

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 (\$2 a la carte)

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 (\$3 a la carte)

Macaroni & Cheese
Fried Okra (+ fryer rental)
Fruit Salad

\$2.00 PER PERSON UPCHARGE (\$4 a la carte)

Lucy's House Salad (Ranch or Red Wine Vinaigrette)
Seasonal Mixed Greens & Fruit Salad (Red Wine Vinaigrette)
Mini South Austin Wedges (Bleu Cheese Vinaigrette)
Wood Fire Grilled Vegetables

\$.50 PER PERSON 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 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

Chicken & Waffle Skewers

maple syrup, seasonal fruit, powdered sugar

Chicken & Pork Meatballs

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

Crostini

*tomato, basil, fresh mozzarella, balsamic

*goat cheese, strawberry, honey/balsamic, basil

*whipped feta, cucumber relish, olive

*Mexican street corn, avocado, chili

*whipped ricotta, grilled peach, hot honey, basil

*fig jam, brulee brie, bacon

*truffled goat cheese, mushroom, arugula, thyme

*creamy sweet potato, crispy sage, bacon

*pimiento cheese, bacon, jalapeno

Shrimp Gazpacho Shots

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

Soup Sip

tomato basil, cheddar crostini

butternut squash, fried sage

Deviled Eggs

green onion, paprika

Texas Caviar Bites

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



Appetizers & Small Bites \$2.75

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

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

Crostini

bleu cheese butter, caramelized onion jam, beef bavette

Lucy's Artichoke Dip

artichoke hearts, three cheeses, Worcestershire, seasonal crudite

*Requires an additional \$150/\$300 fryer rental.



Appetizers & Small Bites \$3.95

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

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

Stations & Bars

All stations & bars include an additional \$100.00 station set up fee

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

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-

Caprese Crostini (1pp)
summer tomato, mozzarella balsamic, basil

-Buffet-

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

Grilled Chicken

Mashed Potatoes & Gravy

Garlic Green Beans

\$18.20 per guest



Sample Menu #3

-Stationary or Passed Appetizer-

Chicken & Waffle Skewers (1pp)

Powdered sugar, maple syrup, seasonal berry

-Buffet-

Lucy's Fried Chicken

assorted breasts, thighs, legs & wings

Herb Crusted Beef Bavette

steak sauce & horseradish cream sauce

Mashed Potatoes & Gravy

Garlic Green Beans

\$23.20 per guest

Sample Menu #4

-Stationary or Passed Appetizers-

Texas Caviar Bites (1pp)

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

Chicken & Waffle Skewers (1pp)

maple syrup, seasonal fruit, powdered sugar

Buffet

Lucy's Fried Chicken (¾)

assorted breasts, thighs, legs & wings

Grilled Chicken (¼)

Mashed Potatoes

Mini Wedge Salads

Bacon, pickled red onion, bleu cheese crumbles
Bleu cheese vinaigrette

Dinner Rolls

\$24.15 per guest



Sample Menu #5

Stationary or Passed Appetizers

Fried Green Tomato Skewers (1pp)
chipotle ranch, green onion

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 #6

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

\$31.90 per guest