



Dinner Packages

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!

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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



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*



COPPER DINNER PACKAGE

«««« First Course »»»»

Choose 1 of the Following to Include on Menu

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

Caesar Salad *Romaine, Parmesan Cheese, Black Pepper Parmesan Dressing & Brioche Croutons*

«««« Second Course »»»»

Choose 4 of the Following to Include on Menu

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

10 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*

8 oz. Filet Mignon *Chef's Vegetables & Herbed Potato Wedges (+\$15 per person who orders)*

«««« Third Course »»»»

Crow Style Cheesecake

Death by Chocolate

«««« *Add* An Interactive Family Style Appetizer for All Guests »»»»

Order Recommendation of One Order per 4 Guests

Lava Rock Wagyu *Thinly Sliced Wagyu Beef Seared Tableside,*

Black Garlic Cream, Chimichurri & Soy Dipping Sauce



CHEF'S TASTING – FAMILY STYLE MENU

*A Modern Twist on a Traditional Menu!
Offer a Tasting to Your Guests for the Ultimate Copper Crow Experience*

«««« Appetizers »»»»

Choose 2 of the Following to Serve Family Style

Hummus *Warm Flatbread, Roasted Olives & Roasted Tomato*

Woodfire Spinach & Artichoke Dip *Warm Flatbread*

Crispy Chicken Bao Buns *Pickled Vegetables, Sriracha Aioli, Honey Glaze, Sesame Seeds & Steamed Bao Buns*

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

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

Crispy Brussels Sprouts *Caramelized Onions, Toasted Almonds & Bacon Vinaigrette*

«««« Salad »»»»

Choose 1 of the Following to Serve Family Style or Individually

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

Caesar Salad *Romaine, Parmesan Cheese, Black Pepper Parmesan Dressing & Brioche Croutons*

«««« Entrées »»»»

Choose 2 of the Following to Serve Family Style

Jerk Chicken *Black Beans and Rice, Sweet and Spicy Habanero Glaze & Mango Salsa*

Atlantic Salmon *Miso and Mirin Glaze, Chinese BBQ Mushroom, Udon Noodles, Scallion & Peanuts*

Rigatoni *Confit Tomato & Cauliflower Fondue*

10 oz. Prime Bistro Steak *Crow's Signature Steak Sauce & Grilled Asparagus*

Lamb Lollipops *Moroccan Cous Cous Salad & Black Pepper Aioli*

Shrimp & Grits *Tomato Arugula Salad, New Orleans Barbecue Sauce & Sweet Potato Grits*

«««« Dessert »»»»

Assorted Miniature Desserts



ALL-INCLUSIVE DINNER PACKAGE

«««« Package Includes »»»»

3 Hour Premium Open Bar + Signature Cocktail
Choice of 4 Passed Hors d'oeuvres
3 Course Dinner Menu with Salad, Entrée & Dessert
Custom Printed Menus

«««« 3 Hour Premium Open Bar »»»»

Imported & Domestic Bottled Beers
Selection of Wines *Chardonnay, Cabernet Sauvignon, Pinot Noir & Pinot Grigio*
Selection of Ultra-Premium Liquors *Kettle One, Don Julio, Knob Creek, Hendricks, etc*
Signature Cocktail of Your Choice

«««« Passed Hors d'oeuvres »»»»

Your Choice of 4 Items

«««« First Course »»»»

Choose 2 of the Following to Include on Menu

Mixed Greens Salad *Candied Walnuts, Onion, Tomatoes, Cucumbers & Honey Mint Balsamic Vinaigrette*
Caesar Salad *Romain, Parmesan Cheese, Black Pepper Parmesan Dressing & Brioche Croutons*
Seasonal Salad *Local Ingredients that Highlight the Season*
Seasonal Soup *Chef's Selection*

«««« Second Course »»»»

Choose 3 of the Following to Include on Menu | Entrees Accompanied with Chef's Vegetables & Herbed Potato Wedges

8 oz. Filet Mignon
14 oz. Bone-in Prime Pork Chop
Atlantic Salmon *Miso and Mirin Glaze*
Ahi Tuna *Vietnamese Garlic Chili*
Lamb Lollipops *Black Pepper Aioli*
French Cut Chicken Breast *Black Garlic Cream*

«««« Third Course »»»»

Trio of Miniature Desserts