

OAK Lodge



PARC 73



OAK PARC
events

2020-2021
Classic Dinner
BUFFET



Oak Lodge: 225-291-6257 | Parc 73: 225-744-3344 | www.oakparcevents.com
mary@parc73.com | andi@oaklodgeonline.com | deborah@parc73.com | kendall@oaklodgeonline.com



ADDITIONS, IF APPLICABLE

Additional Hour of Time -- \$750

Set Up Fee -- \$250

**18% Service Charge and Applicable Sales
Tax Applied to All Food and Beverage
Oak Lodge – 9.95%. Parc 73 – 8.95%**

Security

Oak Lodge -- \$180 per Deputy
Parc 73 -- \$175 per Deputy

Minimum dollar amounts may apply



OAK PARC
events

CLASSIC DINNER BUFFET

SUNDAY THROUGH THURSDAY PRICING*:

\$23.50/GUEST - CHOICE OF ONE ENTRÉE

\$25.50/GUEST - CHOICE OF TWO ENTRÉES**

FRIDAY AND SATURDAY PRICING*:

\$29/GUEST - CHOICE OF ONE ENTRÉE

\$32/GUEST - CHOICE OF TWO ENTRÉES**

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

**Minimum of 40 Guests Required for Two Entrée Option

EACH PACKAGE PRICE INCLUDES THE FOLLOWING:

- Choice of salad, bread, one or two entrées, starch, vegetable, and dessert
- Service on glassware 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
- Ample and free parking
- Customized floor layout, set-up, professional staffing, and clean up after each event
- Free Wi-fi
- Complimentary use of A/V equipment including surround sound, projector, screen, microphone, and podium
- Background music available through our surround sound system

****Need us to cater an event at your location of choice? Just ask!***

CLASSIC DINNER BUFFET MENU



BUTLER-PASSED ITEMS

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

Almond-Encrusted Duck Tenderloin with Pepper Jelly Sauce
Bacon Wrapped Shrimp (+\$3.50/Guest)
Breaded Broccoli Bites Stuffed with Cheddar and Bacon
Bruschetta – Tomato, Basil, Olive Oil, and Garlic on a Crostini
Crab and Artichoke Turnovers
Crabmeat Rangoon
Fried Cheese Raviolis Served with Marinara Sauce
Fried Green Beans Served with Spicy Aioli Sauce
Fruit and Cheese Skewers
Mini Crawfish Pies
Natchitoches Meat Pies
Pepper Jack Stuffed Boudin Balls with Parc 73 Sauce
Pork Pot Stickers Served with a Peach Glaze
Shrimp Bienville in Freshly Baked Phyllo Cups
Stuffed Cheese Jalapenos
Vegetable Spring Rolls Served with Duck Sauce

SOUPS

(\$5/Guest)

Broccoli Cheese
Chicken and Sausage Gumbo
Crab and Brie
Seafood Gumbo
Shrimp and Corn Bisque

BREADS

(Choose One)

Biscuits
Crispy Buttered French Bread
Garlic Bread
Soft Rolls with Butter



CLASSIC DINNER BUFFET MENU



SALADS (Choose One)

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

Oak Parc House Salad

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

Sensation Salad

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

ENTRÉES

(Choose One or Choose Two – “BBQ in the Parc” is Considered as Two)

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!)

BBQ in the Parc

All of Our Meats are Slowly Smoked to Tender Perfection in Our Southern Pride Smoker.
Choose Two: Smoked Beef Brisket, Barbecued Chicken, Smoked Sausage, or Tender Pulled Pork
(Perfect when Served with Homemade Macaroni and Cheese, Southern Style Green Beans,
Crunchy Coleslaw, and Mexican Cornbread!)

CLASSIC DINNER BUFFET MENU



ENTRÉES

(Continued)

Blackened Chicken Alfredo

Blackened Chicken Breast and Penne Pasta Tossed in Alfredo Sauce

Cajun Stuffed Pork

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

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

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

Chicken Waikiki

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

Confetti Pork Chops

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

Crispy Southern Fried Chicken

It doesn't get more "down home" than this!

CLASSIC DINNER BUFFET MENU



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ENTRÉES

(Continued)

Étouffée with White Rice

Choice of Shrimp or Crawfish Étouffée
Served Over Fluffy White Rice

Lasagna

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

Seafood Bowtie Pasta

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

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

Shitake Stuffed Chicken Breast

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

STARCHES

(Choose One)

Au Gratin Potatoes

Corn Masque Choux

Creole Corn Casserole

Double Stuffed Potatoes

Garlic Mashed Potatoes

Lemon Rice

Long Grain and Wild Rice Combo

Oven Roasted Potatoes

Praline Sweet Potato Casserole

Scalloped Potatoes

Seasoned Rice

VEGETABLES

(Choose One)

Broccoli Parmesan

Brussels Sprouts Sautéed to Tender in Bacon Fat

Carrot Soufflé

Green Bean Amadine

Homestyle Green Beans

Roasted Asparagus

Steamed Broccoli Florets

Steamed Whole Green Beans

Sugar Snap Peas

Vegetable Medley (Broccoli, Cauliflower, Carrots)



CLASSIC DINNER BUFFET MENU



DESSERTS (Choose One)

Apple Pie

Bread Pudding with Praline Sauce

Butterfinger Cake

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

French Chocolate Mousse

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

Lemon Delight Dessert

A Lemon Version of a Mississippi Mud Pie

Lemon Ice Box Pie

Rich Homemade Pie Prepared with Fresh Lemons and Condensed Milk, Finished in a Vanilla Wafer Crust

Million Dollar Pie

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

Mississippi Mud Pie

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

Oak Lodge Cheesecake

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

Pecan Pie

Rum Cake with Chantilly Cream

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



DRINK PACKAGES



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CONTACT US

www.oakparcevents.com

Parc 73

Full Service Venue and Off Premise Catering

Physical Address:

14379 LA Hwy 73, Prairieville, LA 70769

Mailing Address:

PO Box 1103, Prairieville, LA 70769

Phone: 225-744-3344

Oak Lodge

Full Service Venue and Off Premise Catering

Physical Address:

2834 S. Sherwood Forest Boulevard, E-1
Baton Rouge, LA 70816

Phone: 225-291-6257

Email: Andi@oaklodgeonline.com

Deborah@parc73.com

Kendall@oaklodgeonline.com

Mary@parc73.com

ALCOHOL-FREE PACKAGES:

- Soft Drink Package - Unlimited Servings - \$2.50/Guest
Coke, Diet Coke, Dr. Pepper, and Sprite Served from the Bar
- Gourmet Coffee Bar - \$3/Guest
Coffee of Different Flavors and Blends Served with Toppings to Enjoy

ALCOHOL PACKAGES:

- Unlimited Draft Beer and Wine - \$11/Guest
Draft Beer (1 Domestic Choice), Chardonnay, White Zinfandel, Cabernet Sauvignon, and Merlot
- Bottled Beer and Wine - \$13.50/Guest
Assorted Bottled Beer (5 Domestic Choices), Chardonnay, White Zinfandel, Cabernet Sauvignon, and Merlot
- Party Package - \$15/Guest
Assorted Bottled Beer (5 Domestic Choices), Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot, and a "Signature" Drink
- Full Well Brand Open Bar - \$18/Guest
House Brand Liquors Plus Wines, Assorted Bottled Beer (5 Domestic Brands), and a "Signature" Drink. Soft Drinks Included.
- Full Premium Open Bar - \$21/Guest
Crown Royal, Jack Daniels, Johnny Walker Black Label, J & B, Grey Goose, Belvedere and Many More! Also Assorted Bottled Beer (5 Domestic Choices), Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot, and a "Signature" Drink. Soft Drinks Included.
- Cash Bar - \$350 Bar Setup Fee if No Alcohol Package is Purchased.
Can Be Done In Addition to Above Packages at No Extra Charge