

MEETINGS & EVENTS

Meredith Shaffer | Executive Chef | Camp Lucy



CAMP  LUCY

IAN'S CHAPEL | SACRED OAKS | STEDMAN HALL | THE VINEYARD | WHIT'S INN

SIGNATURE INCLUSIVE ITEMS

The following service items are included in your camp lacy catering package.



PLATES

10.5" French Knot
7.5" French Knot
6" French Knot



FLATWARE

Salad & Dessert Fork | Dinner Fork
Dinner Knife | Butter Spreader
Dinner Spoon | Tea Spoon | Soup Spoon



LINENS

Navy, Beige, Ivory
90" x 132" | 90" x 156" Linens
120" Round Linens
Napkins | Cocktail Sashes

GLASSWARE



16 oz. Crystal
Water Glass



16 oz. Vina
Wine Glass



12 oz. Double
Old Fashioned



6 oz. Crystal
Champagne Glass



Coffee Mug

SERVICE STYLE SET-UPS



Buffet



Plated



Family Style

**Includes specialty serving pieces required for selected service style. Upgraded items are available through our suite of services.*

MEETING PACKAGES

minimum of 20 guests required

SILVER PACKAGE *\$95 per guest**

TRADITIONAL BREAKFAST

AM BREAK OR PM BREAK

LUNCH BUFFET

1/2 DAY BEVERAGES

bottled water, iced tea, hot tea, regular coffee (decaf upon request)
assorted sodas

GOLD PACKAGE *\$125 per guest**

TRADITIONAL BREAKFAST

AM BREAK AND PM BREAK

LUNCH BUFFET

FULL DAY BEVERAGES

bottled water, iced tea, hot tea, regular coffee (decaf upon request)
assorted sodas

DIAMOND PACKAGE *\$145 per guest**

TRADITIONAL BREAKFAST

+with 1 breakfast enhancement item

AM BREAK AND PM BREAK

LUNCH BUFFET

FULL DAY BEVERAGES

bottled water, iced tea, hot tea, regular coffee (decaf upon request)
assorted sodas

*Pricing is not inclusive of tax and administrative fees.

All above and subsequent pricing is per guest. Menu items are subject to change and are based on seasonality/availability.



BREAKFAST ENHANCEMENTS

MIGAS | 8

corn tortillas, salsa verde, salsa roja, cotija cheese
GF Veg

SOUTHERN-STYLE BISCUITS | 10

sausage gravy

AVOCADO TOAST | 10

everything bagel spice, roasted tomatoes, fresh jalapeno, radish and sweet pepper salad
crispy chickpeas

BREAKFAST SANDWICH | 10

**please choose one option*

Option 1 - croissant, egg bake, chorizo, sausage, white cheddar cheese, lemon aioli

Option 2 - wheat toast, egg white bake, tomato, avocado, spinach, sriracha aioli
Veg

BREAKFAST STATIONS

minimum 20 guests required

OMELET STATION | 18

**requires additional chef attendant*

whole eggs
smoked bacon
breakfast sausage
smoked ham
grilled chicken
asparagus
roasted peppers
caramelized onions
scallions
basil spinach
tomatoes
guacamole
cheddar cheese
feta cheese
swiss cheese
vegan cheese
roasted red salsa
salsa verde
pico de gallo
vegan option available upon request

FRENCH TOAST, PANCAKE OR BELGIAN WAFFLE STATION | 16

**requires additional chef attendant*

maple syrup
whipped butter
whipped cream
berry compote
caramel
fresh fruit and berries

FRESH SMOOTHIE STATION | 18

**requires additional chef attendant*

banana, strawberry, pineapple
seasonal berries
apple, beets
orange juice
almond milk
peanut butter
almond butter
flax seeds

FRESH JUICING STATION | 18

**requires additional chef attendant*

beets, carrots, ginger, celery, kale, apples, spinach, cucumber, pineapple

Per 20 Guests Requires Additional Chef Attendant | 250



TRADITIONAL BREAKFAST

CHEESY SCRAMBLED EGGS

cream cheese and chive

choice of: BLUEBERRY SAUSAGE OR SMOKED BACON

SAUTEED POTATOES

tri colored peppers and onions, chives

WHOLE FRUIT

bananas, oranges, apples

HOT OATS

Brown Sugar, Butter, Berries

AM | PM SNACK BREAK

choice of one per break

SEASONAL FRUIT PLATTER

lemongrass-kafir, lime syrup, mint
GF | V

ASSORTED PASTRIES

whipped butter
cream cheese
assorted fruit preserves
Veg

FARMERS MARKET GRAZING STATION

classic hummus
chipotle hummus
harissa, raita
vegetable crudité
grilled pita
roasted vegetables
assorted breads and crackers

YOGURT BAR

greek yogurt
assorted berries
honey
granola
pecans

FRY BOARD

crinkled fries
sweet potato fries
tater tots with honey mustard
sriracha ketchup
ranch

CHEESE AND CHARCUTERIE BOARD

assorted domestic cheeses
charcuterie

QUESO BAR

tortilla chips
red salsa
green salsa
house-made queso
GF | Veg

SPINACH AND FETA DIP

fresh pita chips
Veg

CLUB STYLE PINWHEELS

smoked turkey
swiss cheese
spinach
caramelized red onion
tomato basil aioli

PICK UP SNACK STATION

camp lucy trail mix
popcorn
granola bars
chips
chocolate bars



LUNCH BUFFET

minimum 20 guests required | choice of one

Selection One

**BLOOD ORANGE
POMEGRANATE SALAD**
butter lettuce, toasted almonds
goat cheese, chive
citrus vinaigrette

ROASTED FINGERLING POTATOES
truffle oil, truffle salt, parsley, thyme

**ROASTED VEGETABLE
PLATTER**
balsamic-fig reduction, fresh herbs
california olive oil

**HERB GRILLED
CHICKEN BREAST**
marinated fennel
pepper and almond slaw
cilantro mint pesto

COOKIE BAKE
with vanilla ice cream

Selection Three

CHOPPED SALAD
romaine and radicchio lettuce
salami, chicken breast, pepperoncini
cherry tomatoes, crispy chickpea
shallot vinaigrette

MASHED POTATOES

ROASTED BROCCOLINI
pine nuts, shaved parmesan
chile oil, toasted panko, parsley

CHICKEN MARSALA
cremini mushrooms
marsala-cream reduction, basil

**FARMERS MARKET FRUIT AND
SORBET**

Selection Five

**BABY ARUGULA AND FENNEL
SALAD**
shaved fennel, pickled red onion
crumbled hazelnuts, feta cheese
pomegranate vinaigrette

**CAULIFLOWER AND
PARSNIP PUREE**
green apple, caramelized onion

Selection Two

SOUTHWEST CAESAR
baby romaine hearts
tortilla crisp
charred corn
parmesan cheese
avocado, yucatan-caesar dressing

**CHIPOTLE HATCH MAC AND
CHEESE**
aged cheddar, herb panko
jarlsberg and gouda cheese

**MEXICAN STREET CORN
ON THE COB**

**MOJO STYLE GRILLED
FLANK STEAK**
bravas steak sauce

**DULCE DE LECHE RICE
PUDDING**

Selection Four

MIXED GREEN SALAD
dried fig, candied pecans
gorgonzola cheese
raspberry-balsamic vinaigrette

BLACK FORBIDDEN RICE
black chinese rice, coconut milk
lemongrass, kafir lime

ROASTED HARISSA CARROTS
chimichurri, crumbled almonds

**GINGER LIME SOLE
SEARED FILET**
Ginger Lime Reduction Sauce
Daikon Sprout, Crispy Shallots

BREAD PUDDING

**ROASTED FARMERS MARKET
VEGETABLE PLATTER**

**PINEAPPLE & CHILI BRAISED
SHORT RIB**
crispy shallots, chile threads, chive

BLUEBERRY CHEESECAKE

PASSED HORS D'OEUVRES

priced per guest

SMOKED CHICKEN AND ROASTED TOMATO ARANCINI | 6

creamy risotto
parmesan cheese
lemon aioli
chive

SMOKED BACON WRAPPED QUAIL | 6

dried fig
herbed goat cheese
habanero honey
GF

HONEY AND LIME MARINATED GRILLED SHRIMP SKEWERS | 6

fresh lime, cilantro
GF

FARMERS MARKET TACO | 6

roasted butternut squash
and parsnips
grilled asparagus
cilantro
mint pesto
wonton shell, lime
V

PINEAPPLE AND CHILE BRAISED SHORT RIB | 6

charred corn cake
goat cheese
sweet corn salad
chive

AHI TUNA TARTAR TACO | 6

sesame onion dressing
wonton shell
sriracha aioli
daikon sprouts

AVOCADO FRIES | 6

panko-tempura crust
vegan-green goddess aioli
V

CHICKEN AND WAFFLES | 6

corn flake buttermilk chicken
louisiana hot sauce
butter
maple-vanilla creme

STATIONARY HORS D'OEUVRES

priced per guest | minimum of 20 guests required

CAMP LUCY CHEESE STATION | 18

assorted cheeses
strawberries
red and green grapes
toasted almonds
olives
dried fruits
assorted breads and crackers

ATX QUESO STATION | 16

classic three cheese
texas queso
white cheddar
mascarpone
chipotle jack cheese
toppings to include:
tortillas chips
pico de gallo
salsa verde
red salsa, guacamole
roasted corn and black bean salsa pickled
jalapeno, red onions
Veg

FARMERS MARKET GRAZING STATION | 18

classic hummus
chipotle hummus
harissa, raita
vegetable crudité
grilled pita
roasted vegetables
assorted breads and crackers

SHRIMP BAR | 18

cocktail shrimp
popcorn shrimp
grilled honey lime shrimp
lemon wedge
cocktail sauce
roasted garlic aioli

CURATED DINNER MENUS | BUFFET

85 per guest

Selection One

CAMP LUCY CAESAR

romaine hearts, parmesan
crisp brioche crostini
tomatoes
caesar dressing

ROASTED BRUSSELS SPROUTS SMOKED BACON

caramelized shallots
apple cider-mustard vinaigrette

POTATO PUREE

french butter, cream, chive

HERB GRILLED CHICKEN BREAST

marinated fennel
cilantro
pepper
almond slaw
mint pesto

GINGER AND GARLIC SEARED SOLE FILET

shaved fennel and radish salad
chive
parsley
shallot vinaigrette

Selection Three

HEIRLOOM TOMATO AND BURRATA SALAD

california olive oil, sea salt
balsamic-fig reduction
cilantro mint, pesto

ANTI-PASTA SALAD

romaine lettuce, roasted peppers
kalamata olives, parmesan cheese
artichoke hearts, salami
red wine-shallot vinaigrette

TRUFFLE ROASTED FINGERLING POTATOES

PRESERVED LEMON SHRIMP SCAMPI

lemon-garlic cream sauce
parsley, charred lemon

GRILLED CHICKEN MARSALA

cremini mushrooms
marsala-cream reduction, basil

Selection Two

BBQ RANCH SALAD

cucumber
shaved red onion
cherry tomatoes
mozzarella
tortilla crisp
bbq ranch dressing

BLACK PEPPER AND CHEDDAR BISCUITS

whipped honey butter

SMOKED BACON-SPICED BRAISED BEANS

CREAMY MAC AND CHEESE

aged cheddar, jarlsberg
smoked gouda cheese
herb panko

BRAISED AND SMOKED BRISKET

smoked chipotle jus, bbq sauce

BBQ MARINATED GRILLED CHICKEN THIGH

bbq sauce, herb chimichurri

Selection Four

BUCKWHEAT UDON NOODLE SALAD

shaved carrot, pickled cucumber
sesame seeds
sesame-yuzu dressing

CHARRED PINEAPPLE FRIED

RICE

peas, shitake mushrooms, carrots
fried egg, scallions, peppers, onion
yuzu-soy dressing

BABY BOK CHOY HEIRLOOM CARROTS

toasted chile oil
miso glazed japanese eggplant

TERIYAKI GRILLED FLANK STEAK

charred scallion, sesame seeds

SESAME CRUSTED AHI TUNA STEAKS

sesame-yuzu dressing, grilled scallions

Family Style Option available with an additional \$10 per guest

CURATED DINNER MENUS | PLATED

105 per guest

Selection One

PANZANELLA SALAD

charred tomatoes
cucumber
red onion
parmesan cheese crisp
olive oil "caviar"
brioche crisp
shallot vinaigrette
balsamic-fig reduction

FRENCH CUT CHICKEN BREAST WITH FENNEL BEURRE BLANC

potato puree
heirloom carrots
baby green zucchini
sweet pepper

OLD FASHION BANANA PUDDING

wafer crunch
vanilla bean whip

Selection Three

BABY KALE AND BUTTERNUT SQUASH SALAD

grilled asparagus, feta cheese
charred cherry tomatoes, hazelnuts
apple cider vinaigrette

PINEAPPLE + CHILE BRAISED SHORT RIB

cauliflower and parsnip puree
roasted squash
heirloom carrot
trumpet mushrooms
sweet pepper
crispy shallots
parsley-chive salad

SALTED CARAMEL POT DE CRÈME

almond toffee crunch
raspberry
vanilla crème

Selection Five

MELON RUBIX SALAD

cucumber, feta, watermelon, cantaloupe, dragon fruit, citrus mint vinaigrette

CHILEAN SEABASS *+\$15 per guest*

potato puree, sauteed greens, red pepper sauce

POMEGRANATE POT DE CRÈME

pomegranate seeds, vanilla whip

Selection Two

HEIRLOOM TOMATO AND BURRATA SALAD

cilantro + mint pesto
olive oil
balsamic "caviar"
maldon salt

SEARED FILET MIGNON

+\$10 per guest

potato puree
brussels sprouts
braised carrots
chive
crispy shallots
port wine demi-glace

FARMERS MARKET SORBET AND SEASONAL FRUIT

candied almonds
micro mint
lemongrass
kafir lime syrup

Selection Four

BLOOD ORANGE AND POMEGRANATE SALAD

butter lettuce
toasted almonds
goat cheese, chive
citrus vinaigrette

SHRIMP AND GRITS

gulf coast blackened shrimp
homestyle pepper jack grits

VANILLA LEMON PANNA COTTA

citrus
lemon crisp
vanilla creme
vanilla whip

Upgrade to Choice-of for + \$20 per guest



DESSERTS

priced per guest

GOOD OLE FASHIONED SMORES STATION | 15

classic graham cracker
milk chocolate
marshmallows

FARMERS MARKET FRUIT AND SORBET | 12

assorted fruits
candied almond
micro mint lemongrass
kafir lime syrup

SALTED CARAMEL POT DE CREME | 12

almond toffee crunch, raspberry
vanilla crème

SUNDAE BAR | 15

vanilla & chocolate ice cream
toppings to include:
hot fudge, caramel sauce
fresh strawberries, chopped nuts
whipped cream, maraschino cherries

PICK UP SWEETS STATION | 15

choice of two:
lemon cheesecake bites
red velvet bars
loaded blonde brownies
pecan bites
chocolate hazelnut tartlets
raspberry tartlets

DOUBLE CHOCOLATE CHUNK COOKIE BAKE | 8

vanilla bean ice cream
micro mint

PANNA COTTA | 12

vanilla-lemon panna cotta
citrus, lemon crisp
vanilla whip, raspberry

CRÈME BRULEE | 12

classic vanilla crème brulee
burnt sugar
blackberry



BEER + WINE PACKAGE

35 per guest

WINE

Chardonnay | Sauvignon Blanc | Cabernet Sauvignon | Pinot Noir
Camp Lucy Signature Red Blend

BEER

Bud Light | Dos XX | Shiner Bock | Twisted X Pitmaster

SIGNATURE BAR PACKAGE

50 per guest

WINE

Chardonnay | Sauvignon Blanc | Cabernet Sauvignon | Pinot Noir
Camp Lucy Signature Red Blend

BEER

Bud Light | Dos XX | Shiner Bock | Twisted X Pitmaster

LIQUOR

Tito's Vodka | Four Roses Bourbon Whiskey | Bombay Gin
El Jimador Blanco Tequila | Dewar's Scotch | Bacardi Light Rum | Triple Sec

PREMIUM BAR PACKAGE

60 per guest

WINE

Chardonnay | Sauvignon Blanc | Cabernet Sauvignon | Pinot Noir
Camp Lucy Signature Red Blend

BEER

Bud Light | Dos XX | Shiner Bock | Twisted X Pitmaster

LIQUOR

Ketel One Vodka | Bulleit Bourbon | Herradura Silver Tequila | Treaty Oak #9 Gin
Johnny Walker Red Scotch | Captain Morgan Spiced Rum | Paula's Texas Orange



TEXAS BAR PACKAGE

60 per guest

WINE

Chardonnay | Viognier | Cabernet Sauvignon
Camp Lucy Signature Red Blend

BEER

Stash IPA | Live Oak Hefeweizen | Shiner Bock | Twisted X Pitmaster

LIQUOR

Dripping Springs Vodka | Dripping Springs Gin | Dulce Vida Blanco Tequila
Pecan Street Rum | Nine Banded Wheated Bourbon
Nine Banded Straight Bourbon | Paula's Texas Orange

INCLUDED MIXER PACKAGE

with all bar packages

Coke | Diet Coke | Sprite | ginger ale | tonic water | club soda | cranberry juice
grapefruit juice | orange juice | lime juice | lemon juice
sweet & sour mix | bitters | sugar | cherries | oranges | lemons | limes

Available Mixed Drinks For Batching

Old Fashioned | Margarita | Paloma | Ranch Water | French 75
Manhattan | Vodka Collins | Gin Fizz

*Pre-batched mixed drinks will incur a batching fee of \$300 per every 75 guests.

Non Alcoholic Beverage | 15 pp (*adults and children*)

Coke | Diet Coke | Sprite | ginger ale
cranberry | grapefruit | orange

A LA CARTE BEVERAGES

per person

bottled water | 3
Richard's Still Water or sparkling water | 4
Coke, Diet Coke, Sprite, Dr. Pepper | 5
lemonade | 5
energy drinks | 7

CULINARY APPROACH

We pride ourselves on exceptional presentation, world-class service and a unique dining experience no matter the size of your event.



MEREDITH SHAFFER

Executive Chef

Under the leadership of Executive Chef Meredith Shaffer our team is prepared to help you curate the most delicious and memorable day for you and your guests.

Growing up in the motion picture industry, this Los Angeles native is no stranger to the magic of events. Meredith rediscovered her passion for cooking while spending time in the kitchen with her grandmother, and quickly made the switch to culinary school where she would begin chasing her dream of becoming a Chef. She returned home to LA where she landed a job with a major catering company that specialized in large awards dinners and movie + TV services. Harnessing her ability to serve Hollywood celebrity clientele, Meredith went on to become a personal chef to several A-List celebrities.

Meredith Shaffer and her team are the secret ingredients to make your event one guests will be raving about for years to come.

As a full-service venue and in efforts to make your planning as seamless as possible, you will be assigned a designated Account Manager to guide you through your Camp Lucy Experience. From curating the perfect menu to assisting your planner with final details, your Account Manager will accompany you in creating the event of your dreams.