

DESSERTS

Order must be placed 48 hours in advance

Big Al's Chocolate Fudge Cake <i>14 slices</i>	\$70
Rum Cream Bread Pudding <i>serves 8-10</i>	\$50
Chocolate Chip Cookie <i>15 each</i>	\$8
Dessert Combo Tray	\$35
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>	\$10	Orange Juice <i>gallon</i>	\$15
Lemonade <i>gallon</i>	\$12	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 \$70

CHOICE OF STARTER:

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

CHOICE OF ENTRÉE,:

CHICKEN ALFREDO
CHICKEN PARMESAN
SHRIMP ETOUFFEE
SHRIMP PO-BOY
SERVED WITH CHOICE OF SIDE
SPICY FRIED CHICKEN
SERVED WITH CHOICE OF SIDE

PAN SEARED CHICKEN & MUSHROOMS

SERVED WITH CHOICE OF SIDE

JAMBALAYA PASTA + 10
SHRIMP AND TASSO PASTA + 10
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.

CNO20 9-22

COPELAND'S
of New Orleans

CATERING MENU



COPELANDSTOGO.COM

PLATED MEALS \$12 per box. *Minimum order of 10 boxes*

ENTRÉE, BISCUIT AND COOKIE
 (SUBSTITUTE COOKIE WITH STRAWBERRY CHEESECAKE FOR \$6)

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

SOUPS & SALAD

Cajun Gumbo Ya Ya 1 quart \$22 2 quarts \$44	Penthouse Salad® \$28
Corn & Crab Bisque 1 quart \$22 2 quarts \$44	Caesar Salad \$25

PARTY FAVORS

Bayou Broccoli® 40 count \$35	Crab and Crawfish Bake 2 quarts \$125
Hot Crab Claws \$65	Firecracker Shrimp \$36 approx. 60-70 pieces
Crab Stuffed Beignets \$50 25 count	Artichoke and Spinach Dip with Bowtie Pasta or Tortilla Chips \$50 2 quarts
Crawfish Bread \$40	Smoked Tuna Dip \$30
Jazzy Tenders \$35 25 count	Buffalo Spring Rolls \$35
Jazzy Wings \$65 25 count	

SANDWICH & PARTY TRAYS

Copeland Burger \$40 12 pieces	Shrimp Po-Boy \$40 12 pieces
Spicy Fried Chicken Sliders \$40 12 pieces	Traditional Cheese Platter \$35
Catfish Po-Boy \$40 12 pieces	Fresh Fruit Platter \$38
	Garden Veggie Platter \$30

MAIN DISHES

Half Pan (serves 8-10)

Crabcakes & Shrimp Alfredo \$80	Veal Copeland \$70
Blackened Bayou Chicken \$80	Steak Laboucherie \$75
Eggplant Pirogue® \$70	Chicken & Waffles \$45
Crawfish Ravioli \$70	Tomato Basil Chicken \$60
Crawfish Étouffée \$70	Chicken Rene \$85
Crawfish Pasta \$70	Chicken Parmesan \$60
Shrimp & Tasso Pasta \$70	Chicken Alfredo, Grilled or Fried \$60
Shrimp and Cheese Grits \$60	Creole Shrimp Rice \$53
Shrimp Ducky \$80	Shrimp Étouffée \$53
Jambalaya Pasta \$70	

A LA CARTE PROTEINS

Blackened Catfish \$60 14 count, 3 oz portions	Grilled or Blackened Chicken \$35 10 portions
Fried Catfish Strips \$55 approx. 35 count	Fried Chicken Tenders \$35 25 count
Fried or Grilled Shrimp \$45 50 count	Fried Chicken Nuggets \$35 75 count
Copeland's Crabcakes \$55 20 count	Pan Seared Chicken and Mushrooms \$38 10 portions
Spicy Herb Fried Chicken \$38 16 pieces	

Squash noodles available for any pasta dish



BREAKFAST & BRUNCH

Shrimp & Cheese Grits \$60 Half Pan (serves 8-10)	
Chicken & Waffles \$45 Half Pan (serves 8-10)	
Cajun Scrambled Eggs \$45 Half Pan (serves 8-10)	
Scrambled Eggs \$20 Half Pan (serves 8-10)	
Waffles \$18 Half Pan (serves 8-10)	
Applewood Smoked Bacon Slices \$33 54 count	
Grilled Andouille \$33 20 count	
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
 Creamed Spinach

SIDES

	Regular (serves 4-5)	Large (serves 8-10)
Fresh Baked Potato	\$15	\$30
Broccoli Florets	\$8	\$15
Creamed Spinach	\$20	\$40
Southern Cheese Grits	\$7	\$14
Beer-Battered French Fries	\$6	\$12
Red Bean and Rice	\$10	\$20
Steamed Rice	\$5	\$8
Mashed Sweet Potatoes	\$12	\$24
Squash Noodles	\$8	\$15
Macaroni and Cheese	-	\$30
Red Hot Potatoes	\$8	\$15
Cornbread Dressing	\$17	\$35

**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.*