



## ***Catering Menu***

***At Lockhart Smokehouse it is our goal to make every party and event one to remember. We specialize and take pride in the ability to hand craft every event to our customers' preference. Special requests, allergy limitations and personal preferences are welcome. Please let us know if you have any desires we may be able to fulfill. Look inside and you will find some of our favorites that you and your guests are certain to remember. And don't forget, you can always order by the pound. . .***

***Cheers and we look forward to partying with you!***

## **Cold Finger Foods**

*72 hour notice required*

*\$350 pre-tax/gratuuity minimum*

*Allergy limitations, preference, vegetarian & special requests are welcome*

*Delivery and Gratuity Charges may apply.*

	<i>Party Platters</i>	<i>Per Person</i>
<b>Crisp Vegetables &amp; Lockhart Hummus</b> Carrots, celery, and pickled vegetables with smoked hummus and ranch for dipping	<b>\$62.50</b>	<b>\$2.50</b>
<b>Smoked Devil's Eggs</b> Chopped brisket, jalapenos, and onions	<b>\$87</b>	<b>\$3.5</b>
<b>Chicken Salad Wraps</b> Sliced for an individual portion	<b>\$100</b>	<b>\$4</b>
<b>Smoked Shrimp and Crab Spread</b> Smoked shrimp and crab with onions and chive served with saltines	<b>\$113</b>	<b>\$4.50</b>
<b>Tomatoes and Mozzarella Skewers</b> With smoked balsamic dressing	<b>\$100</b>	<b>\$4</b>
<b>Lockhart Caviar</b> Served with crackers... Black beans, corn, jalapeno, red bell pepper, and lime juice bring this TX favorite to life	<b>\$75</b>	<b>\$3</b>
<b>Bacon Cheese Log</b> Bleu cheese and scallions rolled in house made bacon with saltines	<b>\$107</b>	<b>\$4.25</b>
<b>Smoked Shrimp Cocktail</b> Smokey BBQ cocktail sauce and lemon wedges	<b>\$140</b>	<b>\$5.50</b>

**\*\*Party Platters feed 20-25 people**

**\*\*Per Person feeds one average "American" appetite**

## **Hot Finger Foods**

*72 hour notice required*

*\$350 pre-tax/gratuity minimum*

*Allergy limitations, preference, vegetarian & special requests are welcome*

*Delivery and Gratuity Charges may apply.*

	<i>Party Platter</i>	<i>Per Person</i>
<b>Smoked Brisket Queso</b> Chopped brisket, sautéed jalapenos and onions served with tortilla chips	<b>\$100</b>	<b>\$4</b>
<b>Burnt End Bites</b> It's like meat candy served with toothpicks for individual portions	<b>\$172</b>	<b>\$6.75</b>
<b>Glazed Smoked Chicken Skewers</b> Sweet and savory glaze on smoked chicken Breast skewers	<b>\$137</b>	<b>\$5.5</b>
<b>Chopped Brisket Sliders</b> Everybody's favorite chopped brisket with sliced mini rolls to build your own slider	<b>\$175</b>	<b>\$7</b>
<b>Smoked Chicken Wings</b> Dry rubbed and smoked and we can make them "inferno" hot if you request	<b>\$87</b>	<b>\$3.5</b>
<b>Kruez Sausage Bites</b> What's better than this 114 year old recipe, handmade sausage on a stick?	<b>\$75</b>	<b>\$3</b>

\*\*Party Platters feed 20-25 people    \*\*Per Person feeds one average "American" appetite

## **Build Your Own Buffet**

*Each Price Indicates a Per Person Cost.*

*All selections include traditional garnishments and bread service*

*72 hour notice required*

*\$350 pre-tax/gratuity minimum*

*Allergy limitations, preference, vegetarian & special requests are welcome Delivery and Gratuity Charges may apply.*

### **Salad Selections**

**Crisp Lockhart Slaw - \$1.75**

*Crisp, tangy slaw with a mild kick*

**Lockhart Potato Salad - \$1.75 new**

*potatoes with bits of chopped beef, celery & onions*

**Mixed Field Greens - \$2.25 served with**

*dressing on the side*

**Macaroni Salad - 2.00 with peas, cheddar**

*and creamy vinaigrette*

**Tomato, Cucumber & Feta - \$2.50 tossed in**

*an oregano vinaigrette*

**Bleu Cheese Slaw - \$2.00 bleu cheese**

*crumbles and diced jalapenos*

### **Side Selections**

**Creamy Mac n' Cheese - \$2.00**

*just like mom used to make . . . but better*

**Baked Beans - \$1.75**

*with bits of smoked jalapenos and beef*

**Cheesy Potato Casserole - \$2.25 cheese,**

*potatoes, onion, and bacon*

**Green Bean Casserole - \$2.00 with crispy**

*onions*

**Brisket Bleu Grits - \$2.50**

*Chopped brisket and creamy bleu cheese*

**Smoked Cream Corn - \$2.25**

*creamy sweet corn kernels with jalapenos and onions*

**Bacon Jalapeno Hominy - \$2.50 tender**

*hominy, smokey jalapenos, and crisp bacon*

### **Main Course**

*\*All meat, except original.sausage, is gluten free*

**Signature Brisket - \$4.95**

**Pork Spare Ribs - \$3.99**

**Smoked Chicken - \$3.59**

**Smoked Salmon - \$4.15**

**Prime Rib - \$6.75**

**Baby Back Ribs - \$4.15**

**Vegetarian Entrée - \$15**

**Shoulder Clod - \$4.95**

**Pork Loin - \$3.99**

**Kreuz Sausage - \$2.75**

**Turkey Breast - \$4.15**

## Sweet Endings

We have great pride in our seasonally rotating offering of desserts. Our selections are always changing. Check with your catering manager for our current seasonal selections of Desserts. Below are a few examples of our favorites..

	<i>Party Platter</i>	<i>Per Person</i>
<b>Bread Pudding</b>	<b>\$75</b>	<b>\$3</b>
<b>Cobbler</b>	<b>\$81</b>	<b>\$3.25</b>
<b>Assorted Cookies</b> Chocolate chip, oatmeal, and lemon	<b>\$9</b>	<b>\$.75</b>
<b>Pecan Pie</b> (12 slices per pie)	<b>\$ 38 whole</b>	<b>\$ 3.50 slice</b>
<b>Chocolate Chip Pecan Blondie</b>	<b>\$50</b>	<b>\$2</b>

## Add-Ons

*All meats available sliced or whole  
Exact pricing may vary if ordered unsliced  
All prices are per pound*

- Pork Spare Ribs - \$15.98**
- Signature Brisket - \$19.98**
- Shoulder Clod - \$19.98**
- Pork Loin - \$15.98**
- Smoked Chicken - \$15 whole \$ 7.69 half**
- Kreuz Sausage - \$6 per link**
- Smoked Salmon - \$21.25**
- Turkey Breast - \$15.98**
- Beef Ribs - \$26.50 per rib**
- Burnt Ends - \$21.98**

## **Take That With You**

*The following are designed to feed 10 to 12 people.*

*All of the following are served with Potato Salad OR Cole Slaw*

*Feel free to go half and half on any two options.*

*72 hour notice required*

*\$350 pre-tax/gratuuity minimum*

**Smoked Chicken Wings - \$115.00** *with our house hot sauce and ranch*

**Chopped Brisket Tacos - \$195** *smoked then braised brisket*

**Our Brisket - \$215**

*if you haven't had this you've made a big mistake*

**Smoked Chicken - \$145** *succulent smoked chicken*

**Pork Loin - \$185**

*slow smoked and moist*

**Kruez Sausage - \$160** *this is fantastic by itself*

**Pork Spare Ribs - \$175**

*Served fresh off the pit or slathered in our house sauce*

**Smoked Turkey Breast - \$185**

*Dry rubbed, moist, and flavorful*

**Smoked Salmon or Trout - \$179**

*dry rubbed and hot smoked*

**Burnt Ends - \$220** *it's like meat candy*

## **Terms of Service:**

*50% nonrefundable deposit due upon the booking of the event, the remainder to be collected prior to service the day of the event. Deposit is nonrefundable if cancellation occurs within three months to the date of the event. For on-site catering, a room charge may apply during peak business hours. Additional charges apply for service utensils, plate settings, and possible rentals. Additional charges may apply for delivery or off site catering outside of a 20 mile radius. Gratuity of 18% will be added to the final bill when applicable. TABC guidelines and regulations are the sole responsibility of the event coordinator or on-site event staff. Excess food will be disposed of at the finish of the event unless otherwise agreed to in advance.*

### ***Service Staff Costing:***

***Food Servers - \$32 per server / per hour***

***Bartenders - \$32 per tender / per hour***

***Bussers - \$32 per steward / per hour***