



OAK PARC
events

2025-2026

Corporate Package

pace

PRICE LEBLANC PACE CENTER

Revised 1/10/25

Catering Services

WITH OAK PARC EVENTS



OAK PARC
events

All of Our Off-site Hot Buffet 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

Additional Charges if Applicable

Additional Hour of Service Time (3 Hours Included) - \$150 /Hour

20% Service Charge and Applicable Sales Tax is Applied to All Food and Beverage
Oak Lodge – 10.5%. Parc 73 – 9.5%

Set Up Fee - \$150



PACKAGES

BREAKFAST PACKAGES

Deluxe Continental Breakfast \$11.50/Guest

Assorted Muffins, Danish, Scones, Seasonal Fresh Fruits and Berries, and Yogurt

Hot Breakfast Buffet \$17.50/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

Beverage Option \$4.50/Guest

Coffee, Bottled Water, Orange Juice and Milk

LUNCH PACKAGES

Choose Two - Sandwiches, Salad, or Soup \$19.95/Guest (Or Include All Three for +\$3/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; or, Assorted Sandwiches including Chicken Salad on Croissants, Ham, Turkey, and Roast Beef. Served Alongside Fresh Apples or Small Bags 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

Unlimited Canned Soft Drinks and Bottled Water \$5.50/Guest for 3 Hours (+\$1/Guest For Additional Hour)

Unlimited Coffee (Decaffeinated and Caffeinated) \$3.00/Guest

Iced Tea (Sweet & Unsweet) or Lemonade \$3.50/Guest for 3 Hours

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

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

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

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

Shiitake Stuffed Chicken Breast

Sautéed Shiitake 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

