

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 and set up your food so it's hot and ready to serve!

DROP SET

Need to keep the food warmer for a little longer? It's our pleasure! We will provide and setup disposable chafing dishes and sterno when you choose this option.

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. Charges vary upon the event.

GRILL ON SITE

It's like having your own, personal Pitmaster! We'll send a team of our professional full service staff to prepare your menu on site according to your group or individual guest needs. Service charge 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

DESSERTS

LUCILLE'S HOMEMADE FRUIT COBBLER

Homemade seasonal fruit cobbler with a crumb biscuit topping and sweet whipped cream. **Individual** 690-925 cal | **Whole** 4835-6485 cal

OLD-FASHIONED BANANA PUDDING Fresh bananas folded in with creamy banana pudding topped with vanilla wafers and sweet whipped cream. **Individual** 470 cal | **2.99 Whole** 9910 cal | **27.99**

RED VELVET CAKE Decadent layers of moist red velvet cake topped with our homemade cream cheese icing. An authentic Southern classic! **Individual** 650 cal | **2.99 Whole** 12975 cal | **31.99** (Southern California only)

HOMEMADE CARROT CAKE Homemade carrot cake layered with velvety cream cheese frosting and toasted walnuts. **Individual** 850 cal | **2.99 Whole** 17050 cal | **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** 745 cal | **2.99 Whole** 14895 cal | **31.99**

FRESH BAKED COOKIES A platter of fresh baked cookies. **340 cal each** | **1.99 pp**

CHOCOLATE FUDGE BROWNIES This is Lucille's version of the American classic with walnuts sprinkled with powdered sugar. **250 cal each** | **1.99 pp**

SEASONAL DESSERT Please inquire. Pricing will vary.

BEVERAGES

LEMONADE* Regular 370 cal, Peach 430 cal, Strawberry 430 cal | **2.50**

ICED TEA* Regular 20 cal, Peach 20 cal, Sweet 190 cal | **2.50**

SODA 0-280 cal **1.50** • **COFFEE** 0-80 cal **1.50**

HOT TEA 0 cal **1.50** • **BOTTLED WATER** 0 cal **1.50**

SIDES & DRESSINGS

SIDE CHOICES

Roasted Garlic Mashed Potatoes 240 cal

Southern Braised Greens 100 cal

Potato Salad 460 cal

Corn on the Cob 385 cal/each

BBQ Beans 215 cal

Mac n' Cheese 355 cal

Vegetable Medley 105 cal

Creamy Coleslaw 200 cal

Pecan Rice 280 cal

Steamed White Rice 245 cal

Cornbread 500 cal

DRESSING CHOICES

Ranch 270 cal

Fat-Free Italian 60 cal

Balsamic Vinaigrette 510 cal

Bleu Cheese 330 cal

Caesar 520 cal

Honey Mustard 420 cal

1000 Island 390 cal

BBQ Ranch 260 cal

Tomato Vinaigrette 340 cal



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 deep-fried to a golden brown. Served with honey mustard and ranch dressing. **40 pieces per order.** 4090 cal | **85.99**

BAYOU SPICY SHRIMP

Sautéed with butter, garlic, Cajun spices, lemon juice and smoked tomatoes. **60 pieces per order.** 2625 cal | **95.99**

SPINACH AND CHEESE DIP

Spinach and artichokes blended with a creamy cheese sauce. Served with tortilla chips. 9400 cal | **75.99**

SMOKY BACON DEVILED EGGS

Classic deviled eggs with bacon, rib spice, scallions and red peppers. **60 pieces per order.** 4980 cal | **74.99**

MINI CRAB CAKES

Deep fried and served with a spicy remoulade sauce and a smoked jalapeño tartar sauce 13465 cal | **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.** 13440 cal | **99.99**

BBQ RIB TIPS

Tips of our succulent St. Louis pork racks marinated in our original BBQ sauce, slowly hickory smoked and finished on the grill. **10 lbs.** 13220 cal | **109.99**

BRISKET BURNT ENDS

Ends of our smoked beef brisket drizzled with our original BBQ sauce. **8 lbs.** 11890 cal | **114.99**

ASSORTED CHEESE PLATTER

Served with assorted crackers.
Small (20-30 people) | **50.00** **Large** (40-50 people) | **90.00**

SEASONAL CRUDITÉ PLATTER

Served with ranch and fat-free Italian dressing.
Small (20-30 people) | **40.00** **Large** (40-50 people) | **80.00**

FRESH SEASONAL FRUIT PLATTER

Seasonal assorted fruits.
Small (20-30 people) | **50.00** **Large** (40-50 people) | **90.00**



BBQ BUFFET PACKAGES

\$500 minimum. Served with watermelon slices 30 cal per serving, our Signature BBQ Sauce Bottles 740-1120 cal and biscuits with apple butter 410 cal each

TWO ITEM COMBO

Choose **TWO** 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

THREE ITEM COMBO

Choose **THREE** 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

FOUR ITEM COMBO

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

- Delivery: 21.99 pp
- Drop Set: 22.99 pp
- Full Service: 25.99 pp
- Grill On-Site: 28.99 pp

MEAT CHOICES*

BBQ RIBS

Your choice of baby back 260-425 cal, St. Louis spare ribs 365-455 cal, or beef ribs 375-590 cal.

SMOKED BBQ CHICKEN

Marinated in our BBQ sauce, slow smoked and finished on the grill. 285-390 cal (The hickory wood smoking adds a slightly pink color to our chicken)

BBQ TRI TIP

Smoked all day and hand carved with our savory mop sauce. 165-370 cal

GRILLED HOT LINK

Grilled and basted with our homemade BBQ sauce. Spicy! 480-860 cal

BBQ RIB TIPS

Tips of our succulent St. Louis pork racks marinated in our original BBQ sauce, slowly hickory smoked and finished on the grill. 250-505 cal

BRISKET BURNT ENDS

Tender pieces of smoked beef brisket drizzled with our original BBQ sauce. 375-560 cal

LUCILLE'S PULLED PORK

Slow smoked, shredded and tossed in our special sauce. 260-300 cal

TEXAS STYLE BEEF BRISKET

Hand carved and slow-smoked brisket served with our savory wet mop sauce. 375-560 cal

SMOKED SALMON (add \$1)

A fresh salmon filet seasoned and smoked. 100-200 cal
Blackened available upon request.

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

Coated with Cajun spices and pan blackened. 245-490 cal

GRILLED CHICKEN BREAST (add \$1)

Boneless, skinless chicken breast grilled with our original BBQ sauce. 240 cal

BAYOU SHRIMP (add \$1)

Sautéed with butter, garlic, Cajun spices, lemon juice and smoked tomatoes. 250-370 cal

SALAD CHOICES (Dressings are listed on the back)

LUCILLE'S HOUSE SALAD 100 cal per serving

CLASSIC CAESAR 430 cal per serving

SIDE CHOICES (Sides are listed on the back)

SANDWICH BUFFETS

\$500 minimum. Served with watermelon slices 30 cal per serving, our Signature BBQ Sauce Bottles 740-1120 cal, a choice of 2-4 sides, and a soft bun 250 cal each

TRI TIP SANDWICH

Slow-smoked, Certified Angus Beef tri tip, thick-sliced and tossed in our savory mop sauce. 740 cal
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. 800 cal
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. 890 cal
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. 845 cal
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. 1300 cal
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. 9260 cal **115.99**

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. 6945 cal **125.99**

JAMBALAYA "ME-OH-MY-A"

Smoked chicken, spicy hot link, tasso ham and shrimp sautéed in a piquante tomato sauce and served over white rice. Spicy! 14000 cal **199.99**

NEW ORLEANS GUMBO

A New Orleans style gumbo with traditional savory roux broth, shrimp, chicken and andouille sausage. Served with steamed white rice. 6080 cal **165.99**

SEASONAL PASTA

Rich and creamy penne pasta made with the freshest ingredients. **179.99 Vegetarian | 169.99**

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.