215-333-9663

Off-Premise, Full Service Catering Menu

Catering to your home or the venue of your choice with our staff on-site.
A list of our preferred venues is available upon request.
50 adult minimum November–April or 75 adult minimum May-October
(If under the person minimum, $1500 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 - $50 per hour per chef/manager or server/assistant. $60 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 19.25 per guest
2 Boneless Smoked Meats & 3 Homemade Sides

Deluxe Three Meat Banquet 22.25 per guest
3 Boneless Smoked Meats & 3 Homemade Sides

Chicken & Two Meat Combo Banquet 24.50 per guest
Rotisserie Chicken, 2 Boneless Smoked Meats & 3 Homemade Sides

Ribs & Two Meat Combo Banquet 26.50 per guest
St. Louis Ribs, 2 Boneless Smoked Meats & 3 Homemade Sides

Ribs & Deluxe Banquet 28.50 per guest
St. Louis Ribs, 3 Boneless Smoked Meats & 3 Homemade Sides

Ribs, Chicken & Two Meat Combo Banquet 30.50 per guest
St. Louis Ribs, Rotisserie Chicken, 2 Boneless Smoked Meats & 3 Homemade Sides

Kids under 10 are half-price

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"From the Pit" Hickory Smoked Meats

Pulled Pork Hand pulled hickory smoked pork butt, mixed with a combination of our vinegar and Mild BBQ sauces

Sliced BBQ Chicken Breast Served with our Mild BBQ Sauce, hand sliced on-site

Smoked Sliced Kielbasa hand sliced on-site

Smoked Salmon with creole mayo and fresh lemon wedges (please add 4.00 per guest)

Chopped Beef Brisket our original Texas Beef Brisket, mixed with a combination of our vinegar and Mild BBQ sauces (please add 2.50 per guest)

Sliced Beef Brisket hand sliced on-site, with au jus (please add 3.25 per guest)

All Beef Hot Dogs includes hot dog buns, ketchup & mustard

Smokey Joe ground beef brisket with our house made Sloppy Joe seasoning & sauce

Chicken Salad with crunchy celery and fresh herbs

(All Meats & our Mild Barbeque Sauce are Gluten & Dairy Free)

Homemade Side Dishes

"The Best" Baked Beans (contain pork)

Baked Macaroni & Cheese *

Tangy Cucumber Tomato Salad ***^GF**

Mashed Sweet Potatoes ***GF**

Creamy Cheesy Spinach ***GF**

Classic Potato Salad (seasonal) ***GF**

Corn on the Cob (seasonal) ***GF**

Garlic Mashed Potatoes ***GF** w/ Gravy on the side **(gravy is not vegetarian or gluten free)**

Dixie Cole Slaw ***GF**

Spicy Braised Collard Greens **GF**

Caesar Salad with cornbread croutons ***GF**

Garden Salad with choice of 2 dressings ***GF**

Roasted Seasonal Mixed Veggies ***^GF**

Smokehouse Chili (Seasonal - Add 1.50 per guest) **GF**

Menu Enhancements

Add an Extra Smoked Meat (except ribs or bone-in chicken pieces)—3.50 per guest

Add an Extra Homemade Side Dish—2.50 per guest

Fresh Garden or Caesar Salad – 2.50 per guest

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)

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Appetizers

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

Mac & Cheese Bar

Includes Hot Sauce, Caramelized Onions, Crumbled Bacon, Broccoli, Sautéed Mushrooms, Pickled Jalapenos and Shredded Pepper Jack Cheese 5.75 per guest

Mashed Potato Bar

Includes Garlic Mashed Potatoes and Mashed Sweet Potatoes
Includes Cheddar, Mozzarella and Pepperjack Cheeses, Caramelized Onions, Sour Cream, Green Onions, Bacon, Broccoli, and Turkey Gravy 5.75 per guest

Kielbasa Bites with mustard dipping sauce– 2.00 per guest

Grilled Quesadillas with Homemade Salsa, garnished with tortilla chips – 27.00 per dozen
Your choice of 2 - Beef, Pork, Chicken, or Pinto Bean & Cheese

Fresh Vegetable Crudités with Spinach Dip – 4.25 per guest

Fresh Fruit Platter – 5.25 per guest

Fruit & Cheese Platter with crackers and fresh baguette – 6.75 per guest

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

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

Hickory Smoked Wing Platter

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

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Desserts

All Desserts (except Watermelon) serve 10-15 guests. Minimum 1 weeks' notice required.

Caramel Banana Pudding – 55.00
Bourbon Chocolate Chip Bread Pudding – 50.00
S'mores Pie – 48.00
Peach Blueberry ***summer seasonal*** – 55.00
Carrot Cake with Cream Cheese Frosting – 48.00
Banana Chocolate Chip Cake – 48.00
Cookie & Brownie Platter – 50.00
Mini Flourless Chocolate Cakes – 18.00 per dozen (minimum 5 dozen)
Key Lime Pie ***seasonal*** – 50.00
Monthly Pie or Cake – please ask about offerings & pricing
Fresh Sliced Watermelon ***summer seasonal*** – 3.00 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. Add .50 per guest for coffee service for entire event

Non-Alcoholic Beverages

Gallons of Sweet or Unsweetened Iced Tea – 13.00 per gallon
Gallons of Hand-Squeezed Lemonade – 35.00 per gallon
Assorted Bottled Sodas & Bottled Water – 2-hour event – 4.25 per guest
Assorted Bottled Sodas & Bottled Water – Events over 2 hours – 7.75 per guest

Please add 8% sales tax to all prices (or 6.625% for events occurring in New Jersey)
Last Updated April 13, 2026