



*Camp Lucy catering*

# CATERING

*Camp Lucy offers catering packages!*

Camp Lucy is pleased to announce the addition of in-house catering options. Our professional catering team will create an unforgettable, mouth-watering menu for you and your guests.

From upscale to down home, Texan to Tuscan, Camp Lucy is passionate about food, and our custom in-house catering options will pair perfectly with your wedding and at a perfect price.



*Mouth-watering menus*



*Passionate about food*



*Customized for you*

Enjoy the convenience and cost-effectiveness of our in-house catering without sacrificing taste.

# CAMP LUCY

(512) 894-4400 | [events@camplucy.com](mailto:events@camplucy.com) | [CampLucy.com](http://CampLucy.com)  
3509 Creek Road | Dripping Springs, Texas 78620



# TEXAS INFLUENCE

## *Appetizers*

Prickly Pear Chutney Nopalito Hummus Crostinis  
Chorizo Goat Cheese Jalapeno Boats  
Fingerling Potatoes Twice Baked with Jalapeno Ranch  
Watermelon Radish Quail Egg Crostini  
Anaheim Chevre (Pure Luck Farms) Rattlesnake Filos  
Duck Prosciutto Wrapped Dates  
Orange Chipotle Duck Wrapped with Rice Paper  
Dirty Rice Wrapped with Grape Vine Leaves  
Gulf Shrimp Cocktail Shooters  
Texas Chili Pequin Oyster Rockefeller

## *Sides*

Fried Okra  
Grilled Cheddar Potatoes  
Mac n Cheese  
Au Gratin Potatoes  
Cole Slaw  
Cowboy Beans  
Green Casserole  
Mashed Potatoes  
Corn Bread

## *Soups & Salads*

Venison Red Bean Chili  
Avocado Shrimp Bisque  
Texas Tangerine Vinaigrette with Texas Mixed Greens  
Texas Pecan Crusted Goat Cheese Spinach Salad  
with Prickly Pear Vinaigrette

## *Chef's Carving Station*

Prime Rib  
Leg of Lamb

## *Entrées*

Wild Boar Peppercorn & Pinenut Sausage  
Shiner Bock Fried Chicken  
Venison Cutlet Chicken Fried Steaks with Cactus Gravy  
Spanish Ham-wrapped Meat Loaf  
Blue Corn Pork Chops with Texas Peach Chipotle Glaze  
Agave Chili Pequin Glazed Baby Back Ribs  
Gulf Coast Red Fish with Prickly Pear Peach Chutney  
Mesquite Smoked Kobe Brisket  
Tequila Lime Bacon Wrapped Stuffed Quail  
Crab Stuffed Prawns with Chile Lime Butter  
Mesquite Angus Ribeye

CAMP  LUCY

(512) 894-4400

events@camplucy.com

*Prices start at \$32 per person.*



# TUSCAN INFLUENCE

## *Appetizers*

Black Garlic Hummus Crostinis

Flat Bread Tapenade

Wild Mushroom Risotto Cakes

Smoked Salmon Mousse Endive Boats

Gnocchi with Sun-dried Tomato Pesto

Sausage & Peppers Arancinis

Bruschetta Steak Tartar on Parmesan Crostinis

Baby Bellas with Prosciutto de Parma and Fontina

Porchetta Sliders with Black Garlic Aioli

Roasted Pepper Crab Cakes

Antimisto Display

(Cured Meats, Regional Cheeses and Assorted Vegetables)

## *Sides*

Wild Mushroom or

Vegetable Risotto

Grilled Vegetables

Asparagus

Tuscan Potatoes

Garlic Mashed Potatoes

Penne Primavera

Penne Garlic & Oil

Green Beans



## *Soups & Salads*

Tomato Basil Soup

Sausage Pasta Fagioli Soup

Kumato Tomato Medley Caprese

Roasted Red Pepper Caesar Salad



## *Chef's Carving Station*

Pasta Creations

Flat Bread Creations

Porchetta Carving



## *Entrées*

Pure Luck Farms Cheese Eggplant Lasagna

Pollo Milanese with Lemon Caper Vinaigrette

Sun-dried Goat Cheese Stuffed Chicken Breast

Dripping Springs Vodka Cream Lobster Ravioli

Driftwood Viognier Winery Shrimp Scampi

Hazelnut Breaded Rainbow Trout

Top of Texas Apple Glaze Rosemary Pork Tenderloin

Wild Mushroom Veal Marsal

Lemon Pesto Salmon

Wagyu Beef Tenderloin

West Cave Winery Tannat Osso Bucco

CAMP  LUCY

(512) 894-4400

events@camplucy.com

*Prices start at \$32 per person.*



# MEXICAN INFLUENCE

## *Appetizers*

### **Chips & Salsa**

**Tomatillo Pesto Queso with Hearts of Palm**

**Wild Mushroom Manchego Quesadillas**

**Roasted Poblano Chicken Spaghetti Squash Cakes**

**Guacamole on the Half Shell**

**Ahi Tuna Tostitas**

**Smoked Jalapeno Salmon Roulades**

**Cold Smoked Elk Crostinis with Chipotle Horseradish**

**Napa Cabbage Seafood Martini**

**Corralejo Tequila lemon Bacon Wrapped Shrimp**

**Lockhart, Texas Bacon Wrapped Quail**



## *Soups & Salads*

**Ancho Chicken Tortilla Soup**

**Jalapeno Butternut Squash Soup**

**Tomatillo Blue Cheese Wedge**

**Cilantro Lime Vinaigrette with Texas Mixed Greens**



## *Entrées*

**Poblano Cream Enchilada Casserole**

**Pineapple Ancho Pork Tenderloin**

**Roasted Garlic Blue Cheese Chicken**

**Chipotle Honey Pork Tenderloin**

**Jalapeno Infused Brick Cornish Hen**

**Cilantro Breaded Branzino with Pepper Citrus**

**Pepper Cheddar Sirloin Wrapped Poblano Pepper**

**Garlic Infused Oil Tiger Shrimp Mojo**

**Tequila Mint Glaze Texas Lamb Chops**

**Green Peppercorn Mushroom Angus Beef Filet**

## *Sides*

**Mexican Dirty Rice**

**Cilantro Lime Rice**

**Roasted Corn**

**Jalapeno Cheddar**

**Scalloped Potatoes**

**Asparagus**

**Broccoli**

**Poblano Cream Mashed**

**Potatoes**



## *Chef's Carving Station*

**Avocado Bar**

**Quesadilla Bar**

**Whole Roasted Pig**

**CAMP  LUCY**

**(512) 894-4400**

**events@camplucy.com**

*Prices start at \$32 per person.*