- 2018 -
Brunch Package INFORMATION

PARC 73

AMENITIES INCLUDED

EACH PACKAGE PRICE INCLUDES THE FOLLOWING:

- Exclusive use of Parc 73 venue and the grounds for at least three hours
- Endless cuisine prepared from scratch
- Freshly brewed coffee and your choice of iced tea or lemonade
- Your choice of biscuits, english muffins, or croissants served with assorted jellies and butter
- Service on glassware and silverware
- Availability of satellite music on our surround sound system
- Guest tables, chairs, floor-length linens, and table décor
- Experienced coordinators on staff for consultations and assistance through your event

P: 225-744-3344 | Parc73.com | mary@parc73.com | kayce@parc73.com | karen@parc73.com | 14379 LA Hwy. 73, Prairieville, LA 70769

Brunch Menu

$38.50/GUEST

Butler Passed Items (CHOOSE ONE):

(Additional Butler Passed Item May Be Added at $2.50/Guest):

- French Toast Sticks Served in Mini Cocktail Glasses with Warm Maple Syrup
- Chicken and Waffles - Crispy Chicken Morsels Served in a Mini-Waffle Bowl Drizzled with Bourbon-Bacon Cane Syrup
- Bacon Wrapped Almond-Encrusted Duck Tenderloin with Pepper Jelly Sauce
- Shrimp Bienville or Crawfish Mornay in Freshly Baked Phyllo Cups
- Bacon Wrapped Jumbo Shrimp Served with Pesto Dipping Sauce
- Pepper Jack Stuffed Boudin Balls with "73 Sauce"
- Smoked Salmon Mousse Profiteroles - Light as Air Pastry Filled with Our Smoked Salmon Mousse and Garnished with Fresh Dill
- Seafood Boulettes - Baked Shrimp, Crabmeat, and Crawfish Mini-Cakes Served with Hollandaise Sauce
- Bruschetta - Tomato, Basil, Olive Oil, Garlic, and Balsamic on a Baked Crostini
- Shrimp Cocktail - Jumbo Tail-On Boiled Shrimp Served on a Bamboo Spoon with "A Taste" of Cocktail Sauce

Salad (CHOOSE ONE):

- Shrimp Remoulade - Spicy Boiled Shrimp tossed with Mixed Greens and Our House Made Remoulade Dressing
- Summer Berry Crispy Chicken Salad - Mixed Greens Topped with Strawberries, Blueberries, Bacon, Bleu Cheese, and Crispy Fried Chicken Slices
- Grilled Chicken Caesar Salad - Romaine Lettuce Tossed with Freshly Shredded Parmesan Cheese, House Made Croutons, and Caesar Dressing
- Pesto Pasta Salad - Bowtie Pasta with Sliced Grape Tomatoes and Fresh Basil Pesto
- Parc 73 House Salad - Green Leaf Lettuce with Shaved Purple Onion, Shredded Carrots, Purple Cabbage, and Sliced Grape Tomatoes Tossed in our Own Parc 73 House Dressing

Hot Items (CHOOSE TWO):

- Shrimp and Grits - Spicy Jumbo Shrimp in a Tasso Butter with Creamy Mascarpone Polenta
- Fried Green Tomatoes with Hollandaise and Lump Crab Meat
- Eggs Benedict
- Bourbon Bacon BBQ Pork Kebobs - Pecan Wood-Smoked Bacon Wrapped Pork Served with a Bacon BBQ Glaze
- Twisted Chicken on a Stick - House Breaded and Fried Chicken Breast Strips Served with BBQ, Honey Mustard, or "73 Dipping Sauce"

- Wake Up! Quesadillas - An Assortment of Quesadillas Filled with a Variety of Meats, Eggs, Vegetables, and Cheeses Served with Sour Cream and Picante Sauce
- Chicken Teriyaki Served with Roasted Vegetable Medley
- Cajun Rice Dressing - Perfectly Seasoned Ground Pork and Beef Rice Dressing
- Seafood Crepes (+$2/Guest) - House Made Crepes Stuffed with Shrimp, Crawfish, Crabmeat, and Cheese Topped with a Creamy Seafood Sauce

Cold Items (CHOOSE TWO):

- Smoked Salmon Display with Chopped Egg, Capers, Cream Cheese, and Purple Onions
- Truffle and Bacon Deviled Eggs
- Mini Veggie Frittatas - Spinach, Tomatoes, Purple Onions and Mushrooms in a Pepper Jack Egg Frittata
- Mini Assorted Quiche - Bacon Cheddar and Spinach Swiss
- Caprese Skewers - Cherry Tomatoes, Whole Milk Mozzarella and Fresh Basil Leaves Skewered and Drizzled with Balsamic Glaze and Extra Virgin Olive Oil
- Antipasto Display (+$2/Guest) - A Gorgeous Display of Assorted Cured Meats, Artisan Cheeses, Olives, and Marinated Vegetables
- Artisan Cheese Display (+$2/Guest) An Elaborate Assortment of Artisan Cheeses, Fresh Seasonal Berries, and Crostini

Meat (CHOOSE ONE):

- Southern Baked Ham - Hardwood-Smoked Southern Ham (Baked and Sliced)
- Cajun Boudin-Stuffed Pork Loin - Pecan Wood-Smoked and Sliced with a House Made Tasso Cream Sauce on the Side
- Crispy Bacon - Thick-Sliced, Applewood-Smoked
- South Louisiana Smoked Sausage or Spicy Sausage Patties (or Combination of Both!)
- Pulled Pork - Pecan Wood-Smoked Tender Pork Served with Soft Slider Buns and Condiments

Dessert (CHOOSE ONE):

- Chocolate Covered Strawberries
- Red Velvet Cream Cheese Parfaits
- White Chocolate Bread Pudding
- Assorted Dessert Display (+$2/Guest) - Chef's Homemade Assortment of Sweet Treats

SPECIALTY STATIONS:

- Southern Grits Trio (+$3/Guest) - Stone Ground Heirloom Grits, 3-Cheese Grits, and Creamy Mascarpone Grits Served with Assorted Toppings of Crumbled Bacon, Herbed Scrambled Eggs, Green Onions, Caramelized Onions and Mushrooms, Tasso Shrimp Butter, and Crawfish Etouffee
- Omelet Station (+$3/Guest) - Chef-Manned Station Featuring Applewood Smoked Ham, Shrimp Bienville, and Crawfish Omelets with Assorted Cheese and Garnish Choices
- Artisan Grilled Cheese Station (+$2/Guest) - Chef-Manned Station with Artisan Breads, Cheeses, and Garnishes
- Prime Rib Carving Station (+$5/Guest) – Pecan Wood-Smoked Whole Prime Rib; Chef-Carved and Served with Horseradish Cream and Warm "Schoolhouse" Rolls

Beverage Options to Enhance Your Event:

- Soft Drinks | $2.00/Guest
- Unlimited Mimosas, Wine, OR Bloody Mary's (Includes Soft Drinks) | $4.50/Guest
- Unlimited Mimosas, Wine, AND Bloody Mary's (Includes Soft Drinks) | $8.00/Guest
- Bottled Beer and Wine (Includes Soft Drinks) | $12.50/Guest
- Premium Open Bar | $19.00/Guest

Conditions:

- 18% service charge and 8.95% sales tax will be applied to all food and beverage items
- $250 set up fee
- Minimums may apply
- Security may be required