FULLY-SERVED DINNER PACKAGE

PARC 73

AMENITIES INCLUDED

EACH PACKAGE PRICE INCLUDES THE FOLLOWING:

Exclusive use of the venue and grounds (conveniently located within a mile of I-10) for three hours
Customized floor layout, set-up, professional staffing, and clean up after each event
Free use of A/V equipment including surround sound, projector, screen, microphone, and podium
Availability of satellite music surround sound system within the building
Ample and free parking
Nonintrusive and refined centerpiece on each guest table
Unlimited iced tea, coffee and water
Service on china, glass, and silverware
Preset tables to include silverware, linen napkins, condiments, and salad
Fully-served meal including your choice of salad, bread, one or two entrées, vegetable, starch, and dessert

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FULLY SERVED DINNER MENU

SUNDAY THROUGH THURSDAY PRICING:
$28/GUEST - CHOICE OF ONE ENTRÉE
$32/GUEST - CHOICE OF TWO ENTRÉES

FRIDAY AND SATURDAY PRICING
$35/GUEST – CHOICE OF ONE ENTRÉE
$39/GUEST – CHOICE OF TWO ENTRÉES

BUTLER-PASSED ITEMS OR APPETIZERS FOR THE TABLE

($2.50/Guest per Item for Butler-Passed Items or Appetizers for the Table at $3.25/Guest Per Item)

Coconut Shrimp Served with Garlic Aioli Sauce
Bacon Wrapped Almond-Encrusted Duck Tenderloin with Pepper Jelly
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
Cajun Boudin Egg Rolls with Pepper Jelly Sauce

SOUPS

($5/Guest)

Shrimp and Corn Bisque
Crab and Corn Bisque
Broccoli Cheddar Soup
Seafood Gumbo
Chicken and Andouille Sausage Gumbo
Tomato Basil

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, Caesar Dressing

SALADS
(Continued)

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

Sensation Salad
Romaine Lettuce, Tomatoes, Parsley, Sliced Black Olives, Shredded Parmesan, Red Onions, Croutons, Tangy Sensation Dressing

Fresh Caprese Salad
Sliced Heirloom Tomatoes Topped with Whole Milk Mozzarella, Fresh Basil, and Balsamic Glaze

ENTRÉES
(All entrées are served with your choice of salad, bread, starch, vegetable, and dessert)

Parc 73 Cajun Stuffed Pork Tenderloin
Smoked Pork Tenderloin Stuffed with Cajun Boudin Dressing, Topped with Spicy Creole Orleans Sauce

Baked Chicken Madeline
Boneless Chicken Breast Topped with Melted Parmesan Cheese, Baked Over a Creamy Spinach Madeline
Terrific with Lemon Rice and Carrot Souffle!

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

Chicken Picatta
Roasted and Sliced Boneless Chicken Breast, Creole Meuniere Sauce, Capers, Garnished with a Lemon Slice

Stuffed Breast of Chicken
Sausage Cornbread Dressing Stuffed Breast of Chicken with a Natural Pan Gravy

Center Cut Pork Chops
Thick, Center Cut Pork Chops, Pecan Wood-Smoked, Grilled, and Served in Its Own Au Jus

PARC 73

ENTRÉES
(Continued)

Baked Lasagna
Fresh Beef, Parmesan, Mozzarella, and Ricotta Cheeses, Layered in our Own Homemade Marinara Sauce

8 Oz Filet Mignon (+$8/Guest)
USDA Choice 8 oz. Tender Filet Mignon (Cooked to Medium Temperature)

14 oz. Ribeye Steak (+$8/Guest)
USDA Choice 14 oz. Ribeye Steak (Cooked to Medium Temperature)

Trout Cocodrie
Grilled and Seasoned to Perfection, Topped with a Generous Portion of Lump Crabmeat and Hollandaise Sauce

Grilled Mahi Mahi
Fresh Mahi Mahi Grilled and Topped with a Generous Portion of Lump Crabmeat and a Savory Lemon Butter Sauce

Grilled Atlantic Salmon
Seasoned to Perfection, Topped with Shrimp Mornay Cream Sauce

Eggplant Napoleon
Fried or Grilled Eggplant Stacked with Tomatoes, Zucchini, and Mozzarella Cheese Drizzled with a Balsamic Glaze and Served with a Wasabi sauce

Pasta Primavera
Penne, Bowtie, or Linguine, Roasted Vegetables, and Parmesan Cheese

STARCHES
(Choose One)

Double Stuffed Potatoes
Lemon Rice
Buttery Steamed Jasmine Rice
Wild Rice Pilaf with Mushrooms, Herbs, and Finely-Chopped Pecans
Parsley Mashed Potatoes

STARCHES
(Continued)

Creole Corn Casserole
Three Cheese Macaroni and Cheese
Garlic, Parsley, and Olive Oil Pasta (Penne or Linguine)
Bowtie Pasta with House Made Pesto
Red Bliss Lyonnaise Potatoes

VEGETABLES
(Choose One)

Parmesan Roasted Zucchini
Garlic Haricot Vert
Sesame Green Beans
Southern Style Green Beans
Grilled Asparagus with Hollandaise
Roasted Asparagus
Roasted Vegetables (Squash, Zucchini, Mushrooms and Onions)
Sugar Snap Peas
Brussels Sprouts Sautéed to Tender in Bacon Fat and Served with Crispy Bacon Bits
Sautéed Broccolini

BREADS
(Choose One)

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

PARC 73

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

Coconut Cream Cake
Soft Yellow Cake Dressed in Rich Coconut Cream Sauce and Topped with Fresh Coconut Shavings

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

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

White Chocolate Bread Pudding
New Orleans Leidenheimer Bread Pudding Topped with Rich Chocolate Sauce or Pecan Praline Sauce

Raspberry Hazelnut Mascarpone Torte (+$2/Guest)
Served in a Martini Glass and Topped with a Chocolate Covered Strawberry

ADDITIONAL CHARGES THAT MAY APPLY:

18% Service Charge and 8.95% Tax on All Food and Beverage Items
$250 Set Up Fee
Minimums May Apply
Security Fees May be Required

DRINK PACKAGES

ALCOHOL-FREE PACKAGES:

- Soft Drink Package - Unlimited Servings - $2.50/Person
  Coke, Diet Coke, Dr. Pepper, and Sprite Served from Our Fountain Drink Station
- Gourmet Coffee Bar - $3.00/Person
  Coffee of Different Flavors and Blends Served with Toppings to Enjoy

ALCOHOL PACKAGES:

THE FOLLOWING PACKAGES INCLUDE SOFT DRINKS:

- Unlimited Draft Beer and Wine - $10.00/Person
  Draft Beer (1 Domestic Choice,) Chardonnay, White Zinfandel, Merlot, and Cabernet Sauvignon
- Bottled Beer and Wine - $12.50/Person
  Assorted Bottled Beer (5 Domestic Choices), Chardonnay, White Zinfandel, Cabernet Sauvignon, and Merlot
- Party Package - $14.00/Person
  Assorted Bottled Beer or Draft Beer (1 Domestic Choice), Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot and Frozen Drinks (2 Flavors of Your Choice)
- Full Well Brand Open Bar - $17.00/Person
  House Brand Liquors Plus Assorted Bottled (5 Domestic Choices) or Draft Beer (1 Domestic Choice,) Chardonnay, White Zinfandel, Cabernet Sauvignon, and Merlot
- Full Premium Open Bar - $19.00/Person
  Crown Royal, Jack Daniels, Johnny Walker Black Label, J & B, Grey Goose, Belvedere and Many More! Also Assorted Bottled (5 Domestic Choices) or Draft Beer (1 Domestic Choice,) Chardonnay, White Zinfandel, Cabernet Sauvignon, and Merlot
- Cash Bar - $350.00 Bar Setup Fee if No Alcohol Package is Purchased. Can Be Done In Addition to Above Packages at No Extra Charge

CONTACT US

Parc 73
Reception and Conference Center

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