

Oak Lodge Lunch Menu (Full-Serve)



Each Lunch Includes the Following:

- ❖ 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
- ❖ Table décor with candlelight ambiance
- ❖ Fresh Flower arrangement on every table
- ❖ Your choice of two entrees, one salad, one starch, one vegetable, one bread, and one dessert, (soup is additional charge)
- ❖ Cuisine will be plated and served by our Oak Lodge Wait staff
- ❖ Iced tea, freshly brewed coffee, water

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
 - ❖ Black Drum Cocodrie ****Market Price****
Seasoned and baked black drum with a shrimp and garlic sauce topping
 - ❖ Tilapia Florentine
Sautéed with garlic, jalapenos, and fresh spinach in a lemon butter sauce served over angel hair pasta
 - ❖ Shrimp with Angel Hair Pasta
A basil-accented marinara sauce with shrimp
 - ❖ Pan-Fried Crab Cakes or Crawfish cakes ****Market Price****
Served with a Creole Remoulade sauce
 - ❖ Seafood Stuffed Manicotti
Delectable seasoned seafood stuffed in a large manicotti shell finished in a white cream sauce
 - ❖ 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
 - ❖ Stuffed Filet of Flounder ****Market Price****
A shrimp and crabmeat stuffing surrounded by filets of flounder
 - ❖ 6 oz Tuna Steak ****Market Price****
Grilled to perfection and topped with a mango/papaya chutney
- REVISED 11/0**

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

- ❖ **8 oz. Grilled Ribeye** ****Market Price****
Served with our homemade mushroom sauce
- ❖ **Beef Tip Kabobs** ****Market Price****
Tender tips grilled to perfection with skewered peppers and onions, served over seasoned rice
- ❖ **Tenderloin Tips** ****Market Price****
Grilled tenderloin tips, served over seasoned rice
- ❖ **6 oz Filet Mignon** ****Market Price****
Tender grilled filet mignon served with maître d'butter
- ❖ **Oak Lodge Surf & Turf** ****Market Price****
A 6 oz. beef filet or an 8 oz. ribeye served alongside shrimp scampi or fried, butterflied shrimp

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 Orleans**
Boneless chicken breast topped with a pecan praline topping made with Steen's pure cane syrup. Sweet and Spicy!
- ❖ **Chicken Cacciatore**
Boneless chicken breast in a rich marinara sauce served with penne pasta
- ❖ **Chicken Parmigiana**
Boneless chicken breast breaded and pan sautéed then baked in rich marinara sauce and topped with mozzarella and parmesan cheese. Served with angel hair pasta.
- ❖ **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
- ❖ **Chicken Waikiki**
Fried boneless chicken breast with an almond crust and a honey-butter glaze
- ❖ **Chicken Marsala**
Sautéed boneless chicken breast topped with a red wine mushroom sauce

- ❖ **Caribbean Chicken**
Marinated and grilled boneless chicken breast with black bean salsa
- ❖ **Chicken Coq Au Vin**
Grilled and served in a Red Wine Sauce with Bacon, Onion, and Mushroom Sauce
- ❖ **Chicken Oscar** ****Market Price****
Marinated and baked boneless chicken breast topped with asparagus spears, hollandaise sauce, and crabmeat

SALADS

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| <ul style="list-style-type: none"> ❖ Oak Lodge House Salad
<i>Mixed greens with tomato, carrots, red cabbage, and red onion rings with our own house dressing</i> ❖ Potpourri Salad
<i>Mixed greens with tomato, carrots, red cabbage, and cucumbers with your choice of Golden Italian dressing or Ranch dressing</i> ❖ Caesar Salad
<i>Romaine lettuce with parmesan cheese, seasoned croutons, and Caesar dressing</i> ❖ Crunchy Coleslaw
<i>A tasty coleslaw with cabbage, Chinese noodles, almonds, and sunflower kernels tossed in our own special dressing</i> ❖ Cranberry Nut Coleslaw
<i>Cabbage, Craisins, and salted toasted pecans tossed in a Vidalia Onion dressing</i> | <ul style="list-style-type: none"> ❖ Mandarin Orange Salad with Almonds
<i>Mixed greens with mandarin orange slices, toasted sliced almonds, red onion rings, and our own poppy seed dressing</i> ❖ Mandarin Orange Salad with Walnuts
<i>Romaine lettuce with mandarin orange slices and walnuts with a sesame ginger dressing</i> ❖ Spinach Salad
<i>Fresh baby spinach, boiled egg, and bacon with our own homemade vinaigrette (made from apple cider vinegar)</i> ❖ Tomato and Feta Cheese Salad
<i>Whole romaine leaves topped with sliced tomato, sliced black olives, feta cheese, and our homemade basil dressing</i> ❖ Sensation Salad
<i>Romaine lettuce with parsley, Parmesan cheese, and our own homemade tangy Sensation dressing</i> |
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STARCHES

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| <ul style="list-style-type: none"> ❖ Double Stuffed Potatoes ❖ Parsley Potatoes ❖ Oven Roasted Potatoes ❖ Garlic Mashed Potatoes ❖ Duchess Potato Puff ❖ Hash Brown Cheesebake ❖ Scalloped Potatoes ❖ Augratin Potatoes | <ul style="list-style-type: none"> ❖ Praline Sweet Potato Casserole ❖ Seasoned Rice ❖ Long Grain and Wild Rice Combo ❖ Lemon Rice ❖ Corn Maque Choux ❖ Creole Corn Casserole ❖ Tex-Mex Corn |
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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)
- ❖ Okra and tomatoes
- ❖ Succotash
- ❖ Squash/Zucchini/Onion Medley
- ❖ Carrot Souffle
- ❖ Orange Glazed Carrots w/Ginger

BREADS

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

SOUPS*

- ❖ Shrimp and Corn
- ❖ Crab and Brie
- ❖ Broccoli Cheese
- ❖ Cream of Mushroom
- ❖ Baked Potato
- ❖ Ham and Potato
- ❖ Seafood Gumbo
- ❖ Chicken and Sausage Gumbo
- ❖ Crab and Artichoke Soup
- ❖ Chilled Strawberry Soup

*(additional cost)

DESSERTS

- ❖ Cream cheese pound cake
Served with assorted berries
- ❖ Rocky road cake
- ❖ Chocolate sour cream pound cake
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 with
pirouette cookie
- ❖ Bread pudding with 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 with chantilly
cream
- ❖ Butterfinger cake
- ❖ Layered lemon crème desert
- ❖ Chocolate layer cake 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 with chantilly cream
- ❖ Lemon Delight Dessert
*A cross between Mississippi mud
pie and lemon icebox pie*

Oak Lodge Lunch Menu (Buffet)



MENU ITEMS

Entrée Choices

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 Florentine
Sautéed with garlic, jalapenos, and fresh spinach in a lemon butter sauce served over angel hair pasta
- Revised 8/09*
- ❖ Seafood Stuffed Manicotti
Delectable seasoned seafood stuffed in a large manicotti shell finished in a white cream sauce
 - ❖ 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)
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Boneless chicken breast in a rich marinara sauce served with penne pasta
- ❖ **Chicken Parmigiana**
Boneless chicken breast breaded and pan sautéed then baked in rich marinara sauce and topped with mozzarella and parmesan cheese. Served with angel hair pasta.

- ❖ **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
- ❖ **Chicken Waikiki**
Fried boneless chicken breast with an almond crust and a honey-butter glaze
- ❖ **Chicken Marsala**
Sautéed boneless chicken breast topped with a red wine mushroom sauce
- ❖ **Caribbean Chicken**
Marinated and grilled boneless chicken breast with black bean salsa
- ❖ **Chicken Coq Au Vin**
Grilled and served in a Red Wine Sauce with Bacon, Onion, and Mushroom Sauce

SALADS

- ❖ Oak Lodge House Salad
Mixed greens with tomato, carrots, red cabbage, and red onion rings with our own house dressing
- ❖ Potpourri Salad
Mixed greens with tomato, carrots, red cabbage, and cucumbers with your choice of Golden Italian dressing or Ranch dressing
- ❖ Caesar Salad
Romaine lettuce with parmesan cheese, seasoned croutons, and Caesar dressing
- ❖ Crunchy Coleslaw
A tasty coleslaw with cabbage, Chinese noodles, almonds, and sunflower kernels tossed in our own special dressing
- ❖ Cranberry Nut Coleslaw
- Cabbage, Craisins, and salted toasted pecans tossed in a Vidalia Onion dressing
- ❖ Mandarin Orange Salad with Almonds
Mixed greens with mandarin orange slices, toasted sliced almonds, red onion rings, and our own poppy seed dressing
- ❖ Mandarin Orange Salad with Walnuts
Romaine lettuce with mandarin orange slices and walnuts with a sesame ginger 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
- ❖ Carrot Souffle
- ❖ Okra and tomatoes
- ❖ Succotash
- ❖ Squash/Zucchini/Onion Medley
- ❖ Squash/Zucchini/Tomato Medley
- ❖ Grilled Vegetables (Squash, zucchini, red bell pepper, red onion, mushrooms)
- ❖ Vegetable medley (broccoli, cauliflower, carrots)
- ❖ Orange Gingered Carrots

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 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 with pirouette cookie
- ❖ Bread pudding with 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 with chantilly cream**
- ❖ **Butterfinger cake**
- ❖ **Layered lemon crème desert**
- ❖ **Chocolate layer cake 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 with chantilly cream**
- ❖ **Lemon Delight Dessert**
A cross between Mississippi mud pie and lemon icebox pie