Lucille's is the perfect place to celebrate with your next large party gathering!

**Bar Packages**

Prices below are based on a two-hour bar package. Additional time is $15 per person, per hour.

**Beer & Wine Package**

* $30 per person
  - Includes draft beer & your choice of the following wines by the glass:
    - Chateau Souverain Merlot or Sauvignon Blanc

**Standard Bar Package**

* $35 per person
  - Includes house liquor, draft beer & your choice of the following wines by the glass:
    - Chateau Souverain Merlot or Sauvignon Blanc

**Premium Bar Package**

* $45 per person
  - Includes specialty cocktails, martinis, draft & bottled beer, and all wine by the glass

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**Desserts & Beverages**

**Desserts**

Desserts are served individually. Prices shown are per person.

- Old-Fashioned Banana Pudding 460 cal $3.00
- Buttermilk Double Chocolate Cake 725 cal $4.00
- Snickers Ice Cream Pie 370 cal $4.00
- Chocolate Brownies 400 cal $3.00
- Key Lime Cheesecake 300 cal $3.00
- Deep-Dish Apple Cobbler 360 cal $4.00

Ask about our seasonal dessert!

**Beverages**

Included with your Celebration Menu package:

- Refillable Sodas 0-280 cal
- Ice Teas (Regular 20 cal, Sweet 190 cal, Peach 20 cal and Watermelon 10 cal)
- Coffee 0 cal
- Hot Tea 0 cal

Upgrade to Lucille’s Sidewalk Lemonades for $2 per person

- Original 370 cal
- Peach 430 cal
- Strawberry 430 cal

*Contains nuts.

18% gratuity will be added for all Celebration Large Party Events.

For Parties of 30 or more

Ask about our seasonal dessert!
**CELEBRATION Menu**

**FOR LARGE PARTIES**

*Minimum of 30 guests* - **Served as a buffet or plated meal** - **$100 minimum**

### ENTREE SELECTIONS

- **Two Items $25.99**
- **Three Items $26.99**
- **Four Items $27.99**

Served with freshly baked biscuits & apple butter (290 cal each). Buffets include your choice of two to four sides. Plated meals include your choice of two swoon-worthy sides.

<table>
<thead>
<tr>
<th>Entree</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>St. Louis Pork Ribs</td>
<td>470-620</td>
</tr>
<tr>
<td>Lucille’s Pulled Pork</td>
<td>200-400</td>
</tr>
<tr>
<td>BBQ Rib Tips</td>
<td>250-500</td>
</tr>
<tr>
<td>Grilled Salmon</td>
<td>100-200</td>
</tr>
<tr>
<td>Southern Fried Chicken</td>
<td>740</td>
</tr>
<tr>
<td>Texas-Style Beef Brisket</td>
<td>370-560</td>
</tr>
<tr>
<td>Smoked BBQ Chicken</td>
<td>260-350</td>
</tr>
<tr>
<td>Baby Back Ribs</td>
<td>460-610</td>
</tr>
<tr>
<td>Jambalaya “Me-Oh-My-A”</td>
<td>910</td>
</tr>
<tr>
<td>New Orleans Gumbo</td>
<td>190</td>
</tr>
<tr>
<td>Texas Red Hot Link</td>
<td>360-680</td>
</tr>
<tr>
<td>BBQ Tri Tip</td>
<td>170-370</td>
</tr>
<tr>
<td>Jalapeño Cheddar Sausage</td>
<td>360-680</td>
</tr>
<tr>
<td>Southern Braised Greens</td>
<td>90</td>
</tr>
<tr>
<td>Creamy Coleslaw</td>
<td>200</td>
</tr>
<tr>
<td>Sautéed Seasonal Vegetables</td>
<td>80</td>
</tr>
<tr>
<td>Watermelon Slices</td>
<td>30</td>
</tr>
</tbody>
</table>

### Swoon-Worthy Side Options

<table>
<thead>
<tr>
<th>Side</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Picnic Potato Salad</td>
<td>580</td>
</tr>
<tr>
<td>Garlic Mashed Potatoes</td>
<td>240</td>
</tr>
<tr>
<td>Macaroni &amp; Cheese</td>
<td>290</td>
</tr>
<tr>
<td>BBQ Beans</td>
<td>200</td>
</tr>
<tr>
<td>Southern Braised Greens</td>
<td>90</td>
</tr>
<tr>
<td>Creamy Coleslaw</td>
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<td>Watermelon Slices</td>
<td>30</td>
</tr>
</tbody>
</table>

### APPETIZERS

- **Cracked Out Deviled Eggs** 180 cal............$2.00
- **Lucille’s Onion Straws** 170 cal.............$2.00
- **Spinach & Cheese Dip** 420 cal..............$3.00
- **Cauliflower Bites**.........................$2.00
- **Hot Honey or Buffalo** 220-240 cal

### UPGRADE TO A PREMIUM SIDE

Add $1.99 per person

- Smoked Jalapeño Cheddar Cornbread 400 cal
- Fried Okra 520 cal
- Hatch Green Chile Cheese Grits 330 cal
- Loaded Mashed Potatoes 460 cal
- Roasted Street Corn 490 cal
- County Fair Corn Pudding 440 cal

### ADD TO YOUR BUFFET

Prices are per person.

- **Smoked BBQ Chicken** 260-350 cal
- **Baby Back Ribs** 460-470 cal
- **Jambalaya “Me-Oh-My-A”** 910 cal
- **New Orleans Gumbo** 190 cal
- **Texas Red Hot Link** 360-680 cal
- **BBQ Tri Tip** 170-370 cal
- **Jalapeño Cheddar Sausage** 360-680 cal
- **Southern Braised Greens** 90 cal
- **Creamy Coleslaw** 200 cal
- **Sautéed Seasonal Vegetables** 80 cal
- **Watermelon Slices** 30 cal

**With our Celebration Menu, you can choose a 2-, 3- or 4-meat item combo with non-alcoholic beverages included. Select from a variety of entrees from our delicious ‘que to our famous Jambalaya “Me-Oh-My-A”**

**Contact your nearest Lucille’s location and ask for a manager to set up your celebration!**

**MAKE YOUR NEXT LARGE PARTY CELEBRATION EASY AND COMPLETE WITH LUCILLE’S AWARD-WINNING BAR-B-QUE, HOUSEMADE FIXIN’S & A WHOLE LOT OF SOUTHERN HOSPITALITY!**

**Select upgraded linens and serving ware for an additional charge.**

**Room sizes vary by location. 72 hours’ advance notice preferred.**