



2021  
CORPORATE  
CATERING

OAK  
*Lodge*

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# 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-12  
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, Danish, and Scones; Seasonal Fresh Fruits and Berries; Yogurt; Orange Juice and Coffee

### **Hot Breakfast Buffet \$15.50/Guest**

Seasonal Fresh Fruits and Berries; Traditional or Creole Scrambled Eggs; Breakfast Potatoes; Grits with Butter or Garlic Cheese Grits; Crispy Bacon; Smoked Sausage; and Biscuits with Jellies, Preserves, Butter, and Syrup

*\*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 including Chicken Salad on Croissants, Ham, Turkey, and Roast Beef Served Along with Various Chips

### **Oak Lodge Classic Hot Lunch Buffet - Choice of One Entrée \$21/Guest | Choice of Two Entrées \$23/Guest**

Includes Your Choice of Salad, Starch, Vegetable, Bread, and Dessert

## MEETING ENHANCEMENTS:

### **Afternoon Snack. Choose One. \$4/Guest**

Home Baked Cookies; 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; Brownies and Lemon Bars; Mini Pralines;  
Assorted Bags of Chips, Nuts, or Trail Mix

### **Beverages \$6/Guest**

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

# CORPORATE DAYTIME MEETING PACKAGES



## SALADS (Choose One)

### **Oak Lodge House Salad**

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

## ENTRÉES (Choose One \$21/Guest; Choose Two \$23/Guest)

### **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

### **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

# CORPORATE DAYTIME MEETING PACKAGES



## ENTRÉES

(Continued)

### **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

### **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

# CORPORATE DAYTIME MEETING PACKAGES



## ENTRÉES

(Continued)

### **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

## STARCHES

(Choose One)

Oven Roasted Potatoes

Garlic Mashed Potatoes

Scalloped Potatoes

Long Grain and Wild Rice Combo

Corn Maque Choux

Praline Sweet Potato Casserole

Double Stuffed Potatoes

Au Gratin Potatoes

Seasoned Rice

Lemon Rice

Creole Corn Casserole

## VEGETABLES

(Choose One)

Steamed Whole Green Beans

Green Bean Amadine

Homestyle Green Beans

Broccoli Parmesan

Carrot Soufflé

Vegetable Medley (Broccoli, Cauliflower, Carrots)

Brussels Sprouts Sautéed to Tender in Bacon Fat

Steamed Broccoli Florets

Roasted Asparagus

Sugar Snap Peas

# CORPORATE DAYTIME MEETING PACKAGES



## 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**

### **Butterfinger Cake**

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

### **Lemon Ice Box Pie**

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

### **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

# CORPORATE DAYTIME MEETING PACKAGES



## DESSERTS

(Continued)

### **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

\$75/Hour Facility Fee After Third Hour