



- 2020 - PLATED DINNER PACKAGE



EACH PACKAGE PRICE INCLUDES THE FOLLOWING AMENITIES:

Fully plated and served meal including your choice of salad, bread, one or two entrées, starch, vegetable, and dessert

Preset tables to include silverware, linen napkins, condiments

Service on china, glass, and silverware

Unlimited iced tea, coffee, and water

Floor-length linens and table décor provided on each guest table

Exclusive use of venue for at least three hours, which is conveniently located within one mile of I-12

Ample and free parking

Customized floor layout, set-up, professional staffing, and clean up after each event

Free Wi-fi

Free use of A/V equipment including surround sound, projector, screen, microphone, and podium

Background music available through our surround sound system

PLATED DINNER MENU



OAK
Lodge

SUNDAY THROUGH THURSDAY PRICING*:

\$32.50/GUEST - CHOICE OF ONE ENTRÉE

\$34.50/GUEST - CHOICE OF TWO ENTRÉES**

FRIDAY AND SATURDAY PRICING*:

\$37.50/GUEST - CHOICE OF ONE ENTRÉE

\$40.50/GUEST - CHOICE OF TWO ENTRÉES**

*December Bookings will Require an Additional \$3/Guest Fee

**Minimum of 40 Guests Required for Two Entrée Option

BUTLER-PASSED ITEMS

(\$2.50/Guest Per Item for Butler-Passed Items)

Almond-Encrusted Duck Tenderloin with Pepper Jelly

Antipasto Skewers with Salami, Cheese, and Olives

Bruschetta with Tomato and Garlic

Crab and Artichoke Turnovers

Fried Cheese Raviolis Served with Marinara Sauce

Vegetable Spring Rolls Served with Duck Sauce

Chicken Cornucopia Quesadillas

Mini Meat Pies

Duck Wontons

Fried Green Beans Served with Spicy Aioli Sauce

Breaded Broccoli Bites Stuffed with Cheddar and Bacon

Mini Beef Wellington

Stuffed Jalapeños

Mini Crawfish Pies

Pork Pot-Stickers Served with a Peach Glaze

Smoked Salmon Pinwheels

Fruit and Cheese Skewers

Ham and Pineapple Skewers

Crabmeat Rangoon

Bacon-Wrapped Shrimp (+\$3.50/Guest)

SOUPS

(\$5/Guest)

Shrimp and Corn Bisque

Crab and Brie

Broccoli Cheese

PLATED DINNER MENU



SOUPS

(Continued)

Seafood Gumbo
Chicken and Sausage Gumbo

SALADS

(Choose One)

Oak Lodge House Salad

Mixed Greens, Tomatoes, Carrots, Red Cabbage, Red Onion
Rings, and Our House Dressing

Potpourri Salad

Mixed Greens, Tomatoes, Carrots, Red Cabbage, Cucumbers, and Your Choice of
Golden Italian Dressing or Ranch Dressing

Caesar Salad

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

Cranberry Nut Coleslaw

Cabbage, Craisins, Salted Toasted Pecans, and Tossed in a Vidalia Onion Dressing

Mandarin Orange Salad with Almonds

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

Mandarin Orange Salad with Walnuts

Romaine Lettuce, Mandarin Orange Slices, Walnuts, and a Sesame Ginger Dressing

Sensation Salad

Romaine Lettuce, Parsley, Parmesan Cheese, and Our
Homemade Tangy Sensation Dressing

PLATED DINNER MENU



ENTRÉES

(Choose One or Two)

Catfish Acadiana

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

Catfish Parmesan

A Large Catfish Filet with a Parmesan Crust and Topped with Sliced Almonds

Black Drum Cocodrie

Seasoned and Baked Black Drum Topped with a Savory Shrimp and Garlic Sauce

Seafood Bowtie Pasta

Choice of Shrimp or Crawfish with Bowtie Pasta Tossed in a House Cream Sauce

Étouffée with White Rice

Choice of Shrimp or Crawfish Étouffée Served Over Fluffy White Rice

Seafood Stuffed Eggplant

Crabmeat and Shrimp Stuffing Baked in an Eggplant Shell

Seafood Stuffed Manicotti

Delectable Seasoned Seafood Stuffed in a Large Manicotti Shell
Finished in a White Cream Sauce

Cajun Stuffed Pork

Pork Tenderloin Roasted with Assorted Seasonings and a Cajun Marinade,
Served with Our Delectable Pork Gravy

Lasagna

Fresh Beef, Several Cheeses, and Layered with Our Own Homemade Sauce

Confetti Pork Chops

Boneless, Butterflied Pork, Grilled and Stuffed with
Roasted Peppers and Onions; Served with a Pork Gravy

PLATED DINNER MENU



ENTRÉES

(Continued)

Grilled Ribeye - 10 oz. (+\$7/Guest) or 12 oz. (+\$9/Guest)

Prepared to Medium Temperature and Served with Our Homemade Mushroom Sauce

Oak Lodge Surf and Turf (+\$10/Guest)

A 6 Oz. Beef Filet or an 8 Oz. Ribeye Served Alongside Shrimp Scampi or Fried, Butterflied Shrimp

Baked Chicken Madeline

A Boneless Chicken Breast Topped with Parmesan Cheese, and Baked Over a Creamy, Spinach Madeline
(Terrific with Lemon Rice and Carrot Soufflé on the Side!)

Blackened Chicken Alfredo

Blackened Chicken Breast and Penne Pasta Tossed in Alfredo Sauce

Chicken Breaux Bridge

Marinated and Grilled Boneless Chicken Breast, with a Crawfish Topping

Chicken Parmigiana

Boneless Chicken Breast, Breaded and Pan Sautéed, and Baked in Rich Marinara Sauce,
and Topped with Mozzarella and Parmesan

Chicken Sharonne Pasta

Chicken Breast and Rotini Pasta, Tossed with Rotel Tomatoes in a House Cream Sauce

Shitake Stuffed Chicken Breast

Sautéed Shitake Mushrooms, Onions, Peppers, and Garlic Stuffed Into a Boneless,
Chicken Breast; Served in a White Cream Sauce

Chicken Waikiki

Fried, Boneless Chicken Breast with an Almond Crust, and a Honey-Butter Glaze

PLATED DINNER MENU



OAK
Lodge

STARCHES

(Choose One)

Parsley Potatoes	Oven Roasted Potatoes
Double Stuffed Potatoes	Garlic Mashed Potatoes
Au Gratin Potatoes	Scalloped Potatoes
Seasoned Rice	Long Grain and Wild Rice Combo
Lemon Rice	Corn Maque Choux
Creole Corn Casserole	Praline Sweet Potato Casserole

VEGETABLES

(Choose One)

Steamed Whole Green Beans	Green Bean Amadine
Homestyle Green Beans	Broccoli Parmesan
Carrot Soufflé	Vegetable Medley (Broccoli, Cauliflower, Carrots)
Steamed Broccoli Florets	Roasted Asparagus
Sugar Snap Peas	Brussels Sprouts Sautéed to Tender in Bacon Fat

BREADS

(Choose One)

Soft Rolls with Butter	Crispy Buttered French Bread
Garlic Bread	Biscuits

DESSERTS

(Choose One)

French Chocolate Mousse

Fluffy Chocolate Mousse Served in a Wine Glass and Topped with a Pirouette Cookie

Mississippi Mud Pie

Shortbread and Pecan Crust with a Layer of Sweet Cream Cheese
Atop a Second Layer of Chocolate Pudding

Bread Pudding with Praline Sauce

PLATED DINNER MENU



DESSERTS

(Continued)

Butterfinger Cake

Chocolate Cake Infused with Condensed Milk and Caramel; Topped with a Cream Cheese Icing and Crushed Butterfingers

Pecan Pie

Apple Pie

Rum Cake with Chantilly Cream

Oak Lodge Cheesecake

Served with Your Choice of Strawberry, Blueberry, Cherry, Assorted Berries, or Praline Topping

Strawberry Shortcake

Yellow Sheet Cake, Topped with Sweetened Sliced Strawberries in a Strawberry Glaze

Sweetened Cream Cheese Filled Crepes

Served with Your Choice of Strawberry, Assorted Berries, or Praline Topping

Million Dollar Pie

A Mixture of Pecans, Coconut, and Crushed Pineapple in a Cream Filling with a Graham Cracker Crust

Lemon Delight Dessert

A Lemon Version of a Mississippi Mud Pie

ADDITIONAL CHARGES THAT MAY APPLY:

18% Service Charge and 9.45% Tax on All Food and Beverage Items

\$250 Set Up Fee

Minimums May Apply

Security Fees May Be Required



OAK
Lodge

DRINK PACKAGES

ALCOHOL-FREE PACKAGES:

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

ALCOHOL PACKAGES:

- Unlimited Draft Beer and Wine - \$10.00/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 - \$14.00/Guest
Assorted Bottled Beer (5 Domestic Brands), Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot, and a "Signature" Drink
- Full Well Brand Open Bar - \$17.00/Guest
House Brand Liquors Plus Wines, Assorted Bottled Beer (5 Domestic Brands), and a "Signature" Drink. Soft Drinks Included.
- Full Premium Open Bar - \$20.00/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. Soft Drinks Included.
- 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

Oak Lodge
Full Service Venue and Off Premise Catering

Physical Address:

2834 S. Sherwood Forest Boulevard, E-I
Baton Rouge, LA 70816

Phone: 225-291-6257

Website: www.oakparcevents.com

Email: Andi@oaklodgeonline.com
Deborah@oaklodgeonline.com
Mary@oaklodgeonline.com