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*  
*Serves 10 - $40*

**MARINATED BEETS WITH NIGELLA SEED AND DILL (GF)**
*Individual - $4*  
*Serves 10 - $35*

**SESAME COLE SLAW (GF)**
*Individual - $3*  
*Serves 10 - $25*  

**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*

**canapés**

$36/dozen, 2 dozen minimum per item

**SWISS CHARD TARTLET**
leek soufflé, 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)
fingerling potatoes, frisee, dijon vinaigrette
Individual - $18
Serves 10 - $110

ALE-BRAISED PORK SHOULDIER (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 liquor, 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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