

## DESSERTS

Order must be placed 48 hours in advance

Big Al's Chocolate Fudge Cake 14 slices	\$59	Dessert Combo Tray	\$40
Alex's Carrot Cake 14 slices	\$59	Signature Cheesecake 14 slices	\$45
White Chocolate Bread Pudding serves 8-10	\$75	Creole Cheesecake 8 slices	\$20
Gourmet Cookies 12 each	\$10	Cheesecake Parfaits 24 portions	\$34

### ADD TOPPINGS

One pint tops a whole cheesecake

Bananas Foster	Raspberry
Caramel Pecan	Strawberry
Chocolate Fudge	White Chocolate

½ pint \$7 / pint \$10

## DRINKS

Tea (Sweet or Unsweetened) gallon	\$8	Orange Juice gallon	\$15
Fresh Squeezed Lemonade gallon	\$10	Bag of Ice	\$2

*Catering Tips* →

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)

## CATERING SAMPLE MENU

### BUSINESS BREAKFAST

{10 guests | \$70-\$85}

- 1 Large Buttermilk Biscuits
- 1 Scrambled Eggs or Cajun Eggs
- 1 Pan Applewood Smoked Bacon
- 2 Regular Sides

### SMALL GATHERING

{8-10 guests | \$80-\$150}

- 1 Party Favor, Party Tray, Soup or Salad
- 1 Main Dish or Sandwich Tray
- 2 Regular Sides
- 1 Dessert

### BACKYARD THROWDOWN

{30-35 guests | \$250-\$350}

- 2 Party Favors
- 2 Party Trays
- 1 Soup or Salad
- 1 Main Dish or 1 Sandwich Tray
- 3 Large Sides
- 2-3 Desserts

### BLOW OUT!

{40-50 guests | \$400-\$600}

- 4 Party Favors
- 2 Party Trays
- 1 Soup or Salad
- 2 Sandwich Trays
- 2 Main Dishes
- 3 Large Sides
- 3-4 Desserts

## 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.

CNO40 8-19

COPELAND'S  
of New Orleans

# CATERING MENU



4310 SOUTHSIDE BLVD.  
JACKSONVILLE, FL 32216  
(904) 998-4414

COPELANDSOFNEWORLEANS.COM

## SOUPS & SALAD

(serves 4-6)

Cajun Gumbo Ya Ya <i>1 quart</i>	\$22	Cobb Salad	\$28
Corn & Crab Bisque <i>1 quart</i>	\$24	Penthouse Salad®	\$24
Caesar Salad	\$22	Mixed Greens Salad	\$16

## PARTY FAVORS

Bayou Broccoli® <i>40 count</i>	\$36	Jazzy Wings <i>50 cut wings</i>	\$60
Buffalo Spring Rolls <i>24 pieces</i>	\$40	Artichoke and Spinach Dip <i>with Bowtie Pasta</i>	\$35
Hot Crab Claws	\$68		

## SANDWICH & PARTY TRAYS

Catfish Po-Boy <i>12 pieces</i>	\$35	Fresh Fruit Platter	\$32
Oyster Po-Boy (Seasonal) <i>12 pieces</i>	\$40	Garden Veggie Platter	\$28
Shrimp Po-Boy <i>12 pieces</i>	\$35	Dessert Combo Platter	\$40

## MAIN DISHES

Half Pan (serves 8-10)

Crabcakes & Shrimp Alfredo	\$90	Chicken Alfredo, Grilled or Fried	\$55
Shrimp Étouffée	\$70	Creole Shrimp Rice	\$62
Shrimp & Tasso Pasta	\$68	Blackened Bayou Chicken	\$68
Jambalaya Pasta	\$65	Crawfish Etouffee	\$75
Steak Laboucherie	\$85	Grilled Chicken & Yams	\$65
Tomato Basil Chicken	\$55	Andouille Red Beans & Rice	\$48
Chicken Parmesan	\$60		

## A LA CARTE PROTEINS

Blackened Catfish <i>14 count, 3 oz portions</i>	\$40	Spicy Herb Fried Chicken <i>12 pieces</i>	\$32
Fried Catfish Strips <i>approx. 35 count</i>	\$40	Grilled or Blackened Chicken <i>10 portions</i>	\$30
Blackened or Grilled Salmon <i>10 count, 3 oz portions</i>	\$65	Fried Chicken Tenders <i>25 count</i>	\$30
Fried or Grilled Shrimp <i>50 count</i>	\$50	Pork Ribs <i>approx. 30-35 bones</i>	\$75
Copeland's Crabcakes <i>20 count</i>	\$75		

## BREAKFAST BRUNCH

Scrambled Eggs	\$22		
<i>Half Pan (serves 8-10)</i>			
Applewood Smoked Bacon Slices <i>54 count</i>	\$35		
Pork Sausage <i>3 lbs</i>	\$30		
Waffles <i>20 count</i>	\$45		
French Toast <i>30 count</i>	\$45		
Brabant Potatoes	<i>1 quart \$12</i>	<i>2 quarts \$22</i>	
Southern Cheese Grits	<i>1 quart \$12</i>	<i>2 quarts \$22</i>	
Biscuits	<i>½ Dozen \$4.50</i>	<i>Dozen \$9.00</i>	
6 Biscuits & Honey Butter	<i>½ Dozen \$5.99</i>		

## SIDES

	<i>Regular (serves 4-5)</i>	<i>Large (serves 8-10)</i>
Broccoli Florets	\$8	\$15
Creamed Spinach	\$14	\$26
Plain Macaroni & Cheese	\$14	\$26
Mashed Sweet Potatoes	\$14	\$26
Red Bean and Rice	\$14	\$26
Garlic Mashed Potatoes	\$14	\$26
Sautéed Vegetables	\$15	\$30
Steamed Rice	\$6	\$10
Crawfish Rice Pilaf	\$15	\$30
Coleslaw	\$10	\$20

## SAUCES

1/2 Pint \$4   Pint \$7	1/2 Pint \$4   Pint \$7
Cheddar Blue Cheese	Copeland's BBQ
Peppercorn Ranch	Copeland's Honey Mustard
Alfredo Sauce	
Tiger Sauce	



*\*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.*