



2021 *Holiday* CATERING PACKAGE



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HOLIDAY PARTY PACKAGE

\$45/PERSON INCLUDES THE FOLLOWING:

- Three Hours of Service
- Service on High Quality Disposable Dinnerware and Serving Utensils
- Table Linens and Décor for the Buffet Tables, if Needed
- Delicious Buffet of Foods Made Fresh from Scratch
Served in Chafing Dishes and Serving Pieces
- Set Up Before Event and Clean Up After Event
- Qualified, Attentive and Professionally Dressed Servers
- Experienced Coordinator Onsite to Assist
- China, Flatware and Stemware Available
- Table and Chair Rental Available

Additional Hour of Time | \$750

18% Service Charge and 8.95% Sales Tax
will be applied to all food and beverage
charges

MENU ITEMS



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BUTLER PASSED ITEMS (CHOOSE ONE):

- Coconut Shrimp Served with Garlic Aioli Sauce
- Bacon Wrapped Almond-Encrusted Duck Tenderloin with Pepper Jelly
- Shrimp Cocktail - Jumbo Tail-On Boiled Shrimp Served on a Bamboo Spoon with "A Taste" of Cocktail Sauce
- Crabtini - Jumbo Lump Crabmeat in Special House Sauce Served on Bamboo Spoons
- Pepper Jack Stuffed Boudin Balls with "73 Sauce"
- Shrimp Bienville or Crawfish Mornay in Freshly Baked Phyllo Cups
- Bruschetta - Tomato, Basil, Olive Oil, Garlic, and Balsamic on a Baked Crostini
- Tasso Jam in Cucumber Cups
- Natchitoches Meat Pies
- Smoked Trout or Salmon Spread on Crostini
- Crawfish Pies
- Pulled Pork Sliders
- Cajun Boudin Egg Rolls with Pepper Jelly Sauce
- Beef Tenderloin on Crostini and Garnished with Tasso Jam and Horseradish Cream
- Seafood Boulettes

HOT CHOICES (CHOOSE TWO):

- Parc 73 Fried Filet Catfish - Served with Tartar and Cocktail Sauces
- Abita Queso Dip Served with Tortilla Chips
- Spicy Pepper Jack Crab Dip Served with Crostini
- Crawfish Dip Served with Crackers
- Spinach Madeline Served with Crackers
- Shrimp Bienville Served with Crostini
- Italian Meatballs with Choice of Barbecue Sauce, Marinara, or Sweet and Sour Sauce
- Crispy Fried Drumettes
- Spinach and Artichoke Dip Served with Chips and Crackers
- Marinated Grilled Chicken Tenders with Honey Mustard Sauce
- Crabmeat Au Gratin Served with Crackers
- Spicy Baked Chicken Wings
- Drunken Pork Wings

COLD CHOICES (CHOOSE TWO):

- Cold Marinated Pesto Shrimp Pasta
- Caprese Salad Display - Sliced Roma Tomatoes Topped with Whole Milk Mozzarella, Fresh Basil, and Balsamic Glaze
- Classic Cheese Ball -Your Choice of Spicy Cheddar Cheese with Tabasco; Pineapple and Cream Cheese; or Tropical Fruit Cheese
- Ball with Dried Fruit, Coconuts, and Pecans
- Chicken Salad with (or without) Walnuts on Croissants
- Spicy Cream Cheese Crab Mold with Crackers
- House Made Hummus with Flavors of Olive Oil, Garlic, and Lemon Juice. Served with Warm Pita
- Creamy Olive Dip with Crostini
- Smoked Salmon Display
- Million Dollar Dip - Creamy, Savory Dip Featuring Bacon, Cheddar Cheese, and Green Onions and Served with Crackers and Chips
- Fiesta Corn Dip with Tortilla Chips
- Spicy Cold Shrimp Dip with Crackers
- Green Salad - Your Choice of House Salad, Sensation Salad, or Greek Salad
- Muffuletta Pasta Salad



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ENTRÉES (CHOOSE ONE):

- Blackened Chicken Alfredo with Penne Pasta
- Blackened Chicken Pasta in a Tasso Cream Sauce
- Chicken and Sausage Jambalaya
- Chicken and Sausage Gumbo with Steamed Rice
- Seafood Gumbo with Steamed Rice
- Crawfish or Shrimp Bowtie Pasta
- Crawfish Etouffée with Steamed Rice
- Cajun Dirty Rice Dressing
- Smoked Pork Loin Sliced and Topped in a Mushroom Burgundy Reduction
- Vegetable Pasta Primavera in Garlic and Olive Oil
- Shrimp Etouffée with Steamed Rice
- Shrimp and Corn Bisque
- Pastalaya - Smoked Chicken, Sausage, and Pork with Jambalaya Seasonings Mixed with Spaghetti Pasta
- Pecan Chicken

CARVED MEATS (CHOOSE TWO):

ALL SERVED WITH ROLLS AND CONDIMENTS

- Smoked or Roasted Pork Loin
- Smoked Beef Brisket
- Cajun Spiced Roasted Turkey Breast
- Smoked Turkey Breast
- Baked Ham
- Roasted Steamship Round
- Cajun Boudin-Stuffed Pork Loin
- Pecan Wood-Smoked Whole Ribeye (+\$2/Guest)
- Pecan Wood-Smoked Whole Beef
- Tenderloin (+\$5/Guest)

SPECIALTY ITEMS (CHOOSE TWO):

- Double Stuffed Potato Bake
- Seafood Stuffed Mushrooms
- Flame Roasted Vegetables with Teriyaki Chicken
- Chocolate Covered Strawberries
- Antipasto Display with Italian Meats, Imported Cheeses, Marinated Vegetables, and Olives
- Italian Sausage-Stuffed Mushrooms
- Crawfish Mac & Cheese
- Crawfish Bread
- Mini-Muffalettas
- Artisan Charcuterie Board with an Assortment of Meats, Cheeses, Breads, Olives, and Nuts
- Artisan Cheese Display with Seasonal Berries and Crostini





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SPECIALTY STATIONS:

Minimum of 50 Guests

- Assorted Dessert Display | \$3.00/Person

It's always a good time for delicious sweet treats! Your guests will love Chef's assortment of house made desserts which could include Luscious Lemon Squares, Mini Pecan Pies, Profiterole Cream Puffs, and Red Velvet Cream Cheese Parfaits. Have a special request? Just let us know when planning your menu.

- Mashed Potato Station | \$4.00/Person

Let your imagination run wild with the combinations that can be made with this station. Delicious mashed potatoes with your choice of Italian sausage or crispy fried chicken bites and toppings like bacon, butter, sour cream, grated cheddar cheese, gravy, and green onions.

- Nacho Bar | \$4.00/Person

Let us provide all the fresh ingredients for your guests to make their very own ultimate nacho platter! Crispy tortilla chips provide the foundation for yummy toppings like queso cheese, Mexican seasoned beef, salsa, black beans, roasted corn, guacamole, sliced jalapeños, shredded lettuce, sour cream, and diced tomatoes.

- Boiled Shrimp Station | \$5.00/Person

Laissez les bon temps rouler! Deliciously seasoned jumbo shrimp peeled with tail on and placed in our Louisiana pirogue and served with boiled baby potatoes, corn, and mushrooms and garnished with lemons. This beautiful Cajun display is sure to please.

- S'mores Action Station | \$3.50/Person

Your guests will cherish the cooler weather as they gather to roast their own marshmallows. Our attentive staff will assemble the s'mores and serve them along with some soothing hot chocolate.

- Shrimp and Grits Station | \$5.00/Person

Jumbo Gulf Shrimp sautéed to order in herbed Tasso Butter by one of our talented chefs. Served alongside creamy Mascarpone Polenta. Always a crowd pleaser!

- Louisiana Biscuit Party | \$4.00/Person

Choose from Old School Buttermilk, Cheddar Bacon, and Roasted Garlic Biscuits with Toppings Such as Green Onions, Tasso Jam, Honey Butter, Sliced Ham, Sausage Gravy, Crawfish Étouffée and Pepper Jelly.





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SEND OFF SNACKS:

\$2.50/GUEST

- Grilled Cheese Triangles Served with Tomato Soup Shooters
- Fried Chicken Bites Served in Mini Cones and Drizzled with our House Made "73 Sauce"
- Crispy Bacon and Scrambled Egg Cups
- Your Choice of Warm Donut Holes, Chocolate Chip Beignets, or Freshly Baked Cookies Served with Ice Cold Milk Shooters and Mini Latte Shooters
- Cheeseburger Sliders Served with Chocolate Milkshake Shooters
- Soft Pretzels Served with Abita Queso Dipping Sauce or House Made Spicy Mustard
- Mini Corn Dogs Served with Abita Queso Dipping Sauce
- Cheesy Lasagna Bites Served in a Crispy Wonton Cup
- French Toast Sticks Served in Mini Cones Drizzled in a Maple Syrup
- Silver Dollar Pancake Stacks Topped with Vanilla Whip and Seasonal Fruit
- Chicken Pepper Jack Quesadillas Served with Sour Cream and Picante Sauce
- Truffle Deviled Eggs Served on Asian Soup Spoons
- Shrimp Americana





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DRINK PACKAGES

ALCOHOL-FREE PACKAGES:

- Soft Drink Package - Unlimited Servings - \$2.50/Guest
Coke, Diet Coke, Dr. Pepper, and Sprite Served from Our Fountain Drink Station
- Gourmet Coffee Bar - \$3/Guest
Coffee of Different Flavors and Blends Served with Toppings to Enjoy

ALCOHOL PACKAGES:

THE FOLLOWING PACKAGES INCLUDE SOFT DRINKS:

- Unlimited Draft Beer and Wine - \$10/Guest
Draft Beer (1 Domestic Brand,) Chardonnay, White Zinfandel, Merlot, and Cabernet Sauvignon
- 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 or Draft Beer (1 Domestic Brand), Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot and Frozen Drinks (2 Flavors of Your Choice)
- Full Well Brand Open Bar - \$17/Guest
House Brand Liquors Plus Assorted Bottled (5 Domestic Brands) or Draft Beer (1 Domestic Brand,) Chardonnay, White Zinfandel, Cabernet Sauvignon, and Merlot
- Full Premium Open Bar - \$19/Guest
Crown Royal, Jack Daniels, Johnny Walker Black Label, J & B, Grey Goose, Belvedere and Many More! Also Assorted Bottled (5 Domestic Brands) or Draft Beer (1 Domestic Brand,) Chardonnay, White Zinfandel, Cabernet Sauvignon, and Merlot
- 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

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