

Lucy's

Winner Winner Chicken Dinner:

2 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
Mexican Street Corn
Creamy Grits
Southern Collard Greens
Creamy Slaw
Creole Okra
Texas Caviar
Black Eyed Peas
Cornbread or Dinner Rolls
Garlic Green Beans

\$1.00 PER PERSON UPCHARGE (\$3 a la carte)

Macaroni & Cheese
Fried Okra (+ fryer rental)
Fruit Salad
Simple Green Salad with Vinaigrette

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

Lucy's House Salad (Ranch or Red Wine Vinaigrette)
Seasonal Mixed Greens, Feta, Pecans & Blueberries (Red Wine Vinaigrette)
Mini South Austin Wedges (Bleu Cheese Vinaigrette)
Roasted & Grilled Vegetables, herb vinaigrette drizzle

\$.50 PER PERSON Add-ons

Lonestar Beer Gravy

Menu prices listed are for **food only** and are not inclusive of staffing, rentals, ect. For Full Service Catering additional costs/fees will apply.

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 3 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 Roasted and Grilled Vegetable Plate. This includes local & seasonal vegetables, roasted and grilled 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, Mexican Street Corn.

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, Mexican Street Corn.

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

Crostini

*tomato, basil, fresh mozzarella, balsamic

*whipped ricotta, grilled peach, hot honey, basil

*fig jam, bruleed brie, bacon

*creamy sweet potato, crispy sage, bacon

*pimiento cheese, bacon, jalapeno

*smoked salmon rillette, creme fraiche, chive

Chicken Salad Bite

house-made chicken salad, pumpernickel toast, pickled radish

Shrimp Gazpacho Shots

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

Chicken & Pork Meatballs

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

Soup Sip

*tomato basil, cheddar crostini

*butternut squash, fried sage

*chilled melon & mint, yogurt, lime & cayenne

*chilled sweet pea, creme fraiche, pea shoots

Deviled Eggs

green onion, paprika

Texas Caviar Bites

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

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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

Watermelon Feta Bites

Basil, balsamic

Shrimp & Grits

cajun seasonings, green onion

Stuffed Mushrooms

cream cheese, parmesan, sausage, panko

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

Beet & Goat Cheese Salad Skewers

Pecan, arugula, balsamic

Street Corn Cups

cilantro, lime, queso fresco

Lucy's Artichoke Dip

artichoke hearts, three cheeses, Worcestershire, seasonal crudite lemons

Banh Mi Chicken Bites

fried chicken, carrot, radish, cilantro, kewpie mayo, baguette

Hawaiian Grilled Beef & Pineapple Skewers

soy, ginger sesame glaze

Cold Shrimp & Green Papaya Spring Rolls

citrus vinaigrette

Chicken Fried Steak Bites*

cream gravy, green onion

Champagne Cured Salmon Bites

creme fraiche, cucumber, lemon

Meatloaf Bites with Tomato Jam

sweet and savory

Prosciutto & Melon Skewers

citrus honey drizzle

Pear & Brie Salad Skewers

walnuts, arugula, balsamic

Caprese Skewer

tomato, mozzarella, balsamic, e.v.o.o. & herbs

Hawaiian Chicken & Pineapple Bites

green onion, grilled pineapple

Shrimp Cocktail

traditional cold shrimp cocktail, house cocktail sauce,

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

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Appetizers & Small Bites \$3.95

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Tuna Poke Bowl Shooters

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

Grazing Boards

Vegetarian/Vegan Harvest Board \$6.50pp

assortment of grilled, roasted & pickled vegetables, spreads & dips

accompanied by crackers, toasts, nuts, fruit

Harvest Board

custom assortment of house made dips, spreads, cheeses, charcuterie + cured meats

accompanied by crackers, toast points, nuts, honey & fruit

Tier 1: \$5.50pp

Tier 2: \$7.50pp

Tier 2 \$ 11.00pp

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Stations & Bars

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

Chicken & Waffle Bar (\$16.25 pp full portion \$9.00 ½ portion)

bone in or boneless fried chicken, waffles, 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 truffle) accompanied by assorted toppings (bacon, tomato, bread crumbs, Lucy's hot sauce and green onion).

Lucy's S'mores Bar (\$5.00 pp)

assorted chocolates, house made marshmallows & graham crackers

Ice Cream Bar (\$6.00pp)

3 Ice cream flavors

accompanied by candies, sprinkles, cookies & syrup

Small Bite House Made Desserts

\$2.50 per bite, 20 piece minimum per item

Banana Pudding Shooter

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

Seasonal Fruit Shortcake Shooter

house made short cake layered with seasonal fruit compote

Micro Pies

silver dollar minis, usual flavors include S'mores, Elvis, Pecan, Lime & Apple.

Old-Fashioned Lemon Squares

tangy & sweet lemon squares with a shortbread crust

Chocolate Dipped Pecan Pie Bars

pecan pie bar dipped in chocolate

Brownies & Blondies

chocolate chip blondies, double fudge brownies

Tres Leches Cake Shooters

3 milks, whipped cream, cinnamon

French Almond Brown Butter Cakes

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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

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Sample Menu #2

-Stationary or Passed Appetizer-

Chicken & Waffle Skewers
maple syrup, powdered sugar, seasonal berry

-Buffet-

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

Herb Grilled Chicken

Mashed Potatoes & Gravy

Garlic Green Beans

\$18.20 per guest

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Sample Menu #3

-Stationary or Passed Appetizer-

Crostini

fig jam, bruleed brie, bacon

-Buffet-

Lucy's Fried Chicken

assorted breasts, thighs, legs & wings

Herb Crusted Beef Bavette

steak sauce & horseradish cream sauce

Mashed Potatoes & Gravy

Simple Green Salad

herb vinaigrette

\$23.20 per guest

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Sample Menu #4

-Stationary or Passed Appetizers-

Texas Caviar Bites

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

Chicken & Waffle Skewers

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

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Sample Menu #5

-Stationary or Passed Appetizers-

Fried Green Tomato Skewers

chipotle ranch, green onion

Hawaiian Grilled Beef & Pineapple Skewers

soy, ginger sesame glaze

-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 & traditional 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

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Sample Menu #6

-Stationary or Passed Appetizers-

Chicken Salad Bite

house-made chicken salad, pumpernickel toast, pickled radish

Crostini

whipped ricotta, grilled peach, hot honey, basil

Bacon Wrapped Shrimp

sriracha honey

-Buffet-

Lucy's Fried Chicken

assorted breasts, thighs, legs & wings

Herb Crusted Beef Bavette

steak sauce & horseradish cream sauce

Mexican Street Corn

Mixed Fruits & Greens Salad

blueberries, feta, pecans, red wine vinaigrette

Dinner Rolls

\$31.90 per guest

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