



# PARC 73

*\*All of our options are prepared in-house from "scratch" by our award-winning Executive Chef, Scott Dardenne.\**

## Buffet Meal Options\*

### Entrées: Chicken

- Grilled Breast of Chicken with Tasso Butter Sauce
- Chicken Parmesan (Angel Hair Pasta as Starch Option)
- Cornbread Stuffed Breast of Chicken with Pan Gravy
- Freshly Smoked BBQ Chicken Quarters
- Teriyaki Chicken and Vegetable Stir Fry
- Blackened Chicken Alfredo Pasta

### Entrées: Seafood

- Fried Catfish with Tartar and Cocktail Sauces
- Baked Tilapia with Lemon Butter Sauce

### Entrées: Meat

- Beef Tips Burgundy
- Rosemary Roasted Pork Loin with Cabernet Au Jus
- Beef Pot Roast with Tender Vegetables
- Red Beans with Sausage (Rice as Starch Option)
- Pecan Wood Smoked BBQ Brisket
- Grilled or Fried Pork Chops
- Baked Ziti with Meat Sauce
- Italian Three-Meat Lasagna

### Starch:

- Rice Pilaf
- Broccoli and Cheese Rice
- Roasted Garlic Mashed Potatoes
- Cane Syrup Roasted Sweet Potatoes
- Garlic Butter Pasta
- Potatoes Au Gratin
- Corn Maque Choux

### Vegetables:

- Lemon Butter Broccoli
- Sugar Snap Peas
- Southern Style Green Beans
- Green Bean Casserole
- Buttered English Peas

### Salads:

- Caesar
- Garden (Ranch)
- Tomato Cucumber

### Desserts:

- Pecan Pie with Caramel Sauce
- Strawberry Shortcake
- White Chocolate Bread Pudding with Whiskey Caramel Sauce
- Blueberry Bread Pudding with Lemon Rum Sauce
- Chocolate Layer Cake

Our buffet package includes unlimited iced tea and coffee and your choice of two entrees, one salad, one starch, one vegetable, one bread, and one dessert. All tables will be dressed with floor-length linens, topper linens and fresh flower arrangement centerpieces. Service is on China, glass, and silverware. Packages can happily be customized to fit your event...please just ask your Parc 73 representative!