

BOXED LUNCH DROP OFF MENU

2025-2026



LIGHTER FARE

Blackened Shrimp or Catfish Salad - 9 Blackened Jumbo Gulf Shrimp or Blackened Catfish Filet Served On a Bed of Mixed Salad Greens, and Topped with Shredded Cheddar Cheese, House-Made Croutons, Grape Tomatoes, and Slivered Red Onion with Remoulade Dressing - **\$15.95/Meal**

Antipasto Box with Marinated Vegetables (Asparagus, Artichoke Hearts, Cherry Tomatoes, Carrots, and Kalamata Olives) - Served with Hummus, Gluten-free Crackers, and Assorted Cheeses - **\$19.95/Meal**

Chicken Salad Lunch Box - Plentiful Serving of our Signature Oak Parc Chicken Salad -- Served on a Mixed Salad Bed of Field Greens with Sliced Cucumber, Grape Tomatoes, Balsamic Vinaigrette, Freshly Baked Croissant and Seasoned Kettle Chips or Fruit Cup of Strawberries, Pineapple, and Blueberries - **\$15.95/Meal**

Southern Sandwich Box - Your choice of Ham, Turkey, or Roast Beef Fully Dressed and Served with Seasoned Kettle Chips or Fruit Cup of Strawberries, Pineapple, and Blueberries - **\$14.95/Meal**



\$17.95/Meal

EACH MEAL IS SERVED WITH OAK PARC HOUSE OR CAESAR SALAD AND BREAD

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

Southern Fried Chicken with Red Beans and Rice
It doesn't get more "down home" than this!

Smoked Chicken and Sausage Jambalaya - Served with White Beans and Ham

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

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

\$19.95/Meal

EACH MEAL IS SERVED WITH OAK PARC HOUSE OR CAESAR SALAD AND BREAD

Tender Smoked Beef Brisket - Served with Praline Sweet Potato Casserole and Cole Slaw

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

Tender Smoked Pulled Pork - Served with House-Made Three Cheese Macaroni and Cheese or Garlic Mashed Potatoes

Southern Catfish - 9oz Whole Filet, Fried or Grilled with Macaroni and Cheese or Garlic Mashed Potatoes

Classic French Chicken Cordon Bleu and Long Grain Wild Rice - Breaded Chicken Stuffed With Creamy Swiss Cheese and Ham and Topped with a Wine Cream Sauce

Terriyaki Flame Roasted Vegetables - Served Over Brown Rice

Baked Catfish in Lemon Garlic Butter - Served with Corn Maque Choux

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\$35.00/Meal

SERVED WITH OAK PARC HOUSE OR CAESAR SALAD AND BREAD

Ribeye Steak (10oz) - Prepared to Medium Temperature, Topped with House Mushroom Sauce, and Served with Garlic Mashed Potatoes



Beverage Options -- \$10/Gallon

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

Chef's Desserts \$4.50/Dessert

Oak Parc Bread Pudding - Topped with Praline Sauce

Lemon Delight Dessert - A Lemon Version of a Mississippi Mud Pie

Mississippi Mud Pie - Shortbread and Pecan Crust with a Layer of Sweet Cream Cheese Atop a Second Layer of Chocolate Pudding

Pecan Pie - Crunchy Pecans Surrounded by a Sweet, Rich Sticky Filling in a Flaky Pie Crust



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 a minimum of 5 as long as 10 hot entree boxes have been ordered.

Available Monday through Friday from 10AM to 4PM
Weekend and Evening Orders Considered Upon Request

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

48-Business Hours Notice is Requested

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

Upper Tier Disposable Dinnerware, Flatware, and Serving Utensils Included

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