



Lucy's

CATERING

Way more than just Fried Chicken



The Classic~ 2 pieces of Lucy's Fried or Grilled 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
Cajun Smashed Potatoes
Waffles
Corn on the Cob
Mexican Street Corn
Southern Collard Greens
Creamy Slaw
Honey Glazed Carrots
Texas Caviar
Roasted Cauliflower
Cornbread or Dinner Rolls
Garlic Green Beans
Simple Green Salad with Herb Vinaigrette*

+\$1 UPCHARGE : \$3 ALA CARTE

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

+\$2 UPCHARGE : \$4 ALA CARTE

*Lucy's House Salad (Ranch and/or Red Wine Vinaigrette)
Fruit & Greens Salad, Feta, Pecans & Blueberries (Herb Vinaigrette)
Mini South Austin Wedges (Bleu Cheese Vinaigrette)
Caesar Salad
Roasted & Grilled Vegetables*

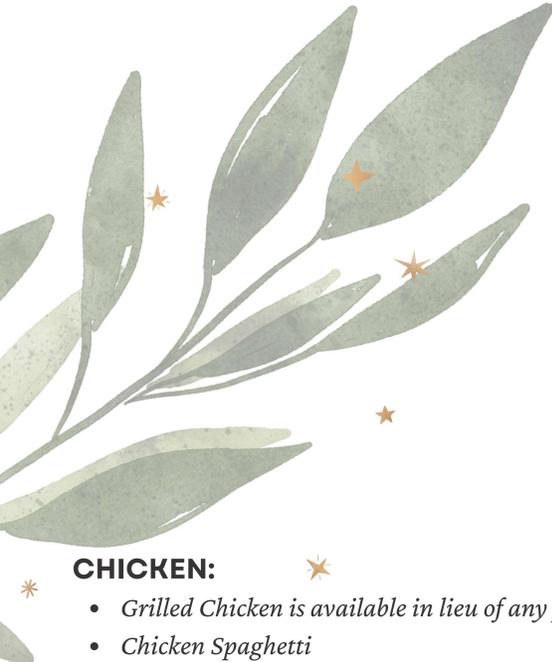
+.50 UPCHARGE

Lonestar Gravy

lets celebrate

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

CHICKEN:

- Grilled Chicken is available in lieu of any portion of fried chicken at no additional cost.
- Chicken Spaghetti

BEEF & PORK:

- Grilled Herbed Bavette served sliced and accompanied by horseradish cream & steak sauce
- Red Wine & Herb Braised Beef
- Smothered Pork Chops

SEAFOOD:

- Roasted Salmon
- Garlic Butter Texas Gulf Shrimp
- Shrimp & Grits
- Shrimp Creole

VEGETARIAN:

- Seasonal Garden Risotto
- Roasted & Grilled Vegetable Plate

VEGAN:

- We offer an entree portion of our Roasted & Grilled Vegetable Plate. This includes local & seasonal vegetables, roasted and grilled with lemon juice, olive oil & salt.
- Beyond Meatless Chicken Tenders (in lieu of chicken). This option requires a \$3.00 per guest upcharge.

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 & Roasted Vegetables.

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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*
- *gorgonzola, honey, pear, cracked black pepper*
- *herbed goat cheese, balsamic, rosemary*
- *whipped ricotta, grilled peach, hot honey, basil*
- *fig jam, bruleed brie, bacon*
- *creamy sweet potato, crispy sage, bacon*
- *pimiento cheese, bacon, jalapeno*
- *smoked salmon rilette, creme fraiche, chive*
- *truffle goat cheese, mushroom, arugula, thyme*

CHICKEN SALAD BITE

house-made chicken salad, pumpernickel toast, pickled radish

SHRIMP GAZPACHO CUPS

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*

DEVEILED 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

PROSCIUTTO & MELON SKEWERS

citrus honey drizzle

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

LUCY'S ARTICHOKE DIP

artichoke hearts, three cheeses, Worcestershire, seasonal crudité

BANH MI CHICKEN BITES

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

CAPRESE SKEWER

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

HAWAIIAN GRILLED BEEF & PINEAPPLE SKEWERS

soy, ginger sesame glaze

BRAISED BEEF & CREAMY POLENTA CUP

herbs, demi glace

CHAMPAGNE CURED SALMON BITES

creme fraiche, cucumber, lemon

CHILI PIE BITES

west Texas red chili, cheddar cheese, red & green onion, jalapeno

STUFFED MUSHROOMS

cream cheese, parmesan, sausage, panko

PEAR & BRIE SALAD SKEWERS

walnuts, arugula, balsamic

STREET CORN CUPS

cilantro, lime, queso fresco

CHICKEN FRIED STEAK BITES*

cream gravy, green onion

*REQUIRES AN ADDITIONAL \$150/\$300 FRYER RENTAL.

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Appetizers & Small Bites \$3.95

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

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

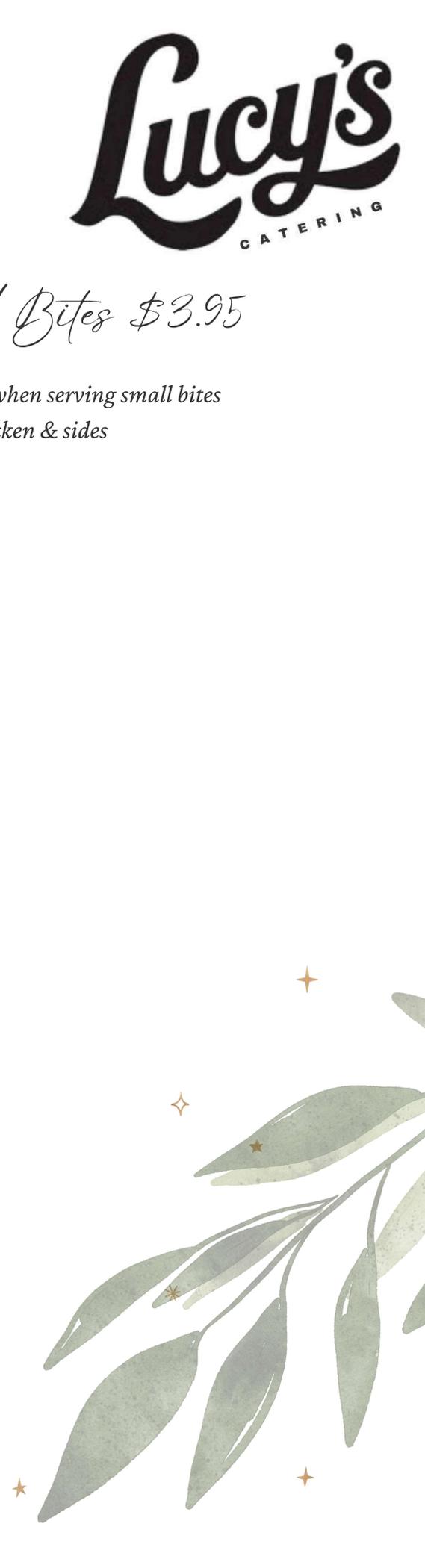
VEGETARIAN/VEGAN HARVEST BOARD \$7.50

*assortment of grilled, roasted & pickled vegetables, spreads & dips
accompanied by crackers, toasts, nuts, fruit, honey & jam*

HARVEST BOARD \$8.75PP

*assortment of dips, spreads, cheeses, charcuterie, cured meats & vegetables
accompanied by crackers, toasts, nuts, fruit, honey & jam*

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ADDITIONAL COSTS/FEES WILL APPLY.***

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Lake Night Snacks Stations & Bars

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

BAKED POTATO BAR \$6.50 PP

Classic baked potatoes accompanied by assorted toppings (bacon, cheddar cheese, sour cream, butter, cowboy butter, green onion, jalapenos).

MASHED POTATO BAR \$7.00 PP

Lucy's heavenly mashed potatoes accompanied by assorted toppings (gravy, bacon, cheddar cheese, sour cream, butter, cowboy butter, green onion, old fashioned dill dip)

LOADED FRENCH FRY BAR \$7.00 PP

Crispy fries, cheese sauce, chili, bacon, green onion, sour cream
**Fryer rental required*

FRITO PIE BAR \$7.50 PP

Old school Frito bags, spicy west Texas red chili, cheddar cheese, red onion, jalapeno and sour cream.

MAC N' CHEESE BAR \$6.50 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).

GRILLED OYSTER STATION \$4.00 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 MP, 100 OYSTER MINIMUM

Raw gulf oysters (seasonal) shucked to order, accompanied by traditional accouterments; cocktail sauce, horseradish, hot sauce, lemons & crackers.

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

MINI MILKSHAKES & FRIES \$7.00PP

Classic French Fries
Mini Chocolate & Vanilla Milkshakes
**Fryer rental required*



Small Bite House Made Desserts

25 piece minimum per item

BANANA PUDDING SHOOTER

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

CHOCOLATE DIPPED PECAN PIE BARS

pecan pie bar dipped in chocolate

SEASONAL FRUIT SHORTCAKE SHOOTERS

house made short cake layered with seasonal fruit compote

BROWNIES & BLONDIES

chocolate chip blondies, double fudge brownies

MICRO PIES

S'mores, Elvis, Pecan, Lime & Apple

MINI CLASSIC CHEESECAKE BITES

NY style cheesecake, berry compote

TIRAMISU CUPS

espresso, ladyfingers, rum, mascarpone cream

SEASONAL FRUIT SHORTCAKE SHOOTERS

house made short cake layered with seasonal fruit compote

TRES LECHES CAKE SHOOTERS

3 milks, whipped cream, cinnamon

OLD-FASHIONED LEMON SQUARES

tangy & sweet lemon squares with a shortbread crust

Coffee , Tea , Hot Chocolate & Cider

50 person minimum

NON ALCOHOLIC BEVERAGE STATION (\$2.50 PP)

Unsweet Tea, Sweet Tea & Infused Water, glass dispensers, ice, disposable acrylic cups, lemons, sweeteners & beverage napkins. Add Lemonade for \$.50 pp

COFFEE SERVICE (\$2.50 PP)

*Fresh Brewed Coffee, heated beverage dispenser, creamers, sweeteners, disposable coffee cups napkins & stir sticks
Add Hot Tea Service for \$1.00 pp*

MEXICAN HOT CHOCOLATE BAR(\$5.00 PP)

House-Made Mexican Hot Chocolate, includes hot beverage urn, serving pieces for toppings, whipped cream, marshmallows, candy canes, peppermint, cocoa powder, disposable cups & napkins

HOT APPLE CIDER STATION (\$3.75 PP)

Hot Apple Cider Station includes heated beverage dispenser, cups, napkins & stir sticks

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Sample Menu 1

-On the Buffet-

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

Herb Grilled Chicken

Mashed Potatoes

Garlic Green Beans

\$16.25 per guest



Sample Menu 2

-Passed Appetizer-

Chicken & Waffle Skewers

maple syrup, powdered sugar, seasonal berry

-On the Buffet-

Lucy's Fried Chicken

assorted breasts, thighs, legs & wing

Herb Grilled Chicken

Mashed Potatoes & Gravy

Simple Green Salad

herb vinaigrette

\$18.50 per guest



Sample Menu 3

-Passed Appetizers-

Deviled Eggs

green onion, paprika

Crostini

pimiento cheese, bacon, jalapeno

-On the Buffet-

Lucy's Fried Chicken

assorted breasts, thighs, legs & wing

Herb Grilled Chicken

Mashed Potatoes

Caesar Salad

Dinner Rolls & Butter

\$24.15 per guest



Sample Menu 4

-Passed Appetizer-

Shrimp & Grits Bite

cajun seasonings, green onion

Crostini

truffle goat cheese, mushroom, arugula, thyme

-On the Buffet-

Lucy's Fried Chicken

assorted breasts, thighs, legs & wings

Herb Crusted Beef Bavette

steak sauce & horseradish cream sauce

Mashed Potatoes & Gravy

Honey Glazed Carrots

\$29.45 per guest



Sample Menu 5

-Passed Appetizer-

*Bacon Wrapped Shrimp
sriracha honey, green onion*

Crostini

whipped ricotta, grilled peach, hot honey, basil

-On the Buffet-

Herb Grilled Chicken

Red Wine Braised Beef

Mashed Potatoes

Garlic Green Beans

Simple Green Salad

\$32.95 per guest



Sample Menu 6

-Passed Appetizers-

Mushroom Tart

puff pastry, creminis, gruyere, arugula, caramelized onion

Chicken & Pork Meatballs

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

-On the Buffet-

Lucy's Fried Chicken (3/4)

assorted breasts, thighs, legs & wings

Grilled Chicken (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

Simple Green Salad

herb vinaigrette

\$28.95 per guest



Sample Menu 7

** -Passed Appetizers-*

Prosciutto & Melon Skewers
citrus honey drizzle

Banh Mi Chicken Bites

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

Bacon Wrapped Shrimp

sriracha honey

-On the 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 & Cornbread

\$36.50 per guest