



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

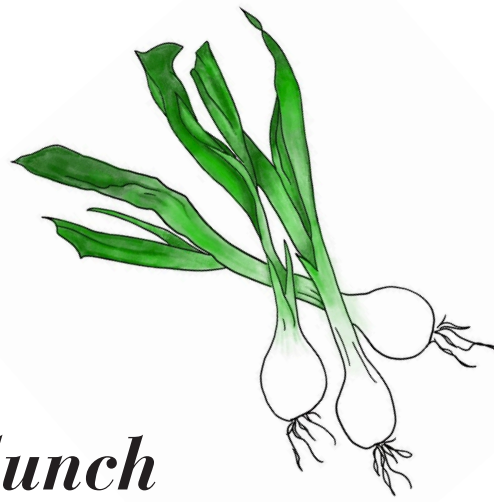
served with housemade jam and whipped butter
Serves 10 - \$30

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

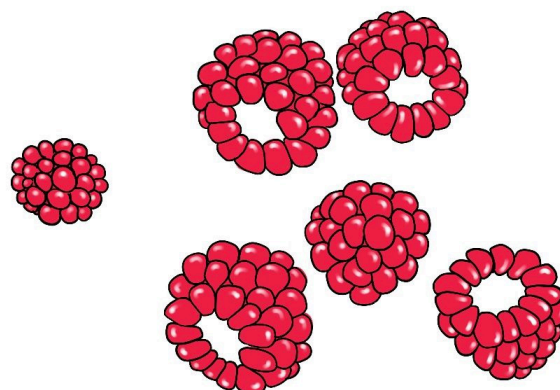
Serves 10 - \$60

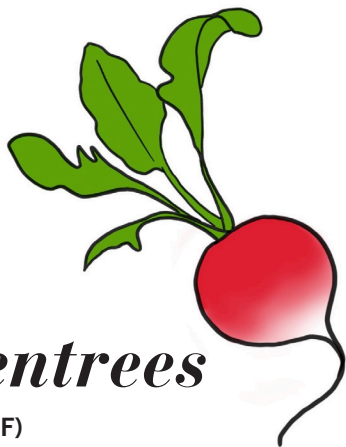
ROASTED NEW POTATOES (GF)

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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