

## 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](http://www.copelandsofneworleans.com)

## FAMILY MEALS

INCLUDES STARTER, ENTRÉE, 1/2 DOZEN BISCUITS

SERVES 4-6 \$55

### 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.

CNO20-4-21

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
Grilled Chicken with Choice of Side <small>Broccoli Florets, Creamed Spinach, Beer Battered French Fries, Mashed Sweets Potatoes or Side Salad</small>	Red Beans & Rice <small>with Andouille</small>
	Blackened Chicken Alfredo

## SOUPS & SALAD

(serves 4-6)

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

## PARTY FAVORS

Bayou Broccoli® <small>40 count</small>	\$31	Firecracker Shrimp <small>approx. 60-70 pieces</small>	\$36
Hot Crab Claws	\$60	Jazzy Wings <small>25 count</small>	\$55
Crab Stuffed Beignets <small>25 count</small>	\$41	Artichoke and Spinach Dip <small>with Bowtie Pasta or Tortilla Chips</small>	\$45
Crawfish Bread	\$37	2 quarts	
Crab and Crawfish Bake <small>2 quarts</small>	\$120	Smoked Tuna Dip	\$30

## SANDWICH & PARTY TRAYS

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

## MAIN DISHES

Half Pan (serves 8-10)

Crabcakes & Shrimp Alfredo	\$60	Veal Copeland	\$65
Eggplant Pirogue®	\$50	Steak Laboucherie	\$75
Crawfish Ravioli	\$60	Tomato Basil Chicken	\$50
Crawfish Fettuccine	\$60	Chicken Parmesan	\$45
Shrimp & Tasso Pasta	\$50	Chicken Alfredo, Grilled or Fried	\$50
Shrimp and Cheese Grits	\$60	Blackened Shrimp Alfredo	\$55
Jambalaya Pasta	\$45	Creole Shrimp Rice	\$50
		Butterflied Shrimp Creole	\$50

## A LA CARTE PROTEINS

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

Squash noodles available for any pasta dish



## BREAKFAST & BRUNCH

Shrimp & Cheese Grits <small>Half Pan (serves 8-10)</small>	\$60		
Cajun Scrambled Eggs <small>Half Pan (serves 8-10)</small>	\$43		
Scrambled Eggs <small>Half Pan (serves 8-10)</small>	\$18		
Applewood Smoked Bacon Slices <small>54 count</small>	\$31		
Grilled Andouille <small>20 count</small>	\$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 <small>(serves 4-5)</small>	Large <small>(serves 8-10)</small>
Fresh Baked Potato	\$15	\$30
Broccoli Florets	\$8	\$15
Southern Cheese Grits	\$7	\$14
Beer-Battered French Fries	\$6	\$11
Red Bean and Rice	\$10	\$20
Steamed Rice	\$4	\$7
Mashed Sweet Potatoes	\$8	\$15
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.