

Lucille's SMOKEHOUSE BAR·B·QUE

NOW SERVING

Catered BOXED MEALS





Slow-Smoked **BAR-B-QUE** **BUILD-YOUR-OWN COMBO**

Served with your choice of meats, up to three sides, housemade biscuits & apple butter, watermelon, Lucille's Signature BBQ sauces and a Tootsie Pop®.

2-MEAT
23.99

3-MEAT
24.99

4-MEAT
25.99



Meat Choices

- ST. LOUIS SPARE RIBS** 365-455 cal
- SMOKED BBQ CHICKEN** 285-390 cal
- BBQ TRI TIP** 165-370 cal
- GRILLED SAUSAGE LINK** 480-860 cal
- BBQ RIB TIPS** 250-505 cal
- SMOKED TURKEY** 147-295 cal
- LUCILLE'S PULLED PORK** 260-300 cal
- TEXAS-STYLE BEEF BRISKET** 375-560 cal



UPGRADE TO A PREMIUM MEAT FOR AN ADDITIONAL \$1:

- SMOKED SALMON** 100-200 cal
(Blackened available upon request)
- PAN-BLACKENED CATFISH** 245-490 cal
- GRILLED CHICKEN BREAST** 240 cal
- BAYOU SHRIMP** 250-370 cal
- BABY BACK RIBS** 260-425 cal
- BBQ BEEF RIBS** 365-455 cal

Contact Us!

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CATERING@LUCILLESBBQ.COM • 866.598.7427



Sandwiches

Served with your choice of up to three sides, watermelon, Lucille's Signature BBQ sauces and a Tootsie Pop®.



LUCILLE'S BBQ TRI TIP 15.49

Slow-smoked, certified Angus beef tri tip, thick-sliced and tossed in our savory mop sauce. Served on a brioche bun. *740 cal*

TEXAS-STYLE BEEF BRISKET 14.99

Slices of slow-smoked brisket, thick-sliced and drizzled with our original BBQ sauce. Served on a brioche bun. *890 cal*

LUCILLE'S ORIGINAL PULLED PORK 14.49

Our pork roast is slow-smoked until fork-tender, hand-shredded and tossed in our special sauce. Served on a brioche bun. *800 cal*

PULLED CHICKEN 14.49

Smoked chicken breast, hand-shredded and tossed in our original BBQ sauce. Served on a brioche bun. *845 cal*

GARDEN BURGER 14.49

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 brioche bun. *1300 cal*

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Salads and Specialties

Served with housemade biscuits & apple butter,
watermelon and a Tootsie Pop®.

BBQ CHICKEN SALAD 16.50

Grilled chicken breast on a bed of fresh greens, BBQ ranch dressing, tomatoes, sweet corn, cucumbers, black beans and cheddar cheese, topped with onion straws. *1190 cal*

TRI TIP SALAD 17.99

Slow-smoked tri tip, hand-carved to order and served on a bed of mixed field greens, tomatoes, red onions, cucumbers, red and yellow peppers and avocado, tossed in our tomato vinaigrette dressing. *810 cal*



JAMBALAYA "ME-OH-MY-A" 22.99

Smoked chicken, sausage, tasso ham and shrimp sautéed in a picante tomato sauce and served over white rice. Spicy!
1825 cal

NEW ORLEANS GUMBO 17.25

A New Orleans-style gumbo with traditional savory roux broth, shrimp, chicken and andouille sausage. Served with steamed white rice. *1295 cal*

GRILLED SALMON 25.50

A fresh salmon fillet seasoned and smoked. *300 cal*
(Blackened available upon request)



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Sides and Dressings

SIDE CHOICES

- GARLIC MASHED POTATOES** 240 cal
- SOUTHERN BRAISED GREENS** 100 cal
- BBQ BEANS** 215 cal
- MACARONI & CHEESE** 290 cal
- SEASONAL VEGETABLES** 105 cal
- CREAMY COLESLAW** 200 cal
- STEAMED WHITE RICE** 245 cal
- JALAPEÑO CHEDDAR CORNBREAD** 397 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

DESSERTS



FRESH-BAKED COOKIES 340 cal each **23.99 doz.**

**Can wrap individually*

CHOCOLATE FUDGE BROWNIE 250 cal each **1.99**

HOUSEMADE FRUIT COBBLER 690-925 cal **2.99**

OLD-FASHIONED BANANA PUDDING 470 cal **2.99**

ASK US ABOUT OUR BEVERAGE SELECTION!

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