

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>	\$50

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

SERVES 4-6 \$60

CHOICE OF STARTER:

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

CHOICE OF ENTRÉE,:

BLACKENED CHICKEN ALFREDO
JAMBALAYA PASTA
CHICKEN PARMESAN
SHRIMP AND TASSO PASTA
SHRIMP ETOUFFEE
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
BLACKENED SHRIMP ALFREDO + 10
CRABCAKE & SHRIMP ALFREDO + 10

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.

CNO20-7-21

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	Crab and Crawfish Bake <small>2 quarts</small>	\$120
Hot Crab Claws	\$65	Firecracker Shrimp <small>approx. 60-70 pieces</small>	\$36
Crab Stuffed Beignets <small>25 count</small>	\$50	Artichoke and Spinach Dip <small>with Bowtie Pasta or Tortilla Chips</small>	\$45
Crawfish Bread	\$37	<small>2 quarts</small>	
Jazzy Tenders <small>25 count</small>	\$32	Smoked Tuna Dip	\$30
		Buffalo Spring Rolls <small>24 count</small>	\$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	\$65	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

A LA CARTE PROTEINS

Blackened Catfish <small>14 count, 3 oz portions</small>	\$45	Grilled or Blackened Chicken <small>10 portions</small>	\$32
Fried Catfish Strips <small>approx. 35 count</small>	\$45	Fried Chicken Tenders <small>25 count</small>	\$32
Fried or Grilled Shrimp <small>50 count</small>	\$45	Pan Seared Chicken and Mushrooms <small>10 portions</small>	\$32
Copeland's Crabcakes <small>20 count</small>	\$50	Stuffed Shrimp <small>20 count</small>	\$49
Spicy Herb Fried Chicken <small>16 pieces</small>	\$32	Fried Oysters (Seasonal) <small>40 count</small>	\$65

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.