

NEW ORLEANS

BREAKFAST MENU

PLEASE SELET ONE

CONTINENTAL BREAKFAST

ORANGE, CRANBERRY, AND GRAPEFRUIT JUICES
FRESH FRUIT AND CHEF'S SELECTION OF BREAKFAST BREADS.
FRESHLY BREWED STARBUCKS REGULAR AND DECAFFEINATED
COFFEE, AND HOT TAZO HERBAL TEAS
(SERVED FAMILY STYLE)

\$10.99 PER PERSON

NOTE: THE ABOVE MENU IS AVAILABLE FOR GROUPS OF 10 - 20 GUESTS

ENHANCE YOUR BREAKFAST EXPERIENCE

ENGLISH MUFFIN BREAKFAST SANDWICH
SELECT ONE FROM THE TWO OPTIONS
APPLEWOOD BACON OVER MEDIUM EGG AND WHITE CHEDDAR

-OR-

EGG WHITES, GRILLED TOMATO AND BABY SWISS
\$80.00 PER PAN (serves 20)

HAM AND CHEDDAR CROISSANT SANDWICHES
BUTTER CROISSANT, BLACK FOREST HAM, EGGS, AND AGED CHEDDAR
\$80.00 PER PAN (serves 20)

AM PROTEINS
TRADITIONAL SCRAMBLED EGGS
CHOICE OF ONE MEAT:
APPLEWOOD BACON, GRILLED HAM STEAKS, AND PORK SAUSAGE LINKS.
\$14.99 PER PERSON

SUNRISE BREAKFAST

TWO EGGS PREPARED TO ORDER WITH CHOICE OF:
BACON OR SAUSAGE
SERVED WITH VINE RIPENED TOMATOES AND
WHEAT TOAST

\$10.99 PER PERSON

FIT BREAKFAST

TWO EGGS PREPARED TO ORDER WITH CHOICE OF:
SERVED WITH ASPARAGUS, VINE RIPENED
TOMATO SLICES
DRY WHEAT TOAST AND COTTAGE CHEESE

\$10.99 PER PERSON

NOTE: THE ABOVE MENU IS AVAILABLE FOR GROUPS OF 10 Guests or Less. Coffee and Juice Available Upon Request.

NEW ORLEANS

LUNCH MENU

OPTION 1

SOUP & SALAD

Guest's Choice of One

CHOP SALAD

Chopped mixed greens, hearts of palm, olives, red onion, boiled egg, bacon, Bleu cheese, tomatoes, Red Wine vinaigrette.

CAJUN GUMBO YA YA

Classic Cajun roux, loaded with shrimp and crawfish.

LUNCH ENTREES

Guest's Choice of One

CRABCAKES AND SHRIMP ALFREDO

Golden fried hand-formed crabcakes, sautéed Gulf shrimp, topped with a light shrimp Alfredo sauce, on a bed of angel hair pasta.

TOMATO BASIL CHICKEN

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

STEAK LABOUCHERE

Seared USDA Prime sirloin steak, angel hair pasta tossed with garlic butter and finished with our own Labouchere sauce, a creamy Burgundy mushroom sauce perfectly seasoned.

THE ABOVE ARE SERVED WITH A BASKET OF HOT BUTTERY BISCUITS.

\$20 PER PERSON

ENHANCE WITH DESSERTS

\$5 PER PERSON EACH - GUEST CHOICE OF ONE

CREOLE CHEESECAKE

with Strawberry Topping

RED VELVET

CHEESECAKE

NEW ORLEANS

LUNCH MENU

OPTION 2

SOUP & SALAD

Guest's Choice of One

CHOP SALAD

Chopped mixed greens, hearts of palm, olives, red onion, boiled egg, bacon, Bleu cheese, tomatoes, Red Wine vinaigrette.

CAJUN GUMBO YA YA

Classic Cajun roux, loaded with shrimp and crawfish.

LUNCH ENTREES

Guest's Choice of One

BLACKENED MAHI PO-BOY

Pan Blackened Mahi filet, white remoulade dressing, corn relish, lettuce, tomatoes, sweet & sour pickles on toasted French bread loaf, beer battered French fries.

CHICKEN AND AVOCADO CLUB

Sliced avocado, bacon, lettuce, tomato, garlic mayonnaise, Swiss cheese on toasted brioche bread and served with fries.

SHRIMP PO-BOY

Hand-battered, golden fried, dressed and served overstuffed with fries.

THE ABOVE ARE SERVED WITH A BASKET OF HOT BUTTERY BISCUITS.

\$20 PER PERSON

ENHANCE WITH DESSERTS

\$5 PER PERSON EACH - GUEST CHOICE OF ONE

CREOLE CHEESECAKE

with Strawberry Topping

RED VELVET

CHEESECAKE

NEW ORLEANS

RECEPTION MENU

OPTION TO SERVE STATIONED, PASSED OR ON FAMILY STYLE PLATTERS

ARTICHOKE AND SPINACH DIP \$10.79 (1 order serves 4)
Topped with Monterey Jack and served with tortilla chips.

JAZZY WINGS \$10.49 (5 pieces per order)
Jumbo whole chicken wings seasoned and fried. Homemade Cheddar Bleu cheese dressing and Ranch dressing.

CRAB STUFFED BEIGNETS \$9.95 (4 pieces per order)
Our delicious crabcake mix dipped in tempura batter lightly fried and served with white Remoulade dressing.

SEAFOOD STUFFED MUSHROOMS \$10.29 (5 pieces per order)
Shrimp and oyster stuffed cremini mushrooms, broiled and drizzled with a Citrus Honey gastrique.

CRABMEAT RAVIOLI \$7.95 (3 pieces per order)
Jumbo crabmeat ravioli smothered in Alfredo sauce and baked to bubbly perfection.

BLACKENED SHRIMP QUESADILLAS \$12.99 (4 pieces per order)
Blackened Gulf shrimp, corn, black beans, pico, melted cheese. Try it with chicken!

BLACKENED or FRIED CRABCAKES \$12.99 (4 pieces per order)
Traditional lump crabcake with Lemon Bordelaise sauce.

TOASTED BRIOCHE CHEESE TOAST \$8.99 (6 pieces per order)
Fresh brioche bread with melted Monterey Jack, cheddar and parmesan cheeses. Served with marinated tomato relish.

MARGHERITA FLATBREAD \$10.99
Fresh tomatoes, basil, mozzarella and fontina cheeses, red sauce.

JAMBALAYA FLATBREAD \$10.99
Andouille, tasso, Gulf shrimp, Cajun trinity, smoked gouda and mozzarella cheeses.

BBQ FLATBREAD \$10.99
BBQ glazed chicken, corn relish, cilantro, gouda and mozzarella cheeses.

NEW ORLEANS

DINNER MENU

\$35 PER PERSON

SOUP & SALAD

Guest's Choice of One

HOUSE SALAD

Crisp lettuce, fresh tomatoes, eggs, Cheddar cheese, bacon, homemade croutons, buttermilk ranch dressing.

CAJUN GUMBO YA YA

Classic Cajun roux, loaded with shrimp and crawfish.

ENTREES

Guest's Choice of One

CRABCAKES AND SHRIMP ALFREDO

Twin golden fried hand-formed crabcakes, sautéed Gulf shrimp, topped with a light shrimp Alfredo sauce, on a bed of angel hair pasta.

CHICKEN PARMESEAN

Breaded chicken breast fried, over angel hair pasta, topped with Alfredo, Marinara, Mozzarella, Fontina and Parmesan cheeses.

GRILLED CHICKEN WITH YAMS

Mashed sweet potatoes, roasted pecan pieces, caramelized onions, homemade Worcestershire sauce.

PAN ROASTED SALMON WITH LUMP CRABMEAT

Pan roasted salmon, sautéed baby spinach, lump crabmeat and a white wine lemon sauce.

CRAB STUFFED CATFISH BORDELAISE

Fillet of catfish stuffed with our lump crabmeat stuffing, seasoned and broiled. Topped with garlic butter and served with crawfish rice pilaf and broccoli florets.

BLACKENED BAYOU CHICKEN

Fresh full breast of chicken, coated with Copeland's secret spices and blackened, served over our unique homemade mushroom dressing and smothered with a rich, creamy, crawfish sauce.

THE ABOVE ARE SERVED WITH A BASKET OF HOT BUTTERY BISCUITS.

FOR GROUPS OF 20 OR MORE, PLEASE SELECT 2 ENTREES ONLY

ENTREE ENHANCEMENTS

\$8 EXTRA PER PERSON EACH - GUEST'S CHOICE OF ONE

CLASSIC FILET Since 1983

Tender center cut 8oz. Certified Angus Beef filet cooked to medium and served sizzling with a loaded baked potato.

RIBEYE Since 1983

Pan seared 14 oz. Certified Angus Beef ribeye steak, 28 day aged, served sizzling, one side.

FAMILY STYLE SIDES

\$4 PER PERSON EACH - MUST ORDER FOR WHOLE PARTY

ASPARAGUS

CREAMED SPINACH

RED BEANS AND RICE

TASSO MACARONI AND CHEESE

DESSERTS

\$5 PER PERSON EACH - GUEST CHOICE OF ONE

CREOLE CHEESECAKE

with Strawberry Topping

RED VELVET CHEESECAKE

NEW ORLEANS

DRINK MENU

SPECIALTY COCKTAILS

BIG AL'S FAVORITE

Ketel One Vodka, Cointreau,
With freshly squeezed lemon and lime juices
and a splash of cranberry
\$12++ per drink

SINLESS SANGRIA

Skyy Pineapple Vodka and
Monin Sugar Free Triple Sec. Calories 98
\$10++ per drink

WOO WOO

Absolut Apeach Vodka, Peach Schnapps
and white cranberry juice
\$10++ per drink

BAYOU BELLE

DonQ Pineapple Rum, Island Blue Pucker
Pineapple juice
\$10++ per drink

THE TEXASTINI

Jalapeno and lemon infused Titos Vodka, Cointreau with
a splash of our freshly squeezed sweet and sour
\$12++ per drink

CRASH AND BURN

Served with seven liquors including
Dekuyper Cordials, Myer's Dark Rum,
Southern Comfort and Don Q Rum, blended with
Tropical fruit juices and topped with Bacardi 151
\$16++ per drink

A DOUBLE BARREL MANHATTAN

A mador Double Barrel bourbon with Sweet
Vermouth
\$12++ per drink

BOTTLED BEERS

DOMESTIC

Bud Light and Budweiser
Coord Light
Michelob Ultra
Miller Lite
\$4++ per bottle

IMPORTED

Amstel Light
Blue Moon
Fat Tire
New Castle Brown Ale
Sam Adams Boston Lager
Shiner Bock
Stella Artois
Corona and Corona Light
Dos Equis Lager Especial
Negro Modelo
\$5++ per bottle