



Sample Wedding 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

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.

Bacon Wrapped Shrimp

sriracha honey

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

\$2.00pp for pan 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 Micro Pies

choose from a selection of house-made mini pies \$1.75 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

Wood Fire Grilled Vegetables

\$13.95pp



Menu 2

Passed or Stationary Small Bites

Chicken & Waffle Skewers

On the Buffet

Lucy's Fried Chicken

Grilled Chicken

Mexican Coke Sweet Potatoes

Texas Caviar

Cornbread Muffins

\$16.25pp



Menu 3

The Texan

Passed or Stationary Small Bites

Deep Fried Deviled Eggs

Frito Pie Bites

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

On the Buffet

Lucy's Fried Chicken

Grilled Chicken

Mashed Potatoes

Black Eyed Peas

Slaw

Late Night Snack

Chicken & Waffle Skewers

bite size fried chicken tenders and waffles skewers with maple syrup

\$20.95pp



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

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~

\$22.50pp(+ \$100 for s'mores bar set up)



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

Passed Small Bites

Crostini

herbed goat cheese & balsamic

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

Lucy's House-made Doughnut Bar

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

\$23.45pp(+\$100 for doughnut bar set up)



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

Late Night Snack

Chicken & Waffle Bar
waffles made fresh to order
accompanied by fruit compote, whipped cream, butter,
maple syrup & powdered sugar
\$24.45pp(+ \$100 for waffle bar set up)



Menu 8

Passed Small Bites

Bruschetta

tomato, basil & mozzarella

Tuna Tartar

tuna, grapefruit & sea salt on French baguette

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

\$27.45pp



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