



PARC
73

FULL SERVICE VENUE & OFF PREMISE CATERING

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2021
CORPORATE
CATERING



CORPORATE DAYTIME MEETING PACKAGES



EACH PACKAGE INCLUDES THE FOLLOWING:

Exclusive use of the venue and grounds for three hours (additional hourly rates available)
Conveniently located within a mile of I-10
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
Ample and free parking
Nonintrusive and refined centerpiece on each guest table
Unlimited water, iced tea, and coffee

BREAKFAST PACKAGES:

Deluxe Continental Breakfast \$9.75/Guest

Assorted Muffins and Danish, Seasonal Fresh Fruits and Berries, Yogurt, Bagels, Cereal, and Juices

Hot Breakfast Buffet \$15.50/Guest

Seasonal Fresh Fruits and Berries, Traditional or Creole Scrambled Eggs, Breakfast Potatoes, Creamy Stone Ground Grits with Butter or Garlic Cheese Grits, Crispy Bacon, Spicy Sausage Patties, and Your Choice of Biscuits, English Muffins, or Croissants with Jellies, Preserves, and Butter.

Can be customized further upon request

LUNCH PACKAGES:

Light Pasta Salad and Sandwich Buffet \$15/Guest

Your Choice of Fresh Garden Salad, Traditional Italian Pasta Salad, or Pesto Pasta Salad and Assorted Sandwiches with Ham, Turkey, and Roast Beef and Served Along with Various Chips

Parc 73 Classic Hot Lunch Buffet - Choice of One Entrée \$21/Guest | Choice of Two Entrées* \$23/Guest

Includes Your Choice of Salad, Two Sides, Bread, and Dessert

*Requires a Minimum of 40 Guests; Otherwise, a \$3/Guest Fee Will Apply

MEETING ENHANCEMENTS:

Afternoon Snack. Choose One. \$4/Guest

Home Baked Cookies Served with Ice Cold Milk Shooters; Abita Queso Dip Served with Crispy Tortilla Chips and Salsa; Gourmet Popcorn Featuring Assorted Flavors of Homestyle Butter, Cheddar, and Caramel; Soft Pretzels Served with House Made Spicy Mustard; Pepper Jack Stuffed Boudin Balls Served with 73 Dipping Sauce; Southwest Chicken Egg Rolls Served with Sour Cream and Picante Sauce; Cajun-Seasoned House Made Snack Mix

MEETING ENHANCEMENTS:

(Continued)

Beverages \$6/Guest

Canned Soft Drinks, Bottled Water, Coffee, and Iced Tea (Sweet & Unsweet)

PARC 73 CLASSIC HOT LUNCH BUFFET MENU:

SALADS

(Choose One)

Parc 73 House Salad

Mixed Greens, Tomatoes, Carrots, Red Cabbage, Red Onion Rings, Creamy House Dressing

Caesar Salad

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

Mandarin Orange Salad with Almonds

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

Sensation Salad

Mixed Baby Greens, Fresh Parsley, Shredded Parmesan, Lemony Tangy Sensation Dressing

Crunchy Coleslaw

Purple and Green Shredded Cabbage, Red Onion, Crunchy Shredded Carrots, House or Balsamic Dressing

ENTRÉES

(Choose One \$21/Guest; Choose Two \$23/Guest - "BBQ in The Parc" is Considered as Two)

Parc 73 Cajun Stuffed Pork Tenderloin

Smoked Pork Tenderloin Stuffed with Cajun Boudin Dressing Served with Spicy Tasso Cream Sauce

Baked Chicken Madeline

Boneless Chicken Breast Topped with Parmesan Cheese, Baked Over a Creamy Spinach Madeline

Fried Catfish Acadiana

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

Spicy Chicken Pasta

Blackened Chicken Mixed in Penne Pasta and a Locally-Sourced Tasso Cream Sauce

PARC 73 CLASSIC HOT LUNCH BUFFET MENU:

ENTRÉES

(Continued)

Shrimp Scampi Pasta

Jumbo Shrimp in a White Wine Lemon Butter Sauce Over Penne

Grilled Pork Chops

Boneless Grilled Chops in Savory Au Jus

72-Hour Braised Short Ribs (+\$4/Guest)

Braised Beef Short Ribs in Pork Au Jus to a Tender Deliciousness

Great when served with Creamy Mascarpone Polenta

Seafood Stuffed Eggplant

Cajun Crabmeat and Shrimp Stuffing Baked in an Eggplant Shell

Chicken Piccata

Roasted, Sliced Chicken Breasts in a Light Lemon Caper Sauce

Lasagna

Fresh Beef, Italian Sausage, Mozzarella, and Ricotta Cheeses, Layered in our Own Homemade Marinara Sauce

Catfish Parmesan

Large Catfish Filet, Baked to Create a Delicious Parmesan Crust, Topped with Sliced Almonds

BBQ in the Parc

All of our meats are slowly smoked to tender perfection in our own 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!

Crispy Southern Fried Chicken

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

Salisbury Steaks in Onion Gravy

100% Black Angus Beef Topped with House Made Onion Gravy

Great with Mashed Potatoes

Shrimp and Grits (+\$4/Guest)

Jumbo Gulf Shrimp Served with Creamy Mascarpone Polenta

PARC 73 CLASSIC HOT LUNCH BUFFET MENU:

SIDES

(Choose Two)

Double Stuffed Potato Bake
Lemon Rice
Butter Steamed Jasmine White Rice
Creamy Mascarpone Polenta
Garlic Sautéed Haricots Verts
Parsley Mashed Potatoes
Creole Corn Casserole
Homemade Macaroni and Cheese
Garlic, Parsley, and Olive Oil Pasta (Penne or Linguine)
Praline Sweet Potato Casserole
Southern-Smothered Green Beans with Bacon and Potatoes
Steamed Broccoli Florets
Roasted Asparagus
Carrot Soufflé
Roasted Vegetable Medley (Squash, Zucchini, Mushrooms and Onions)
Brussels Sprouts Sautéed to Tender in Bacon Fat and Served with Crispy Bacon Bits

BREADS

(Choose One)

Soft Rolls with Butter
Crispy Buttered French Bread
Mexican Cornbread with Butter
Soft Buttered Biscuits

PARC 73 CLASSIC HOT LUNCH BUFFET MENU:

DESSERTS

(Choose One)

Million Dollar Berry Cake

Rich and Buttery Pound Cake Topped with Fresh Fruit and Seasonal Berries

Brownie Trifle

Homemade Brownies Crumbled and Layered with Nuts, White Chocolate, Whipped Cream, and Garnished with Chocolate Shavings

Italian Cream Cake

Soft White Cake with Coconuts and Pecans and Topped with a Cream Cheese Pecan Whip

Praline Cream Cake

Soft Yellow Cake with Cream Cheese Filling and Topped with a Praline Icing

Mini Pecan Pies

Homemade Dessert featuring a Delicious Buttery Crust and Topped with Chopped Pecans, Brown Sugar, and a Sweet and Savory Pecan Glaze

Triple Chocolate Cake

Chocolate Fudge Cake With a Light Chocolate Cream Filling and Topped with a Dark Chocolate Ganache

White Chocolate Bread Pudding

New Orleans Leidenheimer Bread Pudding Topped With Rich White Chocolate Sauce

ADDITIONAL CHARGES THAT WILL APPLY:

18% Service Charge and 8.95% Tax on All Food and Beverage Items

\$250 Set Up Fee

\$75/Hour Facility Fee After the Third Hour