

BOXED LUNCH DROP OFF MENU

2022-2023



OAK PARC
events

\$16.95/Meal

EACH MEAL IS SERVED WITH OAK PARC HOUSE SALAD AND BREAD

Pecan Wood Slow Smoked Chicken OR Southern Fried Chicken - Served with House-made Three Cheese Macaroni and Cheese, or Garlic Red Potatoes

Fried Spaghetti and Meatballs - Spaghetti Noodles Pan Fried Down in Red Gravy and Topped with Hand Rolled Meatballs and Shredded Parmesan Cheese

Tuscan Vegetarian Pasta - Mushrooms, Broccoli, Spinach, Red Bell Pepper, and Purple Onions Tossed with Penne Pasta and Whole Tomato Marinara Slowly Cooked Sauce

Two Center Cut Pork Chops - Panned or Grilled in its own Au Jus. Served with House-Made Three Cheese Macaroni and Cheese, or Garlic Red Potatoes

Hamburger Steaks - 10oz. Hand Pressed Hamburger Steaks, Grilled in Onion Gravy and Served with House-Made Three Cheese Macaroni & Cheese, OR Garlic Red Potatoes

Blackened Chicken Alfredo - Tender Penne Pasta and Blackened Chicken Blended in a Louisiana-Style Tasso Cream Sauce

\$18.95/Meal

EACH MEAL IS SERVED WITH OAK PARC HOUSE SALAD AND BREAD

Pecan Wood Slow Smoked Beef Brisket - Served with Horseradish Cream or BBQ Sauce alongside House-Made Crawfish Boil Potato Salad Tossed With Corn and Smoked Sausage, OR Garlic Red Potatoes

Shrimp Bowtie Pasta - Louisiana Shrimp Sautéed in a Tarragon Infused Wine, Cream Sauce and Tossed with Bowtie Pasta

Seafood Stuffed Potato - Louisiana Shrimp and Crawfish Tails Smothered and Sautéed with Garlic and Trinity, Mixed in a Cheesy Seafood Sauce and Poured into a Cajun spiced Baked Potato then Topped with Shredded Cheddar Cheese

Crawfish Florentine Lasagna - Layered Creamed Spinach and Cheese, Pasta, and Louisiana Crawfish Tails

Tender Pulled Pork - Pecan Wood Smoked and Served with House-Made Three Cheese Macaroni and Cheese, OR Garlic Red Potatoes

Southern Catfish and Hushpuppies - 9oz Whole Filet, Fried or Grilled with House-Made Hushpuppies and Fries



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LIGHTER FARE \$15.95/MEAL

Blackened Shrimp Salad - 9 Blackened Jumbo Gulf Shrimp Served On a Bed of Mixed Salad Greens, and Topped with Shredded Cheddar Cheese, House-Made Croutons, Grape Tomatoes, and Slivered Red Onion with Your Choice of Dressing

Grilled Chicken Caesar Wrap - Marinated Grilled Chicken Breast Tossed with House-Made Caesar Dressing, Croutons and Parmesan Cheese, Wrapped Up in a Garlic & Herb Wrap. Served with a Fruit Cup of Strawberries, Pineapple, and Blueberries, and Seasoned Kettle Chips or a Cup of Our Crawfish Boil Potato Salad

Chicken Salad Lunch Box - Plentiful Serving of our Signature Oak Parc Chicken Salad -- Either served on a Mixed Salad Bed of Field Greens with Sliced Cucumber, Grape Tomatoes, and Balsamic Vinaigrette with House Fried Seasoned Pita Chips; OR Served on a Freshly Baked Croissant as a Sandwich Alongside Seasoned Kettle Chips. Both Options Also Offer a Fruit Cup of Strawberries, Pineapple, and Blueberries.

Chef's Desserts \$3.50/Dessert

Oak Parc Bread Pudding - Topped with Chef's Choice of Praline Sauce, Buttery Scotch Sauce, or Amaretto Sauce with Toasted Almonds

House-Made Soft Melba Brownies - Baked with Cream Cheese and Swirled Raspberry

Pecan Cobbler - Sweet Buttery Goodness Loaded with Toasted Pecans

Chocolate Chip Cookie a la Mud - Chocolate Mousse Topped with a Freshly Baked Jumbo Chocolate Chip Cookie

Beverage Options -- \$10/Gallon

Lemonade, Sweet Tea, Unsweet Tea, or Oak Parc Almond Iced Tea

Minimum Orders -- As we are a catering kitchen, we must require a minimum order of at least 10 boxes of one type of hot entree. "Lighter Fare" items and desserts have no minimum as long as 10 hot entree boxes have been ordered.

December Bookings -- Require an Additional \$3/Meal Fee

48-Business Hours Notice is Requested

Available Monday through Friday from 10 AM to 4 PM

Free Delivery to Greater Baton Rouge Area for Orders \$300 and Up

Upper Tier Disposable Dinnerware, Flatware, and Serving Utensils Included

Available as a Drop Off Buffet in Pans or May Be Done as Fully Set Up Buffet with Chafers and Serving Staff. Just Ask for a Customized Quote.