

BANQUET

menus



entertaining, made effortless



BUFFET STYLE

Let your guests pick their favorite with our buffet style private event dining



PLATED MEALS

Sit down, relax, and let us do all the work. Enjoy multi course plated private dining

(904) 998-2120

EVENTS@COPELANDSJACKSONVILLE.COM

LUNCH

Buffet Menus

AVAILABLE MONDAY - FRIDAY BEFORE 4PM

Proteus

\$22.99

Per Person

Homemade Buttermilk Biscuits
Garden Salad
Jambalaya over Rice
Blackened Chicken Alfredeux
Red Hot Garlic Mashed Potatoes
Steamed Vegetables
Chocolate Chip Cookies

Rex

\$25.99

Per Person

Homemade Buttermilk Biscuits
Garden or Caesar Salad
Wood Grilled Chicken with Yams
Shrimp & Tasso Pasta
Fried Catfish
Steamed Vegetables
Chocolate Chip Cookies
White Chocolate Bread Pudding

Coffee, Iced Tea, and Soda are Included.

A minimum charge of 25 guests is required for use of a buffet. The buffet will be replenished as needed for up to 1 and 1/2 hours. Add \$3 per person for each additional 1/2 hour. We are happy to customize a menu for your event.



DINNER

Buffet Menus

Orpheus

\$27.99

Per Person

Homemade Buttermilk Biscuits
Garden Salad
Golden Fried Catfish
Red Beans & Rice
Jambalaya Pasta
Hickory Wood Grilled Chicken
Mashed Sweet Potatoes

Zulu

\$32.99

Per Person

Homemade Buttermilk Biscuits
Garden Salad
Grilled Chicken Alfredo
Golden Fried Catfish
Red Beans & Rice
Shrimp Creole
Steamed Vegetables
Fudge Brownies
Gourmet Cookies

Bacchus

\$36.99

Per Person

Homemade Buttermilk Biscuits
Garden or Caesar Salad
Golden Fried Catfish
Steamed Vegetables
Crawfish Etouffée
Shrimp & Tasso Pasta
Blackened Chicken
Red Hot Garlic Mashed Potatoes
White Chocolate Bread Pudding
Chocolate Fudge Cake

Coffee, Iced Tea, and Soda are Included.

A minimum charge of 25 guests is required for use of a buffet. The buffet will be replenished as needed for up to 1 and 1/2 hours. Add \$3 per person for each additional 1/2 hour. We are happy to customize a menu for your event.



Plated LUNCHES

Coffee, iced tea, and soda are included with all plated lunches

DIXIELAND PLATED LUNCH

\$25.99
Per Person

Starters

House Salad

with peppercorn ranch dressing

Entrées | Please select one of the following

Tomato Basil Chicken

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

Shrimp and Tasso Pasta

Gulf shrimp sautéed with tasso in a parmesan cheese and cream sauce, tossed with bow tie pasta and topped with green onions

Skillet Blackened Chicken

Served with red hot mashed potatoes and broccoli

Catfish Acadiana

Golden fried catfish filets topped with creamy shrimp butter roasted pecan cole slaw and garlic mashed potatoes

Jambalaya Pasta

Shrimp, chicken, andouille & more in a seasoned creole sauce served over bowtie pasta

Wood Grilled Salmon

Served with crawfish rice and broccoli

Desserts | Please select one of the following

Southern Style Cheesecake

Topped with strawberry sauce

Chocolate Fudge Cake

ZYDECO

PLATED LUNCH

\$20.99
Per Person

Starter

House Salad

with peppercorn ranch dressing

Entrées | Please select one of the following

Blackened Catfish

Served with crawfish rice and broccoli

Grilled Chicken Alfredeaux

Hickory wood grilled breast of chicken, served with fettuccine sautéed in a rich, creamy alfredeaux sauce

Shrimp Creole

Shrimp sautéed in a traditional New Orleans creole sauce ladled over steamed rice

Andouille Sausage, Red Beans and Rice

A New Orleans tradition, from the best recipe of its kind

Tomato Basil Chicken

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

MARDI GRAS

PLATED LUNCH

\$31.99
Per Person

Starter

Caesar Salad

Entrées | Please select one of the following

Tomato Basil Chicken

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

Wood Grilled Salmon

Served with crawfish rice and broccoli

Crawfish Etouffée

Crawfish in a dark roux-based sauce with garlic, green onions and spices ladled over steamed rice

Steak Labouche

Seared USDA Prime Sirloin steak, angel hair pasta tossed with garlic butter and finished with our own Labouche sauce, a creamy burgundy mushroom sauce perfectly seasoned

Crabcakes and Shrimp Alfredo

Fried crabcake on a bed of angel hair pasta topped with a light shrimp alfredo sauce

Desserts | Please select one of the following

White Chocolate Bread Pudding

Decadent white chocolate & frangelico cream sauce

Southern Style Cheesecake

Topped with strawberry sauce



Plated DINNERS

Coffee, iced tea, and soda are included with all plated dinners

FRENCH QUARTER PLATED DINNER

\$38.99
Per Person

Starter | Please select one of the following

- Garden Salad**
- Caesar Salad**

Entrées | Please select one of the following

Pork Ribs Stack

1/2 rack "fall off the bone" tender St. Louis Ribs, BBQ glaze, roasted pecan cole slaw, one side

Crabcakes and Shrimp Alfredo

Twin fried crabcakes on a bed of angel hair pasta topped with a light shrimp Alfredo sauce

Tomato Basil Chicken

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

10 oz. Prime Top Sirloin

Broiled medium in an 1800 degree oven to sear in the juices and served with red hot garlic mashed potatoes

Wood Grilled Salmon

Hickory grilled salmon filet served with crawfish rice and broccoli

Shrimp & Crawfish Etouffée

Classic roux based sauce with garlic, green onions and spices served over rice

Desserts | Please select one of the following

White Chocolate Bread Pudding

Decadent white chocolate & frangelico cream sauce

Southern Style Cheesecake

Topped with strawberry sauce

BOURBON STREET

PLATED DINNER

\$32.99

Per Person

Starter

House Salad

with peppercorn ranch dressing

Entrées | Please select one of the following

Tomato Basil Chicken

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

Skillet Blackened Chicken

Served with red hot mashed potatoes and broccoli

Blackened Catfish

Served with crawfish rice pilaf and broccoli

Shrimp Etouffée

Classic roux based sauce with garlic, green onions and spices served over rice

Desserts | Please select one of the following

Southern Style Cheesecake

Topped with strawberry sauce

White Chocolate Bread Pudding

GARDEN DISTRICT

PLATED DINNER

\$45.99

Per Person

Starter | Please select one of the following

Garden Salad

Caesar Salad

Entrées | Please select one of the following

Tomato Basil Chicken

Grilled boneless chicken breast, angel hair pasta, plum tomatoes, basil, olive oil, garlic, 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

Shrimp & Crawfish Etouffée

Classic roux based sauce with garlic, green onions and spices served over rice

Ribeye

Broiled medium in an 1800 degree oven to sear in the juices and served with red hot garlic mashed potatoes

Pan Roasted Salmon

Hickory grilled salmon filet sautéed in olive oil and roasted garlic, served over a bed of broccoli, then topped with crabmeat

Fried Shrimp Platter

Jumbo gulf shrimp seasoned and fried then served with fritters, french fries and onion strings

Desserts | Please select one of the following

Southern Style Cheesecake

Topped with strawberry sauce

Chocolate Fudge Cake

Bananas Foster



Made From Scratch Menu



Copeland Signature Flavors

EST. 1983
Copeland's
OF NEW ORLEANS

Whether you're planning a shower, graduation, birthday, corporate lunch, family reunion or any other special event, Copeland's can make your event *extraordinary.*

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