



**OAK PARC**  
*events*

*2022-2023*

# *Seated Meal*

PACKAGE

*Revised 6/13/22*

# Gatherings

AT OAK PARC EVENTS



## Lunch:

Monday through Thursday: \$27 for one entrée; \$29 for two entrees  
Friday through Sunday: \$30 for one entrée; \$33 for two entrees

## Dinner:

Monday through Thursday: \$31 for one entrée. \$35 for two entrees  
Friday through Sunday: \$38 for one entrée. \$42 for two entrees

Minimum 50 guests required for 2 entrée options.  
December dates require \$3/guest additional charge.

## Our Seated Meal Packages Include

Choice of salad, bread, one or two entrées, starch, vegetable, and dessert

Service on glassware and silverware

Preset tables to include silverware, linen napkins, iced beverage, condiments, and salad

Unlimited water, freshly brewed coffee, and your choice of lemonade, or sweet, unsweet, or (our famous) almond iced tea

Floor-length linens and table décor provided on each guest table

Exclusive use of venue for at least three hours

Ample and free parking

Customized floor layout, set-up, professional staffing, and clean up after each event

Free Wi-fi

Complimentary use of A/V equipment including surround sound, projector, screen, microphone, and podium

Background music available through our surround sound system

## Additional Charges if Applicable

20% Service Charge and Applicable Sales Tax is Applied to All Food and Beverage  
Oak Lodge – 9.95%. Parc 73 – 8.95%

Set Up Fee - \$250 Per Room

Security - \$180 Per Deputy for a 3 Hour Event;  
\$35 for Each Deputy for An Additional Hour  
Ascension Parish Sheriffs Office Requires 2 Deputies if Alcohol is Served



# MENU ITEMS

## BUTLER PASSED ITEMS

*BUTLER PASSED ITEMS MAY BE PURCHASED FOR +\$3/GUEST/ITEM*

Almond-Encrusted Duck Tenderloin with Pepper Jelly Sauce

Assorted Mini Quiche (Lorraine, Garden Vegetable, Three Cheese)

Bacon Wrapped Shrimp (+\$3.50/Guest)

Balsamic, Fig, and Honey Goat Cheese on Herbed Crostini

Bruschetta – Tomato, Basil, Olive Oil, and Garlic on a Crostini

Crabmeat Rangoon

Fried Italian Artichoke Fritters Served with Marinara Sauce

Fruit and Cheese Skewers

Mini Crawfish Pies

Mini Natchitoches Meat Pies

Pepper Jack Stuffed Boudin Balls with Parc 73 Sauce

Pork Pot Stickers Served with a Peach Glaze

Smoked Salmon Pinwheels

Shrimp Bienville in Freshly Baked Phyllo Cups

Shrimp Cocktail Shooter (+\$3.50/Guest)

Vegetable Spring Rolls Served with Duck Sauce





# MENU ITEMS

## SOUPS

*\$5/GUEST*

Broccoli Cheese  
Chicken and Sausage Gumbo  
Crab and Brie  
Seafood Gumbo  
Shrimp and Corn Bisque

## SALAD

*CHOOSE ONE*

### **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

### **Oak Parc House Salad**

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

### **Sensation Salad**

Romaine Lettuce, Parsley, Parmesan Cheese, and Our Homemade Tangy Sensation Dressing

## BREAD

*CHOOSE ONE*

Crispy Buttered French Bread  
Garlic Bread  
Soft Rolls with Butter



# MENU ITEMS

## ENTRÉES

(CHOOSE ONE OR CHOOSE TWO)

### **Oak Parc Cajun Stuffed Pork Tenderloin**

Pork Tenderloin Roasted with Assorted Seasonings and a Cajun Marinade, Served with Our Delectable Pork Gravy

### **Baked Chicken Florentine**

A Boneless Chicken Breast Topped with Parmesan Cheese, and Baked Over a Creamed Spinach (Terrific with Lemon Rice and Carrot Soufflé on the Side!)

### **Fried Catfish Acadiana**

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

### **Chicken Picatta**

Roasted and Sliced Boneless Chicken Breast, Creole Meuniere Sauce, Capers, Garnished with a Lemon Slice

### **Stuffed Chicken Breast**

Sausage Cornbread Dressing Stuffed Breast of Chicken with a Natural Pan Gravy

### **Filet Mignon - 8 oz. (+\$ Market Price)**

Prepared to Medium Temperature and Topped with Maître D'hôtel Butter

### **Ribeye Steak - 12 oz. (+\$ Market Price)**

Prepared to Medium Temperature and Topped with House Mushroom Sauce

### **Black Drum Cocodrie (+\$ Market Price)**

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

### **Garlic Atlantic Salmon**

Seasoned to Perfection, Topped with Shrimp Mornay Cream Sauce

### **Lemon Broiled Redfish**

Seasoned to Perfection and Topped with Lemon Beurre Blanc Sauce

### **Eggplant Napoleon**

Crispy Rounds of Breaded Eggplant Stacked Between Mozzarella Cheese Topped with House Made Tomato Ragu



# MENU ITEMS

## STARCHES

*CHOOSE ONE*

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

## VEGETABLES

*CHOOSE ONE*

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





# MENU ITEMS

## DESSERTS

CHOOSE ONE

### Apple Pie

Hand-Peeled and Hand-Sliced Crisp Apples Mixed with Cinnamon, Nutmeg, and Sugar, Placed Between Two Layers of Handmade Flaky Crust for Apple Pie Perfection

### Oak Parc Bread Pudding

Topped with Your Choice of Praline Sauce, Buttery Scotch Sauce, or Amaretto Sauce with Toasted Almonds

### Butterfinger Cake

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

### French Chocolate Mousse

Fluffy Chocolate Mousse Served in a Wine Glass and Topped with a Pirouette Cookie

### Lemon Delight Dessert

A Lemon Version of a Mississippi Mud Pie

### Lemon Ice Box Pie

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

### Million Dollar Pie

A Mixture of Pecans, Coconut, and Crushed Pineapple in a Cream Filling with a Graham Cracker Crust

### Mississippi Mud Pie

Shortbread and Pecan Crust with a Layer of Sweet Cream Cheese Atop a Second Layer of Chocolate Pudding

### Oak Lodge Cheesecake

Served with Your Choice of Strawberry, Blueberry, Cherry, Assorted Berries, or Praline Topping

### Pecan Pie

Crunchy Pecans Surrounded by a Sweet, Rich Sticky Filling in a Flaky Pie Crust.

### Strawberry Shortcake

Yellow Sheet Cake, Topped with Sweetened Sliced Strawberries in a Strawberry Glaze

### Oak Parc Blintzes

Sweetened Cream Cheese Filled Crepes. Served with Your Choice of Strawberry, Assorted Berries, or Praline Topping



# BAR PACKAGES

## TOP SHELF UNLIMITED OPEN BAR\*

**\$26/GUEST FOR 3 HOURS - +\$7/GUEST FOR ADDITIONAL HOUR**

VODKA: Belvedere  
RUM: Captain Morgan Spiced,  
Malibu Coconut  
BOURBON: Makers Mark Bourbon  
TEQUILA: Patron Silver  
LIQUEURS: Hennessy VS Cognac,  
Disaronno Amaretto  
WINE: Cabernet Sauvignon,  
Chardonnay, Merlot, and Rosé

GIN: Bombay Sapphire  
BLEND: Crown Royal  
SCOTCH: Chivas Regal  
BEER: Bud Lite, Michelob Ultra,  
Budweiser, Coors Lite, Miller Lite, and  
your choice of one of the following -  
Corona, Abita Amber, Blue Moon, or  
Heineken  
HARD SELTZER: Assorted Flavors  
Soft Drinks Included

## PREMIUM UNLIMITED OPEN BAR\*

**\$23/GUEST FOR 3 HOURS - +\$6/GUEST FOR ADDITIONAL HOUR**

VODKA: Tito's  
RUM: Bacardi Superior  
BOURBON: Jack Daniels  
TEQUILA: Espolon  
LIQUEURS: Courvoisier Cognac, Di  
Amore Amaretto  
WINE: House Selections of  
Cabernet Sauvignon, Chardonnay,  
Merlot, White Zinfandel, and  
Champagne

GIN: New Amsterdam  
BLEND: Crown Royal  
SCOTCH: J&B  
BEER: Bud Lite, Michelob Ultra,  
Budweiser, Coors Lite, Miller Lite  
Soft Drinks Included

## WELL BRAND OPEN BAR\*

**\$19/GUEST FOR 3 HOURS - +\$5/GUEST FOR ADDITIONAL HOUR**

VODKA: Crown Russe  
RUM: Castillo Silver  
BOURBON: Evan Williams  
TEQUILA: El Toro  
LIQUEURS: Christian Brothers VSOP Cognac,  
Dekuyper Amaretto  
WINE: House Selections of Cabernet  
Sauvignon, Chardonnay, Merlot, White  
Zinfandel, and Champagne

GIN: Seagrams  
BLEND: Seagrams 7  
SCOTCH: Old Smuggler Scotch  
BEER: Bud Lite, Michelob Ultra,  
Budweiser, Coors Lite, Miller Lite  
Soft Drinks Included

## BOTTLED BEER, WINE, AND SOFT DRINKS\*

**\$15/GUEST FOR 3 HOURS - +\$5/GUEST FOR ADDITIONAL HOUR**

BEER: Bud Lite, Michelob Ultra, Budweiser, Coors Lite, Miller Lite  
WINES: House wine selections of Cabernet Sauvignon, Chardonnay, Merlot,  
and White Zinfandel  
Soft Drinks Included

## UNLIMITED SOFT DRINKS\*

**\$4.50/GUEST FOR 3 HOURS - +\$1/GUEST FOR ADDITIONAL HOUR**

Offerings include Coca-Cola, Diet Coke, Sprite, and Dr. Pepper

## CASH BAR - \$375

Selections from our Premium, Well Brand, and Soft Drink Open Bar  
packages will be offered to your guests for individual purchase

*\*Substitutions may be required due to availability*

## ADDITIONAL OPTIONS

**Unlimited Bubbly Bar**  
Featuring Champagne,  
Assorted Juices and  
Seasonal Berries -  
\$11/Guest

**Unlimited Bubbly Bar  
with Wine** - \$13/Guest

**Unlimited Mimosas,  
Wine, and Bloody  
Marys** - \$15/Guest

