

LULA

brunch/lunch

10 order minimum per item

CLASSIC LULA BREAKFAST BURRITO OR GF BOWL (V)

organic eggs, avocado, onion, green chile, tomato, potato, and cheddar. served with salsa verde and sour cream

Individual - \$18

add bacon, pork or soy sausage +\$4/ea

PHOENIX BEAN ORGANIC TOFU SCRAMBLE (VV, DF)

sautéed market vegetables and ginger miso sauce

Serves 10-12 - \$100

TOMATO AND FENNEL SAUSAGE FRITTATA (GF)

pecorino sardo and green harissa

Serves 10 - \$90

FINGERLING POTATO AND SPINACH FRITTATA (V, GF)

aged gouda and hen of the woods mushrooms

Serves 10 - \$90

SAUSAGE BREAKFAST SANDWICH

pork fennel or soy sausage, baked egg, fontina, hot sauce aioli

Individual - \$17

SOURDOUGH EVERYTHING BAGEL WITH LOX PLATTER

horseradish cream cheese, tomato, pickled red onion and capers

Serves 10 - \$120

NUT AND DATE GRANOLA PARFAITS (V, GF)

seasonal fruit compote, greek yogurt, mint

Individual - \$9

substitute vegan coconut yogurt +\$2/ea

OATMEAL (V, GF)

steel cut oats with sour cherries, hazelnut, brown butter crumble

Individual - \$8

ASSORTED BREAKFAST PASTRIES (V)

Individual - \$6

FRESH FRUIT PLATTER (VV, GF)

Serves 10 - \$50

SOURDOUGH EVERYTHING BAGELS WITH CREAM CHEESE (V)

Individual - \$5

ROASTED RED BREAKFAST POTATOES (VV, GF)

kale gremolata

Serves 10 - \$50

DROP-OFF CATERING

events@lulacafe.com

773-489-9554



FARRO AND QUINOA BOWL (V) *CAN BE GF BY REQUEST

bitter greens, apple, celery, pecan pesto

Individual - \$15

Serves 10-12 - \$110

add a soft boiled egg - \$3/ea

add chicken breast - \$9/ea

CHILLED PEANUT SATAY NOODLES (VV)

marinated tofu, pickled vegetables, black sesame

Individual - \$15

Serves 10-12 - \$110

LULA '99 TURKEY SANDWICH

avocado, chile aioli, lettuce, tomato, onion

Slider-sized - \$8

Full-sized (includes a side of sesame slaw) - \$16

add cheddar +\$1, add bacon +\$2

TINEKA SANDWICH (DF)

indonesian-spiced peanut butter, lettuce, tomato, cucumber, red onion

Slider-sized - \$7

Full-sized (includes a side of sesame slaw) - \$15

KEFIR-MARINATED CHICKEN SALAD SANDWICH

walnut, smoked dates, red onion, gouda, romaine

Slider-sized - \$8

Full-sized (includes a side of sesame slaw) - \$16

HAM AND RACLETTE SANDWICH

green olive tapenade, currant mustard

Slider-sized \$8

Full-sized (includes a side of sesame slaw) - \$16

VV = VEGAN

V = VEGETARIAN

GF = GLUTEN FREE

DF = DAIRY FREE

LULA

appetizers

10 order minimum per item

CHEESE PLATTER (V)

selection of 3 artisanal cheeses served with seasonal accoutrements and crackers
Serves 10-12 - \$150 (add selection of 3 charcuterie +\$90)

VEGETABLE CRUDITE (VV, GF)

raw, seasonal vegetables and choice of dip:
sunflower seed hummus with artichoke sott'olio (VV)
Serves 10-12 - \$60

SWISS CHARD TARTLETS (V)

leek, pecorino, thyme
12 piece minimum - \$3.50/ea

PANCETTA AND TOMATO TARTLET

fontina souffle, herbs de provence
12 piece minimum - \$3.50/ea

CHICKEN LIVER PATE

pickled shallot, red grape, wild oregano za'atar
12 piece minimum - \$4/ea

CUCUMBER CUPS (VV, GF)

marinated beets, blackberry, vegan basil aioli
12 piece minimum - \$3.50/ea

WHIPPED FETA TOAST (V)

marinated olives, jalapeno-basil oil
12 piece minimum - \$3.50/ea

HOUSE-CURED SALMON

fried capers, dill cream cheese, pickled carrot, rye toast
12 piece minimum - \$3.50/ea

RICOTTA STUFFED DATES (V, GF)

pumpkin seed pesto, smoked honey
12 piece minimum - \$3/ea

BEET BRUSCHETTA (V)

whipped goat cheese, kale, smoked pecans
12 piece minimum - \$3.50/ea

CARROT 'TARTARE' (VV, GF)

fennel, marcona almond, ras el hanout, belgian endive
12 piece minimum - \$3.50/ea

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salads/sides

10 order minimum per item

BABY KALE SALAD (V, GF)

pear, grilled dates, aged goat cheese, radish, mandarin vinaigrette
Individual - \$15

Serves 10-12 - \$110

add chicken breast - \$9/ea

add grilled salmon - \$11/ea

WERP FARM LETTUCES (VV, GF)

radishes, red onion, sesame, lemon-caper vinaigrette
Individual - \$15

Serves 10-12 - \$110

add chicken breast - \$8/ea

add grilled salmon - \$11/ea

LITTLE GEM CAESAR SALAD (V)

celery, sourdough croutons, dill, parmesan, yuzu caesar dressing
Individual - \$15

Serves 10-12 - \$110

add chicken breast - \$8/ea

add grilled salmon - \$10/ea

GRILLED SQUASH (VV, GF)

wild arugula, molasses, white sesame, cascabel chile dressing
Serves 10 - \$110

CHARRED BROCCOLINI (V, GF)

currant, pine nut, dill aioli
Serves 10 - \$110

ROASTED NEW POTATOES (VV, GF)

french curry, warm shallot vinaigrette
Serves 10 - \$65

SPICY SESAME COLE SLAW (VV, GF)

Serves 10 - \$50

ROASTED BEETS (V, GF)

blackberry, pistachio, creme fraiche
Serves 10 - \$110

LULA

dinner entrees

10 order minimum per item

ROASTED CHICKEN (GF, DF)

fingerling potatoes, frisee, dijon vinaigrette
Individual - \$20
Serves 10 - \$160

WALNUT PESTO CHICKEN (GF)

walnut pesto, baby carrot, japanese sweet potato, apple vinaigrette
Individual - \$20
Serves 10 - \$160

CIDER-BRAISED PORK SHOULDER (GF, DF)

white beans, chile honey, rapini, pecan
Individual - \$20
Serves 10 - \$160

BEEF MEATBALLS (GF)

white corn grits, charred cabbage, tamarind, warm shallot tomato vinaigrette
Individual - \$22
Serves 10 - \$170

BRAISED BEEF SHORT RIBS (GF, DF)

parsnip, black lentil, apple, dill salsa verde
Individual - \$28
Serves 10 - \$200

ROASTED SALMON (GF)

crispy rice salad, cucumber, creme fraiche, dill and pistachio pesto
Individual - \$24
Serves 10 - \$180

ROAST CAULIFLOWER (VV, GF)

black lentil pilaf, lemongrass, vadouvan curry
Individual - \$15
Serves 10 - \$110

PASTA 'YIAYIA' (V)

cavatelli, feta, brown butter, garlic, cinnamon, bechamel
Individual - \$17
Serves 10 - \$120

CAVATELLI WITH MUSHROOM BOLOGNESE (V)

mushrooms, walnut, parmesan
Individual - \$17
Serves 10 - \$120

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dessert

2 dozen minimum per order

LARGE CHOCOLATE CHIP COOKIES

\$5/ea

MINI CARROT CAKES

\$3.50/ea

MINI EARL GREY CHOCOLATE GANACHE TARTLETS

\$3.50/ea

MINI LEMON-LAVENDER BARS

\$3.50/ea

MINI BUTTERSCOTCH BLONDIES

\$3.50/ea

drinks

METRIC COFFEE

served with half and half, sugars, cups and stirrers
Serves 12 - \$42
add oat milk +\$8

BOTTLED ORGANIC ORANGE JUICE

Individual - \$5/ea

BOTTLED STILL WATER

Individual - \$2/ea

ASSORTED LA CROIX SPARKLING WATER & SODAS

Individual - \$2.50/ea

ALL ORDERS HAVE A \$750 MINIMUM AND 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