

# 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

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## 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 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

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### 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, pumpnickel 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

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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 3 \$ 11.00pp*

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## Stations & Bars

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

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### 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 gulf oysters (seasonal) shucked to order, accompanied by traditional accomterments; 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

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### 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 (¾)  
assorted breasts, thighs, legs & wings

Grilled Chicken (¼)

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

#### Crostini

pimiento cheese, bacon, jalapeno

### -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 (¾)  
assorted breasts, thighs, legs & wings

Grilled Chicken (¼)

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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