

- SPREAD THE LOVE -

Love the Spread

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 CRUMBLLED 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

Trio of Southwestern Dips with Housemade Tortilla Chips
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,
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

\$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

\$189

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

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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- CATERING -

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