



-2020- 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

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

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

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