



**DROP-OFF CATERING**

*events@lulacafe.com*  
773-489-9554

# brunch

## CLASSIC LULA BURRITO

organic eggs, avocado, onion, green chile, tomato, potato, and cheddar. served with salsa verde and sour cream  
*Individual (includes a side salad) - \$15*

## PHOENIX BEAN ORGANIC TOFU SCRAMBLE (GF)

sauteed market vegetables and ginger miso sauce  
*Individual (includes a side salad) - \$14*  
*Serves 10 - \$70*

## TOMATO AND FENNEL SAUSAGE FRITTATA (GF)

pecorino sardo and green harissa  
*Individual (includes a side salad) - \$14*  
*Serves 10 - \$70*

## FINGERLING POTATO AND SPINACH FRITTATA (GF)

goat gouda and hen of the woods mushrooms  
*Individual (includes a side salad) - \$14*  
*Serves 10 - \$70*

## SOURDOUGH EVERYTHING BAGEL WITH LOX

horseradish cream cheese, tomato, pickled red onion and capers  
*Individual (includes a side salad) - \$16*  
*Serves 10 - \$130*

## SOFT SCRAMBLED EGGS (GF)

chives and whipped chevre  
*Serves 10 - \$50*

## GRANOLA PARFAITS (GF)

white sesame and sunflower seed granola with seasonal fruit preserves and whipped yogurt  
*Individual - \$8*

## ASSORTED HOUSE BREAKFAST PASTRIES

*Individual - \$5*

## SMOKED TROUT DEVILED EGGS (GF)

creme fraiche, summer herbs, espelette  
*Per dozen, 2 dozen minimum - \$36*

## FRESH FRUIT (GF)

*Individual (with whipped ricotta and honey) - \$5*  
*Serves 10 - \$40*

## SOURDOUGH TOAST AND CRACKERS

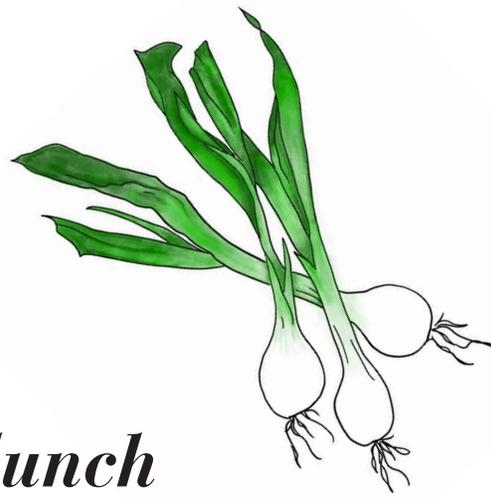
served with housemade jam and whipped butter  
*Serves 10 - \$30*

## SOURDOUGH EVERYTHING BAGELS WITH CREAM CHEESE

*Individual - \$5*

## ROASTED NEW POTATOES (GF)

kale gremolata  
*Individual - \$5*  
*Serves 10 - \$40*



# lunch

## ROAST BEEF "SMORREBROD"

open face sandwich on rye with horseradish cream, cucumber, radish, dill  
*Individual (includes a side) - \$14*

## AVOCADO AND MARCONA ALMOND TOAST

on thick sourdough with french feta, black lime, watercress  
*Individual (includes a side) - \$14*

## SHORT RIB BURRITO

cranberry beans, buttered brown rice, romaine, avocado, queso oaxaca  
*Individual (includes a side) - \$15*

## CHILLED PEANUT SATAY NOODLES

marinated tofu, pickled vegetables, black sesame  
*Individual (includes a side) - \$14*  
*Serves 10 - \$80*

## LULA '99 TURKEY SANDWICH

avocado, chile aioli, lettuce, tomato, onion on a brioche bun  
*Slider-sized - \$5*  
*Full-sized (includes a side) - \$14*

## TINEKA SANDWICH

indonesian-spiced peanut butter, lettuce, tomato, cucumber, red onion on a brioche bun  
*Slider-sized - \$5*  
*Full-sized (includes a side) - \$14*

## KEFIR-MARINATED CHICKEN SALAD SANDWICH

walnut, smoked dates, red onion, gouda, romaine  
*Slider-sized - \$5*  
*Full-sized (includes a side) - \$14*

# sides

## HOUSE POTATO CHIPS (GF)

*Individual - \$3*

## SESAME COLE SLAW (GF)

*Individual - \$3*  
*Serves 10 - \$25*

## MARINATED BEETS WITH NIGELLA SEED AND DILL (GF)

*Individual - \$4*  
*Serves 10 - \$35*

## NEW POTATO SALAD (GF)

*Individual - \$4*  
*Serves 10 - \$35*

## appetizer platters

### CHEESE PLATTER

selection of artisanal cheese served with seasonal accoutrements and crackers

*Individual - \$14 (add charcuterie +\$7)*

*Serves 10 - \$120 (add charcuterie +\$70)*

### VEGETABLE CRUDITE (GF)

selection of seasonal, raw market vegetables and choice of dip: smoked trout or golden beet labneh

*Individual - \$12*

*Serves 10 - \$40*

## canapes

*\$36/dozen, 2 dozen minimum per item*

### SWISS CHARD TARTLET

leek souffle, thyme, pecorino

### CHICKEN LIVER PATE

pickled mustard seeds, red grapes, wild greek oregano, lemon oil

### WHIPPED FETA TOAST

marinated olives, jalapeno and basil oil

### HOUSE-CURED SALMON

fried capers, dill creme fraiche, rye toast

### CAESAR (GF)

little gem lettuce, pickled onion, white anchovy, pecorino

### RICOTTA STUFFED DATES (GF)

pumpkin seed pesto, smoked honey

### NEW POTATOES (GF)

stuffed with smoked trout, fennel, grilled lemon

### RED ENDIVE (GF)

crispy black rice, marcona almond, dates, herbs de provence

### DUCK RILLETTE CROSTINI

apricot-onion jam, cardamom

### BEET BRUSCHETTA

whipped goat cheese, kale, smoked pecans

## salads/sides

### SPINACH AND APPLE SALAD (GF)

belgian endive, shaved pecorino, hemp seed dressing

*Individual - \$10*

*Serves 10 - \$60*

### WERP FARM LETTUCES (GF)

radishes, red onion, sesame, lemon-caper vinaigrette

*Individual - \$7*

*Serves 10 - \$40*

### LITTLE GEM ROMAINE SALAD (GF)

white turnips, ricotta salata, crispy quinoa, avocado, green goddess dressing

*Individual - \$10*

*Serves 10 - \$60*

### BABY KALE SALAD (GF)

pear, grilled dates, cabrales, mandarin vinaigrette

*Individual - \$10*

*Serves 10 - \$60*

### FARRO SALAD

bitter greens, grilled apple, celery, white cheddar, hazelnut vinaigrette

*Individual - \$10*

*Serves 10 - \$60*

### GRILLED SQUASH (GF)

wild arugula, molasses, white sesame, cascabel chile dressing

*Individual - \$10*

*Serves 10 - \$60*

### GRILLED CHINESE BROCCOLI (GF)

currant, pine nut, dill aioli

*Individual - \$10*

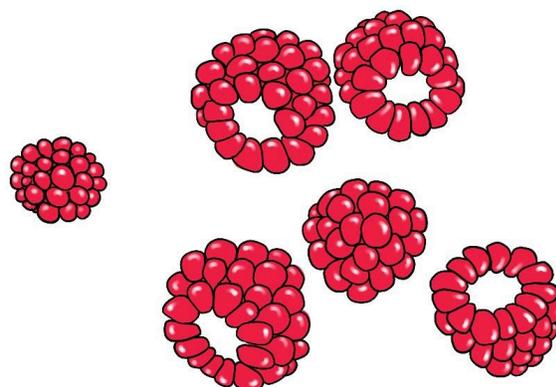
*Serves 10 - \$60*

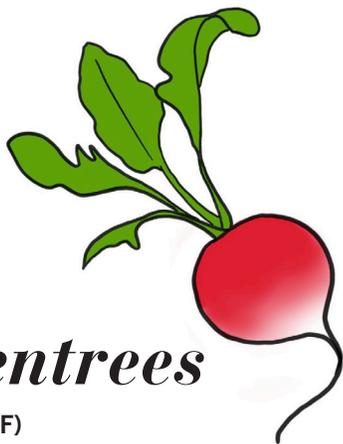
### ROASTED NEW POTATOES (GF)

vadouvan spiced, fried shallots, meyer lemon, parsley

*Individual - \$8*

*Serves 10 - \$50*





## dinner entrees

### ROASTED CHICKEN (GF)

fingering potatoes, frisee, dijon vinaigrette

Individual - \$18

Serves 10 - \$110

### ALE-BRAISED PORK SHOULDER (GF)

white beans, chile honey, rapini, pecan

Individual - \$18

Serves 10 - \$110

### TAMARIND-GLAZED BEEF SHORTRIBS (GF)

white corn grits, charred cabbage, warm shallot tomato vinaigrette

Individual - \$20

Serves 10 - \$130

### SKUNA BAY SALMON (GF)

crispy rice salad, cucumber, creme fraiche, dill and pistachio pesto

Individual - \$20

Serves 10 - \$130

### ROAST CAULIFLOWER (GF)

black lentil and millet pilaf, golden raisin, lemongrass, pickled sweet carrot

Individual - \$15

Serves 10 - \$90

### BAKED ORECCHIETTE PASTA

sweet and spicy "salsa rossa", pancetta, strachino, breadcrumbs

Individual - \$15

Serves 10 - \$90

### BAKED CAVATELLI PASTA

cinnamon, feta, brown butter, garlic, bechamel

Individual - \$15

Serves 10 - \$90

## desserts

### MALTED CHOCOLATE CHIP COOKIES

Individual - \$3

### LULA CLASSIC CARROT CAKE

Individual - \$6



## beverages

### METRIC COFFEE

served with half and half, sugars, cups and stirrers

Serves 12 - \$32

### ORGANIC ORANGE JUICE

Individual 16oz bottles - \$5

### SEASONAL ARIZE KOMBUCHA

Individual 16oz bottles - \$7

### BLOODY MARY

house mix, vodka

Individual 6.5oz bottle - \$12

### MIMOSA KIT

750ml bottle of prosecco, 16oz orange juice - \$25

### SEASONAL COCKTAILS *(contact us for current offerings)*

\*Old Orchard - autumnal whiskey sour

\*Mother of Pearl - gin, cachaca, celery root liqueur, lime, honey, chamomile bitters

Individual 6.5oz bottle - \$12

### CUSTOM WINE PAIRINGS

starting at \$26/bottle

*-available Wednesday-Sunday-*

*-all items have a 10 order minimum unless otherwise stated-*

*-a 10% service charge and delivery fee will be added to each order-*

*-disposable warming equipment, plates and flatware are available at an additional cost-*

*-contact us for customized options or to arrange rental equipment-*

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