



2020
Brunch Package
INFORMATION





OAK
Lodge

AMENITIES INCLUDED

EACH PACKAGE PRICE INCLUDES THE FOLLOWING:

- Exclusive use of Oak Lodge venue and the grounds for at least three hours.
- Endless cuisine prepared from scratch
- Attendant(s) to slice and serve the cake
- Service on glassware and silverware
- Availability of background 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

ADDITIONS

- 18% service charge and 9.45% sales tax will be applied to all food and beverage items
- \$250 set up fee
- Security may be required
- Minimums may apply

Brunch Menu

MONDAY THROUGH FRIDAY \$30.00/GUEST | SATURDAY AND SUNDAY \$35.00/GUEST

ALL FOOD PACKAGES INCLUDE A FRESH FRUIT DISPLAY, FRESHLY BREWED COFFEE,
AND YOUR CHOICE OF SWEET, UNSWEET, OR (OUR FAMOUS) ALMOND ICED TEA



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Butler Passed Items (CHOOSE ONE):

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

- Almond-Encrusted Duck Tenderloin with Pepper Jelly
- Antipasto Skewers with Salami, Cheese, and Olives
- Bacon Wrapped Shrimp (+\$3.50/Guest)
- Breaded Broccoli Bites Stuffed with Cheddar and Bacon
- Bruschetta with Tomato and Garlic
- Chicken Cornucopia Quesadillas
- Crab and Artichoke Turnovers
- Crabmeat Rangoon
- Duck Wontons
- Fried Cheese Raviolis Served with Marinara Sauce
- Fried Green Beans Served with Spicy Aioli Sauce
- Fruit and Cheese Skewers
- Ham and Pineapple Skewers
- Vegetable Spring Rolls Served with Duck Sauce
- Mini Beef Wellington
- Mini Crawfish Pies
- Mini Meat Pies
- Pork Pot-Stickers Served with a Peach Glaze
- Smoked Salmon Pinwheels
- Stuffed Jalapeños

Salad (CHOOSE ONE):

- Grilled Chicken Caesar Salad - Romaine Lettuce Tossed with Freshly Shredded Parmesan Cheese, House Made Croutons, and Caesar Dressing
- Oak Lodge House Salad - Mixed Greens with Tomato, Carrots, Red Cabbage, and Red Onion Rings with Our House Dressing
- Mandarin Orange Salad with Almonds - Mixed Greens with Mandarin Orange Slices, Toasted Sliced Almonds, Red Onion Rings, and Our Own Poppy Seed Dressing
- Shrimp Remoulade - Spicy Boiled Shrimp Tossed with Mixed Greens and Our House Made Remoulade Dressing
- Spinach Salad - Fresh Baby Spinach, Boiled Egg, and Bacon with Our Own Homemade Vinaigrette
- Summer Berry Crispy Chicken Salad - Mixed Greens Topped with Strawberries, Blueberries, Bacon, Bleu Cheese, and Crispy Fried Chicken Slices

Hot Items (CHOOSE TWO):

- Buttered or Garlic Cheese Grits
- Cajun Rice Dressing - Perfectly Seasoned Ground Pork and Beef Rice Dressing
- Chicken Teriyaki Served with Roasted Vegetable Medley
- Creole Scrambled Eggs
- Decadent Breakfast Crepes with Fresh Fruit Sauces (Strawberry, Mixed Berry, and Praline)





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- Denver Bake Casserole - Slightly Rich Casserole with Cheddar Cheese, Sour Cream, Onions, Green and Red Bell Peppers, and Shredded Hash Browns
- Eggs Benedict
- Farmer's Market Breakfast Casserole - Eggs, Cheddar and Monterey Jack Cheeses, Onions, Peppers, and Crumbled Breakfast Sausage
- Grits and Grillades - A Louisiana Original! Grits Topped with a Tomato-Based Sauce and Tender Bits of Beef
- Mini Baked Biscuits with Sliced Baked Ham and Strawberry Butter on Side
- Oven Roasted Potatoes
- Praline Pecan French Toast Soufflé
- Shrimp and Grits

Cold Items (CHOOSE TWO):

- Antipasto Display with Salami, Cheese, Marinated Vegetables and Olives
- Assorted Baked Goods and Pastries Served with Butter, Jellies, and Preserves
- Assorted Cheese Board with Your Choice of Cheese Ball - Spicy Yellow Cheese Ball, Pineapple and Cream Cheese, OR Tropical Fruit Cheese Ball with Dried Fruit, Coconut, and Pecans
- Caprese Skewers - Cherry Tomatoes, Whole Milk Mozzarella and Fresh Basil Leaves Skewered and Drizzled with Balsamic Glaze and Extra Virgin Olive Oil
- Chicken Salad with Walnuts on Croissants (Nut Allergies can be Accommodated)
- Fresh Fruit Arrangement with Assorted Cheeses and Crackers
- Spicy Cream Cheese Crab Mold with Crackers

Meat (CHOOSE ONE):

- Cajun Stuffed Pork Loin
- Crispy Bacon -Thick-Sliced and Applewood-Smoked
- Southern-Baked Glazed Ham
- South Louisiana Smoked Sausage or Spicy Sausage Patties (or Combination of Both)

Dessert (CHOOSE ONE):

- Assorted Dessert Display - Chef's Assortment of Sweet Treats
- Bread Pudding with Praline Sauce
- Chocolate Covered Strawberries
- Chocolate Mousse
- Death by Chocolate





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SPECIALTY STATIONS:

- **Chocolate Fountain | \$3/Guest**
Rich milk chocolate flows throughout your party for a delicious decadence. Adorned with fresh fruit, marshmallows, chocolate chip and sugar cookies, this choice is sure to be a hit.
- **Jumbo Boiled Shrimp Station | \$5/Guest**
Laissez les bon temps rouler! Deliciously seasoned jumbo shrimp are placed in our little Louisiana pirogue and mixed with lemon halves. This beautiful Cajun display is sure to please.
- **Mashed Potato Station | \$4/Guest (Minimum of 50 Guests)**
Let your imagination run wild with the combinations that can be made with this station. Delicious mashed potatoes with toppings like bacon, butter, sour cream, assorted cheeses, Italian sausage, green onions, French fried onion rings, salsa, and special seasonings.
- **Nacho Bar | \$4/Guest (Minimum of 50 Guests)**
Let us provide all the fresh ingredients for your guests to make their very own ultimate nacho platter! Crispy tortilla chips provide the foundation for yummy toppings like queso cheese, Mexican seasoned beef, salsa, black beans, roasted corn, guacamole, sliced jalapeños, shredded lettuce, sour cream, and diced tomatoes
- **Raspberry Hazelnut Mascarpone Torte | \$3/Guest (Minimum of 75 Guests)**
A TRUE Oak Lodge Specialty! Rich Mascarpone Sweetened with Hazelnut and Topped with Raspberry and Toasted Pecans and Adorned with an Amazing Fruit Display. Served with Water Crackers. This is a treat your guests will always remember!
- **Send Off Snack | \$2.50/Guest**
Butler passed and served 30-45 minutes prior to the end of your event. Your choice of mini corn dogs with spicy mustard; New Orleans mini muffalettas; mini-Maple waffle topped with popcorn chicken and drizzled with syrup; hazelnut Mascarpone in a phyllo shell topped with pecans and a berry; or, Brie cheese in a phyllo shell topped with apricot preserves and toasted, sliced almonds.





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DRINK PACKAGES

- Soft Drink Package - Unlimited Servings - \$2.50/Guest
Coke, Diet Coke, Dr. Pepper, and Sprite Served from Our Beautiful Bar
- Unlimited Mimosas, Wine, OR Bloody Marys \$6.50/Guest
- Unlimited Mimosas, Wine AND Bloody Marys \$9/Guest
- Unlimited Draft Beer and Wine - \$10/Guest
Draft Beer, Chardonnay, White Zinfandel, Cabernet Sauvignon, and Merlot
- Bottled Beer and Wine - \$12.50/Guest
Assorted Bottled Beer (5 Domestic Brands), Chardonnay, White Zinfandel, Cabernet Sauvignon, and Merlot
- Party Package - \$14/Guest
Assorted Bottled Beer (5 Domestic Brands), Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot, and a "Signature" Drink
- Full Well Brand Open Bar - \$17/Guest
House Brand Liquors Plus Wines, Assorted Bottled Beer (5 Domestic Brands), and a "Signature" Drink
(Includes Soft Drinks)
- Full Premium Open Bar - \$20/Guest
Crown Royal, Jack Daniels, Johnny Walker Black Label, J & B, Grey Goose, Belvedere and Many More! Also Assorted Bottled Beer (5 Domestic Brands), Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot, and a "Signature" Drink
(Includes Soft Drinks)
- Cash Bar - \$350 Bar Setup Fee if No Alcohol Package is Purchased.
Can Be Done In Addition to Above Packages at No Extra Charge

CONTACT US

Oak Lodge
Full Service Venue and Off Premise Catering

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