



PARC 73

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14379 LA Hwy 73
Prairieville, LA 70769

2012 Holiday Package



AMENITIES INCLUDED:

- ❖ Exclusive use of Parc 73 and the grounds for at least three hours
- ❖ Unlimited and endless cuisine prepared by our Executive Chef, Scott Dardenne.

Scott is a graduate of the Culinary Arts Institute of Louisiana, and has been trained in classical French and Cajun/Creole cuisines. He has been honored with numerous culinary awards including Best Dessert at the 2011 B.R.E.S. Fete Rouge Gala; Gold and Best of Show at the 2010 B.R.E.S. Fete' Rouge Gala; Gold, Best of Show and People's Choice at the 2008 Baton Rouge Culinary Classic. Scott's personable demeanor coupled with his talented culinary skills will create an incredible epicurean experience your guests will not forget.

- ❖ Attendant(s) to slice and serve the cake
- ❖ Friendly, well-dressed and attentive staff
- ❖ Service on china, glass, and silverware
- ❖ Unlimited Iced Tea and Coffee
- ❖ Availability of satellite music, background music, your I-pod playlist, and audio and video through our surround sound system within the building
- ❖ Guest tables, chairs, linen skirts to the floor, chair covers, and linen overlays
- ❖ Holiday décor, centerpieces and two candles on each guest table
- ❖ Experienced event coordinator available on staff for reception consultations

Additions if applicable:

- ❖ Additional Time
- ❖ DJ services provided by Complete Music

HOLIDAY PACKAGE

(Minimum 50 people, Seated dinner menu is also available)

Butler-Passed Items

Choose 2

- Almond-encrusted duck tenderloin with pepper jelly sauce
- P**esto mozzarella and prosciutto skewers
- B**ruschetta with tomato and garlic
- M**ini-crawfish pies
- P**ork pot-stickers served with a peach glaze
- S**moked salmon spread on toast points
- N**atchitoches meat pies
- S**moked trout spread on toast points

Carving Station

Choose 1

- B**lack forest ham
- P**eppered pork tenderloin
- S**moked beef brisket
- S**moked turkey breast

Tier One

Choose 3

- S**moked sausage with a creole honey mustard glaze
- A**bita queso dip with tortilla chips
- C**rispy fried Pakora vegetables
- S**hrimp salad on fresh baked croissants
- S**pinach Madeline with crackers and tortilla chips
- P**ecan cream cheese mold topped with pepper jelly sauce, and served with crackers
- S**esame chicken noodle salad
- M**eatballs with barbecue or Swedish sauce
- P**ork pot stickers
- G**ris gris jambalaya dip with bagel chips and veggie sticks
- D**ouble baked potato salad
- H**ummus dip with pesto sauce and feta cheese with pita bread
- S**picy cream cheese crab mold with crackers
- P**esto Shrimp Pasta Salad

Tier Two

Choose 3

- Smoked BBQ brisket sliders**
- Seafood stuffed mushrooms**
- Italian sausage stuffed mushrooms**
- Crawfish Tasso boudin balls**
- Baked brie with berries**
- Crispy fried chicken drumettes**
- Fried catfish filets**
- Smoked chicken Alfredo pasta**
- “Pasta Adaire” – shrimp and pesto in a light cream sauce**
- Jambalaya pasta**
- Chicken and sausage jambalaya**
- Grilled Italian sausage with roasted onions and peppers**
- Fried chicken tenders with Parc sauce**
- Natchitoches meat pies**
- Spanakopita – spinach in filo pastry**
- Spring rolls with honey Teriyaki dip**
- Almond-encrusted duck tenderloin with pepper jelly sauce**
- Potato pirogues with Tasso cream sauce**
- Shrimp and artichoke mornay with crackers**
- Crabmeat mornay with crackers**
- Crawfish and Andouille Mornay with crackers**
- Antipasto display with salami, sausages, cheeses, marinated artichokes, and olives**
- Assorted cheese display featuring imported and domestic cheeses**
- Chocolate dipped strawberries**
- Flame roasted vegetables with Teriyaki chicken**
- Golden fried artichoke with lemon aioli**
- Spicy baked wings with ranch and veggie sticks**

Tier Three

Choose 3

- Spinach and brie stuffed pork loin with Cabernet demi-glace**
- Smoked seafood display (scallops, mussels, salmon, and trout served with seasoned cream cheese and accoutrements)**
- Bourbon smoked beef tenderloin carving station**
- Crawfish Etouffee with fluffy white rice**
- Alligator sausage with port wine demi-glace**
- Pan-fried lump crab cakes with Remoulade sauce**
- Roasted leg of lamb with mint jelly**
- Broiled tilapia in a Chardonnay lump crabmeat butter sauce**
- Sesame seared Ahi tuna crostini**
- Miniature crab quiche**
- Seafood gumbo**
- Duck and Andouille Sausage gumbo**
- Shrimp and corn bisque**
- Smoked trout chowder**
- Assorted dessert station**

Options to enhance your menu:

- Fried alligator with horseradish Remoulade**
- Broiled bacon wrapped shrimp**
- Fried jumbo shrimp**
- “Angels on horseback”**
Golden fried bacon wrapped oysters

Beverage Options

Non-alcoholic

☛ Gourmet Coffee Bar

Coffees of different flavors and blends served with toppings to enjoy

☛ Soft Drinks

Coke, Diet Coke, Dr. Pepper, and Sprite served from our fountain drink station

Alcohol Packages:

A cash bar may be offered at no additional charge if one of the following packages is purchased. Soft drinks are included in all alcohol packages.

☛ Draft Beer & Wine

Draft Beer (one domestic choice,) Chardonnay, White Zinfandel, Cabernet Sauvignon, and Merlot

☛ Bottled Beer & Wine

Assorted Bottled Beer, Chardonnay, White Zinfandel, Cabernet Sauvignon, and Merlot

☛ Party Package

Assorted Bottled or Draft Beer, Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot and Frozen Daiquiris (2 flavors of your choice!)

☛ Full Well Brand Bar

House Brand Liquors Plus Wines, Assorted Bottled or Draft Beer, and Daiquiris of your choice

☛ Full Premium Bar

Crown Royal, Jack Daniels, Johnny Walker Black, J & B, Grey Goose, Belvedere, and many more! Also Assorted Bottled or Draft Beer, Chardonnay, White Zinfandel, Cabernet Sauvignon, and Merlot

☛ Cash Bar - Bar Setup Fee if no alcohol package is chosen