



PARC 73

Parc 73 Corporate Meeting Packages



Each Package Includes the Following:

- ❖ *Exclusive use of chosen venue for three hours (additional hours available at hourly room rental rate)*
- ❖ *Delicious cuisine made fresh from scratch by Parc 73's in-house chefs*
- ❖ *Customized floor layout, set-up, professional staffing, and clean up after each event*
- ❖ *Audio/video equipment, including surround sound & projector*
- ❖ *Floral arrangement on each guest table*
- ❖ *Unlimited iced tea, freshly-brewed coffee, and water*

Breakfast Packages

Continental Breakfast

- ❖ *Includes assorted muffins & danish, yogurt, fresh fruit, and juice*

Buffet Breakfast

- ❖ *Includes your choice of eggs, meat, grits, potatoes, bread, and juice*

Lunch Packages

Chef's Choice Buffet Lunch

- ❖ *Includes chef's choice of two entrees, one salad, one starch, one vegetable, one bread, and one dessert; soup is available at an additional charge*

Buffet Lunch

- ❖ *Includes your choices of two entrees, one salad, one starch, one vegetable, one bread, and one dessert; soup is available at an additional charge*

*Selected Menu Items**

SEAFOOD

- ❖ *Oak Lodge Catfish*
Filets of catfish lightly breaded and deep fried, served with your choice of crawfish or shrimp Etouffee topping
- ❖ *Catfish Parmesan*
A large catfish filet with a parmesan crust and topped with sliced almonds
- ❖ *Tilapia Amandine (Seasonal)*
Baked Tilapia fillet with toasted almonds in a lemon butter sauce
- ❖ *Seafood Stuffed Eggplant*
Crabmeat and shrimp stuffing baked in an eggplant shell

MEAT

- ❖ *Cajun Stuffed Pork*
Pork tenderloin roasted with assorted seasonings and a Cajun marinade, served with our spicy Orleans sauce.
- ❖ *“Oak Lodge Potpourri” Pork*
Pork tenderloin stuffed with mushrooms, onions, sweet peppers, and garlic, finished with a horseradish cream sauce
- ❖ *Lasagna*
Fresh beef, several cheeses, and layered with our own homemade sauce
- ❖ *Confetti Pork Chops*
Boneless, butterflied pork with roasted peppers and onions, served with a pork gravy

POULTRY

- ❖ *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)
- ❖ *Chicken Breaux Bridge*
Marinated and grilled boneless chicken breast with a crawfish topping
- ❖ *Chicken Cordon Bleu*
A breaded, boneless chicken breast wrapped around ham, Swiss cheese, and a few fresh spinach leaves for that special Oak Lodge touch. Served in a white wine cream sauce
- ❖ *Shitake Stuffed Chicken Breast*
Sautéed shitake mushrooms, onions, peppers, and garlic stuffed into a boneless chicken breast. Served in a white wine cream sauce

**Please contact Parc 73 for a full list of menu items*

SALADS

❖ *Oak Lodge House Salad*

Mixed greens with tomato, carrots, red cabbage, and red onion rings with our own house dressing

❖ *Caesar Salad*

Romaine lettuce with parmesan cheese, seasoned croutons, and Caesar dressing

❖ *Mandarin Orange Salad with Almonds*

Mixed greens with mandarin orange slices, toasted sliced almonds, red onion rings, and our own poppy seed dressing

❖ *Spinach Salad*

Fresh baby spinach, boiled egg, and bacon with our own homemade vinaigrette (made from apple cider vinegar)

STARCHES

❖ *Double Stuffed Potatoes*

❖ *Parsley Potatoes*

❖ *Oven Roasted Potatoes*

❖ *Garlic Mashed Potatoes*

❖ *Duchess Potato Puff*

❖ *Hash Brown Cheesebake*

❖ *Scalloped Potatoes*

❖ *Au gratin Potatoes*

❖ *Praline Sweet Potato Casserole*

❖ *Seasoned Rice*

❖ *Long Grain and Wild Rice Combo*

❖ *Lemon Rice*

❖ *Corn Maque Choux*

❖ *Creole Corn Casserole*

❖ *Tex-Mex Corn*

VEGETABLES

❖ *Steamed whole green beans*

❖ *Green bean amandine*

❖ *Home style green beans*

❖ *Green beans and carrots*

❖ *Sugar snap peas*

❖ *Broccoli Parmesan*

❖ *Steamed broccoli spears*

❖ *Roasted asparagus*

❖ *Vegetable medley (broccoli, cauliflower, carrots)*

❖ *Orange Gingered Carrots*

❖ *Carrot Souffle*

❖ *Okra and tomatoes*

❖ *Succotash*

❖ *Squash/Zucchini/Onion Medley*

❖ *Squash/Zucchini/Tomato Medley*

❖ *Grilled Vegetables (Squash, zucchini, red bell pepper, red onion, mushrooms)*

BREADS

- ❖ Soft Rolls with Butter
- ❖ Crispy Buttered French Bread
- ❖ Garlic Bread
- ❖ Biscuits

DESSERTS

- ❖ Cream cheese pound cake
Served with assorted berries
- ❖ Rocky road cake
- ❖ Chocolate sour cream pound cake
Served with chantilly cream
- ❖ Oak Lodge cheesecake
Served with your choice of strawberry, blueberry, cherry, assorted berries, or praline topping
- ❖ Strawberry Shortcake
Yellow sheet cake topped with sweetened sliced strawberries in a strawberry glaze
- ❖ Sweetened cream cheese-filled crepes
Served with your choice of strawberry, assorted berries, or praline topping
- ❖ French chocolate mousse
Served with a pirouette cookie
- ❖ Bread pudding
Served with pecan praline sauce
- ❖ Mississippi Mud Pie
- ❖ Million Dollar Pie
- A mixture of pecans, coconut, and crushed pineapple in a cream filling with a graham cracker crust
- ❖ Lemon layer cake
Served with chantilly cream
- ❖ Butterfinger cake
- ❖ Layered lemon crème desert
- ❖ Chocolate layer cake
Served with chantilly cream
- ❖ Lemon ice box pie
- ❖ Pecan pie
- ❖ Peanut butter pie
A delicious creamy peanut butter filling topped with chocolate
- ❖ Apple pie
- ❖ Coconut pie
- ❖ Apple crisp
- ❖ Frozen strawberry parfait
- ❖ Rum cake
Served with chantilly cream
- ❖ Lemon Delight Dessert
A cross between Mississippi mud pie and lemon icebox pie



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