

French Quarter

3 COURSE PLATED DINNER

\$49.99
Per Person

Starters | Choose One

Side Caesar Salad

Cajun Gumbo Ya Ya

Entrées | Choose One

Crabcake and Shrimp Alfredo

Crabcakes (blackened or fried), 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

Chicken breast (grilled or fried), angel hair pasta, alfredo, marinara, mozzarella, parmesan.

Desserts | Choose One

Rum Cream Bread Pudding

Fresh Strawberry Cheesecake

Midcity

PLATED DINNER

3 Courses | 2 Courses
\$29.99 | \$25.99
Per Person | Per Person

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.

Grilled Chicken & Yams

Grilled chicken breast, mashed sweet potatoes, spiced pecans, caramelized onions and worcestershire sauce.

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

Fresh Strawberry Cheesecake (+\$6 per person)

Bywater

3 COURSE PLATED DINNER

\$36.99
Per Person

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

Fresh Strawberry Cheesecake (+\$6 per person)

Add Ons

PASSED APPETIZERS

\$5 per person for 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

\$25 per person

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 course options 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.