



OAK PARC

events

2024-2025

OFF-SITE *Party Catering* PACKAGE

Revised 12/04/23

Celebrations

WITH OAK PARC EVENTS



OAK PARC
events

All of Our Party Catering Packages Include

Three Hours of Service

Upper-Tier Disposable Dinnerware, Flatware, and Serving Utensils

Table Linens and Décor for the Buffet Tables, if Needed

Delicious Buffet of Foods Made Fresh and Served in Chafing Dishes and Decorative Serving Pieces

Set Up of Buffet Before Event and Clean Up After Event

Qualified, Attentive, and Professionally Dressed Servers and Bartenders

Attendant to Slice and Plate the Cake, if Applicable

Additional Charges if Applicable

Additional Hour of Time - \$500 Plus Beverage Service Price

20% Service Charge and Applicable Sales Tax is Applied to All Food and Beverage

9" Glass Buffet Plates - \$3/Guest

Stainless Utensils - \$2/Guest

Glassware for Beverages - \$8/Guest

Linens for Guest Tables - \$10/Linen

Trip Fee May Be Required



CATERING PACKAGES

AZALEA PACKAGE \$36/GUEST

MINIMUM OF 50 GUESTS

- 1 BUTLER PASSED ITEM
- 1 HOT CHOICE
- 2 COLD CHOICES
- 1 ENTRÉE
- 2 SPECIALTY CHOICES

GARDENIA PACKAGE \$46/GUEST

MINIMUM OF 50 GUESTS

- FRESH FRUIT AND CHEESE DISPLAY
- 2 BUTLER PASSED ITEMS
- 1 HOT CHOICE
- 2 COLD CHOICES
- 2 ENTRÉES
- CARVING STATION FEATURING 1 CARVED MEAT
- 2 SPECIALTY CHOICES

REGAL OAK PACKAGE \$58/GUEST

MINIMUM OF 50 GUESTS

- FRESH FRUIT AND CHEESE DISPLAY
- 2 BUTLER PASSED ITEMS
- 2 HOT CHOICES
- 2 COLD CHOICES
- 2 ENTRÉES
- CARVING STATION FEATURING 2 CARVED MEATS
- 2 SPECIALTY CHOICES
- 1 SPECIALTY STATION - YOUR CHOICE OF MASHED POTATO BAR, NACHO BAR, OR AN ASSORTED DESSERT DISPLAY FEATURING GOURMET SWEETS

MENU ITEMS

BUTLER PASSED ITEMS

ADDITIONAL 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

HOT CHOICES

ADDITIONAL HOT CHOICES MAY BE PURCHASED FOR +\$4/GUEST/ITEM

- Abita Queso Dip Served with Tortilla Chips
- Broccoli Cheese Dip Served with Crackers
- Chicken Waikiki - Fried Chicken Tenderloins with an Almond Crust and a Honey-Butter Glaze
- Crabmeat Au Gratin Served with Crackers
- Crabmeat Mornay Served with Crackers
- Crawfish Dip Served with Crackers
- Crispy Crab Balls Served with Tarter Sauce and Cocktail Sauce
- Crispy Fried Drumettes
- Fried Catfish Filets – Served with Tartar and Cocktail Sauces
- Hot Ham and Gruyere Sweet Rolls with Bechamel Dijon Dressing
- Italian Meatballs with Choice of Barbecue Sauce, Marinara, or Sweet and Sour Sauce
- Spicy Baked Chicken Wings
- Spinach and Artichoke Dip Served with Chips and Crackers
- Spinach Madeline Served with Crackers

COLD CHOICES

ADDITIONAL COLD CHOICES MAY BE PURCHASED FOR +\$3/GUEST/ITEM

- Assorted Cheese Board with Your Choice of Cheese Ball – Spicy Yellow Cheese Ball, Pineapple and Cream Cheese, OR Tropical Fruit Cheese Ball with Dried Fruit, Coconut, and Pecans
- Chicken Salad with (or without) Walnuts on Croissants
- Cold Vegetable Crudit  Display with Creamy House Dressing
- Green Salad – Your Choice of House Salad, Sensation Salad, or Caesar Salad
- Mardi Gras Pasta Salad – a Taste of NOLA Muffuletta in a Pasta Salad
- Spicy Cold Shrimp Dip with Crackers
- Spicy Cream Cheese Crab Mold with Crackers
- Spinach and Water Chestnut Dip with Crackers

MENU ITEMS

ENTRÉES

ADDITIONAL ENTRÉES MAY BE PURCHASED FOR +\$5/GUEST/ITEM

- Blackened Chicken Alfredo with Penne Pasta
- Chicken and Sausage Gumbo with Steamed Rice
- Chicken and Sausage Jambalaya
- Chicken Sharonne – Rotini Pasta in a Cream House Sauce
- Crawfish or Shrimp Bowtie Pasta
- Crawfish or Shrimp Étouffée with Steamed Rice
- Seafood Gumbo with Steamed Rice (+\$3/Guest)
- Shrimp and Corn Bisque
- Vegetable Pasta Primavera in Garlic and Olive Oil or Alfredo Sauce

LA BOUCHERIE

ADDITIONAL CARVED MEATS MAY BE PURCHASED FOR +\$4.50/GUEST/ITEM

ALL SERVED WITH ROLLS AND CONDIMENTS

- Baked Ham
- Cajun Spiced Turkey Breast
- Cajun Stuffed Boudin Pork Loin
- Herb-Roasted Filet Mignon (+\$Market Price)
- Inside Round Beef Roast
- Peppered Pork Loin
- Prime Rib (+\$Market Price)
- Smoked Beef Brisket
- Smoked Turkey Breast

SPECIALTY ITEMS

ADDITIONAL SPECIALTY ITEMS MAY BE PURCHASED FOR +\$4/GUEST/ITEM

- Antipasto Display with Salami, Cheese, Marinated Vegetables, and Olives
- Artisan Charcuterie Board with an Assortment of Meats, Cheeses, Breads, Olives, and Nuts
- Chocolate Dipped Strawberries
- Coconut Battered Chicken with Sweet and Sour Glaze
- Crawfish Bread
- Flame Roasted Vegetables with Teriyaki Chicken
- Italian Sausage-Stuffed Mushrooms
- Mini Muffulettas
- Seafood Stuffed Mushrooms



SPECIALTY ADDITIONS

Assorted Dessert Display | \$5.50/Guest

Your guests will love Chef's assortment of desserts which include chocolate chunk brownies, lemon bars, meltaway bars, cheesecake bites, and pecan pralines.

Gary's Raspberry Hazelnut Mascarpone Torte | \$6/Guest (Minimum of 50 Guests)

A TRUE Oak Parc specialty! Rich mascarpone sweetened with hazelnut and topped with raspberry and toasted pecans and adorned with an amazing fruit display. Served with water crackers. This is a treat your guests will always remember!

Champagne Station to Start | \$3.50/Guest

One Glass of Champagne Per Guest Placed at a Station Near the Entrance to Your Event. A Seasonal Berry is Placed in Each Glass

Mashed Potato Station | \$6.50/Guest (Minimum of 50 Guests)

Let your imagination run wild with the combinations that can be made with this station. Delicious mashed potatoes with toppings like bacon, butter, sour cream, gravy, assorted cheeses, and green onions.

Nacho Bar | \$7/Guest

Let us provide all the fresh ingredients for your guests to make their very own ultimate nacho platter! Crispy tortilla chips provide the foundation for yummy toppings like queso cheese, Mexican seasoned beef, salsa, black beans, roasted corn, guacamole, sliced jalapenos, shredded lettuce, sour cream, and diced tomatoes.



Magnolia Package

Here at Oak Parc Catering we think it's worth taking time out of your ordinary routine to get together with the people you love to celebrate — no matter the size of the gathering. These options are a special alternative that embodies the true closeness of your celebration. So join us in celebrating your memorable moments.

MAGNOLIA PACKAGE

\$37/GUEST

(MINIMUM 25 GUESTS AND MAXIMUM OF 50 GUESTS)

Menu:

Butler Passed Pepper Jack Stuffed Boudin Balls with 73 Sauce

Followed by an Unlimited Buffet Menu Including:

- Abita Queso Dip Served with Tortilla Chips
- Spicy Cold Shrimp Dip Served with Crackers
- Chicken Sharonne – Rotini Pasta in a Creamy House Sauce
- Hot Crawfish Bread
- Italian Sausage - Stuffed Mushrooms
- Chocolate Covered Strawberries

\$200 SET UP FEE REQUIRED

BAR PACKAGES

UNLIMITED ICED TEA, LEMONADE, AND WATER

\$3.50/GUEST FOR 3 HOURS +\$1/GUEST FOR ADDITIONAL HOUR

UNLIMITED SOFT DRINKS*

\$5.50/GUEST FOR 3 HOURS +\$1/GUEST FOR ADDITIONAL HOUR

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

BOTTLED BEER AND WINE*

\$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

Add Soft Drinks for \$2.50/Guest

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

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

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

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*

ADD TOP SHELF WINES TO ANY PACKAGE +\$6/GUEST FOR 3 HOURS

Cabernet Sauvignon - Uppercut

Chardonnay - Daou

Merlot - Decoy

Rosé - Daou

