

Rehearsal Dinner 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 with candlelight ambiance
- ❖ Use of private venue for Two and a half hours (additional time available at \$275 per half hour)
- ❖ 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.
- ❖ Cuisine will be plated and served by our Oak Lodge Wait staff
- ❖ Iced tea, freshly brewed coffee, water and soft drinks served from the bar
- ❖ Experienced event manager on staff for consultations and throughout event

Price Per Guest: \$32.00 Monday-Thursday

\$40.00 Friday-Saturday

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'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)
- ❖ Blackened Chicken Alfredo
Blackened chicken breast and penne pasta tossed in alfredo sauce
- ❖ Champagne Chicken
Pan sautéed chicken breast topped with a champagne crème sauce with mushrooms
- ❖ 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 Cheesecake ❖ 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
<i>A tasty coleslaw with cabbage, Chinese noodles, almonds, and sunflower kernels tossed in our own special dressing</i> ❖ Cranberry Nut Coleslaw | <ul style="list-style-type: none"> <i>Cabbage, Craisins, and salted toasted pecans tossed in a Vidalia Onion dressing</i> ❖ 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> |
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- ❖ Sensation Salad

Romaine lettuce with parsley, Parmesan cheese, and our own homemade tangy Sensation dressing

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



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 - \$3.00/person
Coffee of different flavors and blends served with toppings to enjoy

Alcoholic

- ❖ Champagne - \$30.00/bottle
- ❖ Draft Beer & Wine - \$9.00/person
Draft Beer, Chardonnay, White Zinfandel, Cabernet, and Merlot
- ❖ Bottled Beer & Wine - \$12.00/person
Assorted Bottled Beer (5 domestic choices), Chardonnay, White Zinfandel,
Cabernet and Merlot
- ❖ Party Package - \$14.00/ person
Assorted Bottled Beer or Draft Beer (1 domestic choice), Chardonnay, White Zinfandel, Cabernet, Merlot &
Frozen Drinks (2 flavors of your choice!)

The following packages include soft drinks:

- ❖ Full Well Brand Bar - \$16.00/ person
House brand liquors plus Wines, Assorted Bottled Beer or Draft Beer (1 domestic choice), and a Frozen
Drink of your choice
- ❖ Full Premium Bar - \$18.00/ person
Crown Royal, Jack Daniels, Johnny Walker Black Label, Bacardi, Grey Goose, Belvedere and many more!
Also Assorted Bottled Beer, Draft Beer (1 domestic choice), Chardonnay, White Zinfandel, Cabernet, and
Merlot
- ❖ Cash Bar - \$300.00 Bar Setup Fee if No Alcohol Package is Purchased
Can Be Done In Addition to Above Packages at No Extra Charge



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