

Lady Luck Catering

Weddings

Banquets

Reunions

Corporate Functions

Showers

Full Service Menu: Banquet menu: Barbecue menu

Lady Luck catering is the most versatile catering business in the area. Lady Luck Catering is committed to exceeding your every expectation for food and personalized customer service. Our extensive menu, variety of service styles, and customizing capabilities allow us to cater to a wide spectrum of tastes, whether elegant or casual. Lady Luck catering is very flexible and willing to work with you to provide the highest quality food and specialized event planning services available. Lady Luck Catering has the knowledge, expertise, and professional staff required to make your event memorable and delicious. Give Lady Luck a call once you have had a chance to explore our menus and form some ideas about what you would like. We take the time to work with you and will put together a great menu that fits your wants and needs. We look forward to hearing from you soon!

Hors D'oeuvres and Cocktail receptions

Lady Luck catering offers a delicious variety of both hot and cold hors d'oeuvres that may be ordered along with your party package or as a great start to a formal cocktail reception with China service.

Cocktail Hour – Served for 1 hour – 2 Hot / 2 Cold

Cocktail Hour – Served for 1 hour – 3 Hot / 2 Cold

Cocktail Hour – Served for 1 hour – 4 Hot / 2 Cold

****Cocktail Reception Packages Include; assorted Lady Luck cow chips and dips, fruit, cheese and crackers, fresh vegetable tray, coffee and tea.****

Cocktail Reception #1 – (Served for 2 hours) includes cocktail reception package, plus your choice of an additional 3 Hot / 1 Cold hors d'oeuvres.

Cocktail Reception #2 – (Served for 2 hours) includes cocktail reception package, and your choice of roasted turkey breast, baked Virginia ham or top round Roasted beef. Hand carved by a uniformed chef and served with silver dollar rolls. As well as your choice of 3 Hot / 1 Cold hors d'oeuvres.

Cocktail Reception #3 – (Served for 2 hours) Includes cocktail reception package, shrimp cocktail platter, your choice of roasted turkey breast, baked Virginia ham or top round of beef. Hand carved by a uniformed chef and served with silver dollar rolls. In addition to a made-to-order pasta station featuring a pasta of your choice to be paired with alfredo, meatless marinara, or pesto sauce selections.

Hot / Cold Hors d'oeuvres Selections

Cheese and cracker tray
Fresh vegetable tray w/French onion dip
Seasonal fresh fruit tray
Assorted sausages, cheese and crackers
Shrimp cocktail platter
Bruschetta mozzarella platter
Scallops wrapped in bacon
Swedish meatballs
Sweet and sour meatballs
Italian meatballs
Jack Daniel BBQ meatballs
Mini chicken Cordon Bleu
Chicken wings w/celery and dipping sauce
Sausage stuffed mushroom caps
Spinach Artichoke Dip w/chips
Maryland crab cakes w/Aioli sauce
Mini quiches
Bacon wrapped water chestnuts
Deviled eggs
Relish tray

Full Service Menu

Our full service menu is designed to meet the needs of all special occasions including Weddings, Anniversaries and Holiday parties. Our full service package includes Linen, China and a professional staff to make that special day memorable.

****The full service package includes your choice of one or two entrees, two side dishes, ceasar or garden salad, fresh baked bread, coffee and dessert.****

- 1.) **Prime Rib Roast of Beef** – *Slow roasted to medium rare, served with pan roasted ajus and horseradish.*
- 2.) **Roast Tenderloin of Beef** – *Pan seared and roasted to perfection, served with Bordelaise sauce.*
- 3.) **Portabella Filet of Beef** – *8oz filet topped with grilled portabella mushrooms and an ajus glaze.*
- 4.) **Land and Sea** – *Roast tenderloin of beef and crab stuffed shrimp.*
- 5.) **Baked Stuffed Shrimp** – *Jumbo shrimp topped with blue lump crab stuffing.*
- 6.) **Tilapia Princess** – *Seafood stuffed filet of tilapia topped with shrimp and asparagus cream sauce.*

- 7.) **Baked Cod** – Traditional crumb topping or Provencal style / Ragout topping of tomatoes, basil, red onions and ripe olives.
- 8.) **Bourbon Salmon** – Grilled Salmon filets topped with a sweet bourbon glaze.
- 9.) **Parmesan Crusted Chicken** – Breaded chicken breast served with a light cream sauce.
- 10.) **Chicken Cordon Bleu** – Boneless breast stuffed with imported ham and Swiss cheese, topped with a supreme sauce.
- 11.) **Chicken Marsala** – Sautéed boneless breast served with marsala wine, wild mushroom demi glaze.
- 12.) **Florentine Chicken** – Baked, stuffed, boneless breast of chicken topped with a champagne sauce.
- 13.) **Bacon wrapped pork loin** – Pan seared and roasted to perfection, served with a sweet apple chutney.
- 14.) **Traditional Lasagna** – Fresh Pasta layered with a four cheese blend, marinara sauce (with or without meat.)
- 15.) **Ravioli Primavera** – Cheese Ravioli, fresh seasonal vegetables, herb cream sauce.

Full Service Menu Side Options

Soups:

French Onion

Tomato Basil

Chicken and Wild Rice

Cream of Broccoli

Italian Wedding

New England Clam Chowder

Sides:

Baked Potato w/butter

Twice Baked Potato

Herb Roasted Red Skins

Garlic Mashed Potato

Cheesy Au Gratin

Savory Rice Pilaf

Baby Carrots with Parsley Butter

Green Beans Amandine

Steamed Broccoli

Roasted Squash

Fresh Vegetable Medley

Dessert Selection:

New York Cheesecake with Topping

Strawberry Cheesecake

Bread Pudding w/Carmel Sauce

Carrot Cake

Strawberry Short Cake

Chocolate Cake

Oreo Cheesecake

Assorted Fresh Baked Pies

Fancy Miniature Pastries

Buffet Selections

Buffet #1

(Choose any 2 Entrees from this section)

Traditional Lasagna or Veggie

Parmesan Crusted Chicken

Baked Cod

Sautéed Beef Tips Burgundy with Noodles

Florentine Chicken

Swedish or Italian Meatballs

Roast Pork Loin with Sweet Apple Chutney

Sausage, Peppers and Onions

Broiled Salmon with Citrus Butter

Traditional Meatloaf

Buffet #2

(Choose any 2 entrees from this Buffet #1 or #2)

Hand Carved Top Round of Beef

Hand Carved Roasted Turkey with Sage Dressing

Hand Carved Baked Virginia Ham

Hand Carved Herb Roasted Pork Loin

Chicken Marsala

Chicken Cordon Bleu

Tilapia Princess

Veal, Chicken or Eggplant Parmesan

Buffets #1 & #2

Includes your choice of two side dishes, one side salad, a garden salad, and house baked bread. Also includes your choice of dessert, coffee and tea.

Buffet #3

(Choose any 3 entrees from Buffet #1 & #2)

Includes your choice of 3 side dishes, 2 side salads, a garden salad and house baked bread. Also includes your choice of dessert, coffee and tea.

****Suggested Side dishes and Salads****

Twice Baked Potatoes

Red Skin Garlic Mashed Potatoes

Au Gratin Potatoes

Savory Rice Pilaf

Herb Roasted Red Skin

Penne Pasta with Marinara

Pasta Primavera

Corn O'Brien

Roasted Squash

Carrots with Herb Butter

Steamed Broccoli

Green Beans Amandine

Potato Salad

Garden or Italian Pasta Salad

Bacon Pea Salad

Frog Eye Salad

Broccoli Slaw Salad

Tortellini Antipasto Salad

Themed Buffets

“A taste of Italy”

Garden Fresh Salad

Chicken Cacciatore

Sausage, Peppers & Onions

Penne Pasta w/Broccoli, Garlic Cream Sauce

Herb Roasted Red Skin Potatoes

Italian Vegetable Medley

Relish Tray

House Baked Bread and Garlic Butter

Chef Italian Style Dessert

Coffee, Tea and Decaf

“The Celebration”

Hand Carved Baron of Roasted Beef

w/ pan Beef Gravy & Horseradish

Hand Carved Roast Turkey w/

sage stuffing & gravy

Red Skin Garlic Mashed Potatoes

Green Beans Amandine

Roasted Squash

Garden Pasta Salad

Caesar Salad

Relish Tray

House Baked Bread & Butter

Choice of Dessert

Coffee, Tea and Decaf

“By land and Sea”

Hand Carved Prime Rib Roast of Beef
Baked Cod with Traditional Crumb Topping
Florentine Chicken with Champagne Sauce
Twice Baked Potatoes
Savory Rice Pilaf
Steamed Broccoli with Cheese Sauce
Fresh Garden Salad
Bacon Pea Salad
Relish Tray
House Baked Bread & Butter
Choice of Cheesecake
Coffee, Tea and Decaf

“Shower brunch buffet”

Assorted Juices
Scrambled eggs
Home Fries
Grilled Virginia Ham
Hickory Smoked Bacon
Seasonal Fresh Fruit Platter
Fresh Baked Pastries & Muffins
Mini Assorted Sandwich Platter
Tortellini Pasta Primavera
Coffee, Tea and Decaf

We Can Customize a Theme Menu to fit any special event!

Cattle Drive BBQ Menu

A backyard party serviced by our very own grill masters. From a simple bbq to an extravagant pig roast, our personalized service is prepared to meet all of your outdoor party needs and wants.

*(*75 Person minimum on all bbq menus*)*

1. Lady Lucks “jack Daniels” Half chicken bbq

Jack Daniels basted half chicken, potato salad, broccoli coleslaw, sweet corn on the cob, assorted mini rolls, sliced melon and iced watermelons. Your choice of lemonade or fruit punch.

2. Remember When BBq

All beef hot dogs, hamburgers, grilled chicken breast, potato salad, broccoli coleslaw, lady luck baked beans, and iced watermelon. Your choice of lemonade or fruit punch.

3. Succulent Pig Roast

Basted whole roast pig hand carved by our grill masters. Grilled Hawaiian chicken breast, potato salad, Broccoli coleslaw, sweet corn on the cob, lady luck baked beans, assorted rolls and iced watermelon. Your choice of lemonade or fruit punch.

add a fresh seasonal fruit palm tree

4. Island Barbecue

“ Grilled” jerk rubbed half chicken, Jamaican grilled pork loin island style red beans and rice, sweet vegetable medley, pasta salad, mini Hawaiian rolls and tropical fruit salad. Your choice of lemonade or fruit punch.

5. Carolina Barbecue

Slow smoked pork butt in Jack Daniels bbq sauce with assorted rolls, smoked turkey breast (hand carved,) southern style potato salad, red wine vinegar coleslaw, sweet corn on the cob, garden pasta salad, jalapeno cornbread and iced watermelon. Your choice of lemonade or fruit punch.

6. Beef & Fowl

Grilled rib eye steak, teriyaki chicken breast, baked potato w/ butter and sour cream, sweet corn on the cob, grilled onions & mushrooms, assorted mini rolls, and iced watermelon. Your choice of lemonade or fruit punch.

7. Smokey Cowgirl BBQ

Slow smoked pork ribs with lady luck Jack Daniels bbq sauce, a spicy Texan smoked half chicken, baked potato w/ butter and sour cream, broccoli coleslaw, sweet corn on the cob, Jalapeno cornbread and iced watermelon. Your choice of lemonade or fruit punch.

BBQ Suggested Extra's

Simple menu – beef hot dogs, burgers, chips, watermelon and popsicles (children's menu.)

Luncheon Menu

Lady Luck Catering is proud to present to you our luncheon line of pick up / delivery menus.

1. Finger Sandwich Platter

Assorted tray of chicken, ham and tuna finger sandwiches. Includes a fresh garden salad w/assorted dressings, potato salad, cow chips and a fruit / vegetable tray.

2. Lady Luck Deli Platter

Deli sliced Roast Beef, oven roasted turkey, southern ham and sliced cheese with an accompanying platter of lettuce, tomato, red onions appropriate condiments and assorted rolls. Includes a fresh garden salad with assorted dressings, potato salad and lady luck cow chips.

3. Cold Italian Meats

Genoa Salami, mortadella, capicola and sliced cheese with an accompanying platter of lettuce, tomato, red onions, appropriate condiments and rolls. Includes a fresh garden salad with Italian dressing, potato salad and an Italian relish tray.

4. Heart Healthy wraps

Assorted tray of chicken Caesar, country club and fresh garden specialty wrap sandwiches. Includes a seasonal fruit salad, broccoli craisin salad and a fresh garden salad with heart healthy dressings.

Suggested Extras

Assorted soda, Punch or Bottled Water

Cheese and Cracker Tray

Fresh Fruit Tray

Fresh Vegetable Tray

Chicken Salad

Tuna Salad

Egg Salad

Shrimp Salad

Turkey Salad

Ham Salad

Fresh Baked Cookies

Frosted Brownies

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