

# Desserts



Order must be placed 48 hours in advance

<b>Big Al's Chocolate Fudge Cake</b>	Whole   75
<b>Alex's Carrot Cake</b>	Whole   75
<b>White Chocolate Bread Pudding</b>	Serves 8-10   40
<b>Gourmet Cookies</b>	12 Each   15
<b>Dessert Combo Tray</b>	48
<b>Signature Cheesecake</b>	14 Slices   60
<b>Creole Cheesecake</b>	8 Slices   28 16 Slices   50
<b>Cheesecake Parfaits</b>	24 Portions   40

## Add Toppings

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

<b>Bananas Foster</b>	<b>Raspberry</b>
<b>Caramel Pecan</b>	<b>Strawberry</b>
<b>Chocolate Fudge</b>	<b>White Chocolate</b>

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.Copelandsjax.com](http://www.Copelandsjax.com)

### Meal Kit

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

## Drinks

<b>Tea (Sweet or Unsweet)</b> (gl.)   8	<b>Orange Juice</b> (gl.)   15
<b>Fresh Lemonade</b> (gl.)   10	<b>Bag of Ice</b> (each)   2
<b>Flavored Beverages</b>   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](http://Copelandsjax.com)

4310 Southside Blvd, Jacksonville, FL

904-998-4414

## Soups & Salads *served 4-6*

<b>Cajun Gumbo Ya Ya</b>	22
<b>Corn &amp; Crab Bisque</b>	24
<b>Caesar Salad</b>	25
<b>Cobb Salad®</b>	30
<b>Penthouse Salad®</b>	26
<b>Mixed Greens Salad</b>	18

## Party Favors

<b>Buffalo Spring Rolls</b>   24 count	48
<b>Hot Crab Claws</b>	80
<b>Jazzy Wings</b>   50 count	75
<b>Artichoke and Spinach Dip</b> <i>with Bowtie Pasta or Crostini</i>	48
<b>Crawfish Bread</b>   24 pieces	72
<b>Jazzy Tenders</b>   25 pieces	58

## Sandwich & Party Trays

<b>Catfish Po-Boy</b>   12 pieces	42
<b>Oyster Po-Boy (Seasonal)</b>   12 pieces	48
<b>Shrimp Po-Boy</b>   12 pieces	42
<b>Fresh Fruit Platter</b>	40
<b>Garden Veggie Platter</b>	36
<b>Club Croissant</b>   10 pieces	48



## Main Dishes *served 8-10*

<b>Crabcakes &amp; Shrimp Alfredo</b>	105
<b>Shrimp Étouffée</b>	78
<b>Shrimp &amp; Tasso Pasta</b>	78
<b>Jambalaya Pasta</b>	84
<b>Steak Labouche</b>	110
<b>Tomato Basil Chicken</b>	74
<b>Chicken Parmesan</b>	78
<b>Chicken Alfredo (Grilled or Fried)</b>	72
<b>Shrimp Creole</b>	78
<b>Blackened Bayou Chicken</b>	90
<b>Crawfish Étouffée</b>	88
<b>Grilled Chicken, with Yams</b>	78
<b>Andouille Sausage, Red Beans &amp; Rice</b>	58
<b>Chicken &amp; Waffles</b>	74
<b>Shrimp Grits</b>	78

## A La Carte Proteins

<b>Blackened Catfish</b>   14 Count, 3 oz. portions	56
<b>Fried Catfish Strips</b>   35 Count	56
<b>Grilled or Blackened Salmon</b>   10 Count, 3 oz. portions	72
<b>Fried or Grilled Shrimp</b>   50 count	65
<b>Copeland's Crabcakes</b>   20 count	75
<b>Spicy Herb Fried Chicken</b>   12 count	45
<b>Grilled or Blackened Chicken</b>   10 count	30
<b>Fried Chicken Tenders</b>   25 count	50
<b>Pork Ribs</b>   approx. 30-35 bones	82

*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

<b>Scrambled Eggs</b>   Half pan (serves 8-10)	22
<b>Cajun Eggs</b>   Half pan (serves 8-10)	38
<b>Applewood Smoked Bacon Slices</b>   54 Count	48
<b>Pork Sausage</b>   3lbs.	38
<b>Waffles</b>   20 Count	45
<b>French Toast Sticks</b>   30 Count	45
<b>Brabant Potatoes</b>	small   15      large   30
<b>Southern Cheese Grits</b>	small   16      large   30

## Sides *served 10-12*

	REGULAR (Serves 4-5)	LARGE (Serves 8-10)
<b>Broccoli Florets</b>	10	20
<b>Creamed Spinach</b>	16	30
<b>Macaroni &amp; Cheese</b>	16	30
<b>Mashed Sweet Potatoes</b>	16	30
<b>Red Bean and Rice</b>	14	26
<b>Garlic Mashed Potatoes</b>	16	30
<b>Sautéed Vegetable Medley</b>	16	30
<b>Rice Pilaf</b>	10	20
<b>Crawfish Rice Pilaf</b>	16	30
<b>Biscuits</b>	1/2 dozen   6	dozen   12
<b>Biscuits &amp; Honey Butter</b>		dozen   15

## Sauces

½ pint \$4 / pint \$7

<b>Cheddar Blue Cheese</b>	<b>Tiger Sauce</b>
<b>Peppercorn Ranch</b>	<b>Copeland's BBQ</b>
<b>Alfredo Sauce</b>	<b>Copeland's Honey Mustard</b>