



PECAN LODGE

CATERING



At Pecan Lodge, rustic simplicity meets graceful southern hospitality. Our menus feature classic southern comfort foods, mesquite smoked barbeque, and tex-mex favorites. We offer professional, full service catering services to accommodate a spectrum of venues, including our own at the Dallas Farmer's Market:

- ❖ Corporate meetings and events
- ❖ Weddings, rehearsal dinners, showers
- ❖ Charities and fundraisers
- ❖ Private chef services
- ❖ Holiday gatherings
- ❖ Ranch, lake house, backyard parties

Named Best BBQ in Dallas by D Magazine, Best BBQ by the Dallas Observer and one of the Top 10 BBQ joints in Texas by the Dallas Morning News. Pecan Lodge has been featured on Food Network's Diners, Drive Ins and Dives and in Texas Monthly.

Dallas Farmers Market, Shed 2
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Dallas, Texas 75201

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MESQUITE SMOKED BBQ

“The best BBQ in Dallas” starts with the proprietary spice rubs we hand blend for each of our smoked meats. We cook exclusively with mesquite wood, hand tending the fire 24 hours day to produce tender BBQ with a deep smoke flavor and distinctive crust. All of our barbecue sauces and the Hill Country style smoked sausage are made in-house.

By The Pound	One Meat Buffet	Two Meat Buffet	Three Meat Buffet
Brisket Ribs Pulled Pork House-Made Sausage	Brisket, Pulled Pork, Sausage, or Chicken Choice of 2 Sides	Brisket, Ribs, Pulled Pork, Sausage, or Chicken Choice of 2 Sides	Brisket, Ribs, Pulled Pork, Sausage, or Chicken Choice of 2 Sides
\$15/lb	\$12 per person	\$15 per person	\$17 per person

PECAN LODGE SPECIALTIES

Some of our favorite items. Price shown is per person, add sides “a la carte” to create a unique Southern buffet.

Brisket Tacos

South Texas barbacoa (shredded brisket) with avocado-lime cream, chipotle cream, pico de gallo and flour tortillas

\$8

Southern Fried Chicken

Two pieces of southern fried chicken, hand battered and deep fried to a crisp golden brown.

\$8

Fajitas

Grilled Flank steak or marinated chicken served with avocado-lime cream sauce, grilled peppers and onions, fire-roasted salsa and flour tortillas

\$10

The “Hot Mess”

Jumbo sea-salt crusted sweet potato topped with butter, Monterey Jack/cheddar cheese, crumbled bacon, barbacoa (southwestern shredded brisket), chopped green onions and chipotle cream. Idaho potatoes available upon request.

\$8

Mesquite Smoked Beef Tenderloin

Spice crusted and Mesquite smoked Angus beef tenderloin

\$24

Low Country Shrimp ‘n Grits

Creole Rubbed Shrimp Low Country Roux and Andouille Sausage, served over stone ground grits

\$12

Custom Grilled Chicken

Grilled boneless chicken breast, prepared with an Ancho-Barbecue Glaze or with a Lemon-Rosemary marinade.

\$8

Grilled Hangar Steak

Mesquite grilled Hangar steak medallions with Southwestern rub. Served with Cilantro-Chimichurri sauce.

\$12



SIDES

Located at the Dallas Farmer's Market, Pecan Lodge prides itself in using farm fresh vegetables and supports our local farmers and specialty food provider when sourcing our ingredients.

West Texas Pinto Beans	Mixed Field Green Salad
Mamie's Baked Beans	Southern Cole Slaw
Southwestern Black Beans	Potato Salad
Three Cheese Mac with Crumbled Bacon	Green Beans with Lemon Zest and Crushed Garlic
Green Chile Hominy Casserole	Braised Collard Greens
Stone Ground Cheese Grits	Collard Green and Portabello Mushroom Gratin
Roasted Sweet Potato Medallions	Roasted Farmer's Market Vegetables

\$2.5 per person

DESSERTS

Homemade Cookies

Texas Tumbleweed, Chocolate Chip, Peanut Butter

\$1.25 each

Aunt Polly's Banana Pudding

Family recipe featuring vanilla custard (made from scratch), layered with fresh sliced bananas and Nilla wafers. Serves ~15 people.

\$45 per bowl

Mini Red Velvet Cupcakes

*Red Velvet cake and Vanilla Cream Cheese Frosting
(3 dozen minimum)*

\$1.5 each

Southern Cobblers and Crumbles

*Hill Country Peach, Wild Blackberry, Apple-Blueberry.
(12 person minimum)*

\$3.75 per person

Mini Sweet Potato-Pecan Cupcakes

*Sweet Potato-Pecan cake and Vanilla Cream Cheese Frosting
(3 dozen minimum)*

\$1.5 each

Double Chocolate-Raspberry Swirl Brownies

*Chocolate brownies with Ghiradelli chocolate chips.
Swirled with raspberry jam and garnished with
powdered sugar
(1 dozen minimum)*

\$2 each



HORS D'OEUVRES

Small bites and delicious platters too help get the party started. Price available upon request.

Pulled Pork Sliders w/ Green Apple Slaw	Cilantro-Green Chile Pimento Cheese Crostini
Mesquite Smoked Brisket Sliders w/ Black Pepper Slaw	Fig and Goat Cheese Crostini
Spice-Crusted Beef Tenderloin Sliders w/ Horseradish Cream	Collard Green & Goat Cheese Crostini
Grilled Chicken & Fire Roasted Vegetable Skewers	Goat Cheese and Sundried Tomato Crostini
Bacon Wrapped Jalapenos with Brown Sugar Glaze	Texas "Caviar" with Tortilla Chips
House Smoked Salmon Platter	Crudit� Platter with Gorgonzola Dip
Mini Lump Crab Cakes with Cajun Remoulade	Artisanal Cheese Board

SMALL PLATE STATIONS

Chef attended interactive stations. Fully composed restaurant style plating. Hors d' Oeuvre size portions.

Uptown Tostadas
Smoked Brisket or Ancho Glazed Chicken
Black Bean Puree
Chipotle Crema
Mango Salsa

\$6.5

Carolina Crab Cakes
Braised Collard Greens
Cajun Remoulade
Jalapeno-Bacon Jam

\$8

Mesquite Smoked Hangar Steak
Jalapeno Cheese Grits
Red Chile Fried Onion Strings
Cilantro Chimichurri Sauce

\$8.5

Guajillo Glazed Quail
Green Chile Hominy
Avocado-Lime Crema
Pickled Red Onions

\$9.5

Shrimp 'n Grits
Creole Rubbed Shrimp / Low Country Roux
Stone Ground Grits
Chive Garnish

\$8

Mexico City Street Tacos
Pork Carnitas / Ancho Glazed Chicken / Beef Fajita
Cilantro-Jicama Slaw and Fire-Roasted Salsa
Crumbled Queso Fresco

\$7



CUSTOM MENUS

Need help creating a menu to reflect your unique personal style, we're happy to oblige. Selected custom menus from previous events are outlined below as examples.

Farm to Table Charity Event for 300

First Course

Field Green Salad / Texas Goat Cheese / Honeycomb / Candied Pecan / Clementine Vinaigrette

Second Course

Spice Crusted Hangar Steak Medallion / South Texas Hominy / Cilantro-Horseradish Crema

Maple Glazed Pork Tenderloin / Fig Jam / Cider Braised Collards / Sweet Potato Puree

Dessert

Buttermilk Biscuit Shortcake / Cinnamon Apple Compote / Ginger Whipped Cream / Cajeta

Plated Dinner Party for 14

Hors d' Oeuvres

*Bacon Wrapped Lobster Relleno / Southwestern Remoulade Sauce
Smoked Brisket and Cambozola Crostinis / Chipotle-Cranberry Relish*

First Course

Apricot-Molasses Glazed Quail / Bacon Jam / Gorgonzola Dressing / Butter Lettuce

Second Course

*Mesquite Smoked Tenderloin and Cornmeal Battered Shrimp / Jalapeno Cheese Grits /
Braised Collard Greens / Smoked Chile Aioli*

Dessert

Cinnamon Dusted Peach Fritters / Pecan Toffee Ice Cream / Butterscotch Sauce

Cocktail Reception for 120

Hors d' Oeuvres

Chef Attended BBQ Slider Carving Station: Brisket, Ham, Pulled Pork / Cole Slaw / Duo of Sauces

Chicken Fried Quail / Jalapeno Cream Gravy

Mexico City Street Taco Station: Pork Carnitas / Beef Fajitas / Cilantro-Jicama Slaw / Fire Roasted Salsa

Beef Tenderloin Grillades / Creole-Cabernet Reduction / Stone Ground Grits

Mini Carrot Cake Bites / Vanilla Cream Cheese Frosting

Petite Banana Pudding Parfaits