

CATERING

COPELAND'S[®]
of New Orleans
SINCE 1983



Entertaining, made effortless.

www.CopelandsToGo.com

2602 S. Shackelford Rd. • Little Rock, AR
(501) 312-1616



PARTY STARTERS

Great for passing around!



Jazzy Wings



Le Club Croissant

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) **\$29.99**

Creamy artichoke and spinach dip topped with Monterey Jack. Served with tortilla chips.

Substitute Bowtie Pasta For Chips, Add \$7.99

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 (serves 8-10) **\$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.



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.



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



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 \$14.99

CORN & CRAB BISQUE \$17.99

CAJUN GUMBO YA YA \$18.49

*THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, HAMBURGERS, SHELLFISH, POULTRY, FISH, AND STEAKS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

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.

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

BAYOU BLACKENED

Items below are served with 2 sides.

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

(serves 8-10)

(serves 8-10)

Simply Grilled Chicken



Fried Platters

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

	(serves 4-6)	(serves 10-12)
RED BEANS & RICE	\$11.99	\$28.99
LYONNAISE VEGETABLES	\$11.99	\$28.99
GRITS AND GRAVY	\$14.99	\$33.99
SMOTHERED GREEN BEANS	\$12.99	\$29.99
CORN MACQUE CHOUX	\$12.99	\$29.99
LOADED MACARONI AND CHEESE	\$12.99	\$29.99
MACARONI AND CHEESE	\$11.99	\$28.99
BISCUITS (1 dozen)		\$5.99
MASHED SWEET POTATOES	\$12.99	\$29.99
RED HOT POTATOES	\$12.99	\$29.99
VEGETABLES TOOT TOOT®	\$12.99	\$29.99



Pickup or delivery available – delivery fees vary per location.



SIGNATURE SWEETS & TREATS

SIGNATURE CHEESECAKE	\$41.95
1/2 SIGNATURE CHEESECAKE	\$21.99
CHOCOLATE SIGNATURE CHEESECAKE	\$41.95
1/2 CHOCOLATE SIGNATURE CHEESECAKE	\$21.99
ORIGINAL CHEESECAKE NAPOLEON (10 slices)	\$49.99
AL'S FAVORITE HOMEMADE CREOLE STYLE CHEESECAKE (12 slices)	\$34.99
1/2 AL'S FAVORITE HOMEMADE CREOLE STYLE CHEESECAKE (6 slices)	\$19.99
AL'S CHOCOLATE FUDGE CAKE (16 slices)	\$69.99
HOMEMADE BROWNIE (20 pieces)	\$22.99
HOMEMADE PRALINE (1/2 dozen)	\$6.99
CHOCOLATE COVERED STRAWBERRIES (1 DOZEN)	\$10.99
WHITE CHOCOLATE BREAD PUDDING (9 portions)	\$49.99
ALEX'S CARROT CAKE (16 slices)	\$73.99
COMBO TRAY (SERVES 8-10)	\$39.99
INCLUDES: BROWNIES, PRALINES, CHOCOLATE COVERED STRAWBERRIES	

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

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

Items may 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

Available at participating locations only.

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

Meal Kit \$5

Includes 10 of each:

- n Disposable dinner plates
- n Disposable side plates
- n Disposable bowls
- n Disposable dessert plates
- n Cutlery packets

Serving Supplies

- Disposable chafing dish
(includes 2 sternos) \$14
- Extra sterno \$ 2
- Serving Utensil(s) \$ 1 each
(tong, spoon or cake server)
- 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)
Pack of Drinking Cups (includes 10 - 20oz. cups)	\$3 each

Pickup or delivery available – delivery fees vary per location.

