Brunch Buffet

SATURDAY (10AM - 3PM)
Adults $33.99 each
Children (5-10) $15.99 each
Children (under 5) Free

SUNDAY (10AM - 3PM)
Adults $36.99 each
Children (5-10) $15.99 each
Children (under 5) Free

Now Available To-Go
$24.99

Brunch Stations

Carving Station [P]
**Roasted Prime Rib, Sliced Honey Ham, and Chef's Feature*

Belgian Waffle Station
With Bananas Foster, Fresh Strawberry and Whipped Cream

Seafood Station
*Cajun Peeled Shrimp and *Oysters on the Half Shell*

Copeland's Made-to-Order Omelet Station
(Order with your server)

Breakfast

Scrambled Eggs
Buttermilk Biscuits
Sausage Gravy [P]
Pork Link Sausage [P]
Applewood Smoked Bacon [P]
Turkey Sausage *New*
Brabant Potatoes
Copeland's Cheese Grits
Chef's Assorted Pastries
Brioche French Toast Bites

Classics

Chicken Parmesan *New*
Jazzy Chicken Tenders
Blackened Catfish
Jambalaya [P]
Grilled Chicken
Meatballs Laboucherie [P] *New*
Golden Fried Fish
Popcorn Shrimp
Red Beans and Rice [P]
Andouille Sausage [P]

Salads

Caesar
House
Apple Waldorf
Tomato & Mozzarella
Chicken Chimichurri

Sides

Baked Mac & Cheese
Fresh Vegetable Medley
Mashed Sweet Potatoes

Grand Finale

Chef's Specialty Dessert
New Orleans Beignets
Cinnamon Rolls
White Chocolate Bread Pudding
Chocolate Fudge Brownies
Chocolate Pecan Pie *New*
Seasonal Fruit Cobbler
Seasonal Bread Pudding
Fresh Baked Cookies
Fresh Fruit and Mixed Berries

18% service charge will be added to parties of 6 or more. Please notify your server of any food allergies before visiting the buffet.

[P] Contains Pork

**THESE MENU ITEMS MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

SOME FOODS MAY CONTAIN NUTS, TRACES OF NUTS AND NUT OILS OR MAY HAVE BEEN MADE ALONGSIDE OTHER PRODUCTS CONTAINING NUTS. WE CANNOT BE HELD RESPONSIBLE FOR ANY ISSUES RESULTING FROM FOOD ALLERGIES

Drink Menu

EST. 1983
Copeland's
OF NEW ORLEANS

Brunch Cocktails

Mimosas

Mimosa
A true classic made from champagne and our fresh squeezed orange juice. $5.50

Make Your Own Mimosas (Serves 8-10)
Bottle of champagne with 18oz carafe of our fresh squeezed orange juice. $29

Specialty Mimosas

Blackberry
Champagne, Blackberry Brandy, and our fresh squeezed lemonade. $6.50

Sunrise
Champagne, pineapple juice, fresh squeezed orange juice with a touch of strawberry. $6.00

Tropical
Cruzan Coconut Rum and champagne with a splash of pineapple juice. $6.50

Daiquiri & Frozen Martinis

Peach Bellini
Frozen peach lovers delight blended with Peach Schnapps, Bacardi, and champagne. $13

Crash and Burn
Cruzan Light, Myer's Dark Rum, Southern Comfort, and a blend of four complimenting cordials, all paired with tropical fruit juices & topped with Cruzan Hurricane Proof Rum. $13

Copeland's Colada
Cruzan Coconut Rum. Garnished with toasted coconut. $13

Blueberry Lemon Drop
Titos Vodka with sugar rim. $13

Margaritini
1800 Reposado tequila with tajin and a salt rim. $13

Pink Lemonade
Malibu Pink rum and frozen lemonade. $13

Copeland's Favorites

Smoked Bacon Bloody Mary
Absolut Vodka, Zing Zang bloody mary mix, Louisiana hot sauce, and fixings. $13

Copeland's Margarita
Sauza Gold Tequila, Grand Marnier, sweet and sour, splash of orange juice. $13

Mardi Gras Punch
Cruzan Coconut Rum with peach schnapps, pineapple & orange juice. Served over ice and topped with grenadine. $13

Hurricane *est. 1940's*
Cruzan Light & Dark Rum mixed with Pat O's own passion fruit Hurricane mix. $12
Perfect Storm: Top with 151 $15

Old Fashioned
Buffalo Trace bourbon, Angostura bitters, simple syrup, Bada Bing cherries and orange wedge. $13 *Try it with Eagle Rare $15*

Espresso Martini *New*
Ketel One Vodka, cold brew coffee liqueur, and simple syrup. $13

All beverages are A La Carte. No alcohol served before 11:00 am on Sunday as required by law.