

- SPREAD THE LOVE -

# Love the Spread

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As a restaurant founded on family recipes – with a fire fanned by friends – we understand the importance of sharing a meal together. No matter the gathering, gather ‘round the mouthwatering, smoky flavor you know and love. And don’t worry, we don’t just help you set up – we take care of everything. So, whether it’s a business luncheon or a wedding ceremony, turn to the folks known for bringing great things – and great barbecue – to the table.

No matter the shindig, we’ll cater it:

Family Gathering

Wedding Reception

Concert Green Room

Lunch ‘n Learn

Corporate Party

Conference



PECAN LODGE  
- CATERING -



◆ APPETIZERS ◆

Start small with big Texas flavor. Each appetizer is served on platters or in chafing dishes. Pricing available upon request.

**SMOKEHOUSE SLIDERS**

Choice of Brisket, Pulled Pork or Smoked Sausage  
*Includes Coleslaw & Pecan Lodge BBQ Sauce*

**BEEF TENDERLOIN SLIDERS**

Mesquite-Smoked and Spice-Crusted Beef Tenderloin  
with Roasted Garlic-Horseradish Cream

**SOUTHERN FRIED CHICKEN TENDERS**

Southern Fried Chicken Tenders, seasoned & hand-battered  
*Served with Buttermilk Ranch & Pecan Lodge BBQ Sauce*

**OAK-SMOKED CHICKEN SKEWERS**

Oak-Smoked Chicken Skewers with Argentinean Chimichurri Sauce  
& assorted vegetables

**SMOKED BRISKET QUESO**

We take this classic Tex-Mex staple to another level.  
*Served with Housemade Tortilla Chips*

**CRUDITÉ PLATTER**

Assortment of fresh veggies served with Sriracha-Bleu Cheese Dip

◆ PASSED HORS D'OEUVRES ◆

Handmade and meant to be eaten by hand.  
These items require additional staffing.

**MINI "HOT MESS"**

**BACON-WRAPPED  
JALAPENOS**

**SMOKED TAMALES BITES**

**LOW COUNTRY CRAB CAKES  
WITH CREOLE REMOULADE**

**SMOKED BRISKET**

**ARANCINI**

**BBQ CHICKEN TOSTADAS**

**FIG & GOAT  
CHEESE CROSTINI**

**COLLARD GREEN &  
GOAT CHEESE CROSTINI**



◆ SMALL PLATE STATIONS ◆

Meant to be eaten standing up, these smaller portions encourage guests to mix and mingle while they munch. Small Plate Stations are priced per person and, depending on the size of your party, may require additional staff to keep fulfilled.

**GUAJILLO-GLAZED QUAIL**

Smoked Bacon Green Chile Hominy  
Avocado-Lime Crema  
Pickled Red Onions

**\$10**

**HICKORY-SMOKED CHICKEN**

Cider-Braised Collard Greens  
Whipped Sweet Potatoes

**\$9**

**BEEF TENDERLOIN SLIDERS**

Mesquite-Smoked and Spice-Crusted Beef Tenderloin  
Roasted Garlic-Horseradish Cream  
Herb Salad

**\$10**

**OAK-SMOKED BEEF RIBS**

Hand-Carved Beef Ribs  
Three-Cheese Mac with Crumbled Bacon  
Herb Salad

**\$10**

**BRISKET, BARBACOA OR PULLED PORK STREET TACOS**

Cilantro-Lime Slaw  
Red Chile Salsa and Chipotle Crema  
Cotija Cheese

**\$9**

**BBQ-GLAZED PORK SHANKS**

Mini Bone-In Pork Shanks  
Cornbread Salad  
Peach Chutney

**\$9**





## - BBQ BUFFET -

Buffet packages are available for groups of 15 or more and include two sides. Additional sides and desserts may be added if desired.

### TWO-MEAT BUFFET

Brisket, Pork Ribs, Pulled Pork, Smoked Chicken, Housemade Pork Sausage, Jalapeño-Cheddar Beef Sausage

Choice of 2 sides

**\$18 PER PERSON**

### THREE-MEAT BUFFET

Brisket, Pork Ribs, Pulled Pork, Smoked Chicken, Housemade Pork Sausage, Jalapeño-Cheddar Beef Sausage

Choice of 2 sides

**\$20 PER PERSON**

### FOUR-MEAT BUFFET

Brisket, Pork Ribs, Pulled Pork, Smoked Chicken, Housemade Pork Sausage, Jalapeño-Cheddar Beef Sausage

Choice of 2 sides

**\$24 PER PERSON**

## - Custom - PITMASTER DINNER

A three-course spread featuring custom menu combinations of your choosing.

### SALAD

Mixed Greens, Candied Pecans, Goat Cheese, Balsamic Vinaigrette Dressing

### ENTREES

Select up to three:

#### PREMIUM SMOKED MEATS

Spice Crusted Beef Tenderloin  
Guajillo Glazed Texas Quail  
Smoked Salmon

#### TRADITIONAL BBQ

Brisket  
Pork Ribs  
Pulled Pork  
Smoked Chicken  
Housemade Pork Sausage  
Jalapeño-Cheddar Beef Sausage

#### SOUTHERN COMFORT

Southern Fried Chicken  
Hand-Battered Chicken Tenders

### SIDES

Select two

### DESSERT

Select up to two

**CONTACT FOR PRICING**

## - SIDES -

WEST TEXAS PINTO BEANS

BRAISED COLLARD GREENS

SOUTHERN COLESLAW

THREE-CHEESE MAC  
WITH CRUMBLIED BACON

GREEN BEANS

CORNBREAD SALAD

SOUTHWESTERN GREEN  
CHILE HOMINY

WHIPPED SWEET POTATOES

MIXED GREEN SALAD

BLACK BEANS

CILANTRO-LIME RICE

ROASTED VEGETABLES

MAMIE'S BAKED BEANS

FRIED OKRA

POTATO SALAD

**\$4 PER PERSON FOR EACH ADDITIONAL SIDE**

## - DESSERTS -

### PEACH COBBLER

Made from scratch with a cinnamon crumble topping.

**HALF PAN \$40** serves 12

**FULL PAN \$80** serves 24

### AUNT POLLY'S BANANA PUDDING

A family recipe, our Banana Pudding includes scratch-made vanilla custard, fresh-sliced bananas and vanilla wafers.

**SMALL BOWL \$40** serves 12

**LARGE BOWL \$80** serves 24

### TEXAS TUMBLEWEED COOKIES

Peanut butter cookies chock-full of crushed pretzels, chocolate chips and shredded coconut.

**\$24 PER DOZEN**

### BITE-SIZED CUPCAKES

Sweet things come in small packages. Choose from red velvet, vanilla or double chocolate.

**\$30 PER DOZEN**





### - TEX-MEX DINNER -

Includes cilantro-lime rice & black beans.

#### APPETIZERS

Trio of Southwestern Dips with Housemade Tortilla Chips  
*Pico de Gallo, Fresh Guacamole, Fire-Roasted Salsa*  
- OR -  
Smoked Brisket or Pulled Pork Tamales  
*Smoked Brisket-Red Chile and Pulled Pork Tomatillo-Cilantro*

#### ENTREES

Grilled Beef or Chicken Adobo-Rubbed Fajitas,  
Fire-Roasted Onions & Peppers  
*Served with flour or corn tortillas, sour cream & grated cheese*  
- OR -  
Tex-Mex Enchiladas  
Housemade Enchiladas stuffed with Smoked Brisket,  
Pulled Pork, Shredded Chicken or Cheese  
*Selection of sauces: tomatillo, red chile or cilantro cream*

**\$24 PER PERSON**

### - TEX-MEX LUNCH -

Choose one appetizer and one entree. Includes cilantro-lime rice & black beans.

#### APPETIZERS

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*Pico de Gallo, Fresh Guacamole, Fire-Roasted Salsa*  
- OR -  
Smoked Brisket and Pulled Pork Tamales  
*Smoked Brisket-Red Chile or Pulled Pork Tomatillo-Cilantro*

#### ENTREES

Grilled Beef or Chicken Adobo-Rubbed Fajitas,  
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*Served with flour or corn tortillas, sour cream & grated cheese*  
- OR -  
Tex-Mex Enchiladas  
Housemade Enchiladas stuffed with Smoked Brisket,  
Pulled Pork, Shredded Chicken or Cheese  
*Selection of sauces: tomatillo, red chile or cilantro cream*

**\$20 PER PERSON**

*Additional sides and desserts may be added a la carte.*

### - STREET TACO BUFFET -

Choice of two meats, featuring Smoked Brisket Barbacoa,  
Pulled Pork or Shredded Chicken. Includes cilantro-lime rice,  
black beans & corn or flour tortillas.

#### APPETIZERS

Housemade Tortilla Chips & Fire-Roasted Salsa

#### ENTREES

Smoky Street Tacos Served with Pico de Gallo,  
Avocado Crema & Cotija Cheese

**\$18 PER PERSON**

### - SOUTHERN FRIED CHICKEN BUFFET -

A classic with a cult following. Mixed pieces of white & dark  
chicken brined, hand-battered and fried to a golden brown.

Includes a choice of two sides & dinner rolls.

**\$16 PER PERSON**

### - SANDWICHES -

Perfect for quick lunches or meals on-the-go.

#### BBQ SANDWICH BUFFET

Build your own BBQ sandwiches (Chopped Brisket, Pulled Pork  
or Smoked Chicken).

*Includes buns, BBQ sauce, pickles, onions & a choice of one side.*

**\$15 PER PERSON**

#### PECAN LODGE SMOKED SAUSAGE DOGS

Build your own hot dogs featuring our original Smoked Sausage.

*Includes buns, grilled onions & peppers, pickle relish, mustard,  
ketchup & choice of one side.*

**\$15 PER PERSON**

### - BOXED MEALS -

Perfect for quick lunches or meals on-the-go. Includes potato chips  
or coleslaw & one of our famous Texas Tumbleweed Cookies.

#### SMOKED CHICKEN SANDWICH

Roasted red peppers, mixed salad greens & Cotija cheese with cilantro-pesto  
on Ciabatta bread

#### GRILLED BEEF FAJITA TORTA

Grilled onions and peppers, mixed salad greens & Cotija cheese with  
Chipotle aioli on Ciabatta bread

#### ROASTED VEGETABLE TORTA

Roasted vegetables, mixed salad greens & crumbled goat cheese with  
Chipotle aioli on Ciabatta bread

**\$12 PER PERSON**





**- A LA CARTE BBQ -**

Just what you need, just how you like it. Order only meat, sides, dessert or any combination thereof. Meats are sold in bulk, meaning whole briskets, racks of ribs, sausage links and pulled pork by the pound.

**WHOLE SMOKED MEATS**

**WHOLE BRISKET**

**\$150**

**RACK OF BEEF RIBS**

**\$89**

**RACK OF PORK SPARE RIBS**

**\$58**

**HOUSEMADE SAUSAGE**

**\$5.50 PER LINK**

**PULLED PORK**

**\$22 PER POUND**

**- FAMILY-STYLE SIDES -**

There's plenty to go around. Our sides are sold in family-style half pans and full pans.

**THREE-CHEESE MAC  
WITH CRUMBLD BACON**

**SOUTHWESTERN  
GREEN CHILE HOMINY**

**WEST TEXAS PINTO BEANS**

**MAMIE'S BAKED BEANS**

**BLACK BEANS**

**CILANTRO-LIME RICE**

**FRIED OKRA**

**MIXED GREEN SALAD**

**SOUTHERN COLE SLAW**

**CORNBREAD SALAD**

**ROASTED VEGETABLES**

**WHIPPED SWEET POTATOES**

**GREEN BEANS**

**POTATO SALAD**

**BRAISED COLLARD GREENS**

**HALF PAN \$36 serves 12-15 • FULL PAN \$72 serves 24-30**

**- ADDITIONAL SERVICE ITEMS -**

**BEVERAGES**

*Water, soda, tea with sweeteners, lemons, ice and cups*

**\$3 PER PERSON**

**PLASTICWARE**

*Paper plates, knife/fork combinations with napkins and serving utensils*

**\$1.50 PER PERSON**

**DISPOSABLE CHAFING DISHES**

**\$15 PER CHAFING DISH**

**DELIVERY AND STAFFING**

*Available Upon Request*





# Thank Y'all

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We appreciate you taking the time to look through our offerings. If you see something you like, or even if there's something you'd like to see, feel free to reach out. As always, we're here to cater to your every need – except veganism, of course.

Hope to see you soon,



Justin Fourton



Boss Lady



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