

Reception and
Conference Center

Oak Lodge Rehearsal Dinners



Each Dinner Includes the Following:

- ❖ Rent free use of our facility for at least two hours
- ❖ Building arrangement, full service staffing, and clean up after each event
- ❖ Availability of satellite music, CD's, and television/VCR, audio and video through our surround sound system
- ❖ Your guests will be served with fine china and white linens to the floor
- ❖ White Chair covers, if desired
- ❖ Table décor with candlelight ambiance for each guest table
- ❖ Your choice of up to two entrees, one salad, two vegetables, one bread, and one dessert, soup (additional charge for soup)
- ❖ Oak Lodge iced tea, freshly brewed coffee, cold drinks

Oak Lodge Menu Options

SEAFOOD

- ❖ Oak Lodge Catfish
 - ❖ Filets of catfish lightly breaded and deep fried, served with topping of crawfish or shrimp Etouffee
- ❖ Catfish Parmesan
 - ❖ A large catfish filet with a parmesan crust and sliced almonds
- ❖ Black Drum Cocodrie
 - ❖ Seasoned and baked black drum with a shrimp and garlic sauce topping
- ❖ Tilapia Filet
 - ❖ Sauteed with garlic and jalapeno and fresh spinach in a lemon butter sauce over angel hair pasta
- ❖ Shrimp with Angel Hair Pasta
 - ❖ The freshest tomatoes and basil slow cooked with shrimp
- ❖ Pan-Fried Crab Cakes Served on a Bed of Fresh Greens
- ❖ Shrimp and Crabmeat Stuffed Pistolettes with Crawfish Etouffee Topping
- ❖ Seafood Stuffed Manicotti
 - ❖ Delectable seasoned seafood stuffed in a large manicotti shell finished in a white cream sauce
- ❖ Fried Shrimp Kabobs
 - ❖ Succulent shrimp and seasonal vegetables lightly battered and deep-fried
- ❖ Fresh Fish Amandine (Seasonal)
 - ❖ Butterflied fish filet with lemon butter and white wine
- ❖ Seafood Stuffed Eggplant
- ❖ 8 oz Tuna Steak Market Price
 - ❖ Seasoned and grilled to perfection

MEAT

- ❖ Cajun Stuffed Pork – Pork loin roasted with assorted seasonings and a Cajun marinade, served with our spicy Orleans sauce.
- ❖ “Oak Lodge Potpourri” Pork Tenderloin stuffed with Marinated Beef, Mushrooms and Sweet Peppers finished with a Horseradish Cream Sauce
- ❖ Lasagna -- fresh beef, several cheeses, and layered with our own homemade sauce
- ❖ Confetti Pork Chops
- ❖ Beef Stroganoff en Papillote
- ❖ Ribeye with Sautéed Mushrooms Market Price
- ❖ Beef Tip Kabob – Tender Tips grilled to perfection with Seasonal Vegetables Market Price
- ❖ Tenderloin Tips – Mouth Watering Tenderloin grilled and served with Steak Butter Market Price
- ❖ Prime Aged Filet Mignon Market Price

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 New Orleans – Boneless chicken breast topped with a pecan praline topping made with Steen's pure cane syrup. Sweet and Spicy!
- ❖ Chicken Cacciatore with Marinara – served over Penne Pasta and topped with Mozzarella Cheese
- ❖ Chicken Parmigiana with Angel Hair Pasta
- ❖ Chicken Cordon Bleu – stuffed with Ham and Mozzarella Cheese
- ❖ Shitake Stuffed Chicken Breast – served with a White Wine and Cream Sauce
- ❖ Deep Fried Teriyaki Chicken and Veggie Kabob
- ❖ Chicken Coq Au Vin – Grilled and served in a Red Wine Sauce with Bacon, Onion, and Mushroom Sauce
- ❖ Chicken Marsala

SALADS

- ❖ Oak Lodge Salad – With Chopped Tomato, Purple Onions, and Lite Italian Dressing
- ❖ Caesar Salad
- ❖ Insalata Caprese – Tomato and Fresh Mozzarella in Italian Vinaigrette Dressing
- ❖ Salad L'Orange – Tossed Greens with Orange Vinaigrette Dressing
- ❖ Almond Mandarin Salad
- ❖ Fresh Spinach Salad
- ❖ Mandarin Orange with Walnut Ginger Salad
- ❖ House Garlic Salad
- ❖ Tomato and Feta Cheese Salad
- ❖ Antipasto Salad
- ❖ Sensation Salad

VEGETABLES

- ❖ Sweet Potato Croquette
- ❖ Double Stuffed Potatoes
- ❖ Asparagus AuGratin
- ❖ Wild Rice Pilaf
- ❖ Potato Puff
- ❖ Garlic Mashed Potatoes
- ❖ Potato Frittata
- ❖ Sugar Snaps
- ❖ Carrots AuGratin
- ❖ Green Beans and Carrots
- ❖ Broccoli Parmesan
- ❖ Roasted Asparagus
- ❖ Squash, Zucchini and Onion Medley
- ❖ Squash, Zucchini and Tomato Medley
- ❖ Green Bean Almandine
- ❖ Vegetable Medley
- ❖ Creole Corn Casserole
- ❖ Scalloped Potatoes
- ❖ Gingered Carrots
- ❖ Home Style Green Beans
- ❖ Carrot Soufflé
- ❖ Asparagus Almandine
- ❖ Fresh Steamed Green Beans

BREADS

- ❖ Soft Roll with Butter
- ❖ Crispy French Bread
- ❖ Garlic Bread
- ❖ Biscuits

SOUPS*

- ❖ Shrimp and Corn
- ❖ Crab and Brie
- ❖ Broccoli Cheese
- ❖ Ham and Potato
- ❖ Seafood Gumbo
- ❖ Chicken and Sausage Gumbo
- ❖ Tortilla Soup
- ❖ Crab and Artichoke Soup
- ❖ Chilled Strawberry Soup

*(additional cost)

DESSERTS

- ❖ Pound Cake with Fresh Fruit
- ❖ Rocky Road Cake
- ❖ Butterfinger Cake
- ❖ Lemon Delight Dessert – a cross between Mississippi mud pie and lemon icebox pie
- ❖ Fresh Fruit Crepes
- ❖ Chocolate Cream Mousse with Florentine Cookie
- ❖ Oak Lodge Cheesecake with Your Choice of Fresh Fruit Topping or Praline Topping
- ❖ Bananas Foster
- ❖ Coconut Pie
- ❖ Layered Lemon Crème Pie
- ❖ Bread Pudding with Praline Pecan Sauce
- ❖ Mississippi Mud Pie
- ❖ Millionaires Pie

Drink Packages

*We have several different drink packages for you to choose from.....
All designed to make your event one to remember!*

Nonalcoholic

- ❖ Gourmet Coffee Bar
Coffee of different flavors and blends served with toppings to enjoy
- ❖ Juice Bar
Non-alcoholic juice bar features apple, mango, tomato, orange, grape, pineapple, cranberry and grapefruit juices to mix & serve!

Alcoholic

- ❖ Champagne
- ❖ Beer & Wine
Bud Light Draft, Chardonnay, White Zinfandel, Cabernet, and Merlot
- ❖ Bottled Beer & Wine
Assorted Bottled Beer, Chardonnay, White Zinfandel, Cabernet, and Merlot
- ❖ Party Package
Assorted Bottled Beer, Bud Light Draft, Chardonnay, White Zinfandel, Cabernet, Merlot & Frozen Daiquiris (2 flavors of your choice!)
- ❖ Full Well Brand Bar
House brand liquors plus Wines, Assorted Bottled Beer & Daiquiris of your choice
- ❖ Full Premium Bar
Crown Royal, Jack Daniels, Johnny Walker Black Label, J & B, Grey Goose, Belvedere and many more! Also Assorted Bottled Beer, Bud Light Draft, Chardonnay, White Zinfandel, Cabernet, and Merlot
- ❖ Cash Bar



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