



OAK PARC
events

2024-2025

Hot Buffet
PACKAGE

Revised 12/4/23

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 Praline Sauce

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*

\$28/GUEST FOR 3 HOURS +\$8/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*

\$25/GUEST FOR 3 HOURS +\$7/GUEST FOR ADDITIONAL HOUR

VODKA: Tito's
RUM: Bacardi Superior
BOURBON: Jack Daniels
TEQUILA: 1800 Reposado
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*

\$21/GUEST FOR 3 HOURS +\$6/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: Iverhouse
BEER: Bud Lite, Michelob Ultra, Budweiser, Coors Lite, Miller Lite
Soft Drinks Included

BOTTLED BEER, WINE, AND SOFT DRINKS*

\$18/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

