

CATERING

COPELAND'S<sup>®</sup>  
of New Orleans  
SINCE 1983



*Entertaining, made effortless.*

[www.CopelandsToGo.com](http://www.CopelandsToGo.com)

## PARTY STARTERS

Great for passing around!

### **BAYOU BROCCOLI** (40 pieces) **\$29.99**

Balls of broccoli, bacon and cheese, fried & served with Tiger sauce.

### **HOT CRAB CLAWS** (serves 8-10) **\$49.49**

Louisiana Blue Crab claws sautéed in an olive oil vinaigrette with a light garlic touch. Served with garlic croutons.

### **JAZZY WINGS** (25 whole wings) **\$39.99**

Whole chicken wings seasoned and fried. Tossed in spicy wing butter and served with celery, homemade Cheddar Bleu Cheese dressing and Ranch dressing. (Each whole wing can be cut into 2 pieces upon request)

### **ARTICHOKE AND SPINACH DIP** (serves 8-10) **\$33.49**

Creamy artichoke and spinach dip topped with Monterey Jack. Served with choice of tortilla chips or fried bow tie pasta.

### **STUFFED MUSHROOMS** (25 pieces) **\$35.99**

Fried mushroom caps with crabmeat stuffing and Tiger sauce.

### **STUFFED SHRIMP** (25 pieces) **\$47.99**

Jumbo shrimp stuffed with crabmeat dressing, breaded and fried. Served over Tasso butter cream.

### **CRAWFISH BREAD** (15 pieces) **\$44.99**

Brioche bread topped with artichoke and spinach, sautéed crawfish, Alfredo sauce and Monterey Jack cheese, then broiled.

### **LE CLUB CROISSANT** (12 sandwiches) **\$47.99**

Smoked turkey, lean ham, bacon and cheeses, stacked on a croissant with Tiger sauce, lettuce, tomato.

### **TRADITIONAL CHEESE PLATTER** (serves 8-10) **\$39.99**

Aged Cheddar, Swiss and Pepper Jack cheeses. Served with fresh red grapes. (24 hr. notice required)

### **FRESH FRUIT PLATTER** (serves 8-10) **\$45.99**

Fresh melon, pineapple, strawberries, grapes and other fresh seasonal berries. Seasonal fruit may vary. (48 hr. notice required)

### **GARDEN VEGGIE PLATTER** (serves 8-10) **\$45.99**

A selection of garden vegetables including cauliflower, baby carrots, celery and roma tomatoes. Served with Copeland's homemade buttermilk Ranch dressing. (24 hr. notice required)

### **SHRIMP COCKTAIL PLATTER** (50 pieces) **\$49.99**

Plump, juicy shrimp, boiled, peeled, chilled and served with a tangy cocktail sauce.



Jazzy Wings



Le Club Croissant



## CRISP SALADS

(serves 8-10)

### CAESAR \$30.49

Romaine, Copeland's Caesar dressing, Parmesan cheese and croutons.

### APPLE ALMOND BLEU CHEESE \$34.99

Mixed greens, fresh apple, toasted almonds, crumbled bleu cheese, sun dried tomato and red onion tossed with Honey Balsamic vinaigrette.

### CHOP \$29.99

Chopped mixed greens with hearts of palm, olives, red onion, boiled egg, bacon, bleu cheese and tomatoes, tossed with red wine vinaigrette and garnished with fried onion strings.

### PENTHOUSE \$32.49

Lettuce, fresh tomatoes, eggs, Cheddar cheese, bacon and croutons.

### WARM SPINACH \$28.99

Spinach, bacon, pecans, red onions, mushrooms, eggs and hot bacon dressing.

### COBB SALAD \$35.99

Mixed greens, tomato, bleu cheese, bacon, avocado and boiled egg tossed in balsamic vinaigrette.

**Add steak, chicken or shrimp to any salad**

**ADD STEAK** (2 lbs.) \$49.99

**ADD CHICKEN** (5 whole breasts) \$29.49

**ADD SHRIMP** (25 pieces) \$20.99

### THAI SHRIMP \$57.99

Boiled shrimp, mixed greens, cucumber, basil, cilantro, crispy tortilla strips, spicy peanut vinaigrette and a Sweet Heat drizzle.

### STEAK CHOP \$74.99

Prime ribeye steak atop chopped mixed greens with hearts of palm, olives, red onion, boiled egg, bacon, bleu cheese and tomatoes, tossed with red wine vinaigrette and garnished with fried onion strings.



Cobb Salad

### Homemade Salad Dressings

Homemade Buttermilk Ranch

Cheddar Bleu

Honey Bacon Mustard

Hot Bacon

Italian

French

Thousand Island

### Light Dressings

Balsamic Vinaigrette

Red Wine Vinaigrette

Honey Lime Vinaigrette

(Dressings may vary by location)



Corn & Crab Bisque

## SAVORY SOUPS

QUARTS (serves 4-6)

**SOUP OF THE DAY** \$11.99

**CORN & CRAB BISQUE** \$17.99

**CAJUN GUMBO YA YA** \$18.49



*Hosting a party for 200+ people?  
Ask how Copeland's Catering can  
cook, serve and clear for your large  
event or party!*

# DELICIOUS ENTRÉES, READY TO SERVE.

Steak Labouchere



## Copeland's Classics

(serves 8-10)

### **SHRIMP DUCKY** **\$59.99**

Strips of duck with sautéed shrimp in a Burgundy mushroom sauce over rice or pasta.

### **CRAWFISH ETOUFFÉE** **\$58.99**

Crawfish in a dark roux-based sauce seasoned with garlic, green onions and spices, served over white rice.

### **ANDOUILLE SAUSAGE, RED BEANS AND RICE** **\$29.99**

A New Orleans tradition, from the best recipe of its kind.

### **ST. LOUIS RIBS (3 slabs)** **\$54.49**

"Fall off the bone" tender St. Louis Ribs, smothered in our homemade BBQ sauce.

### **SHRIMP CREOLE** **\$52.49**

Traditional New Orleans sauce loaded with shrimp ladled over steamed rice.

### **SHRIMP DILL-ICIOUS** **\$49.99**

Shrimp lightly sautéed and finished in a dill cream sauce. Served over pasta.

### **SHRIMP ETOUFFÉE** **\$54.99**

Shrimp in a dark roux-based sauce seasoned with garlic, green onions and spices, ladled over white rice.

### **STEAK LABOUCHERE** **\$45.99**

Seared ribeye steak, sliced thin, garlic butter and tossed pasta with Labouchere sauce. Please specify temperature.

### **WOOD GRILLED CHICKEN WITH YAMS** **\$49.99**

Served over a mound of mashed sweet potatoes, garnished with roasted pecan pieces and caramelized onions. Drizzled with our housemade Worcestershire sauce. Served with onion strings.

## Party-Style Pastas

(serves 8-10)

### CRABCAKES AND SHRIMP ALFREDO

\$59.99

Fried crabcakes on a bed of pasta, topped with a light shrimp Alfredo sauce.

### CHICKEN ALFREDO

\$44.99

Fresh breasts of chicken grilled or fried and served over pasta in Alfredo sauce.

### CRAWFISH FETTUCCINE

\$54.99

Crawfish sautéed in a light cream sauce with green onions, seasonings and pasta.

### JAMBALAYA PASTA

\$49.99

Shrimp, chicken, Andouille and smoked sausages, all in a spicy jambalaya sauce with peppers and mushrooms over pasta.

### PASTA SHRIMP COPELAND

\$49.99

Shrimp sautéed with garlic, mushrooms and fresh herbs, served over pasta.

### SHRIMP & TASSO PASTA

\$57.99

Shrimp sautéed with Tasso in a Parmesan cheese and cream sauce, tossed with pasta.

### TOMATO BASIL CHICKEN

\$54.99

Grilled chicken breasts served with pasta, tossed with plum tomatoes, fresh basil, olive oil, garlic butter and topped with Parmesan cheese.

### EGGPLANT PARMESAN

\$44.99

Fried eggplant slices on a bed of pasta with Marinara, drizzled with Alfredo and topped with melted Mozzarella, Fontina and Parmesan cheeses.

### CHICKEN PARMESAN

\$49.99

Fried chicken breasts on pasta with Marinara, drizzled with Alfredo and topped with melted Mozzarella, Fontina and Parmesan cheeses.



*Your menu can be customized to accommodate any size party!*



Tomato Basil Chicken

## Classic Meats Grilled or Blackened

### GRILLED TO PERFECTION

Items below are served with 2 sides.

<b>SIMPLY GRILLED CHICKEN</b>	<b>\$49.99</b>
<b>FARM RAISED REDFISH</b>	<b>\$99.49</b>
<b>GRILLED SALMON</b>	<b>\$89.99</b>
<b>FRESH FISH OF THE DAY</b>	<b>\$79.99</b>

(serves 8-10)

### BAYOU BLACKENED

Items below are served with 2 sides.

<b>CATFISH</b>	<b>\$49.99</b>
<b>CHICKEN</b>	<b>\$49.99</b>
<b>SALMON</b>	<b>\$89.99</b>
<b>FARM RAISED REDFISH</b>	<b>\$99.49</b>
<b>FRESH FISH OF THE DAY</b>	<b>\$79.99</b>

(serves 8-10)

Simply Grilled Chicken



## Fried Platters

(serves 25)

**FRIED SHRIMP PLATTER (100 Pieces)** **\$53.99**

Our plump, juicy shrimp, seasoned lightly and golden fried, piled high and served with cocktail sauce.

**FRIED CATFISH PLATTER (3 lbs.)** **\$44.99**

Our most popular platter – Fried Catfish, thinly sliced, seasoned and golden fried. Served with tartar sauce.

Items may vary per location.

## SOUL-SATISFYING SIDES

QUARTS

(serves 4-6)

<b>RED BEANS &amp; RICE</b>	<b>\$11.99</b>
<b>LYONNAISE VEGETABLES</b>	<b>\$11.99</b>
<b>GRITS AND GRAVY</b>	<b>\$14.99</b>
<b>SMOTHERED GREEN BEANS</b>	<b>\$12.99</b>
<b>CORN MACQUE CHOUX</b>	<b>\$12.99</b>
<b>LOADED MACARONI AND CHEESE</b>	<b>\$12.99</b>
<b>MACARONI AND CHEESE</b>	<b>\$11.99</b>
<b>BISCUITS (1 dozen)</b>	<b>\$5.99</b>
<b>MASHED SWEET POTATOES</b>	<b>\$12.99</b>
<b>RED HOT POTATOES</b>	<b>\$12.99</b>
<b>VEGETABLES TOOT TOOT®</b>	<b>\$12.99</b>



*Pickup or delivery available – delivery fees vary per location.*



## SIGNATURE SWEETS & TREATS

<b>SIGNATURE CHEESECAKE</b> (12 slices)	<b>\$39.99</b>
<b>1/2 SIGNATURE CHEESECAKE</b> (6 slices)	<b>\$21.99</b>
<b>CHOCOLATE SIGNATURE CHEESECAKE</b> (12 slices)	<b>\$39.99</b>
<b>1/2 CHOCOLATE SIGNATURE CHEESECAKE</b> (6 slices)	<b>\$21.99</b>
<b>ORIGINAL CHEESECAKE NAPOLEON</b> (10 slices)	<b>\$49.99</b>
<b>AL'S FAVORITE HOMEMADE CREOLE STYLE CHEESECAKE</b> (12 slices)	<b>\$34.99</b>
<b>1/2 AL'S FAVORITE HOMEMADE CREOLE STYLE CHEESECAKE</b> (6 slices)	<b>\$19.99</b>
<b>AL'S CHOCOLATE FUDGE CAKE</b> (16 slices)	<b>\$69.99</b>
<b>HOMEMADE BROWNIE</b> (20 pieces)	<b>\$22.99</b>
<b>HOMEMADE PRALINE</b> (1/2 dozen)	<b>\$6.99</b>
<b>CHOCOLATE COVERED STRAWBERRIES</b> (1 DOZEN)	<b>\$10.99</b>
<b>WHITE CHOCOLATE BREAD PUDDING</b> (9 portions)	<b>\$49.99</b>
<b>ALEX'S CARROT CAKE</b> (16 slices)	<b>\$73.99</b>
<b>COMBO TRAY</b> (SERVES 8-10)	<b>\$39.99</b>
<b>INCLUDES: BROWNIES, PRALINES, CHOCOLATE COVERED STRAWBERRIES</b>	

## Dessert Toppings \$9.99/PINT \$6.99/HALF PINT

<b>3 CARAMEL BANANAS FOSTER</b>	<b>DULCE DE LECHE</b>
<b>BLUEBERRY</b>	<b>ORIGINAL PRALINE</b>
<b>CARAMEL PECAN</b>	<b>RASPBERRY</b>
<b>CARAMEL</b>	<b>STRAWBERRY</b>
<b>CHOCOLATE FUDGE</b>	<b>WHITE CHOCOLATE</b>

Items may vary per location.



## There's no need to run around town. Copeland's has everything you need RIGHT HERE!

### Meal Kit (serves 25) \$10

Includes 30 of each:

- Disposable dinner plates
- Disposable bowls
- Disposable dessert plates
- Drinking cups (20 oz.)
- Cutlery packets

### Serving Supplies

Disposable chafing dish  
*(includes 2 sternos)* \$14

Extra sterno \$ 2

Ask about offsite service

### Drinks, etc . . .

Unsweetened or sweet tea \$7/gallon

Lemonade \$7/gallon

Bottled water \$1.50 each

Bag of ice (8-10 lbs.) \$2 each (check availability)

*Pickup or delivery available –  
delivery fees vary per location.*







## *How to Order*

### **Your party tastes perfect with Copeland's.**

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.

Copeland's Catering will inspire you with irresistible ideas that are easy and affordable. Our event consultants are on hand to help you plan an impressive event – whatever the occasion.

To ensure the best possible quality and service, all orders must be placed at least 12 hours in advance, with some items requiring 24-48 hours notice.

**Order Copeland's To Go Online at  
[www.CopelandsToGo.com](http://www.CopelandsToGo.com)**

**Available at participating locations only.**

**Copeland's of New Orleans**

1001 S. Clearview Parkway  
Jefferson, LA 70121  
504-620-7800

**Copeland's of New Orleans**

1700 Lapalco Blvd.  
Harvey, LA 70058  
504-364-1575

**Copeland's of New Orleans**

1319 West Esplanade Avenue  
Kenner, LA 70065  
504-617-9146

**Copeland's of New Orleans**

1337 Gause Blvd.  
Slidell, LA 70458  
985-643-0001

**Copeland's of New Orleans**

680 N. Highway 190  
Covington, LA 70433  
985-809-9659

**Copeland's of New Orleans**

4957 Essen Lane  
Baton Rouge, LA 70809  
225-769-1800

**Copeland's of New Orleans**

1665 E. Industrial Loop  
Shreveport, LA 71106  
318-797-0143

**Copeland's of New Orleans**

10200 Wincopin Circle  
Columbia, MD 21044  
301-596-6107

**Copeland's of New Orleans**

1534 Martin Luther King Blvd.  
Houma, LA 70360  
985-873-9600

**Copeland's of New Orleans**

3920 Ambassador Caffery Pkwy.  
Lafayette, LA 70503  
337-991-0320

**Copeland's of New Orleans**

3851 Pecanland Mall Rd.  
Monroe, LA 71203  
318-324-1212

**Copeland's of New Orleans**

2421 S. MacArthur Drive  
Alexandria, LA 7130  
318-561-2040

**Copeland's of New Orleans**

3131 Cobb Pkwy. S.E.  
Atlanta, GA 30339  
770-612-3311

**Copeland's of New Orleans**

3365 Piedmont Rd.  
Atlanta, GA 30305  
404-475-1000

**Copeland's of New Orleans**

1142 Barrett Parkway NW  
Kennesaw, GA 30144  
770-919-9612

**Copeland's of New Orleans**

463 N. 46th St.  
Rogers, AR 72756  
479-246-9455

**Copeland's of New Orleans**

2602 S. Shackelford Rd.  
Little Rock, AR 72205  
501-312-1616

**Copeland's of New Orleans**

3302 West Kenosha St.  
Broken Arrow, OK 76092  
918-252-2673

**Copeland's of New Orleans**

1400 Plaza Place  
Southlake, TX 76092  
817-305-2199

**Copeland's of New Orleans**

4310 Southside Blvd.  
Jacksonville, FL 32216  
904-998-4414



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# BANQUET MENU





## APPETIZERS

**\$4.25 per person**

*Tax and gratuity not included.*

One Appetizer Per 4 Guests.

### ARTICHOKE AND SPINACH DIP

Creamy artichoke and spinach dip topped with Monterey Jack and served with fried bow tie pasta.

### BAYOU BROCCOLI

Balls of broccoli, bacon and cheese, fried & served with a tasty sauce.

### STUFFED MUSHROOMS

Fresh fried mushroom caps, stuffed with our homemade crabmeat stuffing and served with Tiger sauce.

### CRAWFISH BREAD

Fresh brioche bread thinly spread with our famous artichoke and spinach, sautéed crawfish, Alfredo sauce, Monterey Jack cheese and broiled to a golden brown.

### AL'S CAJUN POPCORN

Delicious Gulf shrimp or crawfish tails, lightly seasoned, battered and golden fried.

## DESSERTS

All desserts are banquet sized portions

### WHITE CHOCOLATE BREAD PUDDING **\$3.99 per person**

French bread custard pudding with shaved white chocolate and Frangelico cream sauce.

### BROWNIE DELUXE A LA MODE **\$3.99 per person**

Rich pecan brownie with smooth fudge icing and more pecans topped with our own ice cream and your choice of Chocolate Ambrosia or Caramel Sauce.

### ORIGINAL CHEESECAKE NAPOLEON OR AL'S FAVORITE HOMEMADE CREOLE STYLE CHEESECAKE

**\$4.99 per person**

With Fresh Strawberry topping.

### COFFEE & COFFEE DRINKS

**\$2.49 - \$5.99 per person**

*Customized menus are available. Prices may vary by location.*





# LUNCH MENU

**\$17.99 per person**

*Tax and gratuity not included.*

Includes house salad or soup and beverage (soda or tea).  
Your choice of any 4 lunch menu items for your guests to select.

## **CAESAR SALAD**

Fresh, chilled romaine with Copeland's Caesar dressing, parmesan cheese and homemade croutons.  
Add grilled chicken or panéed chicken \$3.99  
Add grilled shrimp or popcorn shrimp \$4.99

## **PENTHOUSE SALAD®**

Crisp lettuce, fresh tomatoes, eggs, cheddar cheese, bacon, and homemade croutons.  
Add grilled chicken or panéed chicken \$3.99  
Add grilled shrimp or popcorn shrimp \$4.99

## **EGGPLANT PIROGUE®**

Fresh, Cajun-fried eggplant slices, stacked high and smothered in a delicious au gratin sauce with shrimp. Served over angel hair pasta.

## **TOMATO BASIL CHICKEN**

Grilled chicken breast served alongside angel hair pasta, tossed with plum tomatoes, fresh basil, olive oil, a touch of garlic butter and topped with parmesan cheese.

## **CHICKEN ALFREDO**

Breaded breast of chicken fried, and served with fettuccine sautéed in Alfredo sauce.

## **BLACKENED CATFISH**

Farm raised fillet of catfish seasoned and blackened, served on top of Red Hot potatoes, with Corn Macque Choux.

## **CRABCAKE & SHRIMP ALFREDO**

Crabcake on a bed of angel hair pasta, and topped with a light shrimp alfredo sauce.

*Customized menus are available. Prices may vary by location.*





# Jackson Square Dinner

**\$23.99 per person**

*Tax and gratuity not included.*

Includes house salad or soup and beverage (soda or tea).

## **EGGPLANT PIROGUE®**

Fresh, Cajun-fried eggplant slices, stacked high and smothered in a delicious au gratin sauce with shrimp and crab claws. Served over angel hair pasta.

## **CATFISH ACADIANA**

Golden fried catfish with our creamy shrimp butter sauce.  
Served with steamed vegetables and Red Hot potatoes.

## **JAMBALAYA PASTA**

Shrimp, chicken, andouille and smoked sausages all in a spicy jambalaya sauce with peppers and mushrooms over penne pasta.

## **TOMATO BASIL CHICKEN**

Grilled chicken breast served alongside angel hair pasta, tossed with plum tomatoes, fresh basil, olive oil, a touch of garlic butter and topped with parmesan cheese.

## **SHRIMP & TASSO PASTA**

Shrimp sautéed with Tasso in a Parmesan cheese and cream sauce, tossed with bow tie pasta.

*Customized menus are available. Prices may vary by location.*





# Bourbon Street Dinner

**\$28.99 per person**

*Tax and gratuity not included.*

Includes house salad or soup and beverage (soda or tea).

## **PRIME TOP SIRLOIN**

12 oz. USDA prime top sirloin steak,  
firm and served sizzlin' with  
one of our complimentary sides.

## **CRAB STUFFED CATFISH BORDELAISE**

An 8 oz. fillet of catfish stuffed with our crabmeat stuffing,  
seasoned and broiled. Topped with garlic butter and  
served with Corn Macque Choux and steamed vegetables.

## **SHRIMP DUCKY**

Strips of duck with sauteed shrimp in a rich,  
burgundy mushroom sauce over rice or linguine.

## **VEAL COPELAND®**

Milk-fed veal, spiced and panéed with a creamy  
blend of linguine, shrimp, and tasso.

*Customized menus are available. Prices may vary by location.*





# New Orleans Dinner

**\$35.99 per person**

*Tax and gratuity not included.*

Includes house salad or soup and beverage (soda or tea).

## **CLASSIC FILET**

8 oz. of the most tender of cuts  
with one of our complimentary sides.

## **FARM RAISED REDFISH**

Specially selected farm raised redfish grilled,  
blackened or panéed, served with Corn  
Macque Choux and Red Hot potatoes.

## **CRABCAKES AND SHRIMP ALFREDO**

Twin fried crabcakes, on a bed of angel hair pasta,  
topped with a light shrimp Alfredo sauce.

## **WOOD GRILLED CHICKEN WITH YAMS**

Seasoned and wood grilled chicken breast over a mound  
of our mashed sweet potatoes, garnished with roasted  
pecan pieces and caramelized onions.  
Drizzled with our housemade Worcestershire sauce.  
Served with onion strings.

*Customized menus are available. Prices may vary by location.*

