

- 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 -

◀ SMALL BITES ▶

Start small with big Texas flavor. Appetizers can be served or stationed — your pick. Pricing available upon request.

**GOAT CHEESE & SUNDRIED
TOMATO CROSTINI**

**PIMENTO CHEESE &
TEXAS CAVIAR CROSTINI**

**LOW COUNTRY CRAB CAKES
WITH CREOLE REMOULADE**

**SMOKED BRISKET
ARANCINI**

**FIG & GOAT
CHEESE CROSTINI**

**COLLARD GREEN &
GOAT CHEESE CROSTINI**

**BACON-WRAPPED JALAPEÑOS
TAMALE BITES**

**INDIVIDUAL SHRIMP COCKTAIL
WITH REMOULADE OR
COCKTAIL SAUCE**

◀ SHAREABLE PLATTERS ▶

A lineup of homestyle Texas favorites that'll give any size group a taste of the Lone Star State. Stationed and ready to eat.

SMOKEHOUSE NACHO BAR

Includes Smoked Brisket, Homemade Queso, Pico de Gallo, Grilled Peppers and Onions, Salsa Verde, Chipotle Crema, and Cotija Cheese

\$8 PER PERSON

CRUDITÉ PLATTER

Assortment of Fresh Veggies served with Sriracha-Bleu Cheese Dip

\$85 serves 25-30

SMOKED BRISKET QUESO

Served with house-made Tortilla Chips and all the fixin's

\$75 serves 25-30

PIMENTO CHEESE PLATTER

Homemade Pimento Cheese served with Crackers and Celery

\$75 serves 25-30

TRIO OF SOUTHWESTERN DIPS

Pico de Gallo, Fire Roasted Salsa, and Guacamole
Served with house-made Tortilla Chips

\$75 serves 25-30

SHRIMP COCKTAIL PLATTER

Gulf Coast Shrimp served with Cocktail or Remoulade Sauce

\$120 serves 25-30

◀ HEARTY HORS D'OEUVRES ▶

These satisfying bites encourage guests to mix and mingle—and grab seconds. Hors d'oeuvres can be served or stationed. Pricing available upon request.

BBQ CHICKEN TOSTADAS

Oak-Smoked Chicken with Guajillo Glaze
Black Bean Spread and Cilantro-Lime Slaw

BEEF TENDERLOIN SLIDERS

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

GULF COAST CRAB FRITTERS

Crab, Bacon, Jalapeños, and Herbs hand battered and fried to perfection. Served with Creole Remoulade Sauce

SMOKED HAM BISCUIT

Smoked Ham, Prickly Pear Jam, Pimento Cheese Biscuits

MINI HOT MESS

Whipped Sweet Potatoes, Smoked Brisket, Bacon,
Cheese, Chipotle Crema and Green Onions

OAK-SMOKED CHICKEN SKEWERS

Oak-Smoked Chicken, Vegetable Assortment
Argentinean Chimichurri Sauce

SMOKEHOUSE SLIDERS

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

SOUTHERN FRIED CHICKEN TENDERS

Seasoned and hand-battered Chicken Tenders served
with Buttermilk Ranch and Pecan Lodge BBQ Sauce

CLASSIC WINGS

Tender chicken wings available in three mouthwatering flavors:
Buffalo, Spicy BBQ, and Dry Rub. Each order comes with creamy
Ranch and tangy Blue Cheese dip for a perfect pairing
(Two Dozen Minimum)

VEGGIE QUESADILLAS

Gouda, Caramelized Onions, Tomatoes and Mushrooms

Ask us about our latest seasonal menu items.





- *Custom* -
PITMASTER BUFFET

A curated spread of Texas favorites featuring your choice of meats and two sides. We're happy to add additional sides and desserts, too.
 Minimum: 10 appetites. Maximum: there ain't one.

STEP ONE: BUFFET STYLE

**TWO-MEAT
BUFFET**
plus 2 sides

\$25 PER PERSON

**THREE-MEAT
BUFFET**
plus 2 sides

\$29 PER PERSON

**FOUR-MEAT
BUFFET**
plus 2 sides

\$33 PER PERSON

STEP TWO: MEATS

PREMIUM SMOKED MEATS

Mesquite-Smoked and
 Spice-Crusted Beef Tenderloin
add \$22 per person

Smoked Salmon
add \$10 per person

Guajillo-Glazed Texas Quail
add \$7 per person

TRADITIONAL BBQ

Smoked Turkey
 Original Pork Sausage
 Jalapeño Cheddar Beef Sausage
 Pulled Pork
 Smoked Chicken
 Pork Ribs
 Fried Chicken
 Brisket

STEP THREE: SIDES

GREEN BEANS
POTATO SALAD
MIXED GREENS SALAD
CORNBREAD SALAD
MAMIE'S BAKED BEANS
CILANTRO-LIME RICE

**THREE-CHEESE MAC
WITH CRUMBLIED BACON**
**SOUTHWESTERN
GREEN CHILE HOMINY**
BRAISED COLLARD GREENS
**WHIPPED
SWEET POTATOES**

BLACK BEANS
**ROASTED
VEGETABLES**
**SOUTHERN
COLESLAW**
**WEST TEXAS
PINTO BEANS**

\$6 per person for each additional side

STEP FOUR: ADD-ONS

PICKLES & ONIONS

\$0 PER PERSON

BREAD

ROLLS \$0.75 BISCUITS \$1.00

**AUNT POLLY'S
BANANA PUDDING**

SMALL \$48 serves 15
LARGE \$96 serves 30
Also available in minis

CINNAMON SUGAR CHURROS

\$5 PER PIECE

TEXAS TUMBLEWEED COOKIES

\$36 PER DOZEN

PEACH COBBLER

SMALL \$48 serves 15
LARGE \$96 serves 30
Also available in minis

BITE SIZED CUPCAKES

• Subject to availability •

\$30 PER DOZEN



— TEX-MEX BUFFETS —

Our smoky twist on Tex-Mex favorites, served with house-made Cilantro-Lime Rice and Black Beans on the side. We're happy to add additional sides and desserts, too.
Minimum: 10 appetites. Maximum: there ain't one.

STREET TACO BUFFET

Choice of two meats, featuring Smoked Brisket Barbacoa, Pulled Pork or Shredded Chicken. Served with your choice of Corn or Flour Tortillas, Pico de Gallo, Avocado Crema, and Cotija Cheese

\$20 PER PERSON

FAJITA BUFFET

Choice of Grilled Beef or Chicken Adobo-Rubbed Fajitas. Served with Flour or Corn Tortillas, Fire-Roasted Onions and Peppers, Sour Cream, and Grated Cheese

\$24 PER PERSON

ENCHILADA BUFFET

House-made enchiladas stuffed with your choice of Shredded Chicken, Smoked Brisket, Pulled Pork, Cheese, or Roasted Vegetables. Served with your choice of sauce: Tomatillo (vegetarian), Red Chili, or Cilantro Crema

\$24 PER PERSON

Additional sides and desserts may be added a la carte

When placing your order, please inform our staff or manager if a person in your party has a food allergy. Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



- SANDWICHES -

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

BBQ SANDWICHES

Build your own BBQ sandwiches with Chopped Brisket, Pulled Pork, or Smoked Chicken. Includes Buns, BBQ Sauce, Pickles, Onions, and your choice of one side

\$20 PER PERSON

- BOXED MEALS -

Perfect for quick lunches or meals on the go. Includes Potato Chips and one of our famous Texas Tumbleweed Cookies

SMOKED CHICKEN SANDWICH

Roasted Red Peppers, Mixed Salad Greens, and Cotija Cheese with Cilantro Pesto on Ciabatta Bread

GRILLED BEEF FAJITA

Grilled Onions and Peppers, Mixed Salad Greens, and Cotija Cheese with Chipotle Aioli on Ciabatta Bread

ROASTED VEGETABLE TORTA

Roasted Vegetables, Mixed Salad Greens, and Crumbled Goat Cheese with Chipotle Aioli on Ciabatta Bread

\$18 PER PERSON

Ask us about our latest seasonal menu items.



- A LA CARTE -

Pick from our full menu of meats, sides, and desserts in any combination you like.

WHOLE BRISKET

\$235 serves 12-15

SMOKED BRISKET

\$35 PER POUND

WHOLE SPICE-CRUSTED BEEF TENDERLOIN

\$275 serves 8-10

SMOKED SALMON

\$15 PER PIECE

WHOLE SPIRAL HAM

\$100 serves 8-10

SMOKED TURKEY

\$28 PER POUND

RACK OF BEEF RIBS

\$119

SMOKED CHICKEN

\$10 PER PIECE

HOMEMADE SAUSAGE

\$6.50 PER LINK

SOUTHERN FRIED CHICKEN

\$5 PER PIECE

RACK OF PORK SPARE RIBS

\$75

PULLED PORK

\$26 PER POUND

BURNT ENDS

\$35 PER POUND

TEX-MEX ENCHILADAS

Smoked Brisket, Pulled Pork, Shredded Chicken, Roasted Vegetables, or Cheese
With your choice of sauce: Red Chile, Tomatillo (vegetarian), or Cilantro Crema

HALF \$60 serves 7
FULL \$120 serves 14

Ask us about our latest seasonal menu items.

- 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 CRUMBLIED BACON

SOUTHWESTERN GREEN CHILE HOMINY

WEST TEXAS PINTO BEANS

MAMIE'S BAKED BEANS

BLACK BEANS

CILANTRO-LIME RICE

BRAISED COLLARD GREENS

MIXED GREEN SALAD

SOUTHERN COLE SLAW

CORNBREAD SALAD

ROASTED VEGETABLES

WHIPPED SWEET POTATOES

GREEN BEANS

POTATO SALAD

ROLLS \$0.75 | BISCUITS \$1.00

HALF \$48 serves 12-15 • FULL \$96 serves 24-30

- DESSERTS -

PEACH COBBLER

Made from scratch with a cinnamon crumble topping

SMALL \$48 serves 15

LARGE \$96 serves 30

Also available in minis

TEXAS TUMBLEWEED COOKIES

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

\$36 PER DOZEN

CINNAMON SUGAR CHURROS

Lightly fried dough dusted with cinnamon sugar

\$5 PER PIECE

AUNT POLLY'S BANANA PUDDING

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

SMALL \$48 serves 15

LARGE \$96 serves 30

Also available in minis

BITE-SIZED CUPCAKES

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

• Subject to availability •

\$30 PER DOZEN



- CUSTOM CATERING EXPERIENCES -

If you want smoke, we've got it. We can provide a full-service Texas BBQ experience or simply deliver your order—or figure out something in between.

We go out of our way to make your event memorable. We're happy to provide experienced catering staff, catering rentals, table setups, cutlery and drinkware, and more with your order. Just ask our catering team for pricing, and we'll work out the details.

BEVERAGE PACKAGES

TEA, LEMONADE, WATER

Includes lemons, sweeteners, cups and ice

\$3 PER PERSON

ASSORTMENT OF CANNED SODA AND BOTTLED WATER

Includes cups and ice

\$3 PER PERSON

TEA OR LEMONADE BY THE GALLON

\$23 serves 10

PLASTICWARE PACKAGES

BASIC PLASTICWARE

Paper plates and disposable cutlery with napkins

\$1.75 PER PERSON

UPGRADED PLASTICWARE

Plastic plates (dinner and salad) with disposable pre-rolled napkin and cutlery

\$3 PER PERSON

DISPOSABLE CHAFING DISHES

Includes wire racks, aluminum pans, sternos and serving utensils

\$15

Nationwide Shipping Available Through GoldBelly®



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



PECAN LODGE
- CATERING -

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