



## - 2021 - PLATED LUNCH PACKAGE



### EACH PACKAGE PRICE INCLUDES THE FOLLOWING AMENITIES:

Fully plated and served meal including your choice of salad, bread, one or two entrées, starch, vegetable, and dessert

Preset tables to include silverware, linen napkins, condiments

Service on china, glass, 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, which is conveniently located within one mile of I-12

Ample and free parking

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

Background music available through our surround sound system

# PLATED LUNCH MENU



**OAK**  
*Lodge*

## SUNDAY THROUGH THURSDAY PRICING\*:

\$24/GUEST - CHOICE OF ONE ENTRÉE

\$26/GUEST - CHOICE OF TWO ENTRÉES\*\*

## FRIDAY AND SATURDAY PRICING\*:

\$27/GUEST - CHOICE OF ONE ENTRÉE

\$30/GUEST - CHOICE OF TWO ENTRÉES\*\*

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

\*\*Minimum of 40 Guests Required for Two Entrée Option

### BUTLER-PASSED ITEMS

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

Almond-Encrusted Duck Tenderloin with Pepper Jelly

Antipasto Skewers with Salami, Cheese, and Olives

Bruschetta with Tomato and Garlic

Crab and Artichoke Turnovers

Fried Cheese Raviolis Served with Marinara Sauce

Vegetable Spring Rolls Served with Duck Sauce

Chicken Cornucopia Quesadillas

Mini Meat Pies

Duck Wontons

Fried Green Beans Served with Spicy Aioli Sauce

Breaded Broccoli Bites Stuffed with Cheddar and Bacon

Mini Beef Wellington

Stuffed Jalapeños

Mini Crawfish Pies

Pork Pot-Stickers Served with a Peach Glaze

Smoked Salmon Pinwheels

Fruit and Cheese Skewers

Ham and Pineapple Skewers

Crabmeat Rangoon

Bacon-Wrapped Shrimp (+\$3.50/Guest)

### SOUPS

(\$5/Guest)

Shrimp and Corn Bisque

Crab and Brie

Broccoli Cheese

# PLATED LUNCH MENU



## SOUPS

(Continued)

Seafood Gumbo  
Chicken and Sausage Gumbo

## SALADS

(Choose One)

### **Oak Lodge House Salad**

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

### **Potpourri Salad**

Mixed Greens, Tomatoes, Carrots, Red Cabbage, Cucumbers, and Your Choice of  
Golden Italian Dressing or Ranch 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

# PLATED LUNCH MENU



## ENTRÉES

(Choose One or Two)

### **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

### **Black Drum Cocodrie**

Seasoned and Baked Black Drum Topped with a Savory Shrimp and Garlic Sauce

### **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

### **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

## PLATED LUNCH MENU



### ENTRÉES

(Continued)

#### **Grilled Ribeye – 10 oz. (+\$7/Guest) or 12 oz. (+\$9/Guest)**

Prepared to Medium Temperature and Served with Our Homemade Mushroom Sauce

#### **Oak Lodge Surf and Turf (+\$10/Guest)**

A 6 Oz. Beef Filet or an 8 Oz. Ribeye Served Alongside Shrimp Scampi or Fried, Butterflied Shrimp

#### **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

#### **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

# PLATED LUNCH MENU



## STARCHES

(Choose One)

Parsley Potatoes	Oven Roasted Potatoes
Double Stuffed Potatoes	Garlic Mashed Potatoes
Au Gratin Potatoes	Scalloped Potatoes
Seasoned Rice	Long Grain and Wild Rice Combo
Lemon Rice	Corn Maque Choux
Creole Corn Casserole	Praline Sweet Potato Casserole

## VEGETABLES

(Choose One)

Steamed Whole Green Beans	Green Bean Amadine
Homestyle Green Beans	Broccoli Parmesan
Carrot Soufflé	Vegetable Medley (Broccoli, Cauliflower, Carrots)
Steamed Broccoli Florets	Roasted Asparagus
Sugar Snap Peas	Brussels Sprouts Sautéed to Tender in Bacon Fat

## 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**

# PLATED LUNCH MENU



## DESSERTS

(Continued)

### **Butterfinger Cake**

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

### **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

### **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  
Minimums May Apply  
Security Fees May Be Required