

# Desserts



*Chef Crafted Cheesecake*

*Dessert Combo Tray*

Order must be placed 48 hours in advance

<b>Big Al's Chocolate Fudge Cake</b> (14 slices)	70
<b>Alex's Carrot Cake</b> (14 slices)	70
<b>Rum Cream Bread Pudding</b> (serves 8-10)	50
<b>Homemade Brownies</b> (5 portions)	18
<b>Chocolate Chip Cookie</b> (15 each)	8.5
<b>Chocolate Covered Strawberries</b> (12 count)	25
<b>Dessert Combo Tray</b>	35
<b>Chef Crafted Cheesecakes</b> (14 slices)	55
<b>Signature Cheesecake</b> (14 slices)	50

### Add Toppings

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

- Bananas Foster**                      **Strawberry**
- Caramel Pecan**
- Chocolate Fudge**

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

<b>Tea - Sweet or Unsweet</b> (gallon) \$10	<b>Orange Juice</b> (gallon) \$15
<b>Lemonade</b> (gallon) \$12	<b>Bag of Ice</b> \$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](http://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 - Add \$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



## CopelandsToGo.com

Contact: *Staci Manning-Perez - Brand Manager*

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## 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   22	2 quarts   44
Corn & Crab Bisque	1 quart   22	2 quarts   44
Penthouse Salad®		29
Caesar Salad		26

## 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 server 8-10*

Crabcakes & Shrimp Alfredo	80	Chicken Rene	85
Shrimp Ducky	80	Steak Laboucherie	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	61
Shrimp & Tasso Pasta	71	Chicken Alfredo - Grilled or Fried	61
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	61
Fried Catfish Strips   approx. 35 count	56
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	36
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 foodborn 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	½ Dozen   5	Dozen   9
Blueberry Biscuits	½ Dozen   5	Dozen   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		40
Cornbread Dressing	17	35



**Copeland's**  
OF NEW ORLEANS