



**OAK PARC**  
*events*

*2023-2024*

*Hot Buffet*  
**PACKAGE**

*Revised 4/20/23*

OAK LODGE: 225-291-6257 | PARC 73: 225-744-3344  
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# Gatherings

AT OAK PARC EVENTS



OAK PARC  
events

## Lunch Buffet:

### MONDAY THROUGH THURSDAY PRICING:

\$24/GUEST - CHOICE OF ONE ENTRÉE \$26/GUEST - CHOICE OF TWO ENTRÉES

### FRIDAY THROUGH SUNDAY PRICING:

\$27/GUEST - CHOICE OF ONE ENTRÉE \$29/GUEST - CHOICE OF TWO ENTRÉES

## Dinner Buffet:

### MONDAY THROUGH THURSDAY PRICING:

\$27/GUEST - CHOICE OF ONE ENTRÉE \$30/GUEST - CHOICE OF TWO ENTRÉES

### FRIDAY THROUGH SUNDAY PRICING:

\$30/GUEST - CHOICE OF ONE ENTRÉE \$35/GUEST - CHOICE OF TWO ENTRÉES

- **Minimum of 25 Guests Required for Lunch Buffet**
- **Minimum of 40 Guests Required for Two Entrée Option**
- **December Bookings will Require an Additional \$3/Guest Fee**

*\*Need us to cater an event at your location of choice? Just ask!*

## Our Buffet Packages Include

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

Service on glassware and silverware

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 - \$190 Per Deputy for a 3 Hour Event; \$45 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

Vegetable Spring Rolls Served with Duck Sauce

## SOUPS

*\$5/GUEST*

Broccoli Cheese

Chicken and Sausage Gumbo

Crab and Brie

Seafood Gumbo

Shrimp and Corn Bisque

## BREAD

*CHOOSE ONE*

Crispy Buttered French Bread

Garlic Bread

Soft Rolls with Butter



# MENU ITEMS

## 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)





# 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 - Uppercut Chardonnay - Daou Merlot - Decoy Rosé - Daou

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: Tanqueray  
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

**Add Top Shelf Wines To Any Package:**  
Cabernet Sauvignon - Uppercut  
Chardonnay - Daou  
Merlot - Decoy  
Rosé - Daou  
+\$6/Guest

