

LULA

brunch/lunch

10 order minimum per item

DROP-OFF CATERING

events@lulacafe.com
773-489-9554



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

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