

Desserts



Chef Crafted Cheesecake

Dessert Combo Tray

Order must be placed 48 hours in advance

Big Al's Chocolate Fudge Cake (14 slices)	70
Alex's Carrot Cake (14 slices)	70
Rum Cream Bread Pudding (serves 8-10)	50
Homemade Brownies (5 portions)	18
Chocolate Chip Cookie (15 each)	8
Chocolate Covered Strawberries (12 count)	25
Dessert Combo Tray	35
Chef Crafted Cheesecakes (14 slices)	55
Signature Cheesecake (14 slices)	50

Add Toppings

One pint tops a whole cheesecake
 ½ pint \$7 / pint \$10

Bananas Foster	Chocolate Fudge
Caramel Pecan	Strawberry

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.

Drinks

Tea - Sweet or Unsweet (gallon) \$10	Orange Juice (gallon) \$15
Lemonade (gallon) \$12	Bag of Ice \$2

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, an Entrée and 1/2 Dozen Biscuits
 Feeds 4-6 - Starting at \$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 - Add \$10**
- Shrimp and Tasso Pasta - Add \$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.



Celebrate with COPELAND'S CATERING



1319 W. Esplanade Ave., Kenner, LA

Contact: John Soliman - Catering & Events Manager
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CopelandsToGo.com

Plated Meals *Minimum order of 10 boxes

\$12
per box

Entrée, Biscuit and a Cookie

| Substitute cookie with Strawberry Cheesecake for \$6)

Jambalaya Pasta

Grilled Chicken

with Choice of Side:
Broccoli Florets, Creamed Spinach,
Beer Battered French Fries,
Mashed Sweet Potatoes
or Side Salad

Chicken Alfredo

Penthouse Salad®

Red Beans & Rice
with Andouille Sausage,
Fried Chicken Tenders or
Fried Catfish

Soups & Salads *server 4-6*

Cajun Gumbo Ya Ya	1 quart 20	2 quarts 44
Corn & Crab Bisque	1 quart 20	2 quarts 44
Penthouse Salad®		28
Caesar Salad		25

Party Favors

Bayou Broccoli® 40 count	35
Buffalo Spring Rolls 24 count	35
Hot Crab Claws	65
Crab Stuffed Beignets 25 count	50
Crawfish Bread	40
Jazzy Tenders 25 count	35
Jazzy Wings 25 count	65
Artichoke and Spinach Dip with Bowtie Pasta or Tortilla Chips 2 quarts	50
Corn Fritters 40 count	10
Smoked Tuna Dip	30

Sandwich & Party Trays

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

**Required 48 Notice

Main Dishes *half-pan serves 8-10*

Crabcakes & Shrimp Alfredo	80	Chicken Rene	85
Shrimp Ducky	80	Steak Labouchere	75
Eggplant Pirogue®	70	Veal Copeland	70
Crawfish Ravioli	70	Chicken & Waffles	45
Crawfish Pasta	70	Tomato Basil Chicken	60
Crawfish Étouffée	70	Chicken Parmesan	60
Shrimp & Tasso Pasta	70	Chicken Alfredo - Grilled or Fried	60
Shrimp and Cheese Grits	60	Vegetable Pasta Primavera	40
Jambalaya Pasta	70	Creole Shrimp Rice	53
Blackened Bayou Chicken	80	Shrimp Étouffée	53

A La Carte Proteins

Blackened Catfish 14 count, 3oz portions	60
Fried Catfish Strips approx. 35 count	55
Blackened or Grilled Salmon 10 count, 3oz portions	80
Fried or Grilled Shrimp 50 count	45
Copeland's Crabcakes 20 count	55
Spicy Herb Fried Chicken 16 pieces	38
Grilled or Blackened Chicken 10 portions	35
Pan Seared Chicken and Mushrooms 10 portions	38
Fried Chicken Tenders 25 count	35
Chicken Nuggets 75 count	35

Squash noodles available for any pasta dish



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.

Breakfast & Brunch

Shrimp & Cheese Grits Half Pan - serves 8-10	60
Chicken & Waffles Half Pan - serves 8-10	45
Cajun Scrambled Eggs Half Pan - serves 8-10	45
Scrambled Eggs Half Pan - serves 8-10	20
Waffles Half Pan - serves 8-10	18
Applewood Smoked Bacon Slices 54 count	33
Grilled Andouille 20 count	33
Brabant Potatoes	Regular 6 Large 12
Southern Cheese Grits	Regular 7 Large 14
Biscuits	Regular 5 Large 9
Blueberry Biscuits	Regular 5 Large 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	20	40
Beer-Battered French Fries	6	12
Red Bean and Rice	10	20
Red Hot Potatoes	8	15
Steamed Rice	5	8
Squash Noodles	8	15
Mashed Sweet Potatoes	12	24
Macaroni & Cheese		30
Cornbread Dressing	17	35



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Copeland's
OF NEW ORLEANS