

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
26.99

3-MEAT
27.99

4-MEAT
28.99



Meat Choices

ST. LOUIS SPARE RIBS 365-455 cal

SMOKED BBQ CHICKEN 285-390 cal

BBQ TRI TIP 165-370 cal | +\$2

GRILLED SAUSAGE LINK 480-860 cal

BBQ RIB TIPS 250-505 cal

LUCILLE'S PULLED PORK 260-300 cal

TEXAS-STYLE BEEF BRISKET 375-560 cal



SMOKED SALMON 100-200 cal | +\$2
(Blackened available upon request)

BAYOU SHRIMP 250-370 cal | +\$1

BABY BACK RIBS 260-425 cal

BBQ BEEF RIBS 365-455 cal | +\$3



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 18.49

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 18.49

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 16.49

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 16.49

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

GARDEN BURGER 16.49

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 comeback sauce. 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 18.50

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 19.99

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" 23.50

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

NEW ORLEANS GUMBO 17.99

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

GRILLED SALMON 25.99

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
- PICNIC POTATO SALAD** 580 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 **2.99**

OLD-FASHIONED BANANA PUDDING 470 cal **3.99**

ASK US ABOUT OUR BEVERAGE SELECTION!

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