

CLASSIC LUNCH BUFFET MENU



MONDAY THROUGH FRIDAY PRICING

\$21/GUEST - CHOICE OF ONE ENTRÉE

\$23/GUEST - CHOICE OF TWO ENTRÉES*

SATURDAY AND SUNDAY PRICING

\$24/GUEST - CHOICE OF ONE ENTRÉE

\$26/GUEST - CHOICE OF TWO ENTRÉES*

*Requires a Minimum of 40 Guests; Otherwise, a \$3/Guest Fee Will Apply

BUTLER-PASSED ITEMS

(\$2.50/Guest Per Item)

Coconut Shrimp Served with Garlic Aioli Sauce

Bacon Wrapped Almond-Encrusted Duck Tenderloin with Pepper Jelly

Fried Gouda Mac and Cheese Bites

Shrimp Cocktail - Jumbo Tail-On Boiled Shrimp Served on a Bamboo Spoon with "A Taste" of Cocktail Sauce

Crabtini - Jumbo Lump Crabmeat in Special House Sauce Served on Bamboo Spoons

Pepper Jack Stuffed Boudin Balls with "73 Sauce"

Shrimp Bienville or Crawfish Mornay in Freshly Baked Phyllo Cups

Bruschetta - Tomato, Basil, Olive Oil, Garlic, and Balsamic on a Baked Crostini

Natchitoches Meat Pies

Smoked Trout or Salmon Spread on Crostini

Crawfish Pies

Pulled Pork Sliders

Cajun Boudin Egg Rolls with Pepper Jelly Sauce

SALADS

(Choose One)

Parc 73 House Salad

Mixed Greens, Tomatoes, Carrots, Red Cabbage, Red Onion Rings, Creamy House Dressing

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Seasoned Croutons, and Caesar Dressing

Mandarin Orange Salad with Almonds

Mixed Greens, Mandarin Orange Slices, Toasted Sliced Almonds, Red Onion Rings, Poppy Seed Dressing



SALADS
(Continued)

Sensation Salad

Mixed Baby Greens, Fresh Parsley, Shredded Parmesan, Lemony Tangy Sensation Dressing

Crunchy Coleslaw

Purple and Green Shredded Cabbage, Red Onion, Crunchy Shredded Carrots, House or Balsamic Dressing

ENTRÉES

(Choose One or Choose Two - "BBQ in The Parc" is Considered as Two)

Parc 73 Cajun Stuffed Pork Tenderloin

Smoked Pork Tenderloin Stuffed with Cajun Boudin Dressing Served with Spicy Tasso Cream Sauce

Baked Chicken Madeline

Boneless Chicken Breast Topped with Parmesan Cheese, Baked Over a Creamy Spinach Madeline

Fried Catfish Acadiana

Filets of Catfish Lightly Breaded and Deep Fried and Served with Your Choice of Crawfish or Shrimp Etouffee Topping

Spicy Chicken Pasta

Blackened Chicken Mixed in Penne Pasta and a Locally-Sourced Tasso Cream Sauce

Shrimp Scampi Pasta

Jumbo Shrimp in a White Wine Lemon Butter Sauce Over Penne

Grilled Pork Chops

Boneless Grilled Chops in Savory Au Jus

72-Hour Braised Short Ribs (+\$4/Guest)

Braised Beef Short Ribs in Pork Au Jus to a Tender Deliciousness
Great when served with Creamy Mascarpone Polenta

Seafood Stuffed Eggplant

Cajun Crabmeat and Shrimp Stuffing Baked in an Eggplant Shell



ENTRÉES

(Continued)

Chicken Piccata

Roasted, Sliced Chicken Breasts in a Light Lemon Caper Sauce

Lasagna

Fresh Beef, Italian Sausage, Mozzarella, and Ricotta Cheeses, Layered in our Own Homemade Marinara Sauce

Catfish Parmesan

Large Catfish Filet, Baked to Create a Delicious Parmesan Crust, Topped with Sliced Almonds

BBQ in the Parc

All of our meats are slowly smoked to tender perfection in our own Southern Pride Smoker. Choose Two: Smoked Beef Brisket, Barbecued Chicken, Smoked Sausage or Tender Pulled Pork
Perfect when Served with Homemade Macaroni and Cheese, Southern Style Green Beans, Crunchy Coleslaw, and Mexican Cornbread!

Crispy Southern Fried Chicken

It doesn't get more "down home" than this!

Salisbury Steaks in Onion Gravy

100% Black Angus Beef Topped with House Made Onion Gravy
Great with Mashed Potatoes

Shrimp and Grits (+\$4/Guest)

Jumbo Gulf Shrimp Served with Creamy Mascarpone Polenta

SIDES

(Choose Two)

Double Stuffed Potato Bake

Lemon Rice

Butter Steamed Jasmine White Rice

Creamy Mascarpone Polenta

Garlic Sautéed Haricots Verts

Parsley Mashed Potatoes

Creole Corn Casserole



SIDES

(Continued)

Homemade Macaroni and Cheese
Garlic, Parsley, and Olive Oil Pasta (Penne or Linguine)
Praline Sweet Potato Casserole
Southern-Smothered Green Beans with Bacon and Potatoes
Steamed Broccoli Florets
Roasted Asparagus
Carrot Soufflé
Roasted Vegetable Medley (Squash, Zucchini, Mushrooms and Onions)
Brussels Sprouts Sautéed to Tender in Bacon Fat and Served with Crispy Bacon Bits

BREADS

(Choose One)

Soft Rolls with Butter
Crispy Buttered French Bread
Mexican Cornbread with Butter
Soft Buttered Biscuits

DESSERTS

(Choose One)

Million Dollar Berry Cake

Rich and Buttery Pound Cake Topped with Fresh Fruit and Seasonal Berries

Brownie Trifle

Homemade Brownies Crumbled and Layered with Nuts, White Chocolate, Whipped Cream, and Garnished with Chocolate Shavings

Italian Cream Cake

Soft White Cake with Coconuts and Pecans and Topped with a Cream Cheese Pecan Whip

Praline Cream Cake

Soft Yellow Cake with Cream Cheese Filling and Topped with a Praline Icing



DESSERTS
(Continued)

Mini Pecan Pies

Homemade Dessert featuring a Delicious Buttery Crust and Topped with Chopped Pecans, Brown Sugar, and a Sweet and Savory Pecan Glaze

Triple Chocolate Cake

Chocolate Fudge Cake With a Light Chocolate Cream Filling and Topped with a Dark Chocolate Ganache

White Chocolate Bread Pudding

New Orleans Leidenheimer Bread Pudding Topped With Rich White Chocolate Sauce

ADDITIONAL CHARGES THAT MAY APPLY:

Fountain Drinks - \$2/Guest
18% Service Charge and 8.95% Tax on All Food and Beverage Items
\$250 Set Up Fee
\$75/Hour Facility Fee After the Third Hour