



2021  
*Catering & Party*  
PACKAGE



**OAK PARC**  
*Catering*





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## CATERING AND PARTY PACKAGE

EACH PACKAGE PRICE INCLUDES THE FOLLOWING:

- Three Hours of Service
- Upper-Tier Disposable Dinnerware, Flatware, and Serving Utensils
- Table Linens and Décor for the Buffet Tables, if Needed
- Delicious Buffet of Foods Made Fresh and Served in Chafing Dishes and Decorative Serving Pieces
- Set Up of Buffet Before Event and Clean Up After Event
- Qualified, Attentive, and Professionally Dressed Servers and Bartenders
- Attendant to Slice and Serve the Cake, if Applicable



### ADDITIONS, IF APPLICABLE

18% Service Charge and Applicable Sales Tax Will Be Applied To All Food and Beverage Charges

Additional Hour of Time | \$850

9" Glass Buffet Plates | +\$3/Guest

Stainless Utensils | +\$2/Guest

Glassware for Beverages | +\$5/Guest

Linens for Guest Tables | +\$8/Linen

Trip Fee May Be Required

# PACKAGES



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## Azalea Package | \$30.00/Guest

- 1 Butler Passed Item
- 1 Hot Choice
- 2 Cold Choices
- 1 Entrée
- 2 Specialty Choices

## Gardenia Package | \$40.00/Guest

- Fresh Fruit and Cheese Display
- 2 Butler Passed Items
- 1 Hot Choice
- 2 Cold Choices
- 2 Entrées
- Carving Station Featuring 1 Carved Meats
- 2 Specialty Choices

## Regal Oak Package | \$52.00/Guest

- Fresh Fruit and Cheese Display
- 4 Butler Passed Items
- 2 Hot Choices
- 2 Cold Choices
- 2 Entrées
- Carving Station Featuring 2 Carved Meats
- 2 Specialty Choices
- 1 Specialty Station – Your Choice of Mashed Potato Bar, Nacho Bar, or an Assorted Dessert Display Featuring Gourmet Sweets





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# MENU ITEMS

*\*Some items may require an on-site oven for quality assurance. Our consultant is happy to guide you when choosing perfect menu options based on your party site, if you would prefer.\**

## BUTLER PASSED ITEMS:

*Additional Butler Passed Items May Be Purchased for +\$2.50/Guest/Item*

- Antipasto Skewers with Salami, Cheese, and Olives
- Bacon Wrapped Almond-Encrusted Duck Tenderloin with Pepper Jelly
- Bacon Wrapped Shrimp (+\$3/Guest)
- Bruschetta with Tomato and Garlic
- Mini Beef Wellington
- Mini Crawfish Pies
- Mini Natchitoches Meat Pies
- Pepper Jack Stuffed Boudin Balls with House Sauce
- Pulled Pork Sliders
- Shrimp Bienville or Crawfish Mornay in Freshly Baked Phyllo Cups
- Smoked Salmon Pinwheels
- Smoked Trout or Salmon Spread on Crostini

## HOT CHOICES:

- Abita Queso Dip with Tortilla Chips
- Broccoli Cheese Dip Served with Crackers
- Crabmeat Au Gratin Served with Crackers
- Crawfish Dip Served with Crackers
- Hot Ham and Gruyere Sweet Rolls with Bechamel Dijon Dressing
- Meatballs with Choice of Barbecue Sauce, Marinara, or Sweet and Sour Sauce
- Marinated Grilled Chicken Tenders with Honey Mustard Sauce
- Shrimp Bienville Served with Crostini
- Spicy Baked Chicken Wings
- Spinach and Artichoke Dip with Chips and Crackers
- Spinach Madeline Served with Crackers

## COLD CHOICES:

- Chicken Salad with (or without) Walnuts on Croissants
- Cold Marinated Pesto Shrimp Pasta
- Festive Mexican Bean Dip with Tortilla Chips and Jalapenos
- Fiesta Corn Dip with Tortilla Chips
- Fresh Vegetable Display Served with Green Goddess or Ranch Dressing
- Green Salad – Your Choice of House, Sensation, or Caesar Salad
- Mardi Gras Pasta Salad – A Taste of NOLA Muffaletta in a Pasta Salad
- Spicy Cold Shrimp Dip with Crackers
- Spicy Cream Cheese Crab Mold with Crackers
- Spinach and Water Chestnut Dip with Crackers



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## ENTRÉES:

*Additional Entrées May Be Purchased for +\$4/Guest/Item*

- Blackened Chicken Alfredo with Penne Pasta
- Chicken and Sausage Gumbo with Steamed Rice
- Chicken and Sausage Jambalaya
- Chicken Piccata – Roasted, Sliced Chicken Breasts in a Light Lemon Caper Sauce
- Chicken Sharonne – Rotini Pasta in a Cream House Sauce
- Crawfish Bowtie Pasta
- Crawfish Étouffée with Steamed Rice
- Pastalaya – Smoked Chicken, Sausage, and Pork with Jambalaya Seasonings with Spaghetti Pasta
- Seafood Gumbo with Steamed Rice (+\$2/Guest)
- Shrimp and Bowtie Pasta
- Shrimp and Corn Bisque
- Shrimp Étouffée with Steamed Rice

## CARVED MEATS:

*Additional Carved Meats May Be Purchased for +\$3/Guest/Item*

ALL SERVED WITH ROLLS AND CONDIMENTS

- Baked Ham
- Cajun Boudin-Stuffed Smoked Pork Loin
- Cajun Spiced Roasted Turkey Breast
- Oven Roasted Inside Beef Round
- Pecan Wood-Smoked Whole Beef Tenderloin Served with Tasso Jam (+\$5/Guest)
- Herb-Roasted Whole Beef Tenderloin (+\$5/Guest)
- Smoked Beef Brisket
- Smoked Turkey Breast

## SPECIALTY ITEMS:

- Antipasto Display with Italian Meats, Imported Cheeses, Marinated Vegetables, and Olives
- Artisan Charcuterie Board with an Assortment of Meats, Cheeses, Breads, Olives, and Nuts
- Chocolate Dipped Strawberries
- Crawfish Bread
- Deviled Eggs
- Double-Stuffed Potato Bake
- Mini-Muffalattas
- Roasted Vegetables with Teriyaki Chicken





## SPECIALTY ADDITIONS:

*Minimum of 50 Guests*

- **Assorted Dessert Display** | \$5/Guest

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 and Cream Puffs. Have a special request? Just let us know when planning your menu.

- **Boiled Shrimp Station** | \$7/Guest

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.

- **Mashed Potato Station** | \$6/Guest

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** | \$6/Guest

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.

- **Shrimp and Grits Station** | \$7/Guest

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



# DRINK PACKAGES



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## CONTACT US

### Oak Parc Catering

#### Mailing Address:

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### ALCOHOL-FREE PACKAGES:

- Soft Drinks and Water - \$5/Guest\*
- Soft Drinks, Iced Tea or Coffee, and Water - \$6/Guest
- Gourmet Coffee Bar - \$5.50/Guest  
Coffee of Different Flavors and Blends Served with Toppings to Enjoy.

### ALCOHOL PACKAGES:

- Bottled Beer, Wine, and Champagne - \$13/Guest  
Assorted Bottled Beer (4 Domestic Choices), House Wines (Chardonnay, Cabernet Sauvignon, Merlot), and House Champagne. *\*Soft drinks and water may be added to this package for \$2.50/guest\**
- Party Package - \$15/Guest  
Assorted Bottled Beer (4 Domestic Choices), House Wines (Chardonnay, Cabernet Sauvignon, Merlot), House Champagne, and One Well-Brand Signature Drink. *\*Soft drinks and water may be added to this package for \$2.50/guest\**
- Full Well Brand Open Bar - \$18/Guest  
House Brand Liquors, Assorted Bottled Beer (4 Domestic Choices), House Wines (Chardonnay, Cabernet Sauvignon, Merlot), and House Champagne. Includes Unlimited Soft Drinks.
- Full Premium Open Bar - \$21/Guest  
Crown Royal, Jack Daniels, Johnny Walker Black Label, J&B, Grey Goose, Belvedere, and Many More. Assorted Bottled Beer (4 Domestic Choices), House Wines (Chardonnay, Cabernet Sauvignon, Merlot), and House Champagne. Includes Unlimited Soft Drinks.
- Cash Bar - \$400 Per Bar Set Up Fee

*If Guest Count is over 150, bar spend minimum amount may be required for a cash bar.  
\*Special brand requests will usually be accommodated and may require an additional charge.*