

# Lucy's

## Winner Winner Chicken Dinner:

2.5 pieces of Lucy's Fried Chicken & 2 sides for **\$16.25**

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  
Garlic Green Beans  
Creamed Corn

### \$1.00 PER PERSON Upcharge

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

### \$.50 PER PERSON Add-ons

Lonestar Beer Gravy  
Cheddar Cheese  
Garlic

## Fried Chicken Alternatives & Special Request Menu Items

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### Grilled Chicken:

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

### Red Meat:

We offer 4 oz of Herb Crusted Beef Bavette with 2 pieces of Fried Chicken and 2 sides for \$21.25 per guest. Bavette is served with Horseradish Cream Sauce. If you'd like Bavette + sides only, this is priced at \$19.25 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. 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, 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, Creamed Corn, Creole Okra, Texas Caviar, Green Beans, 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 \$1.95

Appetizers are twice the listed price when serving small bites without purchase of chicken & sides.

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### Chicken & Waffle Skewers

maple syrup, seasonal fruit, powdered sugar

### Chicken & Pork Meatballs

white meat chicken, pork, parmesan, chili flake, garlic, red eye gravy

### Shrimp Gazpacho Shots

cold bloody Mary gazpacho soup with shrimp. onion, jalapeno, cilantro

### Soup Sip

tomato basil, cheddar crostini  
butternut squash, fried sage

### Crostini

tomato, basil, fresh mozzarella, balsamic  
bleu cheese butter, caramelized onion jam  
creamy sweet potato, crispy sage, bacon  
pimiento cheese, bacon, jalapeno

### Deviled Eggs

green onion, paprika

### Texas Caviar Bites

chilled black eyed peas, smoked peppers & onions, cumin cilantro vinaigrette, corn chip, pickled red onion

### Lucy's Artichoke Dip

artichoke hearts, three cheeses, Worcestershire, seasonal crudite



## Appetizers & Small Bites \$2.75

Appetizers are twice the listed price when serving small bites without purchase of chicken & sides.

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Bacon Wrapped Shrimp  
sriracha honey, green onion

Shrimp Cocktail  
traditional cold shrimp cocktail, house cocktail sauce, lemons

Banh Mi Chicken Bites  
fried chicken, carrot, radish, cilantro, kewpie mayo, baguette

Shrimp & Grits  
cajun seasonings, green onion

Stuffed Mushrooms  
cream cheese, parmesan, sausage, panko

Chicken Fried Steak Bites\*  
cream gravy, green onion

Deep Fried Deviled Eggs\*  
aioli, green onion

Sweet & Spicy Deviled Eggs  
bacon, spicy honey, green onion

Fried Green Tomato Skewers\*  
chipotle ranch, green onion

Mushroom Tart  
puff pastry, creminis, gruyere, arugula, caramelized onion

Quiche Bites  
seasonal

Street Corn Cups  
cilantro, lime, queso fresco

\*Requires an additional rental fryer fee.



## Appetizers & Small Bites \$3.95

Appetizers are twice the listed price when serving small bites without purchase of chicken & sides.

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### Chicken Cone Cups

fried chicken tender, creamy slaw, honey

### Bacon Wrapped Scallops\*

lemon garlic butter sauce

### Baby Crab Cakes\*

tomato-lemon remoulade, green onion

### Ceviche Bites\*

market, lime, garlic, jalapeno

### Sliders

pulled pork, pickle, BBQ sauce, slaw

fried chicken, pickle, honey mustard, slaw

## Appetizers & Small Bites \$7-11

### Cheese Board (\$7 pp)

custom assortment based on price point.

### Meat & Cheese Board (\$11 pp)

custom assortment based on price point.

\*Market price at date of event

## Action Stations

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

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### Chicken & Waffle Bar (\$16.25 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 (\$3.75 per oyster, 100 oyster minimum)

Lucha buffalo sauce, bacon, cilantro & worcestershire

Diablo bacon, habanero, jalapeno & parmesan

Austin sambal, parmesan, lime & tequila butter

Texan green sauce, chorizo, garlic butter & pumpernickel

### Lucy's Raw Oyster Bar (market pricing, 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 (\$8.00 pp)

old school frito bags, spicy west texas red chili, cheddar cheese, red onion, jalapeno and sour cream.

### Mac N' Cheese Bar (\$6.00 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, tomato, bread crumbs, hot sauce and green onion).

### Lucy's S'mores Bar (\$4.50 pp)

assorted chocolates, house made marshmallows & graham crackers

## House Made Desserts

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### Banana Pudding Shooter (\$2.50 per shot)

old-fashioned custard, Nilla Wafers, bananas & whipped cream

### Seasonal Fruit Shortcake Shooter (\$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

Lucy's Fried Chicken ( $\frac{3}{4}$ )  
assorted breasts, thighs, legs & wings

Grilled Chicken ( $\frac{1}{4}$ )

Mexican Coke Sweet Potatoes

Garlic Green Beans

\$16.25 per guest





## Sample Menu #2

### Stationary or Passed Appetizer

Chicken Fried Steak Bites (1pp)  
cream gravy

### Buffet

Lucy's Fried Chicken ( $\frac{3}{4}$ )  
assorted breasts, thighs, legs & wings

Grilled Chicken ( $\frac{1}{4}$ )

Creamed Corn

Lucy's House Salad  
ranch & red wine vinaigrette

\$20.00 per guest



# Sample Menu #3

## Stationary or Passed Appetizers

Shrimp Gazpacho Shooters (1pp)  
Chilled bloody mary soup, peppers, onion, cilantro

Sliders (1pp)  
Pulled pork, slaw, bbq sauce, pickles

## Buffet

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

Grilled Chicken (¼)

Creamed Corn

Mini Wedge Salads  
Bacon, pickled red onion, bleu cheese crumbles  
Bleu cheese vinaigrette

Dinner Rolls

\$25.15 per guest

# Sample Menu #4

## Stationary or Passed Appetizers

Deep Fried Deviled Eggs (1pp)  
house aioli

Bacon Wrapped Shrimp (1pp)  
sriracha honey

## Buffet

Lucy's Fried Chicken ( $\frac{3}{4}$ )  
assorted breasts, thighs, legs & wings

Grilled Chicken ( $\frac{1}{4}$ )


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

Garlic Green Beans

Cornbread

\$27.75 per guest  
+(1) \$100 station set up fee





# Sample Menu #5

## Stationary or Passed Appetizers

Chicken & Pork Meatballs (1pp)  
white meat chicken, pork, parmesan, chili flake, garlic, red eye gravy

Soup Sip (1pp)  
Butternut squash, crispy sage

Mushroom Tart (1pp)  
puff pastry, creminis, gruyere, arugula,  
caramelized onion

## Buffet

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

Herb Crusted Beef Bavette  
steak sauce & horseradish cream sauce

Mexican Coke Sweet Potatoes

Mixed Fruits & Greens Salad  
, blueberries, Feta, pecans, red wine vinaigrette

Dinner Rolls

\$30.90 per guest  
+(1) \$100 station set up fee