

# 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

- |                       |                        |
|-----------------------|------------------------|
| <b>Bananas Foster</b> | <b>Chocolate Fudge</b> |
| <b>Caramel Pecan</b>  | <b>Strawberry</b>      |

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: **DeeDee Cohen - Banquet & Catering**

**dcohen@alcopeland.com • 504-669-5166**

## 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*

<b>Cajun Gumbo Ya Ya</b>	1 quart   22	2 quarts   44
<b>Corn &amp; Crab Bisque</b>	1 quart   22	2 quarts   44
<b>Penthouse Salad®</b>		29
<b>Caesar Salad</b>		26

## Party Favors

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

## Sandwich & Party Trays

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

\*\*Required 48 Notice

## Main Dishes *half pan server 8-10*

<b>Crabcakes &amp; Shrimp Alfredo</b>	80	<b>Chicken Rene</b>	85
<b>Shrimp Ducky</b>	80	<b>Steak Laboucherie</b>	75
<b>Eggplant Pirogue®</b>	70	<b>Veal Copeland</b>	70
<b>Crawfish Ravioli</b>	70	<b>Chicken &amp; Waffles</b>	45
<b>Crawfish Pasta</b>	70	<b>Tomato Basil Chicken</b>	60
<b>Crawfish Étouffée</b>	70	<b>Chicken Parmesan</b>	61
<b>Shrimp &amp; Tasso Pasta</b>	71	<b>Chicken Alfredo - Grilled or Fried</b>	61
<b>Shrimp and Cheese Grits</b>	60	<b>Vegetable Pasta Primavera</b>	40
<b>Jambalaya Pasta</b>	70	<b>Creole Shrimp Rice</b>	53
<b>Blackened Bayou Chicken</b>	80	<b>Shrimp Étouffée</b>	53

## A La Carte Proteins

<b>Blackened Catfish</b>   14 count, 3oz portions	61
<b>Fried Catfish Strips</b>   approx. 35 count	56
<b>Blackened or Grilled Salmon</b>   10 count, 3oz portions	80
<b>Fried or Grilled Shrimp</b>   50 count	45
<b>Copeland's Crabcakes</b>   20 count	55
<b>Spicy Herb Fried Chicken</b>   16 pieces	38
<b>Grilled or Blackened Chicken</b>   10 portions	36
<b>Pan Seared Chicken and Mushrooms</b>   10 portions	38
<b>Fried Chicken Tenders</b>   25 count	35
<b>Chicken Nuggets</b>   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

<b>Shrimp &amp; Cheese Grits</b>   Half Pan - serves 8-10		60
<b>Chicken &amp; Waffles</b>   Half Pan - serves 8-10		45
<b>Cajun Scrambled Eggs</b>   Half Pan - serves 8-10		45
<b>Scrambled Eggs</b>   Half Pan - serves 8-10		20
<b>Waffles</b>   Half Pan - serves 8-10		18
<b>Applewood Smoked Bacon Slices</b>   54 count		33
<b>Grilled Andouille</b>   20 count		33
<b>Brabant Potatoes</b>	Regular   6	Large   12
<b>Southern Cheese Grits</b>	Regular   7	Large   14
<b>Biscuits</b>	½ Dozen   5	Dozen   9
<b>Blueberry Biscuits</b>	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)
<b>Loaded Baked Potato</b>	15	30
<b>Broccoli Florets</b>	8	15
<b>Southern Cheese Grits</b>	7	14
<b>Creamed Spinach</b>	20	40
<b>Beer-Battered French Fries</b>	6	12
<b>Red Bean and Rice</b>	10	20
<b>Red Hot Potatoes</b>	8	15
<b>Steamed Rice</b>	5	8
<b>Squash Noodles</b>	8	15
<b>Mashed Sweet Potatoes</b>	12	24
<b>Macaroni &amp; Cheese</b>		40
<b>Cornbread Dressing</b>	17	35



**Copeland's**  
OF NEW ORLEANS