



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

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	Mkt Price	MP
Pulled Pork Sliders Succulent pork shoulder on sliced mini rolls	Mkt Price	MP
Chopped Brisket Sliders Everybody's favorite chopped brisket with sliced mini rolls	Mkt Price	MP
Smoked Chicken Wings Dry rubbed and smoked and we can make them "inferno" hot if you request	Mkt Price	MP
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/gratuuity 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/gratuuity minimum

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

Salad Selections

Crisp Lockhart Slaw - \$3

Crisp, tangy slaw with a mild kick

Lockhart Potato Salad - \$3.50 *new potatoes with bites of Lockhart Smokehouse brisket, 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 - \$3 *blue cheese crumbles and diced jalapenos*

Side Selections

Creamy Mac n' Cheese - \$4.00

just like mom used to make . . . but better

Baked Beans - \$3.50 *with bits of smoked jalapenos and Lockhart Smokehouse brisket*

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

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

Smoked Cream Corn - \$3

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 - Mkt Price

Pork Spare Ribs – Mkt Price

Smoked Chicken – Mkt Price

Smoked Salmon - Mkt Price

Prime Rib – Mkt Price

Shoulder Clod - Mkt Price

Pork Loin - Mkt Price

Kreuz Sausage - Mkt Price

Turkey Breast - Mkt Price

Baby Back Ribs – Mkt Price

**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 - Market Price**
- Signature Brisket - Market Price**
- Shoulder Clod - Market Price**
- Pork Loin - Market Price**
- Smoked Chicken - Market Price**
- Kreuz Sausage - \$6.00 *per link***
- Smoked Salmon - Market Price**
- Turkey Breast - Market Price**
- Beef Ribs – Market Price *per rib***
- Burnt Ends - Market Price**
- Pulled Pork - Market Price**
- Smoked Salmon – Mkt Price**

Sweet Endings

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

	Party Platter	Per Person
Bread Pudding	\$100	\$4
Cobbler	\$100	\$4
Assorted Cookies	\$ 30	\$ 1.50
Pecan Pie (10slices per pie)	\$38	\$4
Brownies	\$75	\$3

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.

** All Prices Subject to change based on market conditions*

Service Staff Costing:

Food Servers - \$32 per server / per hour

Bartenders - \$32 per tender / per hour

Bussers - \$32 per steward / per hour