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  |  **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  |  **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  |  **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  |  **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
Garlic Mashed Potatoes 240 cal  
Southern Braised Greens 100 cal  
Potato Salad 450 cal  
Corn on the Cob 385 cal/each  
BBQ Beans 215 cal  
Macaroni & Cheese 290 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  
Blue Cheese 330 cal  
Caesar 520 cal  
Honey Mustard 420 cal  
1000 Island 390 cal  
BBQ Ranch 260 cal  
Tomato Vinaigrette 340 cal

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 stereo 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 liners. 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.

DESSERTS

CHOCOLATE FUDGE BROWNIES
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250 cal each  |  **1.99 pp**

SEASONAL DESSERT
Please inquire. Pricing will vary.

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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.  
*Must be ordered in quantities of 5
## APPETIZERS

**SOUthern CHichen Strips**
Tender breast fillets deep fried to a golden brown. Served with honey mustard and ranch dressing. 40 pieces per order. 4090 cal | 199.99

**Bayou Spicy Shrimp**
Sautéed with butter, garlic, Cajun spices, lemon juice, and smoked tomatoes. 60 pieces per order. 2625 cal | 99.99

**Spinach and CheeSe Dip**
Spinach and artichokes blended with a creamy cheese sauce. Served with tortilla chips. 9400 cal | 79.99

**SМОКY BACOn DЕVILED 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

**GRilled HOT liNKs**
Spicy hot links grilled and basted with our homemade BBQ sauce. 8 lbs. per order. 54640 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. 13200 cal | 109.99

**ASSORTED CHEese PLatter**
Served with assorted crackers.
- Small (20-30 people) | 25.99
- Large (40-50 people) | 49.99

**SEAsONAL CRUdITE PLatter**
Served with ranch and fat-free Italian dressing.
- Small (20-30 people) | 44.99
- Large (40-50 people) | 84.99

**FResh SEASONAL FRuIT PLatter**
Seasonal assorted fruits.
- Small (20-30 people) | 34.99
- Large (40-50 people) | 94.99

## BBQ Buffett 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.

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

**Four Item Combo**
Choose FOUR meats, a choice of salad and your choice of 2-4 sides.
- Delivery: 22.99 pp | Full Service: 26.99 pp
- Drop Set: 23.99 pp | Grill On-Site: 29.99 pp

## Side Choices

**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)

## Salads & Specialties

**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 | 99.99

**Spinach and Cheese Dip**
Spinach and artichokes blended with a creamy cheese sauce. Served with tortilla chips. 9400 cal | 79.99

**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

**Grilled Hot Links**
Spicy hot links grilled and basted with our homemade BBQ sauce. 8 lbs. per order. 54640 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. 13200 cal | 109.99

**Assorted Cheese Platter**
Served with assorted crackers.
- Small (20-30 people) | 54.99
- Large (40-50 people) | 94.99

**Seasonal Crudité Platter**
Served with ranch and fat-free Italian dressing.
- Small (20-30 people) | 44.99
- Large (40-50 people) | 84.99

**Fresh Seasonal Fruit Platter**
Seasonal assorted fruits.
- Small (20-30 people) | 54.99
- Large (40-50 people) | 94.99

**Smoked BBQ Chicken**
Marinated in our BBQ sauce, slowly 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. 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

**Turkey**
Tender slices of smoked turkey. 147-295 cal

**Lucille’s Pulled Pork**
Slow smoked, shredded and tossed in our special sauce. 260-300 cal

**Texas Style Beef Brisket**
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. 8945 cal | 129.99

**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 savoury 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 Vegetable | 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.