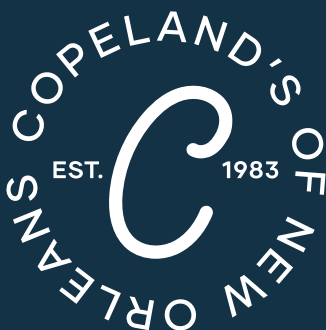


BANQUET

menus



BOOK YOUR EVENT

CopelandsOfNewOrleans.com

BRUNCH PLATED MENUS

Vieux Carré

Starters | Choose One

Side Caesar Salad | **Cajun Gumbo Ya Ya**

Entrées | Choose One

Big Easy 3

3 eggs any style, choice of meat, side and a biscuit.

Copeland's Benedict

Copeland's Signature Biscuit topped with grilled Chisesi ham, two poached eggs & Andouille hollandaise gravy.

Chicken Alfredo

Breaded chicken breast, pasta, alfredo sauce.

Fried Chicken and Waffles

Buttermilk vanilla waffles topped with fried chicken, maple syrup, garlic butter and powdered sugar.

Dessert

Rum Cream Bread Pudding

St. Charles

Starters | Choose One

Side Caesar Salad | **Cajun Gumbo Ya Ya**

Entrées | Choose One

Big Easy 3

3 eggs any style, choice of meat, side and a biscuit.

Crawfish Velvet Omelet

4 eggs, crawfish tails, tasso cream sauce, cheddar cheese, parmesan and chives.

Crabcake Pontchartrain Benedict

Copeland's Signature Biscuit over spicy creole sauce, crabcakes, two poached eggs and hollandaise sauce.

Salmon Oscar

Salmon seared with herbs, garlic sautéed shrimp and spinach, red hot potatoes, hollandaise sauce.

Classic Filet + \$10 per person

8oz. tender center cut Certified Angus Beef® fillet served sizzling, one side.

Desserts | Choose One

Fresh Ripe Strawberry Cheesecake

Rum Cream Bread Pudding

Add Bottomless Mimosas or Champagne

French Quarter

3 COURSE PLATED DINNER

Starters | Choose One

Side Caesar Salad

Cajun Gumbo Ya Ya

Entrées | Choose One

Crabcake and Shrimp Alfredo

Fried crabcakes, Gulf shrimp, angel hair pasta, shrimp alfredo sauce.

Salmon Oscar

Salmon seared with herbs, garlic sautéed shrimp and spinach, red hot potatoes, hollandaise sauce.

Classic Filet + \$10 per person

8oz. tender center cut Certified Angus Beef® fillet served sizzling, one side.

Veal Copeland

Veal, spiced and panéed, Gulf shrimp, tasso in a creamy sauce served over linguine.

Chicken Parmesan

Breaded chicken breast, angel hair pasta, alfredo, marinara, mozzarella, parmesan.

Desserts | Choose One

Rum Cream Bread Pudding

Fresh Ripe Strawberry Cheesecake

Midcity

PLATED DINNER

Starters | Choose One

Side Caesar Salad

Cajun Gumbo Ya Ya

Entrées | Choose One

Shrimp and Tasso Pasta

Gulf shrimp pan sautéed, tasso, parmesan cheese, cream sauce, bow tie pasta.

Eggplant Pirogue

Fried eggplant slices, au gratin sauce, Gulf shrimp, angel hair pasta.

Chicken Parmesan

Breaded chicken breast, angel hair pasta, alfredo, marinara, mozzarella, parmesan.

Blackened Catfish

Served with Creole shrimp rice, one side.

Penthouse Salad

Tomatoes, eggs, cheddar cheese, bacon, homemade croutons, cheese toast, choice of dressing.

Dessert

Rum Cream Bread Pudding

Bywater

3 COURSE PLATED DINNER

Starters | Choose One

Side Caesar Salad

Cajun Gumbo Ya Ya

Entrées | Choose One

Tomato Basil Chicken

Grilled chicken breast, angel hair pasta, tomatoes, basil, olive oil, garlic, parmesan cheese.

Blackened Catfish

Served with Creole shrimp rice, one side.

Steak Laboucherie

Seared USDA flat iron chuck steak, angel hair pasta, garlic butter, Laboucherie Sauce.

Shrimp Étouffée

Shrimp in a dark roux-based sauce, garlic, green onions, spices, ladled over steamed rice.

Dessert

Rum Cream Bread Pudding

Add Ons

PASSED APPETIZERS

30 minutes of passed appetizers prior to service.

HOST chooses one option from below.

Bayou Broccoli

with Tiger Sauce

Fried Shrimp

with choice of Tartar Sauce or White Remoulade

Fried Chicken Bites

with choice of House Dressing or Copeland's Signature Sauce

Fried Catfish

with choice of Tartar Sauce or White Remoulade

BAR PACKAGE

HOST choice of 3 wines and 2 domestic bottled beers.

**Tea, Fountain Drink and Coffee
Included with Any Menu**

Contact our banquet manager today to book your exclusive gathering. Elevate your experience with additional options like cheesecake additions and more.

Let us make your event unforgettable!

No modifications please.
Taxes and Gratuity (20%) will be applied to final bill.

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.