



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

	<i>Party Platters</i>	<i>Per Person</i>
Crisp Vegetables & Lockhart Hummus Seasonal vegetables with smoked hummus for dipping	\$75.00	\$3.00
Smoked Devil's Eggs Chopped brisket, jalapenos, and onions	\$87	\$3.5
Tomatoes and Mozzarella Skewers With smoked balsamic dressing	\$100	\$4
Lockhart Caviar Served with tortilla chips... black eyed peas, corn, jalapeno, red bell pepper, and lime juice bring this TX favorite to life	\$75	\$3
Bacon Cheese Log Bleu cheese and scallions rolled in house made bacon with crackers	\$107	\$4.25

Hot Finger Foods

	<i>Party Platter</i>	<i>Per Person</i>
Smoked Brisket Queso Chopped brisket, sautéed jalapenos and onions served with tortilla chips	\$100	\$4
Burnt End Bites It's like meat candy served with toothpicks for individual portions	\$187	\$7.50
Glazed Smoked Chicken Skewers Sweet and savory glaze on smoked chicken Breast skewers	\$137	\$5.5
Chopped Brisket Sliders Everybody's favorite chopped brisket with sliced mini rolls to build your own slider	\$175	\$7
Smoked Chicken Wings Dry rubbed and smoked and we can make them "inferno" hot if you request	\$87	\$3.5
Kreuz Sausage Bites What's better than this over 100 year old recipe handmade sausage on a stick?	\$75	\$3

**Party Platters feed 20-25 people

**Per Person feeds one average "American" appetite

72 hour notice required

\$350 pre-tax/gratuity minimum

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

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 - \$2.25

Crisp, tangy slaw with a mild kick

Lockhart Potato Salad - \$2.25 *new potatoes*

with bits of chopped beef, celery & onions

Mixed Field Greens - \$3.00 *served with dressing on*

the side

Tomato, Cucumber & Feta - \$3.00 *tossed in an*

oregano vinaigrette

Blue Cheese Slaw - \$2.50 *blue cheese crumbles and*

diced jalapenos

Side Selections

Creamy Mac n' Cheese - \$3.00

just like mom used to make . . . but better

Baked Beans - \$2.25 *with bits of smoked jalapenos*

and brisket

Cheesy Potato Casserole - \$3.00 *cheese, potatoes, onion,*

and bacon

Green Bean Casserole - \$3.00 *with crispy onions*

Smoked Cream Corn - \$2.50

creamy sweet corn kernels with jalapenos and onions

Brisket & Blue Cheese Hominy- \$3.00

tender hominy, smokey brisket, and tangy blue cheese

Main Course

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

Signature Brisket - \$5.50

Pork Spare Ribs - \$4.50

Smoked Chicken - \$4.00

Smoked Salmon - \$5.00

Prime Rib - \$7.50

Shoulder Clod - \$5.50

Pork Loin - \$4.50

Kreuz Sausage - \$3.25

Turkey Breast - \$4.50

Baby Back Ribs - \$5.00

**Vegetarian- Smoked Portabella
Mushroom topped with Rice Pilaf - \$15**

All meats available sliced or whole

Add-Ons to Build Your Own Buffet

*Exact pricing may vary if ordered unsliced.
All prices are per pound*

Pork Spare Ribs - \$17.98

Signature Brisket - \$21.98

Shoulder Clod - \$21.98

Pork Loin - \$17.98

Smoked Chicken - \$16.98 *whole* \$ 8.69 *half*

Kreuz Sausage - \$6.00 *per link*

Smoked Salmon - \$22.50

Turkey Breast - \$17.98

Beef Ribs - \$26.50 *per rib*

Burnt Ends - \$24.99

Sweet Endings

Check with your catering manager for our current seasonal selections of Desserts.

	<i>Party Platter</i>	<i>Per Person</i>
Bread Pudding	\$100	\$4
Cobbler	\$100	\$4
Assorted Cookies	\$25.00	\$.99
Pecan Pie <i>(10slices per pie)</i>	\$ 38 <i>whole</i>	\$ 4 <i>slice</i>
Brownies	\$75	\$3

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 - \$125.00 *with our house hot sauce and ranch*

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

Brisket - \$225 *mouthwatering, the star of the party*

Smoked Chicken - \$145 *succulent smoked chicken*

Pork Loin - \$185
slow smoked and moist

Kreuz Sausage - \$160 *legendary sausage from the BBQ capital of Texas*

Pork Spare Ribs - \$185
Served fresh off the pit

Smoked Turkey Breast - \$185
Dry rubbed, moist, and flavorful

Smoked Salmon or Trout - \$179
dry rubbed and hot smoked

Burnt Ends - \$240 *it's like meat candy*

For The Group- Box Lunches

*All of the following are served with Potato Salad OR Cole Slaw and a dessert
72 hour notice required-25 person minimum*

Smoked Brisket Sandwich	\$16
Brisket & Kreuz Sausage Sandwich	\$18
Smoked Turkey Sandwich	\$12
Pulled Pork Sandwich	\$12

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