



EST. 1983

# Copeland's

OF NEW ORLEANS

## Banquet MENUS



*entertaining, made effortless*



**BUFFET STYLE**  
Let your guests pick their favorite with our buffet style private event dining



**PLATED MEALS**  
Sit down, relax, and let us do all the work. Enjoy multi course plated private dining

EST. 1983

# Copeland's

OF NEW ORLEANS

Whether you're planning a shower, graduation, birthday, corporate lunch, family reunion or any other special event, Copeland's can make your event *extraordinary.*

4310 Southside Blvd., Jacksonville • (904) 998-2120  
events@copelandsjax.com

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EVENTS@COPELANDSJAX.COM

# LUNCH

## Buffet Menus

AVAILABLE MONDAY - FRIDAY BEFORE 4PM

### Proteus

\$23.99  
per person

Homemade Buttermilk Biscuits  
Garden Salad  
Jambalaya over Rice  
Blackened Chicken Alfredo  
Red Hot Garlic Mashed Potatoes  
Steamed Vegetables  
Chocolate Chip Cookies

### Rex

\$26.99  
per person

Homemade Buttermilk Biscuits  
Garden or Caesar Salad  
Jazzy Wings  
Wood Grilled Chicken with Yams  
Shrimp & Tasso Pasta  
Fried Catfish  
Steamed Vegetables  
Assorted Cookies  
White Chocolate Bread Pudding

COFFEE, ICED TEA, AND SODA ARE INCLUDED

A minimum charge of 25 guests is required for use of a buffet. The buffet will be replenished as needed for up to 1 and 1/2 hours. Add \$3 per person for each additional 1/2 hour. We are happy to customize a menu for your event.



## BOURBON STREET

### PLATED DINNER

\$34.99  
per person

#### Starter

House Salad  
with peppercorn ranch dressing

#### Entrées

Please select one of the following

##### Tomato Basil Chicken

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

##### Chicken Alfredo

Breaded chicken breast, linguine pasta, alfredo sauce

##### Blackened Catfish

Served with creole shrimp rice and broccoli

##### Shrimp Etouffée

Classic roux based sauce with garlic, green onions and spices served over rice

##### Jambalaya Pasta

Gulf shrimp, chicken, andouille sausage, spicy jambalaya sauce, mushrooms, peppers, bow tie pasta

#### Desserts

Please select one of the following

White Chocolate Bread Pudding

Southern Style Cheesecake

## GARDEN DISTRICT

### PLATED DINNER

\$47.99  
per person

#### Starter

Please select one of the following

Caesar Salad

Garden Salad

#### Entrées

Please select one of the following

##### Tomato Basil Chicken

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

##### Shrimp & Crawfish Etouffée

Classic roux based sauce with garlic, green onions and spices served over rice

##### Wood Grilled Salmon

Served with creole shrimp rice and broccoli

##### Ribeye

Broiled medium in an 1800 degree oven to sear in the juices served with red hot garlic mashed potatoes

##### Fried Shrimp Platter

Jumbo gulf shrimp seasoned and fried then served with fritters, french fries and onion strings

##### Crabcake and Shrimp Alfredo

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

#### Desserts

Southern Style Cheesecake

Topped with strawberry sauce

Bananas Foster

Over ice cream

# DINNER Buffet Menus



## Plated DINNERS

COFFEE, ICED TEA, AND SODA ARE INCLUDED WITH ALL PLATED DINNER MENUS

### FRENCH QUARTER PLATED DINNER

\$40.99  
per person

**Starter** Please select one of the following

- Caesar Salad
- Garden Salad

**Entrées** Please select one of the following

**Pork Ribs Stack**

1/2 rack "fall off the bone" tender St. Louis Ribs, BBQ glaze, roasted pecan cole slaw, one side

**Shrimp & Tasso Pasta**

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

**Tomato Basil Chicken**

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

**Steak Laboucherie**

Seared USDA flat iron steak, angel hair pasta, garlic butter, Labouchere sauce

**Wood Grilled Salmon**

Served with creole shrimp rice and broccoli

**Shrimp & Crawfish Etouffée**

Classic roux based sauce with garlic, green onions and spices served over rice

**Desserts** Please select one of the following

**White Chocolate Bread Pudding**

Decadent white chocolate & frangelico cream sauce

**Southern Style Cheesecake**

Topped with strawberry sauce

### Orpheus

\$29.99  
per person

- Homemade Buttermilk Biscuits
- Garden Salad
- Golden Fried Catfish
- Red Beans & Rice
- Jambalaya Pasta
- Hickory Wood Grilled Chicken
- Mashed Sweet Potatoes

### Zulu

\$34.99  
per person

- Homemade Buttermilk Biscuits
- Garden Salad
- Grilled Chicken Alfredo
- Golden Fried Catfish
- Red Beans & Rice
- Shrimp Creole
- Steamed Vegetables
- Cheesecake Parfaits
- Gourmet Cookies

### Bacchus

\$38.99  
per person

- Homemade Buttermilk Biscuits
- Caesar Salad
- Golden Fried Catfish
- Steamed Vegetables
- Crawfish Etouffée
- Shrimp & Tasso Pasta
- Blackened Chicken
- Red Hot Garlic Mashed Potatoes
- White Chocolate Bread Pudding

### Creole

\$45.99  
per person

- Homemade Buttermilk Biscuits
- Garden or Caesar Salad
- Grilled Salmon
- Steak Laboucherie
- Blackened Chicken
- Mashed Sweet Potatoes
- Steamed Vegetables
- White Chocolate Bread Pudding
- Chocolate Fuge Cake

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# MARDI GRAS PLATED LUNCH

AVAILABLE MONDAY - FRIDAY BEFORE 4PM

**\$32.99**  
per person

## Plated LUNCHES

COFFEE, ICED TEA, AND SODA ARE INCLUDED WITH ALL PLATED LUNCH MENUS

### DIXIELAND PLATED LUNCH

AVAILABLE MONDAY - FRIDAY BEFORE 4PM

**\$25.99**  
per person

#### Starters

##### House Salad

with peppercorn ranch dressing

#### Entrées | Please select one of the following |

##### Tomato Basil Chicken

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

##### Shrimp and Tasso Pasta

Gulf shrimp sautéed with tasso in a parmesan cheese and cream sauce, tossed with bow tie pasta and topped with green onions

##### Skillet Blackened Chicken

Served with red hot mashed potatoes and sautéed vegetables

##### Catfish Acadiana

Golden fried catfish filets topped with creamy shrimp butter roasted pecan cole slaw and garlic mashed potatoes

##### Jambalaya Pasta

Shrimp, chicken, andouille & more in a seasoned creole sauce served over bowtie pasta

##### Blackened Catfish

Served with creole shrimp rice and broccoli

#### Desserts

##### Southern Style Cheesecake

Topped with strawberry sauce

#### Starter

##### Caesar Salad

#### Entrées | Please select one of the following |

##### Tomato Basil Chicken

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

##### Wood Grilled Salmon

Served with creole shrimp rice and broccoli

##### Crawfish Etouffée

Crawfish in a dark roux-based sauce with garlic, green onions and spices ladled over steamed rice

##### Steak Laboucherie

Seared USDA flat iron steak, angel hair pasta, garlic butter, Labouchere sauce

##### Crabcake and Shrimp Alfredo

Fried crabcake on a bed of angel hair pasta topped with a light shrimp alfredo sauce

#### Desserts | Please select one of the following |

##### White Chocolate Bread Pudding

Decadent white chocolate & frangelico cream sauce

##### Southern Style Cheesecake

Topped with strawberry sauce



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