



OFF-PREMISE CORPORATE LUNCH MENU *Buffet-Style Drop Off*



OAK PARC
Catering

EACH ENTRÉE INCLUDES SALAD, SIDE, BREAD, AND DESSERT.
QUALIFIED, TIMELY, AND PROFESSIONAL DELIVERY PROVIDED.

\$14.95/Guest*

- Grilled Pork Chops - Boneless Grilled Chops in Au Jus (GF)
- Pastalaya - Chicken, Sausage, and Pork with Jambalaya Seasonings Mixed with Spaghetti Pasta
- Roasted Chicken Breasts - Served Sliced in Its Own Au Jus (GF)
- Rosemary Roasted Chicken Quarters (GF)
- Southern Fried Chicken
- Teriyaki Chicken with Roasted Vegetables (Squash, Zucchini, Mushrooms, and Onions) (GF)
- Tuscan Vegetarian Pasta - Mushrooms, Broccoli, Spinach, Red Bell Pepper, and Purple Onions Tossed with Penne Pasta and Whole Tomato Marinara

Chef's Salads

- Caesar Salad - Romaine Lettuce with Parmesan Cheese, Seasoned Croutons, and Caesar Dressing
- Parc 73 House Salad - Mixed Greens with Tomato, Carrots, Red Cabbage, and Red Onion Rings with Our Own House Dressing
- Potato Salad - Baby Red Potatoes and Boiled Eggs Tossed with Mayo and Dill Pickle Relish
- Sensation Salad - Mixed Greens with Fresh Parsley and Our Own Sensation Dressing (GF)

Chef's Sides and Desserts

- Our sides and desserts rotate on a weekly basis. However, if you have a favorite, let us know. We'll always do our best to accommodate!

Beverage Options

- Lemonade, Punch, or Iced Tea - \$10/Gallon

(GF) Gluten Free Option Available

***December bookings will require an additional \$3/guest fee**

\$16.95/Guest*

- Baked Chicken Madeline - Boneless Chicken Breasts Over Creamy Spinach Madeline
- Blackened Chicken Pasta in Tasso Cream Sauce
- Chicken Piccata - Roasted, Sliced Chicken Breasts in a Light Lemon Caper Sauce (GF)
- Chicken Sharonne - Rotini Pasta Tossed in a Creamy House Sauce
- Hamburger Steaks in Onion Gravy
- Shrimp Bowtie Pasta - Bowtie Pasta Tossed in a Cheesy, Shrimp, Cream Sauce
- Shrimp Scampi Pasta - Jumbo Shrimp in a White Wine Lemon Butter Over Penne
- Smoked Pork Tenderloin - Sliced and Topped with a Rich Wine Reduction (GF)
- Southern Catfish - Fried or Grilled (with a Light Lemon Butter Sauce) (GF)

\$19.95/Guest*

- Boudin Stuffed Pork Loin with Tasso Cream
- Catfish Acadiana - Southern Fried Catfish with a Crawfish Étouffée Topping
- Étouffée - Shrimp or Crawfish - Served with Jasmine Rice
- Grilled Mahi Mahi - Fresh Mahi Filets Topped with Olive Oil and Lemon Slices (GF)
- Pecan Wood Slow Smoked Beef Brisket Served with Horseradish Cream or BBQ Sauce (GF)
- Shrimp and Grits - Jumbo Gulf Shrimp with Creamy Mascarpone Polenta (GF)
- Spicy Crawfish Mac and Cheese
- Tender Pulled Pork - Pecan Wood Smoked and Served with BBQ Sauce (GF)

- Available Monday through Friday from 10 AM to 4 PM
- Free Delivery to Greater BR Area for Orders \$300 and Up.
- Upper Tier Disposable Dinnerware, Flatware, and Serving Utensils Included.
- Full Set Up Available - Chafers and Serving Staff Included. Just Ask!

- Hot or Cold Boxed Meal Options Available.
- 20 Guest Minimum - No Maximum.
- 48-Hour Notice Requested.
- Volume Discounts Available.