



OAK PARC
events

2026-2027

OFF-SITE
Wedding Catering
PACKAGE

Revised 1/17/26

Celebrations

WITH OAK PARC EVENTS



OAK PARC
events

All of Our Wedding 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

Tailored "To Go" Honeymoon Bag Made Especially for the Wedding Couple to Include Menu Items, Wedding Cake, and a Bottle of Champagne

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

Guest Table Linens, Real Glassware and Silverware May Be Included for an Extra Fee

Trip Fee May Be Required



CATERING PACKAGES

AZALEA PACKAGE \$40/GUEST

MINIMUM OF 50 GUESTS

(MONDAY THROUGH THURSDAY \$35/GUEST)

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

GARDENIA PACKAGE \$50/GUEST

MINIMUM OF 50 GUESTS

(MONDAY THROUGH THURSDAY \$45/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 \$62/GUEST

MINIMUM OF 50 GUESTS

(MONDAY THROUGH THURSDAY \$57/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 Crudit  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

A MINIMUM OF 75 GUESTS IS REQUIRED FOR ANY FRIED 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
- 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



A la Carte

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.

Artisan Charcuterie Board | \$5/Guest

A curated selection of premium meats, cheeses, breads, olives, and nuts, designed for sharing.

Gary's Raspberry Hazelnut Mascarpone Torte | \$300 (Serves 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 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

\$40/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

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)

\$19.50/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)

\$23/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)

\$27/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)

\$30/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

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

Cabernet Sauvignon - Uppercut

Chardonnay - Daou

Merlot - Decoy

Rosé - Daou



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*