



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

*Appetizers are twice the listed price when serving small bites **only** without purchase of per person meal deal.

Chicken & Waffle Skewers

bite size fried chicken tenders and waffles skewers with maple syrup

Stuffed Mushrooms

button mushrooms, cream cheese, parmesan, sausage & panko

Frito Pie Bites

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

Crostini Bites

gorgonzola, honey & pear

tomato, basil & mozzarella

herbed goat cheese & balsamic

sweet potato cream cheese, bacon & sage

baby bella mushrooms, creama & shallots

Deep Fried Deviled Eggs

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

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

Goat Cheese Terrines

honey, pecan & black pepper with assorted crackers

basil, red pepper & balsamic with assorted crackers

Mini Wedges

mini iceberg, pickled onions, blue cheese vinaigrette & bacon

Chicken Meatballs

white meat chicken, parmesan, chili flake & garlic with red eye gravy

Fried Green Tomatoes

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

Deviled Eggs

traditional or spicy

Bikini Bites

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

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

Appetizers & Small Bites

Tier Two ~ \$2.00 per bite/serving

*Appetizers are twice the listed price when serving small bites **only** without purchase of per person meal deal.

Fried Chicken Cones

housemade waffle cone or cups, creamy slaw & honey

Fruit Salad

chilled seasonal fruit, orange juice

Baby Crab Cakes

with tomato-lemon remoulade

Tuna Tartar

tuna, grapefruit & sea salt on French baguette

Gulf Red Snapper Ceviche Bites

lime, garlic, jalapenos on a cracker

Bacon Wrapped Shrimp

sriracha honey

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

Shrimp Cocktail

traditional cold shrimp cocktail, Cajun spices, with house cocktail sauce and lemons.

Mushroom Tart

puff pastry, creminis, spinach & ricotta

Herb Crusted Roast Beef Bite

roast, shaved, horseradish crema, parsley, cracked pepper & baguette

Bahn Mi Chicken Bites

fried chicken, radish, cucumber, carrot & baguette

Appetizers & Small Bites

Tier Three ~ \$3.75 per bite/serving

*Appetizers are twice the listed price when serving small bites *only* without purchase of per person meal deal.

Cheese Board

custom assortment based on price point with nuts, fruit, crackers, & seasonal jam

Seared Tuna Bites

sushi grade tuna, avocado, toasted sesame, cucumber & ponzu cream sauce

East Coast Oysters

prime PEI oyster, variety based on market availability, salmon roe caviar & mignonette

Bacon Wrapped Scallops

lemon garlic butter sauce

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, and sour cream, assembled to order. Guests build their own!

Mac N' Cheese Bar

Your choice of up to three cheeses (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, bread crumbs, hot sauce and green onions).

Lucy's Slider Station

We will customize a slider bar just for your event. Your choice of protein, pork, chicken, or beef, we will smoke it, pull it and toss it in our house BBQ sauce, topped with creamy coleslaw on a slider bun.

Potato Bar

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

Bahn Mi Slider Station

Your choice of protein: fried chicken, grilled chicken, pork belly, flank steak, or shrimp, pickled carrot, cucumber, radish, cilantro, and soft baguette.

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
\$2.50pp*

Seasonal Fruit Shortcake

*house made short cake layered with seasonal fruit compote
\$2.50pp*

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.

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~

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, 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