

DESSERTS

Order must be placed 48 hours in advance

Big Al's Chocolate Fudge Cake <i>14 slices</i>	\$70
Praline Bread Pudding <i>serves 8-10</i>	\$50
Chocolate Chip Cookie <i>15 each</i>	\$6
Dessert Combo Tray	\$30
Chef Crafted Cheesecakes <i>14 slices</i>	\$55
Signature Cheesecake <i>14 slices</i>	\$45

ADD TOPPINGS

One pint tops a whole cheesecake

Dulce de Leche
Caramel
Chocolate
Strawberry

½ pint \$7 / pint \$10

DRINKS

Tea (Sweet or Unsweetened) <i>gallon</i>	\$8	Orange Juice <i>gallon</i>	\$15
Lemonade <i>gallon</i>	\$10	Bag of Ice	\$2



Some foods may contain nuts, traces of nuts and nut oils or may have been made alongside other products containing nuts. We cannot be held responsible for any issues resulting from food allergies.

HOW TO ORDER

Whether you need a small selection of light-bites for a casual cocktail party or a four-course dinner for 200, Copeland's Catering can make your event extraordinary.

To ensure the best possible quality and service, all orders must be placed at least 2 hours in advance with some items requiring 24-48 hours notice. Available at participating locations only.

Pick up or delivery available—delivery fees vary per location. For additional information visit www.copelandsofneworleans.com

FAMILY MEALS

INCLUDES STARTER, ENTRÉE, 1/2 DOZEN BISCUITS

CHOICE OF STARTER:

PENTHOUSE SALAD,
CAJUN GUMBO YA-YA
CORN & CRAB BISQUE

CHOICE OF ENTRÉE.:

BLACKENED CHICKEN ALFREDO
JAMBALAYA PASTA
CHICKEN PARMESAN
BLACKENED SHRIMP ALFREDO
RED BEANS & RICE
SERVED WITH ANDOUILLE
SHRIMP PO-BOY
SERVED WITH CHOICE OF SIDE
CATFISH STRIPS
SERVED WITH CHOICE OF SIDE
SPICY FRIED CHICKEN
SERVED WITH CHOICE OF SIDE
PAN SEARED CHICKEN & MUSHROOMS
SERVED WITH CHOICE OF SIDE
CRABCAKE & SHRIMP ALFREDO + 15
EGGPLANT PIROGUE + 15
CRAWFISH RAVIOLI + 15

MEAL KIT

Disposable Plates
Bowls • Cups • Cutlery
\$10 for 20 people

Our catering krewe is happy to assist you in crafting the perfect package for any of your events or parties. We will expertly guide you to customize and present the best spread, while keeping your budget in line. Available for delivery or pick up.

CNO20-8-20

COPELAND'S
of New Orleans

CATERING MENU



COPELANDSTOGO.COM

PLATED MEALS \$10 per box. *Minimum order of 10 boxes*

ENTRÉE, BISCUIT AND COOKIE
(SUBSTITUTE COOKIE WITH STRAWBERRY CHEESECAKE FOR \$5)

Jambalaya Pasta	Red Beans & Rice with Andouille,
Grilled Chicken with side salad	Blackened Chicken Alfredo
Penthouse Salad	

SOUPS & SALAD

(serves 4-6)

Cajun Gumbo Ya Ya 1 quart	\$20	Penthouse Salad®	\$22
Corn & Crab Bisque 1 quart	\$20	Caesar Salad	\$20

PARTY FAVORS

Bayou Broccoli® 40 count	\$31	Firecracker Shrimp approx. 60-70 pieces	\$36
Hot Crab Claws	\$60	Jazzy Wings 25 count	\$50
Crab Stuffed Beignets 25 count	\$41	Artichoke and Spinach Dip with Bowtie Pasta or Tortilla Chips	\$40 2 quarts
Crawfish Bread	\$37		
Crab and Crawfish Bake 2 quarts	\$120		

SANDWICH & PARTY TRAYS

Copeland Burger 12 pieces	\$37	Shrimp Po-Boy 12 pieces	\$34
Spicy Fried Chicken Sliders 12 pieces	\$37	Traditional Cheese Platter	\$33
Catfish Po-Boy 12 pieces	\$34	Fresh Fruit Platter	\$36
Oyster Po-Boy (Seasonal) 12 pieces	\$38	Garden Veggie Platter	\$25

MAIN DISHES

Half Pan (serves 8-10)

Crabcakes & Shrimp Alfredo	\$60	Steak Laboucherie	\$75
Eggplant Pirogue®	\$50	Tomato Basil Chicken	\$45
Crawfish Ravioli	\$60	Chicken Parmesan	\$45
Crawfish Fettuccine	\$60	Chicken Alfredo, Grilled or Fried	\$45
Crawfish Étouffée	\$60	Blackened Shrimp Alfredo	\$55
Shrimp & Tasso Pasta	\$50	Creole Shrimp Rice	\$45
Shrimp and Cheese Grits	\$60	Butterflied Shrimp Creole	\$45
Jambalaya Pasta	\$45		

A LA CARTE PROTEINS

Blackened Catfish 14 count, 3 oz portions	\$40	Grilled or Blackened Chicken 10 portions	\$28
Fried Catfish Strips approx. 35 count	\$36	Pan Seared Chicken and Mushrooms 10 portions	\$32
Fried or Grilled Shrimp 50 count	\$41	Stuffed Shrimp 20 count	\$49
Copeland's Crabcakes 20 count	\$40	Fried Oysters (Seasonal) 40 count	\$65
Spicy Herb Fried Chicken 16 pieces	\$29		

Squash noodles available for any pasta dish

BREAKFAST & BRUNCH

Shrimp & Cheese Grits Half Pan (serves 8-10)	\$60		
Cajun Scrambled Eggs Half Pan (serves 8-10)	\$43		
Scrambled Eggs Half Pan (serves 8-10)	\$18		
Applewood Smoked Bacon Slices 54 count	\$31		
Grilled Andouille 20 count	\$30		
Brabant Potatoes	Regular \$6	Large	\$12
Southern Cheese Grits	Regular \$7	Large	\$14
Biscuits	½ Dozen \$5	Dozen	\$9

EGG TOPPINGS

\$16 Per Quart
Etouffee Sauce
Jambalaya Sauce
Crawfish Cream
Cream Spinach

SIDES

	Regular (serves 4-5)	Large (serves 8-10)
Fresh Baked Potato	\$15	\$30
Broccoli Florets	\$8	\$15
Southern Cheese Grits	\$7	\$14
Beer-Battered French Fries	\$6	\$11
Plain Macaroni & Cheese	\$10	\$20
Red Bean and Rice	\$10	\$20
Steamed Rice	\$4	\$7
Mashed Sweet Potatoes	\$10	\$20
Squash Noodles	\$8	\$15



*Half Pans are 10 x 12. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.