



Winner Winner Chicken Dinner:

2.5 pieces of Lucy's Fried Chicken & 2 sides for **\$14.95**

All sides are interchangeable and you are welcome to customize your ideal menu.

Sides

Mashed Potatoes & Pearl Beer Gravy**
Creamy Grits
Collard Greens
Creamy Slaw
Creole Okra
Texas Caviar
Black Eyed Peas
Mac & Cheese*
Fried Okra*
Lucy's House Salad*
Fruit Salad*

Mexican Coke Sweet Potatoes
Smoked Potato Salad
Corn on the Cob
Cornbread & Tequila Butter
Dinner Rolls
Creamed Corn
Garlic Green Beans
Seasonal Mixed Greens & Fruit Salad*
Mini South Austin Wedges*
Wood Fire Grilled Vegetables*

-Requires a \$1 upcharge *

-Requires a \$.50 upcharge **

-Requires onsite fryer rental (\$125)***



Fried Chicken Alternatives & Special Request Menu Items

*Grilled Chicken:

Is available in lieu of any portion of fried chicken at no additional cost.

*Red Meat:

We offer 4 oz's of Herb Encrusted Beef Bavette with 2 pieces of Fried Chicken and 2 sides for \$19.95 per guest. Bavette is served with Steak Sauce and Horseradish Cream Sauce.

*Vegan & Vegetarian Guests:

We offer an entree portion of our Wood Fire Grilled Vegetable Plate for \$13 per plate. This includes local & seasonal vegetables, lightly grilled over Oak with lemon juice, olive oil & salt.

*Gluten Free Sides:

Mashed Potatoes (no gravy), Mexican Coke Sweet Potatoes, Creamy Grits, Smoked Potato Salad, Collard Greens, Corn on the Cob, Creamy Slaw, Creole Okra, Texas Caviar, Black Eyed Peas, Green Beans, Creamed Corn, House Salad, Mini Wedges & Wood Fire Grilled Vegetables.

*Vegetarian Sides:

Mashed Potatoes, Mexican Coke Sweet Potatoes, Creamy Grits, Smoked Potato Salad, Corn on the Cob, Cornbread, Dinner Rolls, Fried Okra, Creamy Slaw, Creole Okra, Texas Caviar, Green Beans, Creamed Corn, Seasonal Salad, House Salad & Wood Fire Grilled Vegetables, Mac & Cheese.

*Vegan Sides:

Corn on the Cob (no butter), Creole Okra, Texas Caviar, House Salad & Wood Fire Grilled Vegetables.



Appetizers & Small Bites \$1.25

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

Tier 1 - \$1.25 per bite/serving

Chicken, Beef & Seafood

- ❖ **Chicken & Waffle Skewers** bite size fried chicken tenders & crispy waffles on a skewer with maple syrup & seasonal fruit
- ❖ **Stuffed Mushrooms** button mushrooms, cream cheese, parmesan, sausage & panko
- ❖ **Chili Pie Bites** spicy west texas red chili, cheddar, red onion & jalapenos nestled in a corn chip
- ❖ **Chicken Meatballs** white meat chicken, parmesan, chili flake & garlic with red eye gravy
- ❖ **Shrimp Gazpacho Shots** cold bloody Mary gazpacho soup with shrimp, onion, jalapeno & cilantro

Crostinis, Toasts, & Bruschetta

- ❖ Gorgonzola, Honey, Pear & Cracked Black Pepper
- ❖ Tomato, Basil, Fresh Mozzarella & Balsamic
- ❖ Herbed Goat Cheese, Balsamic & Rosemary
- ❖ Creamy Sweet Potato, Crispy Sage & Bacon
- ❖ Baby Bella Mushrooms, Crema & Shallots
- ❖ House Pimiento Cheese, Bacon, Jalapeno

Vegetarian

- ❖ **Traditional Deviled Eggs** traditional or spicy
- ❖ **Bikini Bites** a rotation of raw & seasonal vegetables; carrots, broccoli, cauliflower, and radishes served with our house French onion dip
- ❖ **Texas Caviar Bites** cold black eyed peas, smoked peppers and onions tossed in cumin cilantro vinaigrette & nestled in a corn chip topped with pickled red onion
- ❖ **Seasonal Vegetable Skewers** lightly grilled seasonal vegetables with citronette
- ❖ **Goat Cheese Terrine** honey, pecan & black pepper OR basil, red pepper & balsamic with assorted crackers
- ❖ **Lucy's Artichoke Dip** artichoke hearts mixed with three cheeses, Worcestershire and hot sauce blended and baked served with an assortment of crackers & seasonal raw vegetables.



Appetizers & Small Bites \$1.25, Cont.

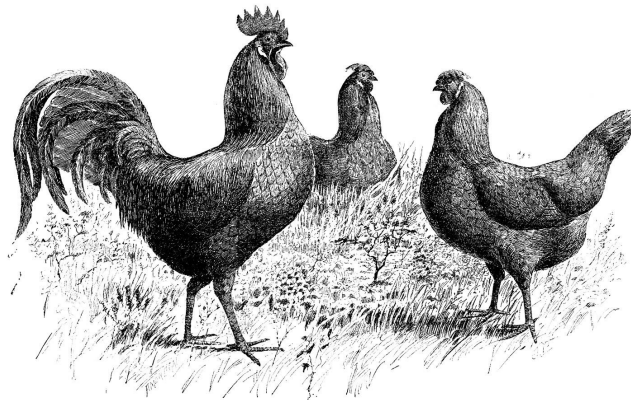
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Tier 1 ~ \$1.25 per bite/serving

Soup Sips

❖ 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





Appetizers & Small Bites \$2.00

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

Tier 2 - \$2.00 per bite/serving

Chicken, Beef & Seafood

- ❖ **Fried Chicken Cones** *house made waffle cone or cups, creamy slaw & honey*
- ❖ **Beef Tartar** *egg yolk, cornichon, black pepper & sea salt*
- ❖ **Herb Crusted Roast Beef Bites** *shaved roast, horseradish crema, parsley, cracked pepper & toasted baguette*
- ❖ **Baby Crab Cakes** *tomato-lemon remoulade*
- ❖ **Tuna Tartar** *tuna, grapefruit & sea salt on French baguette*
- ❖ **Gulf Red Snapper Ceviche Bites** *lime, garlic, jalapenos on a saltine or tortilla chip*
- ❖ **Bacon Wrapped Shrimp** *sriracha honey*
- ❖ **Shrimp Cocktail** *traditional cold shrimp cocktail, Cajun spices, with house cocktail sauce and lemons.*

Fried Items*

- ❖ **Chicken Fried Steak Bites** *cream gravy*
- ❖ **Deep Fried Deviled Eggs** *traditional deviled eggs tossed in buttermilk, breaded and deep fried, served with crunchy chicken skin aioli*
- ❖ **Fried Green Tomato Skewers** *Lucy's take on a southern classic, green tomatoes marinated in our buttermilk blend, with cornmeal dredge.*
- ❖ **Fried Oyster Bites** *Texas' Gulf oysters, deep fried, served on a saltine with our bacon remoulade*
- ❖ **Calamari** *spicy marinara, lemon*

Vegetarian

- ❖ **Mushroom Tart** *puff pastry, creminis, gruyere, arugula, caramelized onion*
- ❖ **Quiche Bites** *seasonal*
- ❖ **Stuffed Tomatoes** *pesto, kale, quinoa*
- ❖ **Empanada** *spinach, ricotta*

*Requires an additional rental fryer fee.



Appetizers & Small Bites \$3.00

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

Tier 3 - \$3.00 per bite/serving

- ❖ **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

All stations include a \$100 station set up fee. Fee includes station display & all necessary serving pieces.

- ❖ **Chicken & Waffle Bar**
(\$12.95 pp) bone in or boneless fried chicken, waffles made fresh to order, assorted house made butters, maple syrup, powdered sugar & seasonal fruit.
- ❖ **Grilled Oyster Station**
(\$2.75 per oyster, 1 oyster per guest minimum) - Oysters are shucked, topped and grilled to order! Includes crackers & hot sauce.
 - Lucha* buffalo sauce, bacon, cilantro & worchestershire
 - Diablo* bacon, habanero, jalapeno & parmesan
 - Austin* sambal, parmesan, lime & tequila butter
 - Texan* green sauce, chorizo, garlic butter & pumpernickel
 - Lindy* spiced pear, honey, bleu cheese butter
 - South Austin Rockefeller* spinach, bayou betty hot sauce, parmesan, panko & garlic oil.
- ❖ **Lucy's Raw Oyster Bar**
(\$2 per gulf oyster, east coast oyster depends on season & availability and requires a 100 oyster minimum)
raw or gulf oysters (seasonal) shucked to order, accompanied by traditional accoutrements; cocktail sauce, horseradish, hot sauce, lemons & crackers.



Action Stations, Cont.

All stations include a \$100 station set up fee. Fee includes station display & all necessary serving pieces. Pricing varies by station, please inquire.

❖ Nashville Hot Chicken Bar

(\$8 pp) fried chicken tossed in your choice of hot pepper sauce, accompanied by bread & butter pickles, onions, creamy slaw & white bread.

❖ Crawfish Boil

(\$12.95 per lb, \$7.95 per additional lb) let Lucy's bring the boil to you! we provide the table and newspaper to serve this feast traditional buffet style or on platters. Includes andouille sausage, corn, red potatoes, drawn butter & hot sauce (March-June, based on availability).

❖ Frito Pie Bar

(\$4.5 pp) old school frito bags, spicy west texas red chili, cheddar cheese, red onion, jalapeno and sour cream, assembled to order. Guests build their own!

❖ Mac N' Cheese Bar

(\$4 pp) your choice of up to three cheese sauces (traditional mac cheese, spicy queso cheese sauce, white cheddar cheese sauce, smoked gouda cheese sauce, or bleu cheese sauce) accompanied by assorted toppings (pulled fried chicken, bacon, bread crumbs, hot sauce and green onion).

❖ Lucy's Slider Bar

(2 for \$8pp/1 for \$6pp) your choice of 2 house smoked proteins (beef, pork, chicken or veggies) tossed in house made BBQ sauce accompanied by pickles, onions, creamy slaw & hawaiian sweet rolls.

❖ Bahn Mi Slider Bar

(2 for \$8.50pp/1 for \$6.5pp) your choice of protein (fried chicken, grilled chicken, pork belly, flank steak, or shrimp) accompanied by pickled carrot, cucumber, radish, cilantro, kewpie mayo, sriracha, thai chili sauce & hawaiian sweet rolls.

❖ Potato Bar

(\$3 pp) we offer baked or whipped Idaho potatoes and sweet potatoes accompanied by cheddar cheese, sour cream, green onions, bacon, chili, whipped cinnamon butter, brown sugar and marshmallows.

❖ Lucy's S'mores Bar

(\$3.50 pp) assorted chocolates, house made marshmallows & graham crackers accompanied by sticks & flame!

❖ Lucy's Doughnut Bar

(\$2.25 pp) assorted glazes, candy & cereal toppings.



House Made Desserts

- ❖ **Seasonal Mini Moon Pie Bites**
- ❖ (\$2 per bite) layers of house made cookies and marshmallows covered in a chocolate coating.
- ❖ **Banana Pudding Shots**
- ❖ (\$2.50 per shot) old-fashioned custard, Nilla Wafers, bananas & whipped cream
- ❖ **Seasonal Fruit Shortcake Shots**
- ❖ (\$2.50 per shot) house made short cake layered with seasonal fruit compote
- ❖ **House-made Pies**
- ❖ (\$2.75 per slice) choose from a selection of house-made whole pies cut into 10 slices each.
- ❖ **Micro Pies**
- ❖ (\$1.75 per pie) silver dollar minis, usual flavors include S'mores, Elvis, Pecan, Lime, Sweet Tea & Apple.
- ❖ **Old-Fashioned Lemon Squares**
- ❖ (\$2 per bar) tangy & sweet lemon squares with a shortbread crust
- ❖ **Brownie & Fruit Bars**
- ❖ (\$2 per bar) choose from blondies, double fudge, chocolate swirl, sweet potato, seasonal fruit
- ❖ **Chocolate Dipped Pecan Pie Bars**
- ❖ (\$2.50 per bar) pecan pie bar dipped in chocolate.
- ❖ **House Made Cookies**
- ❖ (\$1.50 per cookie, 2 dozen minimum per flavor) graham cracker cookie, cowboy cookie, molasses cookie, peanut butter cookie, oatmeal cookie, sugar cookie
- ❖ **Mini Cupcakes**
- ❖ (\$2.00 per cupcake, 1 dozen minimum per flavor) vanilla, chocolate, champagne, cinnamon swirl, fresh strawberry swirl & gluten-free chocolate
- ❖ **Frosting Choices**
- ❖ vanilla, white chocolate, fresh strawberry & mocha buttercream.



Sample Menu #1

Buffet

accompanied by pickles, jalapenos, honey & hot sauce

Lucy's Fried Chicken (¾)
assorted breasts, thighs, legs & wings

Grilled Chicken (¼)

Mexican Coke Sweet Potatoes

Corn on the Cob

\$14.95 per guest



Sample Menu #2

Stationary or Passed Appetizer

Chicken Fried Steak Bites (1pp)
cream gravy

Buffet

accompanied by pickles, jalapenos, honey & hot sauce

Lucy's Fried Chicken (¾)
assorted breasts, thighs, legs & wings

Grilled Chicken (¼)

Mashed Potatoes

Lucy's House Salad
ranch & red wine vinaigrette

\$17.95 per guest



Sample Menu #3

Stationary or Passed Appetizers

Shrimp Gazpacho Shots (1pp)
cold bloody Mary gazpacho soup with shrimp, onion, jalapeno & cilantro

Crostini Bites (1pp)
*gorgonzola, honey, pear, cracked black pepper (½)
pimiento cheese, jalapeno, bacon (½)*

Fried Green Tomatoes (1pp)
chipotle ranch

Action Station & Buffet

Lucy's Slider Bar (2pp)
*your choice of 2 house smoked proteins (beef, pork, chicken or veggies) to serve tossed in house made BBQ sauce
& accompanied by pickles, onions, creamy slaw & hawaiian sweet rolls.*

Smoked Potato Salad

Corn on the Cob

Late Night Snack

Chicken & Waffle Skewers
*bite size fried chicken tenders & crispy waffles on a skewer
with maple syrup & seasonal fruit*

\$17.75 per guest
+(1) \$100 station set up fee



Sample Menu #4

Stationary or Passed Appetizers

Deep Fried Deviled Eggs (1pp)
house aioli

Bacon Wrapped Shrimp (1pp)
sriracha honey

Buffet

accompanied by pickles, jalapenos, honey & hot sauce

Lucy's Fried Chicken (¾)
assorted breasts, thighs, legs & wings

Grilled Chicken (¼)

Mac & Cheese Bar
*white cheddar, spicy queso & smoked gouda cheese sauces
accompanied by bacon, pulled fried chicken, tomato,
green onion, breadcrumbs & hot sauce.*

Garlic Green Beans

Cornbread
accompanied by tequila butter

\$22.95 per guest
+(1) \$100 station set up fee



Sample Menu #5

Stationary & Passed Appetizers

Lucy's Raw Gulf Oyster Bar (1pp)
cocktail sauce, horseradish, lemons, hot sauce, crackers

Crostinis (1pp)
*fresh tomato, basil & mozzarella with balsamic on baguette (½)
herbed goat cheese, rosemary & balsamic (½)*

Baby Crab Cakes (1pp)
tomato lemon remoulade

Buffet

accompanied by pickles, jalapenos, honey & hot sauce

Lucy's Fried Chicken (¾)
assorted breasts, thighs, legs & wings

Grilled Chicken (¾)

Herb Encrusted Beef Bavette
hot au jus & horseradish cream sauce

Creamed Corn

Wood Fire Grilled Vegetables

Dessert

Lucy's S'mores Bar
*assorted chocolates, house made marshmallows & graham crackers
accompanied by sticks & flame!*

\$28.95 per guest
+(2) \$100 station set up fee