



BANQUET MENU





APPETIZERS

\$4.25 per person

Tax and gratuity not included.

One Appetizer Per 4 Guests.

ARTICHOKE AND SPINACH DIP

Creamy artichoke and spinach dip topped with Monterey Jack and served with fried bow tie pasta.

BAYOU BROCCOLI

Balls of broccoli, bacon and cheese, fried & served with a tasty sauce.

STUFFED MUSHROOMS

Fresh fried mushroom caps, stuffed with our homemade crabmeat stuffing and served with Tiger sauce.

CRAWFISH BREAD

Fresh brioche bread thinly spread with our famous artichoke and spinach, sautéed crawfish, Alfredo sauce, Monterey Jack cheese and broiled to a golden brown.

AL'S CAJUN POPCORN

Delicious Gulf shrimp or crawfish tails, lightly seasoned, battered and golden fried.

DESSERTS

All desserts are banquet sized portions

WHITE CHOCOLATE BREAD PUDDING **\$3.99 per person**

French bread custard pudding with shaved white chocolate and Frangelico cream sauce.

BROWNIE DELUXE A LA MODE **\$3.99 per person**

Rich pecan brownie with smooth fudge icing and more pecans topped with our own ice cream and your choice of Chocolate Ambrosia or Caramel Sauce.

ORIGINAL CHEESECAKE NAPOLEON OR AL'S FAVORITE HOMEMADE CREOLE STYLE CHEESECAKE

\$4.99 per person

With Fresh Strawberry topping.

COFFEE & COFFEE DRINKS

\$2.49 - \$5.99 per person

Customized menus are available. Prices may vary by location.





LUNCH MENU

\$17.99 per person

Tax and gratuity not included.

Includes house salad or soup and beverage (soda or tea).
Your choice of any 4 lunch menu items for your guests to select.

CAESAR SALAD

Fresh, chilled romaine with Copeland's Caesar dressing, parmesan cheese and homemade croutons.
Add grilled chicken or panéed chicken \$3.99
Add grilled shrimp or popcorn shrimp \$4.99

PENTHOUSE SALAD®

Crisp lettuce, fresh tomatoes, eggs, cheddar cheese, bacon, and homemade croutons.
Add grilled chicken or panéed chicken \$3.99
Add grilled shrimp or popcorn shrimp \$4.99

EGGPLANT PIROGUE®

Fresh, Cajun-fried eggplant slices, stacked high and smothered in a delicious au gratin sauce with shrimp. Served over angel hair pasta.

TOMATO BASIL CHICKEN

Grilled chicken breast served alongside angel hair pasta, tossed with plum tomatoes, fresh basil, olive oil, a touch of garlic butter and topped with parmesan cheese.

CHICKEN ALFREDO

Breaded breast of chicken fried, and served with fettuccine sautéed in Alfredo sauce.

BLACKENED CATFISH

Farm raised fillet of catfish seasoned and blackened, served on top of Red Hot potatoes, with Corn Macque Choux.

CRABCAKE & SHRIMP ALFREDO

Crabcake on a bed of angel hair pasta, and topped with a light shrimp alfredo sauce.

Customized menus are available. Prices may vary by location.





Jackson Square Dinner

\$23.99 per person

Tax and gratuity not included.

Includes house salad or soup and beverage (soda or tea).

EGGPLANT PIROGUE®

Fresh, Cajun-fried eggplant slices, stacked high and smothered in a delicious au gratin sauce with shrimp and crab claws. Served over angel hair pasta.

CATFISH ACADIANA

Golden fried catfish with our creamy shrimp butter sauce. Served with steamed vegetables and Red Hot potatoes.

JAMBALAYA PASTA

Shrimp, chicken, andouille and smoked sausages all in a spicy jambalaya sauce with peppers and mushrooms over penne pasta.

TOMATO BASIL CHICKEN

Grilled chicken breast served alongside angel hair pasta, tossed with plum tomatoes, fresh basil, olive oil, a touch of garlic butter and topped with parmesan cheese.

SHRIMP & TASSO PASTA

Shrimp sautéed with Tasso in a Parmesan cheese and cream sauce, tossed with bow tie pasta.

Customized menus are available. Prices may vary by location.





Bourbon Street Dinner

\$28.99 per person

Tax and gratuity not included.

Includes house salad or soup and beverage (soda or tea).

PRIME TOP SIRLOIN

12 oz. USDA prime top sirloin steak,
firm and served sizzlin' with
one of our complimentary sides.

CRAB STUFFED CATFISH BORDELAISE

An 8 oz. fillet of catfish stuffed with our crabmeat stuffing,
seasoned and broiled. Topped with garlic butter and
served with Corn Macque Choux and steamed vegetables.

SHRIMP DUCKY

Strips of duck with sauteed shrimp in a rich,
burgundy mushroom sauce over rice or linguine.

VEAL COPELAND®

Milk-fed veal, spiced and panéed with a creamy
blend of linguine, shrimp, and tasso.

Customized menus are available. Prices may vary by location.





New Orleans Dinner

\$35.99 per person

Tax and gratuity not included.

Includes house salad or soup and beverage (soda or tea).

CLASSIC FILET

8 oz. of the most tender of cuts
with one of our complimentary sides.

FARM RAISED REDFISH

Specially selected farm raised redfish grilled,
blackened or panéed, served with Corn
Macque Choux and Red Hot potatoes.

CRABCAKES AND SHRIMP ALFREDO

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

WOOD GRILLED CHICKEN WITH YAMS

Seasoned and wood grilled chicken breast over a mound
of our mashed sweet potatoes, garnished with roasted
pecan pieces and caramelized onions.
Drizzled with our housemade Worcestershire sauce.
Served with onion strings.

Customized menus are available. Prices may vary by location.