



Winner Winner Chicken Dinner:

2.5 pieces of Lucy's Fried Chicken & 2 sides for \$15.25

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

Sides

Mexican Coke Sweet Potatoes
Mashed Potatoes
Smoked Potato Salad
Corn on the Cob
Creamy Grits
Collard Greens
Creamy Slaw
Creole Okra
Texas Caviar
Black Eyed Peas
Cornbread
Dinner Rolls
Creamed Corn
Garlic Green Beans

\$1.00 Upcharge

Macaroni & Cheese
Fried Okra (+\$300.00 fryer rental)
Lucy's House Salad
Seasonal Mixed Greens & Fruit Salad
Mini South Austin Wedges
Wood Fire Grilled Vegetables
Fruit Salad

\$.50 Add-ons

Lonestar Beer Gravy
Cheddar Cheese
Garlic



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 \$20.25 per guest. Bavette is served with Steak Sauce and Horseradish Cream Sauce. If you'd like Bavette + sides only, this is priced at \$18.25 per guest.

*Vegetarian:

We offer meatless Beyond Meatless Chicken Tenders (in lieu of regular fried chicken). This option requires a \$3.00 per guest upcharge.. If serving Chicken Fried Chicken/Chicken Fried Steak we also offer Quorn Meatless Chicken Spicy Patties for the same \$3.00 per guest upcharge.

*Vegan:

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 \$1.50

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

Tier 1 - \$1.50 per bite/serving

Chicken, Beef & Seafood

- ❖ **Chicken & Waffle Skewers** bite size fried chicken tenders & crispy waffles on a skewer with maple syrup & seasonal fruit
- ❖ **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 (*market price at date of event*).

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
- ❖ **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.



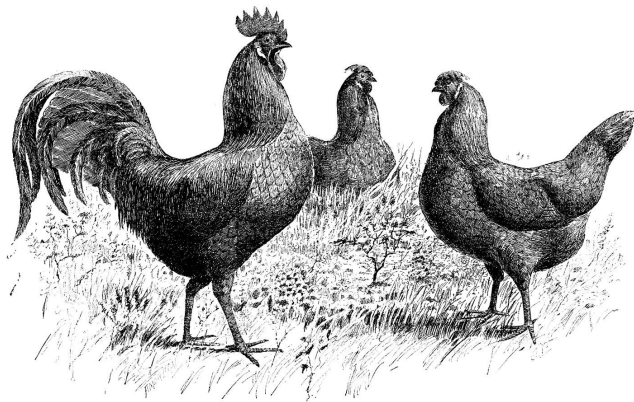
Appetizers & Small Bites \$1.50, Cont.

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

Tier 1 - \$1.50 per bite/serving

Soup Sips

- ❖ French onion soup with gruyere Texas toast
- ❖ Tomato basil soup with cheddar crostini
- ❖ Winter room vegetable soup with crispy onions
- ❖ Butternut squash soup with fried sage





Appetizers & Small Bites \$2.25

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

Tier 2 - \$2.25 per bite/serving

Chicken, Beef & Seafood

- ❖ **Herb Crusted Roast Beef Bites** *shaved roast, horseradish crema, parsley, cracked pepper & toasted baguette*
- ❖ **Baby Crab Cakes** *tomato-lemon remoulade (market price at date of event).*
- ❖ **Gulf Red Snapper Ceviche Bites** *lime, garlic, jalapenos on a saltine or tortilla chip (market price at date of event).*
- ❖ **Bacon Wrapped Shrimp** *sriracha honey (market price at date of event).*
- ❖ **Shrimp Cocktail** *traditional cold shrimp cocktail, Cajun spices, with house cocktail sauce and lemons (market price at date of event).*
- ❖ **Banh Mi Chicken Bites** *fried chicken, carrot, radish, cilantro, kewpie mayo, baguette.*

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 (market price at date of event).*

Vegetarian

- ❖ **Street Corn Cups** *crema, paprika, chili powder, lime*
- ❖ **Mushroom Tart** *puff pastry, creminis, gruyere, arugula, caramelized onion*
- ❖ **Quiche Bites** *seasonal*
- ❖ **Stuffed Tomatoes** *pesto, kale, quinoa*

*Requires an additional rental fryer fee.



Appetizers & Small Bites \$3.25

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Tier 3 - \$3.25 per bite/serving

- ❖ **Chicken Cone Cups** *fried chicken tender, creamy slaw, honey*
- ❖ **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 (market price at date of event).*
- ❖ **East Coast Oysters** *prime PEI oyster, variety based on market availability, salmon roe caviar & mignonette (market price at date of event).*
- ❖ **Bacon Wrapped Scallops** *lemon garlic butter sauce (market price at date of event).*
- ❖ **Beef Tartare** *egg yolk, cornichon, black pepper & sea salt*
- ❖ **Tuna Tartare** *tuna, grapefruit & sea salt on French baguette (market price at date of event).*
- ❖ **Stuffed Mushrooms** *button mushrooms, cream cheese, parmesan, sausage & panko*

Action Stations

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

- ❖ **Chicken & Waffle Bar**
(\$15.25 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 - market price at date of event) - Oysters are shucked, topped and grilled to order! Includes crackers & hot sauce.
 - Lucha* *buffalo sauce, bacon, cilantro & worcestershire*
 - Diablo* *bacon, habanero, jalapeno & parmesan*
 - Austin* *sambal, parmesan, lime & tequila butter*
 - Texan* *green sauce, chorizo, garlic butter & pumpnickel*
 - 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 accouterments; cocktail sauce, horseradish, hot sauce, lemons & crackers.

❖ **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 (bacon, bread crumbs, hot sauce and green onion).*

❖ **Lucy's Slider Bar**

(2 for \$12.50pp/1 for \$6.50pp) *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 \$13.00pp/1 for \$7.50pp) *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) *whipped Idaho potatoes and sweet potatoes accompanied by cheddar cheese, sour cream, green onions, bacon, 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!*



House Made Desserts

- ❖ **Seasonal Mini Moon Pie Bites**
- ❖ (\$2.50 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*
- ❖ **Micro Pies**
- ❖ (\$2.00 per pie) *silver dollar minis, usual flavors include S'mores, Elvis, Pecan, Lime & Apple.*
- ❖ **Old-Fashioned Lemon Squares**
- ❖ (\$2.25 per bar) *tangy & sweet lemon squares with a shortbread crust*
- ❖ **Brownie & Fruit Bars**
- ❖ (\$2.25 per bar) *choose from blondies, double fudge and seasonal fruit*
- ❖ **Chocolate Dipped Pecan Pie Bars**
- ❖ (\$2.50 per bar) *pecan pie bar dipped in chocolate.*



Sample Menu #1

Buffet

accompanied by pickles, jalapenos & hot sauce

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

Grilled Chicken (¼)

Mexican Coke Sweet Potatoes

Corn on the Cob

\$15.25 per guest



Sample Menu #2

Stationary or Passed Appetizer

Chicken Fried Steak Bites (1pp)
cream gravy

Buffet

accompanied by pickles, jalapenos & 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

\$18.50 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*

\$23.25 per guest
+(t) \$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 & 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, tomato, green onion,
breadcrumbs & hot sauce.*

Garlic Green Beans

Cornbread
accompanied by tequila butter

\$23.75 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 & hot sauce

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

Grilled Chicken (¼)

Herb Encrusted Beef Bavette
steak sauce & 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!*

\$30.50 per guest
+(2) \$100 station set up fee