215-333-9663

Private Catering Room - Banquet Menu

All buffets include freshly baked rolls, homemade cornbread and butter, our homemade barbeque sauces, pickles, Jalapeno peppers, pickled red onions, disposable plates, utensils, and napkins. Non-alcoholic beverages including assorted sodas, water, sweet tea & unsweetened iced tea are included.

Room Rental includes 4-hour event time, private bathrooms & event staffing dedicated to your event. Melamine Plates & Linens for guest tables are available, upon request, for an additional charge.

Rental Fees:
Weekdays & Weeknights (excluding Friday night) $299
Friday Nights, Saturday Afternoons & Sunday Afternoons $399
Saturday Nights $425

We include solid red, solid navy blue, or red & white checkered linens for the buffet tables. Please ask our Catering Manager if you'd like us to rent a different color of linens for the buffet tables (rental fees apply).

Buffet Packages

Two Meat Combo Banquet…….....23.50 per guest
2 Boneless Smoked Meats & 3 Homemade Sides

Deluxe Three Meat Banquet……26.50 per guest
3 Boneless Smoked Meats & 3 Homemade Sides

Chicken & Two Meat Combo……..28.75 per guest
Rotisserie Chicken, 2 Boneless Smoked Meats
& 3 Homemade Sides

Ribs & Two Meat Combo……30.75 per guest
St. Louis Ribs, 2 Boneless Smoked Meats
& 3 Homemade Sides

Ribs & Deluxe Banquet…….....32.75 per guest
St. Louis Ribs, 3 Boneless Smoked Meats
& 3 Homemade Sides

Ribs, Chicken & Two Meat Banquet..34.75 per guest
St. Louis Ribs, Rotisserie Chicken, 2 Boneless Smoked Meats & 3 Homemade Sides

Kids under 10 are half-price, Kids under 3 are $8.00
Please add 10% administrative fee and 8% sales tax
Gratuity is at your discretion

Sweet Lucy's Smokehouse
BBQ
philadelphia, pa

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"From the Pit" Hickory Smoked Meats

Pulled Pork —Hand pulled hickory smoked pork butt, mixed with a combination of our mild & vinegar based BBQ sauces
Sliced Chicken Breast—seasoned with our dry rub, smoked & sliced, with BBQ sauce on the side
Sliced Kielbasa—smoked & sliced into thick medallions, sauce on the side
Smoked Salmon with cajun mayo and fresh lemon wedges (please add 4.00 per guest)
Chopped Beef Brisket our original Texas Beef Brisket, chopped and mixed with a combination of our mild & vinegar based BBQ sauces (please add 2.50 per guest)
Sliced Beef Brisket—hand sliced, au jus (please add 3.25 per guest)
All Beef Hot Dogs —hot dog buns, ketchup & mustard included
Smokey Joe – ground beef brisket with our house made Sloppy Joe seasoning and sauce
Chicken Salad – with crunchy celery & fresh herbs

Homemade Side Dishes

"The Best" Baked Beans
Baked Macaroni & Cheese
Tangy Cucumber Tomato Salad
Dixie Cole Slaw
Spicy Braised Collard Greens
Mixed Roasted Veggies
Garlic Mashed Potatoes, Gravy on the side
Mashed Sweet Potatoes
Creamy Cheesy Spinach
Caesar Salad with cornbread croutons
Garden Salad, your choice of 2 dressings
Jalapeno Cornbread Stuffing (*November only*)
Cajun Rice & Red Beans (not avail June, Sept, or Dec)
Classic Potato Salad (*seasonal*)
Smokehouse Chili (*seasonal* add 1.50 per guest)

Menu Enhancements

Add an Extra Smoked Meat (except ribs or rotisserie chicken)—3.50 per guest
Add an Extra Homemade Side Dish—2.50 per guest
Add Caesar Salad or Garden Salad– 2.50 per guest
Add Hickory Whole Wing Platter – each platter serves 20-25 guests – 115.00
(with Sweet Lucy's hot, spicy & mild BBQ sauces; Bleu Cheese & Ranch dressings & celery sticks)

Sweet Lucy's Smokehouse
BBQ
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Appetizers

Fresh Vegetable Crudités, Spinach Dip – 3.99 per guest, min. 30 guests
Smoked Buffalo Chicken Dip, crackers & fresh baguette – 3.99 per guest, min. 30 guests

Fresh Fruit Platter (seasonal) – 4.95 per guest, min. 50 guests
Fruit & Cheese Platter, crackers & fresh baguette (seasonal)– 6.75 per guest, min. 50 guests

Mashed Potato Bar
(minimum 50 guests)
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
5.25 per guest

Mac & Cheese Bar
(minimum 50 guests)
Includes Hot Sauce, Caramelized Onions, Crumbled Bacon,
Chopped Cherry Peppers, Broccoli, Sauteed Mushrooms, and Shredded Pepper Jack Cheese
5.75 per guest

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

Cajun Style Deviled Eggs – 22.00 per dozen
(5 dozen minimum, may not be available during certain times of the year)

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Desserts

All Desserts (except Watermelon) serve 10-15 guests. **Minimum one week's notice required**

Bourbon Chocolate Chip Bread Pudding – 50.00
Cookie & Brownie Platter – 50.00
S'Mores Pie – 48.00
Caramel Banana Pudding – 55.00
Peach Blueberry ***spring/summer seasonal*** – 55.00
Banana Chocolate Chip Cake – 50.00
Carrot Cake with Cream Cheese Frosting – 50.00
Key Lime Pie ***seasonal*** - 50.00
Fresh Watermelon ***seasonal*** – 3.00 per guest, minimum 25 guests

Coffee Station

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Water
Includes half & half, sugar & sweetener, assorted teas, disposable coffee cups & stirrers
3.00 per guest, for 75% of your guests
Coffee Station will be open with dessert - Add .50 per person for coffee station to be open for the duration of your event

Ask us about our alcohol packages!

Menu last updated April 20, 2026