

Mardi Gras

House Salad

Peppercorn Ranch Dressing

Selections

Jambalaya Pasta

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

Blackened Catfish

Blackened catfish fillet served with Red Hot
potatoes and Creole corn

Chicken Alfredeaux

Breaded breast of chicken, served fried with
fettuccine sautéed in Alfredeaux sauce

\$19.99 per person



Bourbon Street

House Salad

Peppercorn Ranch Dressing

Selections

Shrimp Etouffee

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

Skillet Blackened Chicken

Served with fresh steamed vegetables
and Red Hot potatoes

Ricochet Catfish

Lightly fried catfish topped with sesame pecan mix
& Creole Meuniere sauce with Red Hot potatoes

Brownie Deluxe

Rich pecan brownie with smooth fudge icing

\$25.99 per person



Garden District

Caesar Salad

Selections

Tomato Basil Chicken

Grilled chicken served over angel hair,
tossed with garlic, basil and Roma Tomatoes

13 oz. Ribeye

Broiled medium, served with Red Hot potatoes

Classic Filet with Caramelized Onions

Broiled medium, served with Red Hot potatoes

Wood Grilled Salmon

Tender salmon fillet wood grilled & served with
fresh steamed vegetables

Fried Shrimp Platter

Gulf white shrimp, seasoned and fried, served with
French fries, onion strings and corn fritters

Southern Style Cheesecake or

Big Al's Chocolate Cake

\$39.99 per person

Dinner Banquet Menus

Copeland's of New Orleans

Buckhead (404) 475-1000

Cumberland (770) 612-3311

Kennesaw (770) 919-9612

www.CopelandsAtlanta.com

All menus include choice of coffee, tea or soda

An 18% gratuity and applicable taxes
will be added to all checks

French Quarter

House Salad

Peppercorn Ranch Dressing

Selections

Shrimp & Tasso Pasta

Shrimp sautéed with tasso in a parmesan cheese &
cream sauce, tossed with bow tie pasta.

Wood Grilled Chicken & Yams

Topped with roasted pecans & caramelized onions
and our homemade Worcestershire sauce. Served
with onion strings.

Wood Grilled Salmon

Tender salmon fillet wood grilled & served with
fresh steamed vegetables

Southern Style Cheesecake

with a pecan crust & strawberry topping

\$29.99 per person



Creole Queen

Caesar Salad

Selections

12 oz. Prime Sirloin

Broiled medium and served with Red Hot potatoes

Grilled Fresh Fish

Hickory grilled fresh fish fillet served with
steamed vegetables

Shrimp & Crawfish Etouffee

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

White Chocolate Bread Pudding

Decadent white chocolate & frangelico cream sauce

\$33.99 per person

Dinner Banquet Menus Available All Day Every Day