

OAK Lodge



PARC 73



OAK PARC
events

2020-2021
Classic Lunch
BUFFET



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OAK PARC
events

CLASSIC LUNCH BUFFET

MONDAY THROUGH FRIDAY PRICING*:

\$21/GUEST - CHOICE OF ONE ENTRÉE

\$23/GUEST - CHOICE OF TWO ENTRÉES**

SATURDAY AND SUNDAY PRICING*:

\$24/GUEST - CHOICE OF ONE ENTRÉE

\$26/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!*

ADDITIONS, IF APPLICABLE

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%

Minimum dollar amounts may apply

CLASSIC LUNCH 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 LUNCH 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 LUNCH 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 LUNCH 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 LUNCH 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

Beverage Options to Enhance Your Event

Unlimited Soft Drinks -- \$2.50/Guest

Unlimited Mimosas, Wine, OR Bloody Marys -- \$8/Guest

Unlimited Mimosas, Wine, AND Bloody Marys -- \$10/Guest

