



215-333-9663

## Off-Premise, Full Service Catering Menu

**Catering to your home or the venue of your choice!**

**A list of our preferred venues is available upon request.**

50 person minimum November–April ~ 75 person minimum May–October  
 (If under the person minimum, \$1200 food & beverage minimum is applicable)

Includes rolls, freshly baked cornbread and butter, our homemade barbeque sauces, pickles, Jalapeno peppers, pickled red onions, disposable plates, utensils, and napkins.  
 Includes set up on buffet tables with your choice of red or navy blue linens, all chafers and platters.  
 Staffing - \$45 per hour per chef/manager or server/assistant. \$55 per hour per bartender.  
 Staffing is variable depending on the needs of your individual event, and determined by Sweet Lucy's. For a complete quote please call or email our Catering Manager.

### Buffet Packages

Two Meat Combo Banquet 2 Boneless Smoked Meats & 3 Homemade Sides	16.99 per guest	Ribs & Deluxe Banquet St. Louis Ribs, 3 Boneless Smoked Meats & 3 Homemade Sides	25.99 per guest
Deluxe Three Meat Banquet 3 Boneless Smoked Meats & 3 Homemade Sides	18.99 per guest	Ribs, Chicken & Two Meat Combo Banquet St. Louis Ribs, Rotisserie Chicken, 2 Boneless Smoked Meats & 3 Homemade Sides	27.99 per guest
Chicken & Two Meat Combo Banquet Rotisserie Chicken, 2 Boneless Smoked Meats & 3 Homemade Sides	20.99 per guest	Smoked Beef Tenderloin Banquet Whole Smoked Beef Tenderloin, Rotisserie Chicken, St. Louis Ribs, 2 Boneless Smoked Meats & 3 Homemade Sides	40.99 per guest
Ribs & Two Meat Combo Banquet St. Louis Ribs, 2 Boneless Smoked Meats & 3 Homemade Sides	23.99 per guest		

\*\*\*Kids under 10 are half-price\*\*\*



215-333-9663

### "From the Pit" Hickory Smoked Meats

- Pulled Pork** Hand pulled hickory smoked pork butt
- Pulled Chicken** Pulled from our whole smoked chickens, a combination of white & dark meat
- Smoked Turkey Breast** with gravy on the side (please add 1.00 per guest)
- Smoked Sliced Kielbasa**
- Smoked Salmon** with creole mayo and fresh lemon wedges (please add 2.50 per guest)
- Chopped Beef Brisket** our original Texas Beef Brisket (please add 2.00 per guest)
- Sliced Beef Brisket** hand sliced, with au jus (please add 2.50 per guest)
- All Beef Hot Dogs** with hot dog buns, ketchup & mustard
- Chicken Salad** with lettuce, tomato and pickled red onion

(All Meats are Gluten & Dairy Free. Barbeque Sauces are Gluten Free)

### Homemade Side Dishes

- |                                       |   |
|---------------------------------------|---|
| "The Best" Baked Beans (contain pork) | Garlic Mashed Potatoes *GF w/ Gravy on the side<br>(gravy is not vegetarian or gluten free) |
| Baked Macaroni & Cheese *             | Dixie Cole Slaw *GF   |
| Tangy Cucumber Tomato Salad *^GF      | Spicy Braised Collard Greens GF   |
| Mashed Sweet Potatoes (seasonal) *GF  | Caesar Salad with cornbread croutons *GF  |
| Creamy Cheesy Spinach (seasonal) *GF  | Garden Salad with choice of 2 dressings *GF   |
| Classic Potato Salad *GF              | Brussels w/ bacon (seasonal Add .50 per guest) GF   |
| Corn on the Cob (seasonal)            | Smokehouse Chili (Seasonal. Add .50 per guest) GF   |

### Menu Enhancements

- Add an Extra Smoked Meat (except ribs, bone-in chicken pieces or tenderloin)—3.50 per guest
- Add an Extra Homemade Side Dish—2.00 per guest
- Fresh Garden or Caesar Salad Platter – each platter serves 20-25 guests –68.00
- Pickle Bar – Assorted pickles, sauerkraut, banana peppers, red peppers, onions, chopped pepper relish, and our homemade hot sauce – 2.50 per guest (minimum 50 guests)



215-333-9663

## Appetizers

Minimum 50 guests. Our catering manager will help you to determine quantities.

### **Mac & Cheese Bar**

Includes Hot Sauce, Caramelized Onions, Crumbled Bacon, Chopped Cherry Peppers, Broccoli, Sautéed Mushrooms, and Shredded Pepper Jack Cheese  
4.75 per guest

### **Mashed Potato Bar**

Includes Garlic Mashed Potatoes and Mashed Sweet Potatoes  
Includes Cheddar, Mozzarella and Sharp Provolone Cheeses, Caramelized Onions, Sour Cream & Chives, Bacon, Broccoli, and Turkey Gravy  
4.75 per guest

**Kielbasa Bites** with mustard dipping sauce – 2.00 per guest

**Grilled Quesadillas** with Homemade Salsa, garnished with tortilla chips – 22.00 per dozen  
Your choice of 2 – Beef, Pork, Chicken, Pinto Bean & Cheese

**Fresh Vegetable Crudité**s with Spinach Dip – 3.50 per guest

**Fresh Fruit Platter** – 4.25 per guest

**Fruit & Cheese Platter** with crackers and fresh baguette – 5.50 per guest

**Jumbo Shrimp Cocktail** with Homemade Cocktail Sauce & fresh lemon wedges  
95.00 per platter (serves 20-25 guests)

**Cajun Style Deviled Eggs** – 18.00 per dozen, 5 dozen minimum

**Hickory Smoked Salmon Fillet** served with Cajun Mayo  
120.00 per fillet (serves 20-25 guests)

**Smoked Buffalo Chicken Dip** served with crackers & fresh sliced baguette  
3.75 per guest

### **Hickory Smoked Wing Platter**

(with Sweet Lucy's hot, spicy & mild sauces, Bleu Cheese & Ranch dressings, and celery sticks)  
97.00 per platter (serves 20-25 guests)



215-333-9663

### Desserts

Caramel Banana Pudding – 47.99 (serves 10-15 people)

Bourbon Chocolate Chip Bread Pudding – 42.99 (serves 10-15 people)

Carrot Cake with Cream Cheese Frosting – 42.99 (serves 12-15 people)

Banana Chocolate Chip Cake – 42.99 (serves 12-15 people)

Peach Blueberry \*summer seasonal\* – 47.99 (serves 10-15 people)

Apple Crisp \*fall/winter seasonal\* – 52.99 (serves 10-15 people)

Cookie & Brownie Platter – 42.99 (serves 10-15 people)

S'mores Pie – 42.99 (serves 10-15 people)

Key Lime Pie \*seasonal\* – 42.99 (serves 8-10 people)

Fresh Sliced Watermelon – 1.50 per guest

\*\*\*Add Vanilla Ice Cream for 2.00 per guest as an upgrade to any of the above desserts,  
minimum 40 guests\*\*\*

### Ice Cream Bar

5.25 per guest (40+ guests) or 6.25 per guest (25-39 guests)

Includes Vanilla & Chocolate Ice Cream, Whipped Cream, Hot Fudge, Caramel Sauce,  
Maraschino Cherries, and your choice of 5 toppings

(Gummy Bears, M&M's, Fresh Sliced Bananas, Fresh Strawberries, Chopped Nuts, Sprinkles,  
Chopped Peanut Butter Cups, Chopped Oreo's, Toasted Coconut, Chocolate Chips, Peanut Butter  
Sauce, Marshmallow Sauce, Fresh Pineapple, Chopped Brownies, Candied Pecans, Ice Cream Cones)

Add a 3<sup>rd</sup> Ice Cream Flavor for \$2 per guest

### Coffee Station

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Water for Tea...3.00 per guest  
For 75% of your guest count. Includes half & half, sugar & sweetener, assorted teas, disposable coffee  
cups & stirrers

### Non-Alcoholic Beverages

Gallons of Sweet or Unsweetened Iced Tea – 11.50 per gallon

Assorted Sodas & Bottled Water – 2 hour event – 3.75 per guest

Assorted Sodas & Bottled Water – Events over 2 hours – 6.50 per guest

Please add 8% sales tax to all prices (or 6.625% for events occurring in New Jersey)

Last Updated January 2024