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OAK PARC
Catering



AMENITIES

Four Hours of Service

Upper-Tier Disposable Dinnerware, Flatware, and Serving Utensils

Table Linens and Décor for the Buffet Tables, if Needed

Delicious Array of Foods Made Fresh and Served in Beautiful Silver Roll Top Chafing Dishes and Decorative Serving Pieces

A Cold Vegetable Crudite Display with House Made Creamy Garlic Dressing

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





TAILORED OPTIONS





Your PACE Event AT A GLANCE

At Oak Parc Events, we pride ourselves on being a family-owned business that's been caring for our community since 2001. With our flagship full service venues, Oak Lodge and Parc 73, we have established ourselves as a trusted name in event hosting and off-site catering. Our team has had the pleasure of catering numerous off-site events throughout the years and, we are thrilled to expand our services to the elegant Pace Center.

We love to customize our events to fit the specific needs of our individual clients, so please keep that in mind as you review our proposal. The foundation of each event is below, but that doesn't mean we aren't flexible in making changes. Just ask!

A catering coordinator will be assigned to you 30 days prior to your event and will be easily accessible through your event's conclusion.

A 20% service charge and applicable sales tax will be added to all food and beverage services.

In order to secure your date, we require an authorized contract and a \$2000 non-refundable payment towards your event. The remaining balance is due 45 days prior to your event.

Should you desire our all-inclusive services, we have an option to provide as little or as much as you need -- linens for guest tables, centerpieces, booking of dj or band, cake, etc.



CATERING PACKAGES

AZALEA PACKAGE \$34/GUEST

MINIMUM OF 50 GUESTS

(MONDAY THROUGH THURSDAY \$31/GUEST)

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

GARDENIA PACKAGE \$45/GUEST

MINIMUM OF 50 GUESTS

(MONDAY THROUGH THURSDAY \$42.50/GUEST)

- 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 \$59.50/GUEST

MINIMUM OF 50 GUESTS

(MONDAY THROUGH THURSDAY \$54.50/GUEST)

- 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

A MINIMUM OF 75 GUESTS IS REQUIRED FOR ANY FRIED MENU ITEMS

BUTLER PASSED ITEMS

ADDITIONAL BUTLER PASSED ITEMS MAY BE PURCHASED FOR +\$3/GUEST/ITEM

- Asparagus Royale - Blanched Asparagus Wrapped in Savory Ham with a Delicate Cream Cheese Filling
- 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
- Crispy Duck Tenderloin with Pepper Jelly Sauce
- Crispy Duck Wontons - Duck Bacon, Charred Sweet Corn, and Cream Cheese (+\$3.50/Guest)
- Fried Italian Artichoke Fritters - Served with Marinara Sauce
- Mini Crawfish Pies
- Mini Natchitoches Meat Pies
- Mini Shrimp and Andouille Pies
- Pepper Jack Stuffed Boudin Balls - With Parc 73 sauce
- Petite Beef Wellington (+\$3.50/Guest)
- Pork Pot Stickers - Served with a Peach Glaze
- Shrimp Bienville - In Freshly Baked Phyllo Cups
- Smoked Salmon Pinwheels
- 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
- Crispy Fried Drumettes
- Hot Ham and Gruyere Sweet Rolls with Bechamel Dijon Dressing
- Italian Meatballs with Choice of Barbecue Sauce, Marinara, or Sweet and Sour Sauce
- Leonard's Fried Catfish Filets – Served with Tartar and Cocktail Sauces

- 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 Crudité Display with Creamy House Dressing
- Festive Mexican Bean Dip with Crispy Tortilla Chips and Jalapenos
- 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
- Savory Frittata Bites - Asparagus or Jalapeno
- 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, toffee 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.

Chilled Seafood Station | Market Price/Guest

Laissez Les Bon Temps Rouler! Deliciously seasoned jumbo boiled shrimp and marinated crab claws garnished with lemons and condiments. Also features a gorgeous tray of smoked salmon cream cheese roulades served with capers and purple onions.

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 jalapeños, shredded lettuce, sour cream, and diced tomatoes.



OFF-SITE 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* (MINIMUM OF 50 GUESTS)

\$18/GUEST FOR 3 HOURS +\$5/GUEST FOR ADDITIONAL HOUR

BEER: Michelob Ultra, Budweiser, Miller Lite

WINES: House wine selections of Cabernet Sauvignon, Chardonnay, and White Zinfandel

Add Soft Drinks for \$2.50/Guest

*WELL BRAND OPEN BAR (MINIMUM OF 50 GUESTS)

\$21/GUEST FOR 3 HOURS +\$6/GUEST FOR ADDITIONAL HOUR

VODKA: Crown Russe

RUM: Castillo Silver

BOURBON: Evan Williams

TEQUILA: El Toro

WINE: House Selections of Cabernet

Sauvignon, Chardonnay, Merlot, White Zinfandel, and Champagne

GIN: Seagrams

BLEND: Seagrams 7

SCOTCH: Inverhouse

BEER: Michelob Ultra, Budweiser, Miller Lite

Soft Drinks Included

*PREMIUM UNLIMITED OPEN BAR (MINIMUM OF 50 GUESTS)

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

VODKA: Tito's

RUM: Bacardi Superior

BOURBON: Jack Daniels

TEQUILA: 1800 Silver

WINE: House Selections of Cabernet Sauvignon, Chardonnay, Merlot, White Zinfandel, and

Champagne

GIN: Tanqueray

BLEND: Crown Royal

SCOTCH: J&B

BEER: Michelob Ultra, Budweiser, Miller Lite

Soft Drinks Included

*TOP SHELF UNLIMITED OPEN BAR (MINIMUM OF 50 GUESTS)

\$28/GUEST FOR 3 HOURS +\$8/GUEST FOR ADDITIONAL HOUR

VODKA: Belvedere

RUM: Captain Morgan Spiced

BOURBON: Makers Mark Bourbon

TEQUILA: Patron Silver

WINE: Cabernet Sauvignon - Uppercut Chardonnay - Daou

Merlot - Decoy

Rosé - Daou

GIN: Bombay Sapphire

BLEND: Crown Royal

SCOTCH: Chivas Regal

BEER: Michelob Ultra, Budweiser, 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 \$450

Selections from our Premium Bar and Soft Drink 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

