



## ***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>
<b>Crisp Vegetables &amp; Lockhart Hummus</b> Seasonal vegetables with smoked hummus for dipping	<b>\$100</b>	<b>\$4</b>
<b>Smoked Devilled Eggs</b> Chopped brisket, jalapenos, and onions	<b>\$100</b>	<b>\$4</b>
<b>Tomatoes and Mozzarella Skewers</b> With smoked balsamic dressing	<b>\$100</b>	<b>\$4</b>
<b>Lockhart Caviar</b> Served with tortilla chips... black beans, corn, jalapeno, red bell pepper, and lime juice bring this TX favorite to life	<b>\$100</b>	<b>\$4</b>
<b>Smoked Salmon Crostini</b> Toasted Rounds topped with Boursin Cheese, House Cured and Smoked Salmon plus Green Onions	<b>\$200</b>	<b>\$8</b>
<b>Pulled Pork Crostini</b> Toast Round topped with whiskey spiked apple & bacon jam	<b>\$150</b>	<b>\$6</b>

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## Hot Finger Foods

	<i>Party Platter</i>	<i>Per Person</i>
<b>Smoked Brisket Queso</b> Chopped brisket, sautéed jalapenos and onions served with tortilla chips	<b>\$125</b>	<b>\$5</b>
<b>Burnt End Bites</b> It's like meat candy	<b>Mkt Price</b>	<b>MP</b>
<b>Pulled Pork Sliders</b> Succulent pork shoulder on sliced mini rolls	<b>Mkt Price</b>	<b>MP</b>
<b>Chopped Brisket Sliders</b> Everybody's favorite chopped brisket with sliced mini rolls	<b>Mkt Price</b>	<b>MP</b>
<b>Smoked Chicken Wings</b> Dry rubbed and smoked and we can make them "inferno" hot if you request	<b>Mkt Price</b>	<b>MP</b>
<b>Kreuz Sausage Bites</b> What's better than this over 100 year old recipe handmade sausage	<b>\$87.50</b>	<b>\$3.5</b>

\*\*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 - \$5**

*Crisp, tangy slaw with a mild kick*

#### **Lockhart Potato Salad - \$5**

*new potatoes with bites of  
Lockhart Smokehouse brisket,  
celery & onions*

#### **Mixed Field Greens - \$4 served**

*with balsamic dressing on the side*

#### **Tomato, Cucumber & Feta - \$5**

*tossed in an oregano vinaigrette*

#### **Blue Cheese Slaw - \$5 blue cheese**

*crumbles and diced jalapenos*

#### **Caeser Salad- \$5 our version of a**

*Caeser salad topped with croutons  
and parmesan cheese*

**Fruit Salad - \$6** seasonal fruit for the  
group

### **Side Selections**

#### **Creamy Mac n' Cheese - \$5**

*just like mom used to make . . . but better.  
We can also do a spicy version!*

#### **Baked Beans - \$5 with bits of**

*smoked jalapenos and Lockhart  
Smokehouse brisket*

#### **Cheesy Potato Casserole - \$5 cheese,**

*country cubed potatoes, and onion*

#### **Green Bean Casserole - \$5 with crispy**

*onions*

#### **Smoked Cream Corn - \$5 creamy**

*sweet corn kernels with jalapenos and  
onions*

#### **Lockhart Poppers - \$5 Jalapeno's**

*stuffed with pork, mozzarella, and  
cream cheese then wrapped in bacon  
and smoked*

#### **Twice Baked Potatoes – \$6 cheesy and**

*creamy stuffed and smoked potatoes with  
cheddar*

#### **Twice Baked Potatoes with Brisket –**

**\$8** *Because truly everything is better with  
Brisket!*

## 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**

**Pork Loin - Mkt Price**

**Kreuz Sausage - Mkt Price**

**Turkey Breast - Mkt Price**

**Baby Back Ribs – Mkt Price**

### **Vegetarian and Salad Options**

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

**Pulled Chicken Caesar Salad- \$16** *our version of a Caesar salad topped with our Smoked Chicken with croutons and parmesan cheese*

*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 - \$7.00 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	\$125	\$5
Banana Pudding	\$125	\$5
Cobbler	\$125	\$5
Assorted Cookies	\$ 50 <small>25 cookies</small>	\$ 2
Pecan Pie <i>(10 slices per pie)</i>	\$60	\$5
Brownies	\$100	\$4

### 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 - \$100 per server / per hour*

*Bartenders - \$125 per tender / per hour*

*Bussers - \$60 per steward / per hour*