

# HOW IT WORKS



1. SELECT A MENU
2. SELECT A TYPE OF SERVICE
3. CONTACT OUR CATERING TEAM
4. ENJOY!

## TYPES OF SERVICE

All services include plates, cutlery, and serving utensils

### DELIVERY

Just let us know your location, and we'll deliver your food, hot and ready to serve!

### DROP SET

Need a little help with set-up? We can send a member of our catering team to give you a hand when we deliver your order. Simply let us know what you have in mind, and we'll make sure your food is ready to go when you are. Includes disposable chafing dishes.

### FULL SERVICE

We bring everything, so you don't have to lift a finger. Our team caters in full uniform and offers full buffet set up, including chafing dishes, tables, and buffet linen.

### GRILL ON SITE

It's like having your own, personal Pitmaster! We'll send a team of our professional, full-service staff to set up, grill on site, and serve your guests buffet style. \$250 Grill Rental Fee applies for orders under 100 people.

*Please Note:* All events are subject to sales tax where applicable. Actual charges may vary, depending on the event. Gratuity is not included but appreciated.

GIVE US A RING OR EMAIL US!

866-598-7427

CATERING@LUCILLESBBQ.COM

OFFICE HOURS 9AM - 5PM | MONDAY THRU FRIDAY

\*Lucille's Gift Cards are not valid for Catering orders.

## DESSERTS

### LUCILLE'S HOMEMADE FRUIT COBBLER

An individual serving of baked sweet seasonal fruit with a crumb biscuit topping. Pricing will vary.

### OLD-FASHIONED BANANA PUDDING

Fresh bananas folded in with creamy banana pudding topped with vanilla wafers and sweet whipped cream. *Individual 2.99 Whole 27.99*

### RED VELVET CAKE

Decadent layers of moist red velvet cake topped with our homemade cream cheese icing. An authentic Southern classic! *Individual 2.99 Whole 31.99 (Southern California only)*

### HOMEMADE CARROT CAKE

Homemade carrot cake layered with velvety cream cheese frosting and toasted walnuts. *Individual 2.99 Whole 31.99*

### THE BEST CHOCOLATE CAKE EVER

Layer upon layer of moist chocolate cake paired with a rich and creamy fudge frosting. The ultimate treat for chocolate lovers! *Individual 2.99 Whole 31.99*

### FRESH BAKED COOKIES

A platter of fresh baked cookies. *1.99 pp*

### CHOCOLATE FUDGE BROWNIES

This is Lucille's version of the American classic with walnuts sprinkled with powdered sugar. *1.99 pp*

### SEASONAL DESSERT

Please inquire. Pricing will vary.



## BEVERAGES

LEMONADE Regular, Peach or Strawberry 2.50

ICED TEA Regular, Peach or Sweet 2.50

SODA 1.50 • COFFEE 1.50

HOT TEA 1.50 • BOTTLED WATER 1.50



# Catering MENU

Southern Bar-B-Que goes hand-in-hand with Southern hospitality, which is why so many folks love to have us cater their events. From corporate gatherings to weddings to good old-fashioned picnics, we aim to make every occasion we cater a memorable — and delicious — one!

**866-598-7427**

★ Office Hours 9am-5pm ★

MONDAY THRU FRIDAY

WWW.LUCILLESBBQ.COM

*email us!*

CATERING@LUCILLESBBQ.COM



★ AWARD WINNING ★

**BAR-B-QUE**

## APPETIZERS

Serves 15-25 people when served with buffet

### SOUTHERN CHICKEN STRIPS

Tender breast fillets, soaked in buttermilk, then coated in flour and Bayou spices, and deep-fried to a golden brown. Served with honey mustard sauce. **40 pieces per order. 79.99**

### BAYOU SHRIMP

Sautéed with butter, garlic, Cajun spices, lemon juice and smoked tomatoes. **60 pieces per order. 89.99**

### SPINACH AND CHEESE DIP

Spinach and artichokes blended with a creamy cheese sauce. Served with tortilla chips. **69.99**

### MINI CRAB CAKES

Deep fried and served with a spicy remoulade sauce and a smoked jalapeño tartar sauce. **99.99**  
**60 pieces per order (2oz portions) or 120 pieces per order (1oz portions)**

### GRILLED HOT LINKS

Spicy hot links grilled and basted with our homemade BBQ sauce. **8 lbs. per order. 79.99**

### BBQ RIB TIPS

Succulent St. Louis pork rib tips marinated in our original BBQ sauce, slowly hickory smoked and finished on the grill. **10 lbs. 94.99**

### ASSORTED CHEESE PLATTER

Served with crackers. **Small 40.00 Large 80.00**

### CRUDITÉ PLATTER

Served with ranch and fat-free Italian dressing. **Small 35.00 Large 70.00**

### FRESH FRUIT PLATTER

**Small 45.00 Large 90.00**



## BBQ BUFFET PACKAGES

\$500 minimum. Served with watermelon slices, tootsie pops and biscuits with apple butter

### TWO ITEM COMBO

Choose **TWO** meats, a choice of salad and your choice of 2-4 sides.

- Delivery: 18.99 pp
- Drop Set: 19.99 pp
- Full Service: 22.99 pp
- Grill On-Site: 25.99 pp

### THREE ITEM COMBO

Choose **THREE** meats, a choice of salad and your choice of 2-4 sides.

- Delivery: 19.99 pp
- Drop Set: 20.99 pp
- Full Service: 23.99 pp
- Grill On-Site: 26.99 pp

### FOUR ITEM COMBO

Choose **FOUR** meats, a choice of salad and your choice of 2-4 sides.

- Delivery: 20.99 pp
- Drop Set: 21.99 pp
- Full Service: 24.99 pp
- Grill On-Site: 27.99 pp

## MEAT CHOICES\*

### BBQ RIBS

Your choice of baby back, St. Louis spare ribs, or beef ribs.

### SMOKED BBQ CHICKEN

Marinated in our BBQ sauce, slow smoked and finished on the grill. (The hickory wood smoking adds a slightly pink color to our chicken)

### BBQ TRI TIP

Smoked all day and served sliced with our savory mop sauce.

### GRILLED HOT LINK

Grilled and basted with our homemade BBQ sauce. Spicy!

### BBQ RIB TIPS

Marinated in our BBQ sauce, hickory smoked and finished on the grill.

### BRISKET BURNT ENDS

Tender pieces of smoked beef brisket drizzled with our original BBQ sauce.

### LUCILLE'S PULLED PORK

Slow smoked, shredded and tossed in our special sauce.

### TEXAS STYLE BEEF BRISKET

Slices of slow-smoked brisket served with our savory wet mop sauce.

### GRILLED SALMON (add \$1)

A fresh salmon filet seasoned and grilled. Blackened available upon request.

### POP'S BELOVED PAN BLACKENED CATFISH (add \$1)

Coated with Cajun spices and pan blackened.

### GRILLED CHICKEN (add \$1)

Boneless, skinless chicken breast grilled with our original BBQ sauce.

### BAYOU SHRIMP (add \$1)

Sautéed with butter, garlic, Cajun spices, lemon juice and smoked tomatoes.

## SALAD CHOICES

### LUCILLE'S HOUSE SALAD • CLASSIC CAESAR

Dressing Choices: Ranch, Fat-Free Italian, Balsamic Vinaigrette, Bleu Cheese, Caesar, Honey Mustard, 1000 Island, BBQ Ranch, Tomato Vinaigrette

## SIDE CHOICES

Roasted Garlic Mashed Potatoes, Honey Roasted Peanut Slaw, Potato Salad, Southern Braised Greens, Corn on the Cob, BBQ Beans, Mac and Cheese, Fresh Vegetables, Creamy Cheese Grits, Creamy Coleslaw

## SANDWICH BUFFETS

\$500 minimum. Served with watermelon slices, tootsie pops and a choice of 2-4 sides

### TRI TIP SANDWICH

Slow-smoked, Certified Angus Beef tri tip, thick-sliced and tossed in our savory mop sauce. Served on a soft bun. **Drop Set 12.49 pp Full Service 15.49 pp**

### ORIGINAL PULLED PORK SANDWICH

Our pork roast is slow smoked until fork-tender, hand shredded and tossed in our special sauce. Served on a soft bun. **Drop Set 11.49 pp Full Service 14.49 pp**

### TEXAS STYLE BEEF BRISKET SANDWICH

Slices of slow-smoked brisket, thick-sliced and drizzled with our original BBQ sauce. Served on a soft bun. **Drop Set 11.99 pp Full Service 14.99 pp**

### PULLED CHICKEN SANDWICH

Smoked chicken breast, hand shredded and tossed in our original BBQ sauce. Served on a soft bun. **Drop Set 11.49 pp Full Service 14.49 pp**

### PORTOBELLO SANDWICH

A portobello mushroom cap, grilled, basted with balsamic vinaigrette and topped with grilled red onion, melted jack cheese, vine-ripened tomato and roasted garlic mayonnaise. Served on a sesame seed bun. **Drop Set 11.49 pp Full Service 14.49 pp**

### GARDEN BURGER

A vegetable patty of mushrooms, onions, carrots, water chestnuts, red and yellow bell peppers, brown rice, oats and wheat, charbroiled with grilled onions, melted jack cheese, lettuce, tomato and roasted garlic mayonnaise. Served on a sesame seed bun. **Drop Set 11.49 pp Full Service 14.49 pp**

## SALADS & SPECIALTIES

Serves 20-30 people. Includes a dozen biscuits with apple butter.

### BBQ CHICKEN SALAD

Grilled chicken breast, fresh greens, tomatoes, cucumbers, grilled sweet corn, black beans, cheddar cheese and topped with onion straws. Served with BBQ ranch dressing. **109.99**

### TRI TIP SALAD

Slow-smoked tri tip sliced on a bed of mixed field greens, cherry tomatoes, sweet red onions, cucumbers, sweet peppers and avocado. Served with our tomato vinaigrette dressing. **119.99**

### JAMBALAYA "ME-OH-MY-A"

Smoked chicken, hot link sausage and shrimp sauteed in a piquante tomato sauce and served over Creole rice. Spicy! **189.99**

### NEW ORLEANS GUMBO

A New Orleans style gumbo with traditional savory roux broth, shrimp, chicken and andouille sausage. Served with steamed white rice. **159.99**

### SEASONAL PASTA

Rich and creamy penne pasta made with the freshest ingredients. **179.99 Vegetarian 164.99**