasted Vegetable (V)

Fresh vegetables sauteed with our house spices adorn Muenster cheese, and greens.

Caprese

Fresh Mozzarella and Basil on a crisp baguette with our house Italian sauce.

Sweet and Mild Buffalo

Buffalo with no heat. This sauce is rolled onto crispy chicken atop Cheddar and Monterrey Jack cheeses, fresh Pico de Gallo, and greens.

Portobello

A giant marinated Portobello mushroom cap grilled to perfection.

Philly Cheesesteak

Flank steak or chicken with Cheddar and Provolone cheeses, sauteed tri-colored bell pepper and duo of onion set on a hoagie. Served with mild or hot cherry peppers.

BBQ Chicken

Our Citrus BBQ sauce rolled onto grilled or crispy chicken with Cheddar cheese, and greens.

Northeast Ohio Club

Our herbed roast beef, Pastrami, and bacon with Pepper Jack cheese on greens.

Corned Beef

Traditional corned beef piled high with Swiss cheese, sauerkraut on rye.

Signature Chicken Salad

Herbed chicken breast sliced thin blended with celery, red onion (on request only), a bit of fresh garlic, house Aioli, and spices.

Signature Egg Salad

Simmered eggs blended with our Aioli, Dijon, aromatics, and spices.

Pacific Tuna Salad

Delicious Pacific tuna blended with our house Aioli, aromatic vegetables, Dijon, and spices.

Mad Roman Italian

Capicola, Prosciutto, Genoa Salami, Pepperoni, Provolone Cheese, Nordic greens served on a baguette.

Fried Chicken

Our crispy chicken served up with Pepper Jack and Cheddar cheeses, our house Aioli, and greens.

Teriyaki Chicken

Our house Teriyaki basted onto grilled chicken, grilled pineapple, fresh tomato, and our pineapple mango chutney.

Mediterranean

Fresh vegetables, marinated grilled chicken, Feta, marinated artichoke hearts, Kalamata olive, and our house seasoning.

Chicken Caesar

Grilled chicken breast, house Caesar dressing, Italian 5 cheese, and crisp Romaine.

Buffalo Chicken

Our house Buffalo sauce rolled onto our crispy chicken with Pepper Jack and Cheddar cheeses, and greens.

Sandwich, Wrap & Pita Side Options

(Sides may be purchased in quart, half pan, and full pan sizes (where applicable))

House Slaw
Broccoli Salad
Tangy Pasta Salad
Cucumber Tomato Salad
Quinoa with tangy Lemon Vinaigrette
Antipasto Salad
Mac and Cheese
3 Bean Salad

House Tortilla Chips
Assorted Chip Bags
House Potato Chips
Avocado Tomato Salad
House Potato Salad
Macaroni Salad
Baked Beans
Black Bean Corn Salad
Cottage Cheese

Veggies & Hummus
Zucchini Slaw
Soup Side Salad
Yogurt
House Potato Chips
Soup (Additional charge)
House Salad (Additional charge)

Lunchbox Desserts

Dessert of the day
Chocolate Chip Cookie
Oatmeal Raisin Cookie
Peanut Butter Cookie
Ganache Drenched Brownie
Sweet Cream Cannoli

Sandwich Beverages 16 ounces

Copper Duck Lemonade
Copper Duck Punch
Sweet Tea
Unsweetened Tea
Sweet Lemon Tea



Copper Duck Entrées

Entrées may be served a la carte, as a lunchbox, or Full Faire.

Lunchbox is served with one side and choice of Lunchbox dessert.

Full Faire is served with choice of 2 sides, choice of salad, bread and butter.

Chicken, Beef, Prawn, Cod, or Eggplant may be selected (if applicable)

Marsala (with pasta)

Made with premium Marsala Wine, Demi Glace, and a touch of cream.

Piccata (with pasta)

Capers, white wine, garlic, shallot, and herbs.

Française (with pasta)

Hand breaded then topped with a lemon white wine sauce.

Ripieno (with pasta)

Prosciutto, Portobello, and Gruyere stuffed then topped with a white wine cream sauce.

Arriabatta (with pasta)

Spicy house made tomato sauce.

Puttanesca (with pasta)

Chili peppers, olives, anchovies (for depth), fresh tomatoes, and capers.

Parmesan (with pasta)

House breaded chicken breast with our marinara and 5 cheeses.

Cacciatore (with pasta)

Simmered in tomatoes, garlic, red wine, and herbs.

Tuscan (with pasta)

Spinach and sun dried tomatoes in a Parmesan cream sauce.

Marinated and Grilled (with pasta)

Chicken breast In our Italy inspired marinade, then grilled.

Genovese (with pasta)

Grilled and in a house Pesto sauce.

Crusted Chicken (with pasta)

Crusts available; Parmesan; Herb; Garlic Herb. Served with sauces.

Frenched Chicken Breast

Served with our Rosemary chicken jus.

Lemon Thyme Chicken

Oven roasted on lemon and fresh herbs.

Saltimbocca (with pasta)

Fresh Sage and Prosciutto with a lemon cream sauce.

Spaghetti & Meatballs

Our house meatballs in our marinara.

Lasagna

Ricotta, Italian sausage, ground chuck, 5 Italian cheeses, and marinara.

Sausage and Peppers

Italian sausage with tri-colored bell peppers and onions with herbs.

Bolognese (with pasta)

Our meaty marinara sauce with red wine and herbs.

Meatloaf

Our signature meatloaf with our tangy red glaze.

Stuffed Peppers

Ground Chuck with our Jasmine rice, spices, and our zesty red sauce.

Beef Bourguignon (with pasta)

Classically creamy with fresh herbs.

Pot Roast

Our house prepared pot roast is fork tender, just like grandma used to make.

Beef Stroganoff (with pasta)

The creamy sauce with a tang with fork tender beef

Chicken Fried Steak

Crispy and golden with a chicken or beef gravy.

Mac & Cheese

Luxuriously creamy and cheesy. This is very good!

Vegetable Lasagna

Fresh Vegetables, Mozzarella, Alfredo, and Spinach.

Ravioli

Cheese Ravioli covered in our Marinara and Italian 5 Cheeses.

Manicotti

Manicotti stuffed with cheese and topped with our marinara.

Lasagna

Our house lasagna is chocked full of cheese, Italian sausage, and beef with plenty of marinara.

Ham Steak

A bone in ham steak grilled and basted in our maple butter cognac glaze.

Double Cut Pork Chop

A double cut pork chop grilled to perfection. Served with a duo of sauces, passion fruit cream and our breakfast bourbon berry chutney.

Roast Duck Breast

Delicious roasted duck with our sour cherry reduction.

Lamb Chops

Imported Lamb cooked to perfection. Crusts available; Mustard; Herb; Garlic Herb; Parmesan. Served with accompanying sauces.

Lamb Tenderloin

Capers, white wine, garlic, shallot, and herbs with a herb reduction.

Garlic Rosemary Crusted Rack of Lamb

Garlic and fresh herbs with a rosemary lamb us.

Double Cut Pork Chop

Grilled to perfection served with a passion fruit sauce.

Prawn Scampi

Our jumbo prawns in a house garlic butter sauce with herbs and white wine.

Pork Tenderloin with Wild Mushroom Ragout

Tender and juicy pork tenderloin with our Madeira wild mushroom ragout.

Chicken Quesadilla

Our 14 inch tortilla stuffed with melting cheese and our marinated and grilled chicken served with crema, fresh Pico de Gallo, and guacamole.

Jumbo Lump Crab Cakes

Premium jumbo lump crab rolled into hand formed cakes with our secret spice blend. Served with our remoulade and cocktail with fresh lemon.

Prawn Cocktail

Chilled jumbo prawns served with our zesty cocktail sauce and fresh lemon and lime.

Prawn and Crab Cocktail

Prawns and Snow Crab claws presented beautifully and served with our cocktail sauce and fresh lemon and lime.

Premium Seafood

Seafood is served with fresh pasta, Lemon and Lime.

Selections: Swordfish; Tuna steak; Mahi Mahi; Alaskan salmon; Halibut; Cod; Tilapia; Roughy; Jumbo prawns; Snow crab; King crab.

Preparation Types; Grilled ; Pan seared; Oven roasted

Styles; Cajun; Blackened; Maple bourbon bacon; Ginger, Lemongrass and lime; Ancho agave lime; Chipotle mango; Chimichurri; Agave mango garlic; Tangy honey lime; Drawn Butter.

Premium Angus and Wagyu Beef

Cut Selections:

of Filet, Sirloin, Porterhouse, Strip, Coulotte, or Flank (Asada); temped to your liking.

Toppings available:

Oscar; Herb horseradish; Wild mushroom and herb compound butter; Grilled shrimp; Snow crab and jumbo prawn crown.

Sauce selection:

Port truffle reduction; Maple bacon jam; Berry bourbon coulis; Syrah demi jus; Truffle Madeira reduction; Pan reduction.

Shawarma

Made by hand using fresh spices and herbs.

Selections: Lamb; Chicken; Beef; Squab; Duck; Prawn

Tagine

Prepared in a real Tagine just for you, using authentic Moroccan spices, dried fruits, and herbs.

Selections: Lamb; Chicken; Beef; Squab; Duck; Prawn

Copper Duck Cancellation Policy

Any cancellation within 24 hours of original service time will result in 100% of invoice total being charged.

Cancellations 36 to 24 hours before original service time will result in 75% of invoice total being charged.

Any order placed within 24 hours of service time is considered final and any cancellation will result in 100% of invoice total being charged.

Thank you for your business!

Entrée Sides

Garlic thyme cream whip potatoes
Roasted vegetables
5 Italian cheese orzo
Peas and Pancetta
Marinated and charred asparagus wrapped in
Prosciutto
Sautéed fresh vegetables
Seared zucchini and squash with herbed
tomatoes
Whipped cauliflower
Roasted parmesan fingerling potatoes
Sautéed broccoli & garlic
Herbed rice pilaf
Brown rice pilaf
Baked sweet potato

Loaded whipped potatoes
Quinoa with lemon vinaigrette
Roasted tomatoes with garlic and mushroom
Roasted Brussel sprouts with Pancetta and
mapple
Summer pasta salad
Tangy cucumber salad
Chef's seasonal selection
Peas & Pancetta

Sweet Endings

The best part of any dining experience. The Sweet ending. As such, Copper Duck bakers and pastry chefs prepare each item carefully and with a love for their craft, resulting in individual masterpieces.

Sweet Endings may be served a la carte or as a display

Cookie

Ganache Drenched Brownie

Sweet Cream Cannoli

Crème Brulé

Tiramisu

Cheesecake

Chocolate Cake

Carrot Cake

Tres Leches

Opera Cake

Chocolate Mousse

Chocolate Mousse Cake

Cream Puff

Poached Pears

Petit Fours

Macarons

Bananas Foster

Cherries Jubilee

Chocolate Covered Strawberries
(White, Milk, and Dark Chocolates)

Additional Services

We are proud to accommodate:

Allergens

Special Diets

Religious Diets

Vegan

Vegetarian (all types)

Fruitarian

Keto

Zone

Atkins

If your special diet is not listed, we are more than happy to accommodate; please contact our Concierge team at (855) 750-8200

Custom Menu

Custom menus are available and on request.

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Your Notes:





COPPER DUCK

**CATERING COMPANY
AND INFLIGHT SERVICES**

Place an order via:

E-mail at;

inflight@copperduckcatering.com

Call the concierge team at:

(833) 421-DUCK

Flight Bridge gateway

Via our website at:

**[copperduckcatering.com/
reserveyourinflightorder](http://copperduckcatering.com/reserveyourinflightorder)**