

Banquet Menu

Banquet Luncheon Menu

Please Select Any 4 of the Following Menu Items for your Guest's Menu Options All Menus include Choice of Tea or Soft Drink and a Choice of a House or Caesar Salad ***This Menu is Not Available for Events Starting at 3:00pm or Later***

\$17.<mark>99++</mark> Per Person

Shrimp Po-boy

Golden Fri<mark>ed Shrimp on the Traditional New</mark> Orleans French Bread Served Fully Dressed with Let<mark>tuce, Tomato, Pickle and Tartar Sauce Accom</mark>panied by Seasoned French Fries

Crabcake and Shrimp Alfredo

A Lightly Fried Crabcake Served atop a Bed of Angel Hair Pasta Topped with a Light Shrimp Alfredo Sauce

Chicken Alfredo

Breaded Chicken Breast, Served aside Fettuccine Pasta Sautéed in a Rich, Creamy Alfredo Sauce

Shrimp & Tasso Pasta

Gulf Shrimp Pan Sautéed with Cajun Tasso in a Parmesan Cheese and Cream Sauce atop Bow Tie Pasta, Finished Green Onions and Parmesan Cheese

50z. Grille<mark>d Prime</mark> Top Sirloin

Broiled to Medium, Sliced and Served atop Fresh Seasonal Vegetables and Finished with a Drizzle of our Homemade Balsamic Dressing

Eggplant Parmesan

Seasoned and Fried Eggplant Slices, Served over a Bed of Angel Hair Pasta Tossed with Alfredo Sauce, Topped with Marinara Sauce, Mozzarella, Fontina and Parmesan Cheeses

> Copeland's of New Orleans 2602 S. Shackleford Rd Suite A Little Rock, AR 72205



<u>Mardi <mark>Gra</mark>s Menu</u>

All Menus include Choice of Tea or Soft Drink and a Choice of a House or Caesar Salad

\$22.<mark>99++</mark> P<mark>er Pe</mark>rson

Steak and Shrimp Labouchere

Sliced Prime Top Sirloin, Plump Gulf Shrimp and Sautéed Mushrooms in our Signature Labouchere Sauce over Steamed Rice

Tomato Basil Chicken

Grilled Chicken Served over Angel Hair Pasta Tossed with Garlic, Basil and Roma Tomatoes

Blackened Catfish

A Fillet of Catfish Served Blackened over our Fresh Seasonal Vegetables and Creole Corn Macque Choux

Shrimp & Tasso Pasta

Gulf Shrimp Sautéed with Tasso in a Parmesan Cheese and Cream Sauce Atop Bow Tie Pasta, Finished with Green Onions and Parmesan Cheese

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<u>French Quarter Menu</u>

All Menus include Choice of Tea or Soft Drink and a Choice of a House or Caesar Salad

\$28.<mark>99++</mark> P<mark>er Pe</mark>rson

<mark>G</mark>rilled <mark>Chic</mark>ke<mark>n wi</mark>th Yams

Grilled Chicken Served Atop our Mashed Sweet Potatoes, Finished with Spiced Pecans and Caramelized Onions, then Drizzled with our Homemade Worcestershire Sauce and Garnished with Onion Strings

Crab Stuffed Catfish Bordelaise

A Fillet of Catfish filled with our Crabmeat Dressing, Seasoned and Broiled, Topped with Garlic Butter and Served with our Creole Corn Macque Choux and Fresh Seasonal Vegetables

100z. Prime Top Sirloin

A 10oz. Cut of Prime Top Sirloin, Broiled to Medium, Topped with our Signature Steak Butter Glaze and Served with our Classic Red Hot Potatoes

<mark>Jambalaya</mark> Pasta

Gulf Shrimp, Chicken, Andouille and <mark>Smok</mark>ed Sausage in a Spicy Jambalaya Sauce with Peppers and Mushrooms over Bowtie Pasta

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<u>Garden District Menu</u>

All Menus include Choice of Tea or Soft Drink and a Choice of a House or Caesar Salad

\$32.99++ Per Person

Blacken<mark>ed Bayou Chicken</mark>

Blackened Chicken Breast Served Atop our Louisiana Style Mushroom Dressing, Finished with a Crawfish and Tasso Cream Sauce

Grilled Fresh Fish

A Fillet of our Fresh Catch, Lightly Seasoned and Char-Grilled, Served with Fresh Seasonal Vegetables and Steamed Rice

120z. Prime Ribeye

A 12oz. Cut of Prime Ribeye, Broiled to Medium, Topped with our Signature Steak Butter Glaze and Served with our Classic Red Hot Potatoes

Shr<mark>imp O</mark>rl<mark>e</mark>ans

Gulf Shrimp, Andouille and Smoked Sausage Sautéed with a Trinity of Creole Vegetables, Shrimp Stock and Cream atop a Bed of Steamed Rice

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<u>Bourbon Street Menu</u>

All Menus include Choice of Tea or Soft Drink and a Choice of a House or Caesar Salad

\$36.<mark>99++</mark> Per Pe</mark>rson

Shrimp & Crawfish Etouffée

Gulf Shrimp and Crawfish Tails Sautéed in a Classic Roux Based Sauce with Garlic, Green Onions and Spices and Served over Steamed Rice

Al's Favorite Filet with Caramelized Onions

An 8oz. Center Cut of Filet Mignon, Broiled to Medium, Topped with Caramelized Onions and our Signature Steak Butter Glaze, Served with our Classic Red Hot Potatoes

Pork Ribs Pontchartrain

"Fall off the Bone" Tender St. Louis Ribs, Smothered in our Homemade Tangy BBQ Sauce, Served with Loaded Macaroni and Cheese and Roasted Pecan Cole Slaw

Grill<mark>ed Fa</mark>rm Ra</mark>ised Redfish

A Fillet of our Specialty Farm Raised Redfish, Lightly Seasoned and Char-Grilled, Served with our Fresh Seasonal Vegetables and Creole Corn Macque Choux

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Copeland's of New Orleans <u>Banquet Dessert Menu</u>

All Desserts are Banquet Sized Portions

White Cho<mark>colate Bre</mark>ad Pudding

\$3.99++ Per Person

Warm Homemade Bread Pudding topped with Decadent White Chocolate and Frangelico Sauce

Brownie Deluxe A La Mode

\$3.99++ Per Person

Rich Pecan Brownie with Smooth Fudge Icing topped with our Vanilla Bean Ice Cream and Ambrosia Chocolate

Al's Favorite Homemade Creole Style Cheesecake

\$5.99++ Per Person

A Generous Slice of our Famous Creole Cheesecake topped with Whipped Cream and our Fresh Strawberry Sauce

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