

Desserts



Order must be placed 48 hours in advance

Big Al's Chocolate Fudge Cake	Half 39 Whole 75
Alex's Carrot Cake	Half 39 Whole 75
White Chocolate Bread Pudding	Serves 8-10 40
Gourmet Cookies	12 Each 10
Dessert Combo Tray	40
Signature Cheesecake	14 Slices 45
Creole Cheesecake	8 Slices 20 16 Slices 40
Cheesecake Parfaits	24 Portions 40

Add Toppings

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

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|------------------------|------------------------|
| Bananas Foster | Raspberry |
| Caramel Pecan | Strawberry |
| Chocolate Fudge | White Chocolate |

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.copelandsjax.com

Meal Kit

Disposable Plates • Bowls • Cups • Cutlery
\$10 for 20 people

Drinks

Tea (Sweet or Unsweet) (gl.) | 8 **Orange Juice** (gl.) | 15
Fresh Lemonade (gl.) | 10 **Bag of Ice** (each) | 2
Flavored Beverages | 15

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



CopelandsJax.com

4310 Southside Blvd, Jacksonville, FL

904-998-4414

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.

Soups & Salads *served 4-6*

Cajun Gumbo Ya Ya	22
Corn & Crab Bisque	24
Caesar Salad	25
Cobb Salad®	30
Penthouse Salad®	26
Mixed Greens Salad	18

Party Favors

Buffalo Spring Rolls 24 count	40
Hot Crab Claws	68
Jazzy Wings 50 count	60
Artichoke and Spinach Dip with Bowtie Pasta or Crostini	35
Crawfish Bread	65

Sandwich & Party Trays

Catfish Po-Boy 12 pieces	35
Oyster Po-Boy (Seasonal) 12 pieces	40
Shrimp Po-Boy 12 pieces	35
Fresh Fruit Platter	32
Garden Veggie Platter	28
Club Croissant	36



Main Dishes *served 8-10*

Crabcakes & Shrimp Alfredo	90
Shrimp Étouffée	70
Shrimp & Tasso Pasta	68
Jambalaya Pasta	65
Steak Laboucherie	89
Tomato Basil Chicken	60
Chicken Parmesan	65
Chicken Alfredo (Grilled or Fried)	58
Shrimp Creole	62
Blackened Bayou Chicken	72
Crawfish Étouffée	75
Grilled Chicken, with Yams	65
Andouille Sausage, Red Beans & Rice	48
Chicken & Waffles	55
Shrimp Grits	70

A La Carte Proteins

Blackened Catfish 14 Count, 3 oz. portions	40
Fried Catfish Strips 35 Count	40
Grilled or Blackened Salmon 10 Count, 3 oz. portions	65
Fried or Grilled Shrimp 50 count	60
Copeland's Crabcakes 20 count	75
Spicy Herb Fried Chicken 12 count	40
Grilled or Blackened Chicken 10 count	30
Fried Chicken Tenders 25 count	30
Pork Ribs approx. 30-35 bones	75

Squash noodles available for any pasta dish

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

Scrambled Eggs Half pan (serves 8-10)	22
Applewood Smoked Bacon Slices 54 Count	40
Pork Sausage 3lbs.	35
Waffles 20 Count	45
French Toast 30 Count	45
Brabant Potatoes	small 15 large 30
Southern Cheese Grits	small 15 large 30
Biscuits	1/2 dozen 4.50 dozen 9
Biscuits & Honey Butter	dozen 12

Sides *served 10-12*

	REGULAR (Serves 4-5)	LARGE (Serves 8-10)
Broccoli Florets	8	15
Creamed Spinach	16	30
Macaroni & Cheese	16	30
Mashed Sweet Potatoes	16	30
Red Bean and Rice	14	26
Garlic Mashed Potatoes	16	30
Sautéed Vegetable Medley	16	30
Steamed Rice	5	10
Crawfish Rice Pilaf	16	30

Sauces

½ pint \$4 / pint \$7

Cheddar Blue Cheese	Tiger Sauce
Peppercorn Ranch	Copeland's BBQ
Alfredo Sauce	Copeland's Honey Mustard