



Appetizers Lunch & Dinner

www.coopersnj.com

50 Riverview Executive Plaza

Route 29

Historic Trenton, NJ 08611

Banquet Department 609-695-9332

Cooper's Supreme Hot Hors D'oeuvres & Appetizers
Choose from the following selections
Items will be replenished throughout a one hour time period

Teriyaki Sesame Chicken Skewers
Cocktail Franks
Mozzarella Sticks
Jalapeno Poppers
Mini Vegetable Spring Rolls
Chicken Tenders
Bruschetta
Spanikopita
Mini Quiche
Mini Potato Pancakes
Swedish Meatballs
Sweet & Sour Meatballs
Rho Meatballs
Vegetable Tempura
Mini Corn Dogs
Mini Chicken Cordon Bleu
Ginger Soy Steak Skewers

Broccoli and Cheddar Puffs
Brie and Raspberry Puff Pastry
Toasted Cheese Ravioli
Coconut Crusted Chicken
Spinach and Cheese Stuffed Mushrooms
Melon wrapped in Prosciutto
Crab Stuffed Mushrooms
Mini Pizzas
Mini Cheese Calzones
Riceballs stuffed with Mozzarella
Hamburger/Cheeseburger Sliders
Mini Crab Cakes (\$)
Golden Fried Shrimp (\$)
Coconut Fried Shrimp (\$)
Scallops in Bacon (\$)
Shrimp Shooters (\$)
Baby Lamb Chops (\$)

Select your favorites for an appetizer buffet party (per guest):
4 choices \$ * 5 choices \$ * 8 choices \$

Select your favorites for a butler-passed appetizer party (per guest):
4 choices \$ * 5 choices \$ * 8 choices \$

Add any of the above to a lunch or dinner buffet (per guest):
4 choices \$ * 5 choices \$ * 8 choices \$

Cold Hors D'oeuvres Platters

Items will be replenished throughout a one hour time period
Platters can be ordered in Small, Medium, Large & Extra Large based on guest count

Small(20-30) Medium (30-40) Large (40-50) Extra Large (60-70)
Assorted Greek Hummus Platter served with flatbreads, olives and artichoke hearts

Spinach & Artichoke Bread Bowl served with tortilla chips and bread points

Bruschetta Platter homemade bruschetta served with garlic toast

Vegetable Crudités Seasonal Garden Vegetables served with Dips

Fresh Fruit Medley Seasonal Fruits, to include sliced Melons, Berries & Pineapple

Warmed Baked Brie served with Honey, Toasted Almonds, Grapes and Crackers

Chili Dip served with warm tortilla chips

Chef's Antipasto prosciutto, mushrooms, pepperoni, roasted red pepper, fresh mozzarella, tomatoes, basil, green & black olives, artichoke hearts, broccoli rabe & pepperonnci

Balsamic Grilled Vegetables zucchini, squash, roasted red pepper, eggplant, artichokes with basil in a balsamic reduction

International and Domestic Cheese Platter Muenster, Swiss, smoked gouda, fontina,

BBQ Rib Platter tender roasted & grilled ribs served with Cooper's secret BBQ sauce

Shrimp and Crab Claw Platter served with cocktail sauce and lemon wedges

Smoked Salmon Display mini bagels, cream cheese, chopped eggs, tomatoes, onion, capers

Freshly Prepared Sushi including California, Vegetable, Tuna, Salmon and Nigri

Fantastic Additions to Your Party

(minimum of 4 additions for a station party)

Mashed Potato Martini Bar

Garlic mashed and sweet mashed served in a martini glass
Top it as you would like: Bacon, Sour cream, Whipped Butter, Chives, Cheddar Cheese.
Marshmallows, Brown Sugar, Diced Tomatoes, Crispy Onions

Pasta Station

Select your three favorite pastas and favorite sauces.
Top it as you would like: Broccoli, Mushrooms, Roasted Red Peppers, Shrimp, Chicken and
Spinach
Make it a live show for an additional \$

Oriental Stir Fry Wok Station \$

Shrimp, Chicken, Beef, Oriental Vegetables made to order and cooked to show with White
Rice or Lo Mein Served in Authentic Containers with Vegetable Spring Rolls and Dim Sum

Carving Station

Oven Roasted Turkey, Cajun Spiced Roast Sirloin, Corned Beef, Pastrami, Honey Glazed
Virginia Ham
Slow Roasted Prime Rib Carving Station available for an additional \$
Lamb Chop Carving Station available for an additional \$
Choose 1 for \$
Choose 2 for \$
Choose 3 for \$

Macaroni and Cheese Martini Station

Macaroni with your choice of Cheddar and Creamy Parmesan Cheese
Top it as you would like with: Bacon, Broccoli, Scallions, Roasted Red Peppers, Diced
Tomatoes, Crispy Onions and Crumbled Bleu Cheese

Risottotinis

Choice of two: Creamy Brie & Mushroom, Saffron & Asparagus, Green Peas & Parmigiano,
Sun Dried Tomato & Broccoli Rabe, Pancetta & Cannellini Beans, Lemon & Spinach, Brown
Rice & Vegetable

Pu Pu Platter Station

Skewered Shrimp, Chicken, Portobello, and Beef along with Spring Rolls and Pot Stickers
Served in Authentic Oriental Flaming Pu Pu Platters

Panini & Rueben Sandwich Station

Choice of two: Grilled Chicken, Spinach & Muenster, Sliced Turkey Monterey Jack Cheese
& Pesto, Sliced Ham & Pork with Monterey Jack Cheese Honey Mustard & Caramelized
Onions, Grilled Corned Beef Rueben Sandwiches

Cooper's Gourmet Specialty Pizza

Choose any 2 Styles, Displayed on Decorative Tiles

Served with Parmigianino Cheese, Red Pepper Flakes, Garlic and Oregano
Margherita, Italian Sausage, 4 Cheese, Meat Supreme, Buffalo Chicken, Shrimp
Scampi, White, Vegetable & Chicken Parmigianino

3 Foot Chocolate Fondue Fountain

Warm Free Flowing Ribbons of Chocolate

Six Toppings

Eight Toppings

Ten Toppings

All 16 Toppings

Available Toppings: Oreos, Nutter Butters, Rice Krispy Treats, Gummy Worms,
Graham Crackers, Pretzel Rods, Strawberries, Pineapple, Marshmallows, Banana,
Orange Segments, Apple Slices, Cherries, Biscotti's, Vienna Fingers & Pound Cake

Dueling Fountains

Add a Second 1 foot Mini Fountain

With Caramel or Free Flowing White Chocolate

Deluxe Sweet Shoppe Candy Buffet

Featuring a Decorated Display of 15 Candies

Includes Take Home Bags with Personalized Labels

Boardwalk Style Fried Oreos

Good, Simple and No Reason to Travel All the Way to the Shore to Have Them!

Miniature Desserts

Fruit Tarts, Cannolis, Tiramisu, Éclairs, Cream Puffs & Cheesecake

Seasonal Pie Display

Choose 3 of the 9 inch Pies

Pumpkin, Pecan, Lemon Meringue, Key Lime, Peach, Chocolate Mousse,
Cappuccino Mousse, Strawberry Mousse, Apple Crumb, Cherry Crumb,
Blueberry Crumb

Holiday and Seasonal Selections also available

*For all Additions, NJ Sales Tax & 20% Gratuity will be added
All Banquet Rooms are Subject to Minimums*

First Course: Served Salad with Warm Bread and Butter (Select 1)

Caesar- Romaine Hearts, Caesar Dressings, Grated Parmigiano Cheese and Croutons

House- Spring Mix, Red Cabbage, Grape Tomatoes, Red Onions, Carrots with Honey

Balsamic Vinaigrette

Arugula & Roasted Beet- Grapefruit segments, Feta Cheese with White Balsamic Vinaigrette

Spring- Mixed Greens, Tomato, Cucumber, Gorgonzola with Raspberry Vinaigrette

Spinach- Red Onion, Hard Cooked Egg with Honey Dijon

Main Course (Select 3)

Pollo Classico- Marsala, Parmigianino, Vodka Parmigianino, Piccotta or Franchise

Blackened Tilapia- Pineapple Chutney

Parmesean Crusted Tilapia or Tilapia Franchise

Tilapia Toscana- Roasted Red Peppers, Spinach over White Wine Topped with Mozzarella

Maple Mustard Glazed Salmon

Grilled Salmon served with Mango Salsa or Mandarin Teriyaki Glaze

Balsamic Grilled Salmon

Eggplant Rolotini- Filled with Ricotta, Spinach and Parmesan, Topped with Pomodoro & Mozzarella

Vegetable Lasagna- Traditional Layered Pasta with Vegetables and Italian Cheeses Baked with House Red Sauce & Topped with Melted Mozzarella Cheese

Vegetarian- Seasonal Vegetables, Grilled & Seasoned, Balsamic Glaze

Mafaldine- Pomodoro Sauce or Alfredo Sauce with Caramelized Onions and Fresh Basil

Slow Roasted Prime Rib- Au Jus & Horseradish (\$)

Sliced Top Sirloin- Béarnaise Sauce (\$)

Filet Mignon- Herb Butter (\$)

Veal Classico- Parmigianino, Vodka Parmigianino, Piccotta or Franchise (\$)

Accompaniments (Select 1 Starch & 1 Vegetable)

Roasted Red Skin Potatoes

Garlic Whipped Potatoes

Roasted Sweet Potatoes

Scalloped Potatoes

Wild Rice Pilaf

Seasonal Vegetable Medley with Herbs

Green Beans with Sun Dried Tomato

Green Bean Almandine

Steamed Broccoli

Dessert (Select 1)

Homemade Tiramisu or NY Style Cheesecake

Lunch Buffet-

Lunch Sit Down-

Dinner Buffet -

Dinner Sit Down-

*Please add NJ Sales Tax and 20% Service Charge to above pricing
All Banquet Rooms are Subject to Minimums*

Entertainment/ lighting / Event Design Packages

The Colosseum Room

Room Rental (required)

Includes Floor Length Linens, Linen Napkins, set-up, rental and breakdown of tables, chairs, china, silverware, glassware, buffet set-ups, etc.

Outgoing DJ/Emcee Entertainer

The Milano Room

Room Rental (required)

Includes Floor Length Linens, Linen Napkins, set-up, rental and breakdown of tables, chairs, china, silverware, glassware, buffet set-ups, etc.

Outgoing DJ/Emcee Entertainer –

Special Effect lighting package – Pricing/Styles Available Upon Request

Audio & Visual package (required for DJ to use our system) –

Includes a sound tech to provide support and display personalized messages on LED sign in front of building, all screens and TVs inside, plays montages/display photos provided by client, provides visuals, and coordinates with DJ to provide superior sound for your event

Includes lighting of main walls, ceiling décor, 16-tiers of club-style lighting, up-lighting on our Romanesque Columns, all with Your Choice of Colors

Pipe & Drape Package –

Includes Black Window Treatments for Daytime Events, Providing a Club- Like Atmosphere

Photo Booth

Unlimited photos for up to 4 hours of operation. Also Included: Each image is captured on a memory stick and the images are burned onto a CD post event and then sent to you. We can customize the print-out so the last spot on the strip would include either a logo or the guest of honor's name and date of the event. Unlike the traditional photo booth, guests can select from either an Old-fashioned black & white photo or color photo. Also, guests can decide to have the picture print-out vertically or horizontally.

All entertainment, lighting and design items include tax and gratuity

Reasons to host your Private Event at Cooper's

*Newly Renovated, Historic Facility

*Easily Accessible between Pennsylvania and New Jersey from US- Route 1, I-95, I-195, I-295, NJ and PA Turnpikes

*Beautiful views of the Delaware River, all year round

*Large Versatile facility that can fit any budget or design need

*Unique Food and Beverage Options

*One-Stop-Shopping Style Packages to make Planning Simple

*We provide a fun, unique atmosphere unlike any other!!!

Frequently Asked Banquet Questions

How/ when can I make a reservation?

Making reservations are simple. Call the Banquet Sales Director at Cooper's with your requested date, time, guest count and intended menu. The Banquet Sales Director will put together a contract for the event. Once the contract is signed and returned with the requested initial deposit, your event will be booked. In order to ensure the date, time and room of your preference is available, contact us as soon as possible. Some events are reserving dates as early as three years in advance!

Do I need to guarantee a head count?

Yes. Your contract will list an estimated guest count when you book the event. For all events, a minimum guaranteed head count is listed on the contract. If your head count is growing larger than expected, please notify Cooper's as soon as possible to make sure that your group will fit in the designated room or to upgrade to a larger room. Seven days before the event you must call in your RSVP head count to guarantee appropriate food, beverage and staffing.

Can I bring my own Food or Drink?

No, Sorry. To ensure that all drinks and food (including cakes) are served to Cooper's standards, we simply cannot allow outside food or beverages to be served.

Is tax and gratuity included?

No. NJ Sales tax and gratuity in the amount of 20% is additional to all provided food and beverage. Certain service items such as DJ, room fees, etc. will not have tax or gratuity added.

Can we decorate?

Most events are provided with one-hour setup time prior to the scheduled start time. You can provide any decoration as long as it is not construed as food or beverage. No open flame candles are allowed either. (Votives or candles in vases are acceptable). Cooper's provides linen for the tables. Ask the Banquet Sales Director

Do you recommend or provide any entertainment, photographers or lodging?

Yes, the Banquet Sales Director will provide you with a list of preferred vendors who can accommodate your needs. We have a wealth of contacts for virtually any need. Don't hesitate to ask!

Are minors allowed?

Absolutely! Minors are welcome. Of course all laws regarding underage drinking are strictly enforced.

How long is the food served?

Most events are two to five hours in length. Most buffets have food replenished for an hour. Most buffets will then remain available for an additional half hour before being cleared. We do this to ensure that all food is fresh and we can stay on schedule for upcoming meal courses.