



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
Waffles
Corn on the Cob
Mexican Street Corn
Creamy Polenta
Southern Collard Greens
Creamy Slaw
Creole Okra
Texas Caviar
Black Eyed Peas
Cornbread or Dinner Rolls
Garlic Green Bean*

+\$1 UPCHARGE : \$3 ALA CARTE

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

+\$2 UPCHARGE : \$4 ALA 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*

+\$.50 UPCHARGE

Lonestar Beer Gravy

let's 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*

GRILLED CHICKEN:

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

RED MEAT:

Herbed Bavette served sliced and accompanied by Horseradish Cream & Steak Sauce.

Red Wine & Herb Braised Beef served with Creamy Parmesan Polenta

VEGETARIAN:

We offer meatless Beyond Meatless Chicken Tenders (in lieu of regular fried chicken). This option requires a \$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 & Roasted 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*
- *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 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*

DEVEILED 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

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

BEEF & 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

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

BRAISED BEEF & CREAMY POLENTA CUP

herbs, demi glace

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

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 (MP)

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

HARVEST BOARD (MP)

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

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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

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.

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, 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

TRES LECHES CAKE SHOOTERS

3 milks, whipped cream, cinnamon

OLD-FASHIONED LEMON SQUARES

tangy & sweet lemon squares with a shortbread crust

Coffee , Hot Chocolate & Cider

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



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

Mini Wedge Salads

bacon, pickled red onion, bleu cheese crumbles

bleu cheese vinaigrette

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

Garlic Green Beans

\$26.45 per guest



Sample Menu 4

-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

Creamy Polenta

Garlic Green Beans

Simple Green Salad

\$27.95 per guest



Sample Menu 5

-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 6

** -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

\$33.50 per guest