



## *Sample Catering Menus*

All menus are completely customizable. Additional sides are listed below. All sides are interchangeable except for those marked with an asterisk, which are a \$1 upcharge when substituted. Any fried sides or apps will be fried onsite and will require a full-service event. Grilled chicken is available in lieu of any portion of fried chicken at no additional cost.

**MASHED POTATOES** GF, V

**BLACK EYED PEAS** GF

**CREOLE OKRA** GF, VEGAN

**TEXAS CAVIAR** GF, V

**CORNBREAD MUFFINS** GF, V

**SLAW** GF, V

**\*FRIED OKRA** V

**GRITS** GF, V

**SMOKED POTATO SALAD** GF, V

**MEXICAN COKE SWEET POTATOES** GF, V

**GRILLED CORN ON THE COB** GF, V

**COLLARD GREENS** GF

**\*WOODFIRE GRILLED VEGETABLES** GF, VEGAN

**\*LUCY'S HOUSE SALAD** GF, VEGAN

**\*MAC N CHEESE** V

**\* MINI WEDGE SALADS** GF

# *Appetizers & Small Bites*

Tier one ~ \$1.25 per bite/serving

## Chicken & Waffle Skewers

*bite size fried chicken tenders and waffles skewers with maple syrup*

## Frito Pie Bites

*Lucy's house chili, cheddar, red onion, and jalapenos, served in a scoop chip*

## Fried Chicken Cones

*waffle cone, slaw & honey*

## Crostini Bites

*gorgonzola, honey & pear*

*sweet potato, sage & bacon*

*herbed goat cheese & balsamic*

## Soup Sips

*gulf shrimp bisque with oyster crackers*

*tomato basil soup with cheddar crostini*

*winter room vegetable soup with crispy onions*

*butternut squash soup with fried sage*

*French onion soup with gruyere Texas toast*

## Honey-Pecan Goat Cheese Terrine

*served with assorted crackers*

## Mini Wedges

*mini iceberg, pickled onions, blue cheese vinaigrette & bacon*

## Bacon Wrapped Shrimp

*sriracha honey*

## Bruschetta

*tomato, basil & mozzarella or feta & olive tapenade*

Chicken Meatballs on a Skewer  
*with red eye gravy*

Deviled Eggs  
traditional or spicy

Bikini Bites  
*a rotation of raw seasonal veggies, carrots, broccoli, cauliflower, and radishes served with our French onion dip*

Picnic Chicken Skewers  
*bite size fried chicken tenders & smoked potato salad on a skewer*

Chicken Salad Bites  
*pulled fried chicken salad on pumpernickel toast points*

Texas Caviar Bites  
*cold black eyed pea salad with smoked pepper and onions tossed in cumin cilantro vinaigrette served in a Tostito scoop*

Shrimp Gazpacho Shots  
*cold bloody Mary gazpacho soup in a shot glass with shrimp. onion, jalapeno & cilantro*

Seasonal Grilled Veggie Skewer  
*local seasonal veggies grilled served on a skewer topped with house citrus vinaigrette*

Lucy's Artichoke Dip  
*artichoke hearts mixed with a three cheese, Worcestershire and hot sauce blended and baked served with assortment of crackers or veggie sticks*

Cold Boiled Shrimp Cocktail Platter  
*traditional cold shrimp cocktail with a Lucy's twist, boiled with Cajun spices chilled, served with house cocktail sauce and lemons. \$75, serves 20*

# *Appetizers & Small Bites*

Tier Two ~ \$2.00 per bite/serving

Baby Crab Cakes

*with tomato-lemon remoulade*

Tuna Tartar

*tuna, grapefruit & sea salt on French baguette*

Deep Fried Deviled Eggs

*traditional deviled eggs tossed in buttermilk, breaded and deep fried, served with crunchy chicken skin aioli.*

Gulf Red Snapper Ceviche Bites

*lime, garlic, jalapenos on a cracker*

Fried Green Tomatoes

*Lucy's take on a southern classic, green tomatoes marinated in our buttermilk blend, with cornmeal dredge, deep fried*

Fried Oyster Bites

*Texas' Gulf oysters, deep fried, served on a saltine with our bacon remoulade*

Beef Tartar

*egg yolk, cornichon, black pepper & sea salt*

# *Desserts*

## Mini Moon Pie Bites

*layers of house brown sugar cookie and homemade marshmallow covered in a hard chocolate shell \$2.00pp*

## Banana Pudding

*old-fashioned custard, Nilla Wafers, bananas & whipped cream served in a pan or individual shot glass*

*\$2.00pp for pan or \$2.50pp for individual shot glass*

## Seasonal Fruit Shortcake

*house made short cake layered with seasonal fruit compote served in a pan or individual shot glass or on a skewer!*

*\$2.00pp for pan and skewer or \$2.50pp for individual shot glass*

## House-made Pies

*choose from a selection of house-made whole pies cut into 10 slices each glass*

*\$2.75 per slice*

## Seasonal Mini Pies

*choose from a selection of house-made mini pies \$3.00 each*

## Old-Fashioned Lemon Squares

*tangy & sweet lemon squares with a shortbread crust \$2.00pp*

## Brownie & Fruit Bars

*choose from blondies, double fudge, chocolate swirl, sweet potato, seasonal fruit*

*\$2.00pp*

## Chocolate Dipped Pecan Pie Bars

*pecan pie bar dipped in chocolate \$2.50pp*

## House Made Cookies

*choose from graham cracker cookie, cowboy cookie, molasses cookie, peanut butter cookie \$1.50pp, 2 dozen minimum per flavor*

## Mini Cupcakes

*vanilla, chocolate, champagne, cinnamon swirl, fresh strawberry swirl & gluten-free chocolate \$2.00pp, 1 dozen minimum*

### Frosting Choices

*vanilla, white chocolate, fresh strawberry & mocha buttercream*

### House Made Cakes

*Let our pastry chef make a cake for your special event. Round, square, sheet, tiered, buttercream, fondant, custom designs and writing. Pricing varies.*

# *Action Stations*

*pricing based on guest count & menu chosen*

## **Chicken & Waffle Bar**

*Everyone wants them! Waffles made fresh to order, fried chicken, cinnamon butter, syrup, fresh whip cream and berries. Lucy's brand hot sauce also provided.*

*Popular as a main course, station or even a late-night snack!*

## **Grilled Oysters Station**

*One of Lucy's signature menu items, we offer grilled oysters that are shucked and topped to order. We have four in house flavors, but will customize any combination of ingredients requested. Crackers and Lucy's bottled hot sauce is included!*

## **Lucy's Raw Oyster Bar**

*Lucy's will provide an experienced staff member to shuck fresh oysters to order.*

*Gulf or East Coast oysters are available, and prices are listed according. The station includes lemons, crackers, house cocktail, horseradish and Lucy's brand hot sauce.*

## **Crawfish Boil**

*Let Lucy's bring the boil to you! We provide the table and newspaper to serve this feast traditional buffet style or on platters. We can customize any boil ingredients to the client's personal taste and tradition! (March-June, based on availability).*

## **Cajun Shrimp Boil**

*Lucy's staff will bring the party to you with a fun, peel and eat jumbo shrimp Cajun boil. We will include all the fixins': Cajun sausage, corn, red potatoes, Lucy's branded hot sauce, and drawn butter.*

## **Frito Pie Bar**

*It just would not be right, if we did not offer a Frito pie bar. Fritos smothered in Lucy's house made chili, cheddar cheese, green and red onions, jalapenos, sour cream, and guacamole, assembled to order. Guests build their own!*

## **Mac N' Cheese Bar**

*Choose you type of melted cheese (traditional mac cheese , spicy queso cheese sauce, white cheddar cheese sauce, smoked cheese sauce, or bleu cheese sauce) to mix with pasta and other toppings ( pulled fried chicken, bacon, shrimp, bread crumbs, hot sauce, tomatoes and green onions).*

### Lucy's Slider Station

*We will customize a slider bar just for your event. Pick your protein, pork, chicken, beef or veggie, we will smoke it, pull it and toss it in our house BBQ sauce, topped with creamy coleslaw on a slider bun. This includes a side of our house smoked potato salad.*

### Potato Bar

*We offer baked & mashed Idaho potatoes and baked & whipped Mexican coke sweet potatoes. This station comes with all the fixins': cheddar cheese, sour cream, green and pickled onions, bacon, chili, whipped cinnamon butter, and brown sugar.*

## *Dessert Action Stations*

### Lucy's Famous S'mores Bar

*Assorted chocolates, marshmallows & graham crackers  
~set up for guests to roast their own marshmallows  
and choose from a variety of chocolates to create the perfect s'more~*

### Banana Pudding Station

*Build your own mason jar with layers of Nilla wafers, vanilla pudding, banana, whip cream and cinnamon syrup.*

### Lucy's Shortcake Station

*Choose a fruit compote of your liking and layer it with shortcake and mounds of whipped cream inside a mason jar*

### Lucy's House-made Doughnut Bar

*fruit compote, vanilla glaze, chocolate glaze, caramel, cinnamon sugar, mini chocolate chips, coconut shreds, sprinkles*





## Menu 1

### On the Buffet

Lucy's Fried Chicken

Grilled Chicken

Mashed Potatoes

Corn on the Cob

\$12.95pp



Menu 2

On the Buffet

Lucy's Fried Chicken

Grilled Chicken

Mashed Potatoes

Lucy's House Salad

Cornbread Muffins

\$15.95pp



Menu 3

The Texan

Passed or Stationary Small Bites

Deep Fried Deviled Eggs

&

Chicken & Waffle Skewers

On the Buffet

Lucy's Fried Chicken

Grilled Chicken

Mashed Potatoes

Black Eyed Peas

Slaw

\$18.25pp



*Menu 4*

*The Austin*

*Passed Small Bites*

Fried Chicken Cones

*waffle cone, slaw & honey*

*On the Buffet*

Lucy's Fried Chicken

Grilled Chicken

Mac N Cheese

Texas Caviar

Cornbread Muffins

*For Dessert*

Seasonal Mini Pies

\$20.25pp



Menu 5

Passed or Stationary Small Bites

Tuna Tartar

*tuna, grapefruit & sea salt on French baguette*

Bruschetta

*tomato, basil & mozzarella*

On the Buffet

Lucy's Fried Chicken

Grilled Chicken

Grilled Rosemary Red Potatoes

Lucy's House Salad

Cornbread Muffins

For Dessert

Lemon Squares & Chocolate Dipped Pecan Pie Bars

\$23.75pp



Menu 6

Stationary Small Bites

Chili Pie Bites

*Lucy's chili, cheddar, red onion, served in a scoop chip*

Fried Oyster Bites

*Texas Gulf oysters, deep fried, served on a saltine with bacon remoulade*

On the Buffet

Lucy's Fried Chicken

Grilled Chicken

Mexican Coke Sweet Potatoes

Collard Greens

Lucy's House Salad

Cornbread Muffins

For Dessert

Seasonal Shortcake served in Mason Jars

\$23.75pp



*Menu 7*

*Passed or Stationary Small Bites*

Baby Crab Cakes  
*with tomato-lemon remoulade*

Crostini Bites  
*gorgonzola, honey & pear*

*On the Buffet*

Lucy's Fried Chicken

Grilled Chicken

Mini Wedges

*mini iceberg, pickled onions, blue cheese vinaigrette & bacon*

Mexican Coke Sweet Potatoes

Wood Fired Grilled Vegetables

Dinner Rolls

*For Dessert*

House Made Mini Pies

\$25.25pp



*Menu 8*

*Passed Small Bites*

Fried Chicken Cones  
*waffle cone, slaw & honey*

Traditional Deviled Eggs

*Raw Oyster Bar*

Raw Oysters Shucked Live in Front of Guests!  
*served with traditional accompaniments; lemons, crackers, house cocktail,  
horseradish and Lucy's brand hot sauce.*

*On the Buffet*

Lucy's Fried Chicken

Grilled Chicken

Mini Wedges

*mini iceberg, pickled onions, blue cheese vinaigrette & bacon*

Mac N Cheese

Wood Fired Grilled Vegetables

*For Dessert*

House Made Doughnuts Bar

*fruit compote, vanilla glaze, chocolate glaze, caramel, cinnamon sugar, mini  
chocolate chips, coconut shreds, sprinkles*

\$29.45pp + (\$100 flat fee for doughnut station setup)





*Menu 9*

*Passed or Stationary Small Bites*

Texas Caviar Bites

*cold black eyed pea salad tossed in cumin cilantro vinaigrette*

Deep Fried Deviled Eggs

*Action Stations*

*Chicken & Waffle Bar*

Waffles made fresh to order, fried chicken, cinnamon butter, syrup, fresh whip cream and berries. Lucy's brand hot sauce also provided.

*Mac N' Cheese Bar*

Choose your type of melted cheese ( traditional mac cheese , spicy queso cheese sauce, white cheddar cheese sauce, or bleu cheese sauce) to mix with pasta and other toppings ( pulled fried chicken, bacon, shrimp, bread crumbs, hot sauce, tomatoes and green onions).

*Lucy's Slider Station*

Choose your protein; pork, chicken, beef or veggie, we will smoke it, pull it and toss it in our house BBQ sauce, topped with creamy coleslaw on a slider bun.

\$17.50pp + \$300(\$100 flat fee per action station)



*Menu 10*

Crawfish Boil

Let Lucy's bring the boil to you! We provide the table and newspaper to serve this feast traditional buffet style or on platters. We can customize any boil ingredients to the client's personal taste and tradition! (March-June, based on availability).

*Appetizer*

Traditional Deviled Eggs

*Sides*

Texas Caviar

Slaw

Cornbread

*On the Table*

Hot Crawfish with Corn, Red Potatoes  
& Cajun Sausage in our Signature Boil Blend

\$17.75pp for 1lb + \$100 flat fee for boil set up

\$24.95pp for 2lbs + \$100 flat fee for boil set up

\$31.95pp for 3 lbs + \$100 flat fee for boil set up