

For Pick up or Delivery

We require:

- A minimum of 15 adults
- A credit card to confirm your order
- Minimum 3 days' notice for Pick Up; or 1 weeks' notice for Delivery **Some days are busier than others – please call us as soon as you know you want us to cater!! Due to high demand, there are times we have to stop taking catering orders on busier days.**

****We will try our best to accommodate shorter notification so please don't hesitate to call for availability!**

Delivery Fee starts at \$25 (within a 30-minute roundtrip drive) additional fee for longer trips.

Delivery with Set up is \$65 (in addition to your delivery fee) and includes set up of disposable chafing racks, water pans and sterno, by our driver, on the table(s) you provide. Chafing racks do not need to be returned.

Disposable Chafing Rack Set

With aluminum water pan and 2 fuels.....\$20 per set

Full-Service Catering

Our team of service staff will be on site to set up, serve, breakdown & clean up. Please contact our Catering Manager for details & availability

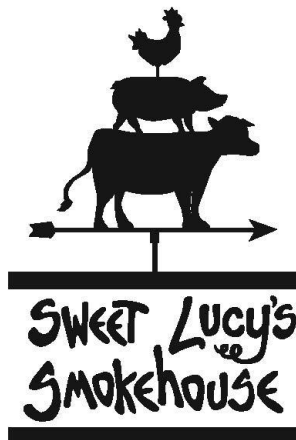
- A minimum of 50 adults (November-April), or a minimum of 75 adults (May-October)
- A minimum \$500 non-refundable deposit to save the date. We will provide all service personnel required so that you can be a guest at your own party!
- Chef/Manager, Servers (\$45/hr – 4 hr min) & Bartenders (\$55/hr 4 hr min)

Private Catering Room

4-hour time frame includes non-alcoholic drinks, event staff, private bathrooms, overhead music.

Please contact our Catering Manager for more details & availability. Minimum 25 adults.

- Seating up to 55 guests (larger room coming soon)
- Multiple Food & Bar Packages available
- Wkdy Rental \$200 /Friday Night & Wknd Rental \$325



7500 State Road
Philadelphia Pa, 19136
Phone: 215-333-9663
www.sweetlucys.com

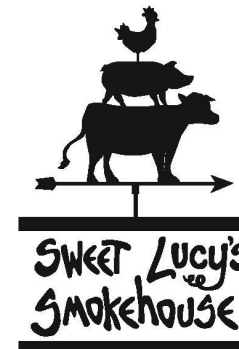
**Please ask about having your
next special event in our
Private Catering Room!**

**Open 7 Days A Week!!
(Excluding Major Holidays)
Sun-Thu 11:00 AM – 8:00 PM
Fri & Sat 11:00 AM – 9:00 PM**

**Please call us with your catering
order, or with any questions you
may have!**

215-333-9663

Catering Menu



**Hickory Smoked American BBQ
Cooked Low & Slow in a Wood Burning Pit!**

**Sweet Lucy's Catering is THE Perfect Way
to create an interesting and fun party!**

- If you'd like full-service catering, we will come to your site equipped to set-up and serve your guests with a smile!
- If your event is too small for full-service catering—or if you just want to save money—consider our pick-up or delivered catering options

WE CATER

Company Picnics	Weddings	Corporate Meetings
Graduations	Rehearsal Dinners	Employee Appreciations
Retirement Parties	Bridal Showers	Holiday Celebrations
Family Reunions	Engagements	Open Houses
Birthday Parties	Baby Showers	Sporting Events
Tailgate Parties	Anniversaries	Club Meetings
Bar & Bat Mitzvahs	Family Picnics	Funeral Luncheons

215-333-9663

Catering Packages

15 person minimum

All Packages Include

Sweet Lucy's very own BBQ Sauces, Kosher Dill Pickles, Jalapeno Peppers, Pickled Red Onions, freshly baked rolls, homemade cornbread with butter, disposable plates, napkins, utensils, serving tongs & serving spoons.

Choose a package – Choose your boneless meats & side dishes

Two Meat Combo Banquet

2 Boneless Smoked Meats & 3 Homemade Sides
\$16.99 per guest

Deluxe Three Meat Banquet

3 Boneless Smoked Meats & 3 Homemade Sides
\$18.99 per guest

Chicken & Two Meat Combo Banquet

Rotisserie Chicken Pieces (bone-in assortment of breast, leg and thigh), 2 Boneless Smoked Meats & 3 Homemade Sides
\$20.99 per guest

Ribs & Two Meat Combo Banquet

St. Louis Ribs, 2 Boneless Smoked Meats & 3 Homemade Sides
\$23.99 per guest

Ribs & Deluxe Banquet

St. Louis Ribs, 3 Boneless Smoked Meats & 3 Homemade Sides
\$25.99 per guest

Ribs, Chicken & Two Meat Combo Banquet

Rotisserie Chicken Pieces (bone-in assortment of breast, leg and thigh), St. Louis Ribs, 2 Boneless Smoked Meats & 3 Homemade Sides
\$27.99 per guest

Smoked Beef Tenderloin Banquet

Whole Smoked Beef Tenderloin, Rotisserie Chicken Pieces (bone-in assortment of breast, leg and thigh), St. Louis Ribs, 2 Boneless Smoked Meats & 3 Homemade Sides
\$40.99 per guest

Boneless Smoked Meats

Pulled Pork

Pulled Chicken

Smoked Sliced Kielbasa

Smoked Sliced Turkey Breast (add \$1 per guest)

All Beef Hot Dogs

Smoked Salmon (add \$2.50 per guest)

Chopped Beef Brisket (add \$2 per guest)

Sliced Beef Brisket (add \$2.50 per guest)

Add an Extra Meat for \$3.50 per guest

(excludes Ribs, Bone-In Chicken Pieces and Beef Tenderloin) *Upcharges still apply*

*****All Meats are Gluten & Dairy Free*****

Homemade Side Dishes

“The Best” Baked Beans (contains pork)

Baked Macaroni & Cheese (our #1 seller!)*

Dixie Cole Slaw *GF

Tangy Cucumber Tomato Salad *GF ^

Spicy Braised Collard Greens GF

Garlic Mashed Potatoes *GF w/ gravy

Garden or Caesar Salad *GF

Classic Potato Salad *GF

Seasonal Side Dishes:

Braised Cabbage with red peppers GF

Mashed Sweet Potatoes *GF

Creamy Cheesy Spinach *GF

Smokehouse Chili (add .50 per guest) GF

Brussels with bacon (add .50 per guest) GF

Add an Extra Side Dish for \$2.00 per guest

***Vegetarian ^Vegan GF gluten free**

*****Kids Under 10 are 1/2 price*****

Appetizers

Hickory Wing Platter

Served with Sweet Lucy's sauces, bleu cheese & ranch dressings & celery sticks

Small serves 10-15 \$55 / Large serves 20-25 \$97

Classic Caesar Salad

With homemade cornbread croutons

Small serves 10-15 \$45 / Large serves 20-25 \$68

Garden Salad

With your choice of two dressings (Balsamic, Ranch, Italian, Bleu Cheese, or Caesar – all dressings are GF)

Small serves 10-15 \$45 / Large serves 20-25 \$68

Desserts

All Desserts serve 10-15 guests

S'mores Pie...Buttery Graham Cracker Crust, Goopy Marshmallows, and chunks of Hershey's Chocolate – 1/4 pan, unsliced.....\$42.99

Cookie & Brownie Platter...Assorted home baked cookies, decadent chocolate brownies and s'mores pie bites.....\$42.99

Bourbon Chocolate Chip Bread Pudding
Our signature, decadent dessert.....\$42.99

Caramel Banana Pudding
Fresh Bananas, Homemade Pudding with traditional Vanilla Wafers (min. 1 weeks' notice).....\$47.99

Peach Blueberry Crisp
Our seasonal Summer cobbler (avail May-Oct) \$47.99

Apple Crisp
Our seasonal Fall/Winter cobbler (avail Oct-Apr) \$52.99

Beverages

Assorted Sodas & Bottled Water

2 drinks per guest, chilled.....\$3.75 per guest

Freshly Brewed Tea (Sweet or Unsweetened)

Chilled, with cups & lemon wedges...\$11.50 per gallon

ITEMS & PRICES SUBJECT TO CHANGE

Menu last updated 1/2/2024