



**OAK PARC**  
*events*

---

*2023-2024*

*Corporate Meeting*  
**PACKAGE**

*Revised 4/20/23*

## *Our Corporate Packages Include*

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

Unlimited water, freshly brewed coffee, and your choice of lemonade, or iced tea

Ample and free parking

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

Free Wi-fi

Floor-length linens and centerpiece provided on each guest table

Background music available through our surround sound system

Conveniently located within a mile of the Interstate

---

## *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

Rental Fee - \$75/Hour (First three hours complimentary)





# PACKAGES

## BREAKFAST PACKAGES

### **Deluxe Continental Breakfast \$9.75/Guest**

Assorted Muffins, Danish, and Scones; Seasonal Fresh Fruits and Berries; Yogurt; Orange Juice and Coffee

### **Hot Breakfast Buffet \$16.50/Guest**

Seasonal Fresh Fruits and Berries; Traditional or Creole Scrambled Eggs; Choice of Breakfast Potatoes and Smoked Sausage OR Our Signature Oak Parc Denver Breakfast Casserole; Grits with Butter or Garlic Cheese Grits; Crispy Bacon; and Biscuits with Jellies, Preserves, Butter, and Syrup

*\*Can be customized further upon request\**

## LUNCH PACKAGES

### **Soup, Salad and Sandwich Soiree \$19.95/Guest**

Your Choice of Soup; Broccoli Cheese, Shrimp and Corn Bisque, or Chicken and Sausage Gumbo. Your Choice of Salad; Oak Parc House Salad, Caesar Salad, or, Mardi Gras Pasta Salad; and, Assorted Sandwiches including Chicken Salad on Croissants, Ham, Turkey, and Roast Beef Served Alongside Fresh Apples or a Small Bag of Assorted Chips

### **Oak Parc Classic Hot Lunch Buffet\* - Choice of One Entrée \$24/Guest | Choice of Two Entrées \$26/Guest**

Includes Your Choice of Salad, Starch, Vegetable, Bread, and Dessert

*\*Minimum of 25 guests required for Hot Lunch Buffet*

*\*Minimum of 40 guests required for Two Entree Option*

## MEETING ENHANCEMENTS

### **Afternoon Snack. Choose One. \$4.50/Guest**

Home Baked Cookies; Abita Queso Dip Served with Crispy Tortilla Chips and Salsa; Gourmet Popcorn featuring Assorted Flavors of Homestyle Butter, Cheddar, and Caramel; Soft Pretzels Served with House Made Spicy Mustard; Brownies and Lemon Bars; Mini Pralines; Assorted Bags of Chips, Nuts, or Trail Mix

### **Beverages \$6.50/Guest**

Canned Soft Drinks, Bottled Water, Coffee, and Iced Tea (Sweet & Unsweet) Available All Day



# HOT LUNCH BUFFET

## 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

## ENTRÉES

*(Choose One or Choose Two – “BBQ in the Parc” is Considered as Two)*

### **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!)

### **BBQ in the Parc**

All of Our Meats are Slowly Smoked to Tender Perfection. Choose Two: Smoked Beef Brisket, Smoked Ribeye (+\$Market Price), Smoked Chicken, Smoked Sausage, or Tender Pulled Pork (Perfect when Served with Homemade Macaroni and Cheese, Southern Style Green Beans, Crunchy Coleslaw, and Crispy Buttered French Bread!)

### **Blackened Chicken Alfredo**

Blackened Chicken Breast and Penne Pasta Tossed in Alfredo Sauce

### **Cajun Stuffed Pork**

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

### **Catfish Acadiana**

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

# MENU ITEMS

## ENTRÉES CONT'D.

### **Catfish Milanese**

A Large Catfish Filet with a Parmesan Crust and Topped with Sliced Almonds

### **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

### **Chicken Waikiki**

Fried, Boneless Chicken Breast with an Almond Crust, and a Honey-Butter Glaze

### **Classic French Chicken Cordon Bleu**

Breaded Chicken Stuffed With Creamy Swiss Cheese and Ham and Topped with a Wine Cream Sauce

### **Confetti Pork Chops**

Boneless, Butterflied Pork, Grilled and Stuffed with Roasted Peppers and Onions, Served with a Pork Gravy

### **Crispy Southern Fried Chicken**

It doesn't get more "down home" than this!

### **Étouffée with White Rice**

Choice of Shrimp or Crawfish Étouffée Served Over Fluffy White Rice

### **Lasagna**

Fresh Beef, Several Cheeses, and Layered with Our Own Homemade Sauce

### **Seafood Bowtie Pasta**

Choice of Shrimp or Crawfish with Bowtie Pasta Tossed in a House Cream Sauce

### **Seafood Stuffed Eggplant**

Crabmeat and Shrimp Stuffing Baked in an Eggplant Shell

### **Three Cheese Seafood Stuffed Manicotti**

Delectable Seasoned Seafood Stuffed in a Large Manicotti Shell Finished in a White Cream Seafood Sauce

### **Shitake Stuffed Chicken Breast**

Sautéed Shitake Mushrooms, Onions, Peppers, and Garlic Stuffed Into a Boneless, Chicken Breast; Served in a White Cream Sauce

# 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)

## BREAD

*CHOOSE ONE*

Crispy Buttered French Bread  
Garlic Bread  
Soft Rolls with Butter





# 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

