Group CATERING MENU

MEETINGS • PARTIES • GET-TOGETHERS

Our take-out feasts, platters and extras are perfect for busy weeknights, business luncheons, weekend picnics, backyard BBQs, watching the game or whenever you need to feed a group!

Lucille's SMOKEHOUSE BAR-B-QUE®


CRACKED OUT DEVILED EGGS (TWO DOZEN HALVES)

STARTERS

CRACKED OUT DEVILED EGGS
With crispy bacon, topped with chicken cracklings, green onions, red peppers and special seasoning atop crispy onion straws.
One dozen halves **16.99**
Two dozen halves **29.99**

BONELESS BUTTERMILK FRIED CHICKEN NUGGETS
All-white-meat chicken, battered and fried. Served with ranch dressing.
1 lb. **19.99** | *2 lb.* **33.99**

SPINACH & CHEESE DIP
Spinach and artichokes blended with cream cheese and served with fresh tortilla chips. **20.99**
Serves 8 as an appetizer.

SOUTHERN FRIED DILL PICKLES
Served with creole mustard dipping sauce and ranch dressing. **14.99**
(32 pieces)

LUCILLE'S ONION STRAWS
Buttermilk-battered fresh onions, seasoned and deep-fried. With our own BBQ ranch dipping sauce. **17.99**
Serves 8 as an appetizer.

PREMIUM FEASTS

Includes freshly baked biscuits and apple butter.

NOW THIS IS HOW YOU GO Whole Hog



Easy FEAST

Suggested for parties of 4 or more. **59.99**

CHOOSE 2 SLOW-SMOKED BBQ MEATS:

- Pulled Pork
- Pork Belly Burnt Ends
- Jalapeño Cheddar Sausage
- Texas Red Hot Sausage
- BBQ Chicken
- St. Louis Ribs (+7.50)
- Baby Back Ribs (+9.50)
- BBQ Tri Tip (+8.50)
- Texas-Style Beef Brisket (+8.50)
- Beef Ribs (+12.50)

PLUS, CHOOSE FOUR SWOON-WORTHY SIDES†
†Upgrade to a Premium Side for 4.50 each!

CHOOSE YOUR Feast SWOON-WORTHY SIDES HERE!

- Garlic Mashed Potatoes
- Sautéed Seasonal Vegetables
- Macaroni & Cheese
- Cornbread & Apple Butter
- Picnic Potato Salad
- Creamy Coleslaw
- BBQ Beans
- Watermelon Slices *(seasonal)*
- French Fries

Lucille's TOUR OF BBQ

Suggested for parties of 4.

Indulge in St. Louis ribs, pulled pork, Texas-style beef brisket, pork belly burnt ends, Texas red hot sausage, jalapeño cheddar sausage, BBQ chicken, Texas toast, sweet pickles and pickled red onions. Served with a variety of Lucille's own BBQ sauces and two large swoon-worthy sides.† **124.99**

†Upgrade to a Premium Side for **4.50** *each.*



Family SUPPER

Suggested for parties of 6 or more.

Two racks of St. Louis ribs + two half BBQ chickens + your choice of sausages | pulled pork | sliced brisket (+5.00) | tri tip (+5.00) + your choice of three family-sized swoon-worthy sides.† **154.99**
Add-on Family Salad **9.99**

†Upgrade to a Premium Side for **8.99** *each.*

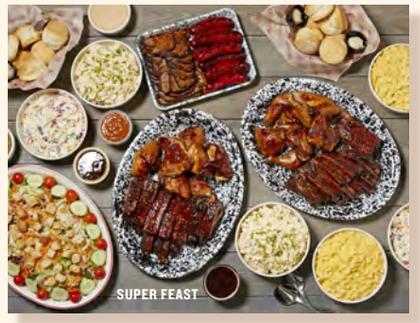

FAMILY SUPPER

SUPER Feast

Suggested for parties of 15 or more.

Three racks of St. Louis ribs + four half BBQ chickens + your choice of two double portions of: sausages | pulled pork | sliced brisket (+ 10.00) | tri tip (+ 10.00) + a large tossed green salad + your choice of three super-sized, swoon-worthy sides.† **359.99**

†Upgrade to a premium side for **17.99** *each.*


SUPER FEAST


BBQ CHICKEN SALAD

GREENS

BBQ CHICKEN SALAD
Grilled chicken breast in original BBQ sauce; tossed with crisp lettuce, cucumbers, tomatoes, sweet corn, black beans and cheddar cheese; and topped with crispy onion straws. With BBQ ranch dressing .
Serves 2-4 **29.99**

SOUTHERN LIBATIONS

ORIGINAL SIDEWALK LEMONADE
Gallon **13.99**

STRAWBERRY OR PEACH LEMONADE
Gallon **14.99**

ICED TEA Regular, sweet, or seasonal.
Gallon **12.50**


ORIGINAL & STRAWBERRY SIDEWALK LEMONADE AND ICED TEA

GROUP CATERING MENU

ENTREE PLATTERS

TIME FOR TAKE OUT





SOUTHERN FRIED CHICKEN
Chicken breasts dipped in buttermilk, breaded and deep-fried. With Grandpa's pan gravy and garlic mashed potatoes.
Serves 4-6. **49.99**

N'AWLINS GUMBO
A New Orleans style gumbo with traditional savory roux broth, shrimp, chicken and andouille sausage. Served with chimichurri rice. *Serves 4-6.* **49.99**

JAMBALAYA "ME-OH-MY-A"
Smoked chicken, spicy hot link, tasso ham and shrimp sautéed in a piquante tomato sauce and served over chimichurri rice. Spicy! *Serves 4-6.* **69.99**



Swoon-Worthy SIDES

PINT
Serves 2-4 **8.99**
QUART
Serves 4-6 **14.99**
HALF GALLON
Serves 8-10 **27.49**

PICNIC POTATO SALAD
Housemade with celery, onion, hard-boiled egg, mayonnaise, mustard and special seasonings.

BBQ BEANS
Tender red beans and pinto beans with chopped bacon, sausage, onion, peppers, brown sugar, mustard, original sauce and spices.

CREAMY COLESLAW
Housemade with shredded cabbage and carrots tossed with a hint of horseradish sauce and buttermilk dressing.

SAUTÉED SEASONAL VEGETABLES
The freshest vegetables of the season sautéed with salt, pepper and special seasonings.

GARLIC MASHED POTATOES
Red skin potatoes with cream, butter, salt, pepper and garlic.

MACARONI & CHEESE
Housemade with cavatappi noodles, fresh American and cheddar cheese, milk, butter and seasonings.

Premium SIDES

LOADED MASHED POTATOES
Red skin potatoes with cream, butter, salt, pepper and garlic, topped with sour cream, cheddar cheese, chopped bacon and green onions.

***New!* BAKED MAC & CHEESE**
Housemade mac & cheese piled high with toasted, cheesy garlic breadcrumbs.

PINT
Serves 2-4 **13.99**
QUART
Serves 4-6 **23.75**
HALF GALLON
Serves 8-10 **43.50**

EXTRAS



GARDEN SALAD
Choice of ranch, Thousand Island, BBQ ranch, blue cheese, balsamic, Caesar. *Serves 4-6* **12.99**

CAESAR SALAD
Romaine, diced tomato, cheesy garlic breadcrumbs, Caesar dressing.
Serves 4-6 **12.99**

FRESHLY BAKED BISCUITS & APPLE BUTTER
Biscuits are freshly baked and lightly topped with sugar. Served with Lucille's own apple butter! *Half Dozen* **4.50** *Dozen* **7.50**

CROCK OF APPLE BUTTER 6.99

CORNBREAD & APPLE BUTTER
Half Dozen **9.00** *Dozen* **18.00**

Customize Your Order!

À LA CARTE MEATS

ST. LOUIS RIBS
Rack of lean, juicy pork ribs, seasoned with Lucille's special rub, slowly smoked, then grilled and basted with our housemade BBQ sauce. **33.99/FULL RACK**

BABY BACK RIBS
Rack of the tenderest, meatiest little pork ribs, slow-cooked with sweet hickory smoke, then grilled and basted with our special BBQ sauce. **34.99/FULL RACK**

TEXAS RED HOT SAUSAGE
Spicy hot links. **13.50/LB.**

JALAPEÑO CHEDDAR SAUSAGE
Savory and delicious. **13.50/LB.**



PULLED PORK
Our special pork roast, slow-smoked until fork tender, hand-shredded and drizzled with Memphis BBQ sauce. **18.99/LB.**



TEXAS-STYLE BEEF BRISKET
Smoked beef brisket hand-carved to order. **36.99/LB.**

BBQ TRI TIP
Certified Angus Beef® tri tip, smoked all day until it melts in your mouth. Hand-carved to order with our savory mop sauce. **36.99/LB.**

PULLED CHICKEN
Dry-rubbed with our special blend, slow-smoked to perfection and hand-shredded. **16.50/LB.**

SMOKED PORK BELLY BURNT ENDS
Slow-smoked, tender pork belly burnt ends. **27.99/LB.**

BBQ CHICKEN
Dry-rubbed with our special blend, slow-smoked to perfection and finished on the grill.
18.99/HALF 34.99/WHOLE



DESSERTS

OLD-FASHIONED BANANA PUDDING
Fresh bananas atop this creamy banana pudding layered with ribbons of Nilla Wafer® crumble and topped with fresh whipped cream.
Serves up to 24 **69.99**

MIDNIGHT CHOCOLATE CRUMBLE
Warm, rich chocolatey goodness—somewhere between a brownie and a cake—finished with a buttery crumble. Includes whipped cream.
Serves up to 16. 24 hours' notice required. **49.99**

DEEP-DISH SEASONAL COBBLER
Seasonal fruit topped with a sweet caramelized butter cake. Includes whipped cream.
Serves up to 16. 24 hours' notice required. **45.99**



