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

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….**$25 per set**
These do not need to be added if you are booking with our delivery set up option – unless you want extra racks than what we provide. Talk to our Catering Manager to discuss specifics.

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 $1000 non-refundable deposit to save the date. We'll provide all service personnel required so that you can be a guest at your own party!
- Chef/Manager, Servers ($50/hr – 4 hr min) & Bartenders ($60/hr 4 hr min)

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!
Seating for up to 75 guests
Multiple Food & Bar Packages available

4-hour time frame includes event planning, non-alcoholic drinks, event staff, semi-private bathrooms, overhead music. Please contact our Catering Manager for availability and pricing. Minimum 25 adults
Weekday Rental $299
Friday Night & Weekend Rental $399
Saturday Night Rental $425

Open 7 days a week.
Closed all major holidays.

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

<u>All Packages Include:</u>

Sweet Lucy's very own BBQ Sauces, Kosher Dill Pickles, Jalapeno Peppers, Pickled Red Onions, Rolls and 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
$19.25 per guest

Deluxe Three Meat Banquet
3 Boneless Smoked Meats & 3 Homemade Sides
$22.25 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 $24.50 per guest

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

Ribs & Deluxe Banquet
St. Louis Ribs, 3 Boneless Smoked Meats & 3 Homemade Sides $28.50 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 $30.50 per guest

Boneless Smoked Meats

Pulled Pork
Sliced BBQ Chicken Breast
Sliced Kielbasa
All Beef Hot Dogs
Smokey Sloppy Joe
Smoked Chicken Salad
Smoked Salmon (add $4.00 per guest)
Chopped Beef Brisket (add $2.50 per guest)
Sliced Beef Brisket (add $3.25 per guest)

*****All Meats are Gluten & Dairy Free*****
Add an Extra Meat (Ribs or Chicken Pieces not included) + 3.50 per guest

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
Roasted Mixed Veggies *GF^
Mashed Sweet Potatoes *GF
Creamy Cheesy Spinach *GF

<u>Seasonal Side Dishes:</u>
Classic Potato Salad *GF
Smokehouse Chili (add 1.50 per guest) GF
Jalapeno Cornbread Stuffing (November only)

Add an Extra Side Dish for $2.50 per guest
***Vegetarian ^Vegan GF gluten free**

*****Kids Under 10 are ½ price*****

Appetizers

Hickory Wing Platter
Served with Sweet Lucy's sauces, bleu cheese & ranch dressings & celery sticks
Small serves 10-15 $65 / Large serves 20-25 $115

Classic Caesar Salad
With homemade cornbread croutons
Small serves 10-15 $50 / Large serves 20-25 $75

Garden Salad
With your choice of two dressings (Balsamic, Ranch, Bleu Cheese, or Caesar)
Small serves 10-15 $50 / Large serves 20-25 $75

Desserts

All Desserts serve 10-15 guests

S'mores Pie…Buttery Graham Cracker Crust, Gooey Marshmallows, and chunks of Hershey's Chocolate – ¼ pan, unsliced……..$48

Cookie & Brownie Platter…Assorted home baked cookies, triple chocolate brownies, s'mores pie bites, and white chocolate raspberry blondie bites…...$50

Bourbon Chocolate Chip Bread Pudding
Our signature, decadent dessert…….....$50

Caramel Banana Pudding
Fresh Bananas, Homemade Pudding with traditional Vanilla Wafers (4 days' notice required)……...$55

Peach Blueberry Crisp
Our seasonal Summer cobbler (avail May-Oct) $55

Beverages

Assorted Bottled Sodas & Bottled Water
1.25 drinks per person; Chilled…...…...$4.25 per guest

Freshly Brewed Tea (Sweet or Unsweetened)
Chilled, with cups & lemon wedges...$13 per gallon

<u>*ITEMS & PRICES SUBJECT TO CHANGE*</u>

Menu last updated 7/28/2026