



2021  
*Brunch Package*  
INFORMATION



## AMENITIES INCLUDED

Each Package Price Includes the Following:

- Exclusive use of Parc 73 venue and the grounds for at least three hours
- Endless cuisine prepared from scratch
- Your choice of biscuits, english muffins, or croissants served with assorted jellies and butter
- Service on glassware and silverware
- Availability of satellite 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

# 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):*

- Bacon Wrapped Almond-Encrusted Duck Tenderloin with Pepper Jelly Sauce
- Bacon Wrapped Jumbo Shrimp Served with Pesto Dipping Sauce
- Bruschetta - Tomato, Basil, Olive Oil, Garlic, and Balsamic on a Baked Crostini
- Chicken and Waffles - Crispy Chicken Morsels Served in a Mini-Waffle Bowl Drizzled with Bourbon-Bacon Cane Syrup
- French Toast Sticks Served in Mini Cocktail Glasses with Warm Maple Syrup
- Pepper Jack Stuffed Boudin Balls with "73 Sauce"
- Seafood Boulettes - Baked Shrimp, Crabmeat, and Crawfish Mini-Cakes Served with Hollandaise Sauce
- Shrimp Bienville or Crawfish Mornay in Freshly Baked Phyllo Cups
- Shrimp Cocktail - Jumbo Tail-On Boiled Shrimp Served on a Bamboo Spoon with "A Taste" of Cocktail Sauce
- Smoked Salmon Mousse Profiteroles - Light as Air Pastry Filled with Our Smoked Salmon Mousse and Garnished with Fresh Dill

## Salad (CHOOSE ONE):

- Grilled Chicken Caesar Salad - Romaine Lettuce Tossed with Freshly Shredded Parmesan Cheese, House Made Croutons, and Caesar Dressing
- Parc 73 House Salad - Green Leaf Lettuce with Shaved Purple Onion, Shredded Carrots, Purple Cabbage, and Sliced Grape Tomatoes Tossed in our Own Parc 73 House Dressing
- Pesto Pasta Salad - Bowtie Pasta with Sliced Grape Tomatoes and Fresh Basil Pesto
- Shrimp Remoulade - Spicy Boiled Shrimp tossed with Mixed Greens and Our House Made Remoulade Dressing
- Summer Berry Crispy Chicken Salad - Mixed Greens Topped with Strawberries, Blueberries, Bacon, Bleu Cheese, and Crispy Fried Chicken Slices

## Hot Items (CHOOSE TWO):

- Bourbon Bacon BBQ Pork Kabobs - Pecan Wood-Smoked Bacon Wrapped Pork Served with a Bacon BBQ Glaze
- Cajun Rice Dressing - Perfectly Seasoned Ground Pork and Beef Rice Dressing
- Chicken Teriyaki Served with Roasted Vegetable Medley
- Eggs Benedict
- Fried Green Tomatoes with Hollandaise and Lump Crab Meat
- Seafood Crepes (+\$2/Guest) - House Made Crepes Stuffed with Shrimp, Crawfish, Crabmeat, and Cheese Topped with a Creamy Seafood Sauce





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- Shrimp and Grits - Spicy Jumbo Shrimp in a Tasso Butter with Creamy Mascarpone Polenta
- Twisted Chicken on a Stick - House Breaded and Fried Chicken Breast Strips Served with BBQ, Honey Mustard, or "73 Dipping Sauce"
- Wake Up! Quesadillas - An Assortment of Quesadillas Filled with a Variety of Meats, Eggs, Vegetables, and Cheeses Served with Sour Cream and Picante Sauce

### Cold Items (CHOOSE TWO):

- Antipasto Display (+\$2/Guest) - A Gorgeous Display of Assorted Cured Meats, Artisan Cheeses, Olives, and Marinated Vegetables
- Artisan Cheese Display (+\$2/Guest) An Elaborate Assortment of Artisan Cheeses, Fresh Seasonal Berries, and Crostini
- Caprese Skewers - Cherry Tomatoes, Whole Milk Mozzarella and Fresh Basil Leaves Skewered and Drizzled with Balsamic Glaze and Extra Virgin Olive Oil
- Mini Assorted Quiche - Bacon Cheddar and Spinach Swiss
- Mini Veggie Frittatas - Spinach, Tomatoes, Purple Onions and Mushrooms in a Pepper Jack Egg Frittata
- Smoked Salmon Display with Chopped Egg, Capers, Cream Cheese, and Purple Onions
- Truffle and Bacon Deviled Eggs

### Meat (CHOOSE ONE):

- Cajun Boudin-Stuffed Pork Loin - Pecan Wood-Smoked and Sliced with a House Made Tasso Cream Sauce on the Side
- Crispy Bacon - Thick-Sliced, Applewood-Smoked
- Pulled Pork - Pecan Wood-Smoked Tender Pork Served with Soft Slider Buns and Condiments
- South Louisiana Smoked Sausage or Spicy Sausage Patties (or Combination of Both!)
- Southern Baked Ham - Hardwood-Smoked Southern Ham (Baked and Sliced)

### Dessert (CHOOSE ONE):

- Assorted Dessert Display (+\$2/Guest) - Chef's Homemade Assortment of Sweet Treats
- Chocolate Covered Strawberries
- Red Velvet Cream Cheese Parfaits
- White Chocolate Bread Pudding



### Specialty Stations:

- Artisan Grilled Cheese Station (+\$2/Guest) - Chef-Manned Station with Artisan Breads, Cheeses, and Garnishes
- Omlet Station (+\$3/Guest) - Chef-Manned Station Featuring Applewood Smoked Ham, Shrimp Bienville, and Crawfish Omlests with Assorted Cheese and Garnish Choices
- Prime Rib Carving Station (+\$5/Guest) - Pecan Wood-Smoked Whole Prime Rib; Chef-Carved and Served with Horseradish Cream, and Warm "Schoolhouse" Rolls
- Southern Grits Trio (+\$3/Guest) - Stone Ground Heirloom Grits, 3-Cheese Grits, and Creamy Mascapone Grits Served with Assorted Toppings of Crumbled Bacon, Herbed Scrambled Eggs, Green Onions, Carmelized Onions and Mushrooms, Tasso Shrimp Butter, and Crawfish Etouffee

### Conditions:

- 18% service charge and 8.95% sales tax will be applied to all food and beverage items
- \$250 set up fee
- Minimums may apply
- Security may be required



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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

### Parc 73

### Reception and Conference Center

#### Physical Address:

14379 LA Hwy 73, Prairieville, LA 70769

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