Desserts



Dessert Combo Tray

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	<i>12 Each</i> 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

 $\rlap{1}_{\!2}$ pint \$7 / pint \$10, One pint tops a whole cheese cake

Bananas Foster Caramel Pecan Chocolate Fudge Raspberry Strawberry White Chocolate

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.

How To Order

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.

To ensure the best possible quality and service, all 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.copelandsofneworleans.com

Meal Kit

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

Drinks

Tea (Sweet or Unsweet) (gl.) | 8OFresh Lemonade (gl.) | 10BFlavored Beverages | 15

Orange Juice (gl.) | 15Bag of Ice (each) | 2

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



CopelandsOfNewOrleans.com

4310 Southside Blvd, Jacksonville, FL

904-998-4414

Soups & Salads server 4-6

Cajun Gumbo Ya Ya	
Corn & Crab Bisque	
Caesar Salad	
Cobb Salad®	
Penthouse Salad®	
Mixed Greens Salad	

Party Favors

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

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 server 8-10

22

24

25

30

26

18

40

68

60

35

65

90
70
68
65
89
60
65
58
62
72
75
65
48
55
70

A La Carte Proteins

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

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 (serve	s 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	<i>small</i> 15	large 30
Southern Cheese Grits	<i>small</i> 15	large 30
Biscuits	1/2 dozen 4.50	dozen 9
Biscuits & Honey Butter		<i>dozen</i> 12

Sides server 10 - 12

40 40

65

60

75

40

30

30 75

	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

1/2 pint \$4 / pint \$7 **Cheddar Blue Cheese Tiger Sauce** Peppercorn Ranch **Alfredo Sauce**

Copeland's BBQ Copeland's Honey Mustard