

## DESSERTS

Order must be placed 48 hours in advance

Big Al's Chocolate Fudge Cake <i>14 slices</i>	\$70
Alex's Carrot Cake <i>14 slices</i>	\$70
Bread Pudding <i>serves 8-10</i>	\$50
Homemade Brownies <i>5 portions</i>	\$15
Chocolate Chip Cookie <i>15 each</i>	\$6
Chocolate Covered Strawberries <i>12 count</i>	\$15
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

Bananas Foster  
Caramel Pecan  
Chocolate Fudge  
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](http://www.copelandsofneworleans.com)

## FAMILY MEALS

INCLUDES STARTER, ENTRÉE, 1/2 DOZEN BISCUITS

Feeds 4-6. Starting at \$50

### CHOICE OF STARTER:

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

### CHOICE OF ENTRÉE,:

CHICKEN ALFREDO  
JAMBALAYA PASTA  
CHICKEN PARMESAN  
PASTA SHRIMP COPELAND  
SHRIMP PO-BOY  
*SERVED WITH CHOICE OF SIDE*  
FRIED CHICKEN TENDERS  
*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

## 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.

CNO 7-20

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	Penthouse Salad
Chicken Alfredo	Red Beans & Rice with Andouille,
Grilled Chicken with side salad	Fried Chicken Tenders or Fried Catfish

## 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	Jazzy Tenders 25 count	\$30
Buffalo Spring Rolls 24 count	\$30	Jazzy Wings 25 count	\$50
Hot Crab Claws	\$60	Artichoke and Spinach Dip with Bowtie Pasta or Tortilla Chips	\$40
Crab Stuffed Beignets 25 count	\$41	2 quarts	
Crawfish Bread	\$37	Corn Fritters 40 count	\$9
Shrimp & Tasso Jalapeños 20 count	\$29		

## 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	Tomato Basil Chicken	\$45
Eggplant Pirogue®	\$50	Chicken Parmesan	\$45
Crawfish Ravioli	\$60	Chicken Alfredo, Grilled or Fried	\$45
Crawfish Fettuccine	\$60	Vegetable Pasta Primavera	\$34
Shrimp & Tasso Pasta	\$50	Pasta Shrimp Copeland	\$36
Shrimp and Cheese Grits	\$60	Creole Shrimp Rice	\$45
Jambalaya Pasta	\$45	Butterflied Shrimp Creole	\$45
Steak Laboucherie	\$75		

## 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
Blackened or Grilled Salmon 10 count, 3 oz portions	\$80	Fried Chicken Tenders 25 count	\$28
Fried or Grilled Shrimp 50 count	\$41	Fried Oysters (Seasonal) 40 count	\$65
Copeland's Crabcakes 20 count	\$40		
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	
Blueberry 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)
Loaded Baked Potato	\$15	\$30
Broccoli Florets	\$8	\$15
Southern Cheese Grits	\$7	\$14
Creamed Spinach	\$12	\$24
Beer-Battered French Fries	\$6	\$11
Red Bean and Rice	\$10	\$20
Red Hot Potatoes	\$6	\$12
Steamed Rice	\$4	\$7
Roasted Sweet Potato Hash	\$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.