

# Lucille's Catering Weddings and Special Occasions Menu



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### How to customize your wedding package

*How to customize your wedding: Choose one of the packages from our wedding package pricing list. Choose the entrée (s) that you want to serve at your reception. Choose sides based on your packaging option. If you would like additional sides, choose the sides that you want, and we will send you a quote that includes the additional sides. If you want two or more entrées, select the ones that you want. The first entrée will be included in the wedding package price. Each additional entrée will be charged at 7.95 per person for chicken entrees; 8.95 per person for beef entrees, and 11.95 per person for seafood entrees. Note: for prime rib, and steak options, add 14.95 per person*

### **Beef**

#### *Herbed Prime Rib Au Jus*

Herb infused beef rib roast (medium rare to medium); Horseradish sauce may be substituted for the au jus / 24.95

#### *Tenderloin steak Diane*

Beef tenderloin steak cooked in butter, then covered in a creamy mushroom sauce. Chives added for garnish / 24.95

#### *Garlic Butter Steak*

Boneless top sirloin steak, seasoned to perfection, cooked in butter (medium rare to medium well). Then served with a side of garlicky butter sauce / 24.95

#### *Mertis' Pot roast in mushroom gravy*

A cut of brisket, seasoned, pan seared and then oven roasted in mushroom gravy; for an additional \$3 per guest, turn it into a pot roast with the addition of carrots, onions, and potatoes; a classic taken to another level! Your taste buds will thank you / 18.95

#### *Beef tips in mushroom sauce*

Lean chuck cut into bite sized pieces, oven slow roasted with mushrooms, onion soup, mushroom soup, and a carbonated beverage. Great served over Lucille's home style mashed potatoes / 18.95

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### **Pork**

#### *Brown Sugar Pork Loin*

Pork loin marinated overnight with garlic shallots, and other spices; oven roasted to perfection. Delicious with Bacon wrapped asparagus, and Garlic mashed potatoes / 18.95

#### *Smothered Pork Chops with Cream Gravy*

Seasoned pork chops, pan fried and then "smothered" in a delicious buttermilk gravy / 18.95

#### *Bacon wrapped pork tenderloin*

Perfectly seasoned pork tenderloin, pan seared, wrapped in bacon, and then basted with honey. Oven roasted until bacon is crisp and tenderloin is juicy and tender / 19.95

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### **Poultry (Chicken and Turkey)**

#### *Blueberry Chipotle Chicken with Blueberry Peach Salsa*

Tenderized, boneless chicken breast basted with a blueberry chipotle sauce; baked, and then topped with a delicious Blueberry Peach Salsa. Served over Cilantro-lime rice / 18.95

#### *Caribbean Jerk Skewers*

Skewers of chicken breasts, shrimp, bell peppers, and fresh pineapple. Served over a bed of white rice. Vegetarian option made with mushrooms, bell peppers, and pineapple / 18.95

#### *Lemon Cranberry Chicken*

Chicken leg quarters seasoned and oven roasted. Then brushed with a lemon cranberry sauce until the skin becomes crisp, and has a nice caramel finish / 18.95

#### *Lemon Herb Roasted Chicken*

Chicken breasts marinated overnight in a brine solution, and then baked in a lemon herb marinade with sliced lemons, sliced oranges, and fresh herbs / 18.95

#### *Roasted Turkey*

Young turkey brined in salt-sugar solution overnight, seasoned, and then cooked to a golden brown color on the outside, while juicy and tender on the inside; so good, there won't be any leftovers for turkey sandwiches) / 18.95

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### Seafood

#### *Baked Lemon-Peppered Shrimp*

Lemon flavored shrimp served with fresh lemon butter over a bed of angel hair pasta; order as mini skewers for a delicious appetizer / 24.95

#### *Lucille's Etouffee*

Delectable shrimp or crawfish cooked in a creamy sauce; served over white rice / 22.95

#### *Sausage and Shrimp Jambalaya*

Spicy dish made up of shrimp, sausage, and rice; great with sweet potato cornbread and a salad 22.95

#### *Baked Salmon with Dijon mustard and pecan panko crust*

Salmon topped with Dijon mustard, honey, pecans, and panko crumbs. Then baked until crust is nice and golden, and fish is perfectly cooked. Great with asparagus and garlic roasted potatoes. 24.95

### Vegan

#### *Quinoa, collard green, and mushroom bake*

Cooked quinoa, mixed with collard greens, sautéed mushrooms, and shredded carrots. Created as a hot option for those who want to forego all animal products. This is one of our most popular items, even meat lovers love it! / 16.95

#### *Pasta, mushrooms, roasted broccoli, and tomato bake*

Penne pasta served with sautéed mushrooms, roasted broccoli, and tomatoes. Great as a side dish, or as a main course for our vegan guests / 16.95

### Vegetarian

#### *Stuffed Roasted Portabella Mushrooms*

Delicious portabellas stuffed with cheese and other spices; great with a side of wild rice and Spring Mix salad / 16.95

#### *Veggie loaves*

Mixed vegetables, quinoa, mushrooms, and collard greens created and assembled as a "meatloaf", baked in a loaf pan, and then topped with chili and cranberry sauce. It is so good that you forget that you are not eating meat! / 16.95

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### **Salads**

Choose one salad to accompany your entrée(s)

#### *Apple Walnut Tossed Salad*

Spring Mix salad tossed with apples, walnuts, and cranberries. Served with Cranberry and Citrus Vinaigrette

#### *Asian Cabbage Mango Slaw*

Light, fresh, and crisp slaw made with shredded cabbage, carrots, lime juice, rice vinegar, and mango. Perfect with fish or pork.

#### *Fancy Broccoli Slaw*

Broccoli florets and coleslaw combined with raisins, red onions, cranberries, and toasted walnuts. Then tossed with a buttermilk and mayonnaise dressing. An upscale version of coleslaw that is sure garner rave reviews.

#### *Lucille's Ten-layered Salad*

Ten layers of scrumptiousness: spinach, shredded lettuce, sweet peas, green onions, pecans, and more. Picnic salad by Lucille's...a party in your mouth!

#### *Spring Mix and Mandarin Orange Salad with Citrus Vinaigrette*

A light refreshing salad made up of spring mix greens, mandarin oranges, walnuts, and a citrus vinaigrette. Perfect with chicken, fish, or pork.

#### *Strawberry, Feta Cheese, and Almond Salad*

Spring mix salad combined with strawberries, feta cheese, and toasted almonds. Served with blush wine vinaigrette.

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### Sides

Choose two sides to accompany your entrée(s)

Sausage and Shrimp Gumbo (add \$8.00 per guest)	Garlic roasted potatoes
Pumpkin Bisque	Brown sugar baby carrots
Sausage and Corn Chowder (add \$3.00 per guest)	Jasmine rice
Shrimp and Corn Chowder (add \$4.00 per guest)	Roasted Brussels sprouts
Tuscan Potato Soup	Rice pilaf
Asparagus and Green Beans with Tarragon (add \$3.50 per guest)	Roasted vegetable medley
Asparagus with Dijon Vinaigrette (add \$3.50 per guest)	Lucille's scalloped potatoes
Bacon Wrapped Asparagus (add \$3.50 per guest)	Sweet and spicy green beans
Balsamic Roasted Green Beans	Sweet potato casserole
Brussels sprouts with Bacon	Baked potato casserole
Chili-Sauté Spinach	Ultimate Collard greens
Fiesta Lime Rice	Wild rice stuffing
Caribbean confetti rice	Wilted spinach

Note: Ingredients and pricing are subject to change based on current market pricing and seasonal ingredients. Contact us at 512-362-8985 or email us at [lucillescateringonline@gmail.com](mailto:lucillescateringonline@gmail.com) for a quote. A minimum guest count of 100 is required for all wedding packages. Above prices do not include sales tax, labor, delivery, set up, clean up, gratuity, or service charges.

