

Oak Lodge Lunch Buffet Menu 2016



Each Dinner Includes the Following:

- ❖ Building arrangement, full service staffing, and clean up after each event
- ❖ Availability of satellite music through our surround sound system
- ❖ Your guests will be served with china and white linens to the floor
- ❖ Table décor and beautiful ambiance
- ❖ Your choice of one entree, one salad, two vegetables, one bread, and one dessert, (soup is additional charge) If you have over 40 guests, choice of two entrees is allowed.
- ❖ Attentive and well-dressed Oak Lodge Wait staff
- ❖ Iced tea, freshly brewed coffee, water

****Market Price Items may be an additional cost****

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
- ❖ Bowtie Pasta
Choice of Shrimp or Crawfish with bowtie pasta tossed in a house cream sauce
- ❖ 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
- ❖ Etouffee with white rice
Choice of Shrimp or Crawfish Etouffee served over white rice
- ❖ Fresh Fish Amandine
Baked Fresh Fish 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
- ❖ 8 oz Tuna Steak ****Market Price****
Grilled to perfection and topped with a mango/papaya chutney

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
- ❖ 10 or 12 oz. Grilled Ribeye *** Market Price ***
Served with our homemade mushroom sauce
- ❖ Tenderloin Tips *** Market Price ***
Grilled tenderloin tips, served over seasoned rice
- ❖ 8 oz Filet Mignon ***Market Price ***
Tender grilled filet mignon served with maître d'butrer
- ❖ 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)
- ❖ Blackened Chicken Alfredo
Blackened chicken breast and penne pasta tossed in alfredo sauce
- ❖ Chicken Breaux Bridge
Marinated and grilled boneless chicken breast with a crawfish topping
- ❖ 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
- ❖ Chicken Cordon Bleu Pasta
Chicken breast and ham tossed in a cheesy cream sauce with penne pasta
- ❖ Chicken Sharonne Pasta
Chicken breast and rotini pasta tossed with rotelle tomatoes in a house 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 Oscar
***Market Price**
Marinated and baked boneless chicken breast topped with asparagus spears, hollandaise sauce, and crabmeat*

VEGETABLES
(Choose Two)

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| <ul style="list-style-type: none"> ❖ 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 ❖ Double Stuffed Potatoes | <ul style="list-style-type: none"> ❖ Parsley Potatoes ❖ Oven Roasted Potatoes ❖ Garlic Mashed Potatoes ❖ Duchess Potato Puff ❖ Hash Brown Cheesebake ❖ Scalloped Potatoes ❖ AuGratin Potatoes ❖ 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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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 (one) Golden Italian dressing or Ranch dressing</i> ❖ Caesar Salad
<i>Romaine lettuce with parmesan cheese, seasoned croutons, and Caesar dressing</i> ❖ 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 | <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</i> ❖ Tomato and Feta Cheese Salad
<i>Whole romaine leaves topped with sliced tomato, sliced black olives, feta cheese, and our balsamic vinigrette</i> ❖ Sensation Salad
<i>Romaine lettuce with parsley, Parmesan cheese, and our own homemade tangy Sensation dressing</i> |
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BREADS
(Choose One)

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

- ❖ Garlic Bread
- ❖ Biscuits

SOUPS*

- ❖ Shrimp and Corn
- ❖ Crab and Brie
- ❖ Broccoli Cheese

- ❖ Seafood Gumbo
- ❖ Chicken and Sausage Gumbo
*(additional cost)

DESSERTS
(Choose One)

- ❖ Cream cheese pound cake
Served with assorted berries
- ❖ 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
- ❖ Butterfinger cake
- ❖ Chocolate layer cake with chantilly cream
- ❖ Lemon ice box pie
- ❖ Pecan pie
- ❖ Apple pie
- ❖ Coconut pie
- ❖ Rum cake with chantilly cream
- ❖ Lemon Delight Dessert
A Lemon version of a Mississippi mud pie