

# 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 - \$16

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

### PHOENIX BEAN ORGANIC TOFU SCRAMBLE (VV, DF)

sautéed market vegetables and ginger miso sauce

Individual - \$16

Serves 10-12 - \$90

### TOMATO AND FENNEL SAUSAGE FRITTATA (GF)

pecorino sardo and green harissa

Individual (includes a side salad or potatoes) - \$15

Serves 10 - \$90

### FINGERLING POTATO AND SPINACH FRITTATA (V, GF)

aged gouda and hen of the woods mushrooms

Individual (includes a side salad or potatoes) - \$15

Serves 10 - \$90

### SAUSAGE BREAKFAST SANDWICH

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

Individual - \$15

### SOURDOUGH EVERYTHING BAGEL WITH LOX

horseradish cream cheese, tomato, pickled red onion and capers

Individual - \$16

Serves 10 - \$150

### NUT AND DATE GRANOLA PARFAITS (V, GF)

seasonal fruit compote, greek yogurt, mint

Individual - \$9

### OATMEAL (V, GF)

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

Individual - \$7

### ASSORTED HOUSE BREAKFAST PASTRIES (V)

Individual - \$5

### FRESH FRUIT (VV, GF)

Individual - \$5

Serves 10 - \$40

### SOURDOUGH EVERYTHING BAGELS WITH CREAM CHEESE (V)

Individual - \$5

### ROASTED RED POTATOES (VV, GF)

kale gremolata

Individual - \$5

Serves 10 - \$40

### DROP-OFF CATERING

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### BEET BRUSCHETTA (V)

open faced toasts, baby kale, smoked pecans, red onion, blakesville goat cheese

Individual - \$13

### CHICKPEA AND FENNEL TAGINE (VV, GF)

green harissa, golden raisin, preserved lemon, arugula, grilled bread

Individual - \$18

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

bitter greens, apple, celery, pecan pesto

Individual - \$15

Serves 10-12 - \$80

add a soft boiled egg - \$2/ea

add chicken breast - \$8/ea

add grilled salmon - \$10/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 +\$1

### 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 (GF)

raw, seasonal vegetables and choice of dip:  
smoked trout or sunflower seed hummus (VV)  
Serves 10-12 - \$60

### SWISS CHARD TARTLETS (V)

leek, pecorino, thyme  
12 piece minimum - \$3/ea

### CHICKEN LIVER PATE

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

### SMOKED TROUT DEVEILED EGGS (GF)

creme fraiche, fresh herbs, espelette  
12 piece minimum - \$5/ea

### WHIPPED FETA TOAST (V)

marinated olives, jalapeno-basil oil  
12 piece minimum - \$3/ea

### HOUSE-CURED SALMON

fried capers, dill cream cheese, pickled carrot, rye toast  
12 piece minimum - \$4/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/ea

### PANCETTA AND TOMATO TARTLET

fontina souffle, herbs de provence  
12 piece minimum - \$3/ea

### CARROT TARTARE (VV, GF)

almond, belgian endive  
12 piece minimum - \$3/ea

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## salads/sides

10 order minimum per item

### BABY KALE SALAD (V, GF)

pear, grilled dates, cabrales cheese, mandarin vinaigrette  
Individual - \$15  
Serves 10-12 - \$90  
add chicken breast - \$8/ea  
add grilled salmon - \$10/ea

### WERP FARM LETTUCES (VV, GF)

radishes, red onion, sesame, lemon-caper vinaigrette  
Individual - \$15  
Serves 10-12 - \$90  
add chicken breast - \$8/ea  
add grilled salmon - \$10/ea

### LITTLE GEM CAESAR SALAD (V)

celery, sourdough croutons, dill, parmesan, yuzu caesar dressing  
Individual - \$16  
Serves 10-12 - \$90  
add chicken breast - \$8/ea  
add grilled salmon - \$10/ea

### GRILLED SQUASH (VV, GF)

wild arugula, molasses, white sesame, cascabel chile dressing  
Serves 10 - \$90

### CHARRED BROCCOLI (V, GF)

currant, pine nut, dill aioli  
Serves 10 - \$90

### ROASTED NEW POTATOES (V, GF)

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

### SESAME COLE SLAW (VV, GF)

Serves 10 - \$45

### ROASTED BEETS (V, GF)

blackberry, pistachio, creme fraiche  
Serves 10 - \$90

# LULA

## *dinner entrees*

10 order minimum per item

### **ROASTED CHICKEN (GF, DF)**

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

### **HEIRLOOM ROASTED CHICKEN (GF)**

smoked tomato vinaigrette, new potato, cranberry beans, yogurt  
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 - \$20  
Serves 10 - \$160

### **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 - \$16  
Serves 10 - \$100

### **PASTA 'YIAYIA' (V)**

cavatelli, feta, brown butter, garlic, cinnamon, bechamel  
Individual - \$17  
Serves 10 - \$100

### **CAVATELLI WITH MUSHROOM BOLOGNESE (V)**

mushrooms, walnut, parmesan  
Individual - \$16  
Serves 10 - \$100

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## *dessert*

2 dozen minimum per order

### **CHOCOLATE CHIP COOKIES**

\$5/ea

### **DOUBLE CHOCOLATE COOKIES (VV)**

\$5/ea

### **MINI CARROT CAKES**

\$3/ea

### **MINI EARL GREY CHOCOLATE GANACHE TARTLETS**

\$3/ea

### **MINI LEMON-LAVENDER BARS**

\$3/ea

### **MINI BUTTERSCOTCH BLONDIES**

\$3/ea

## *drinks*

### **METRIC COFFEE**

served with half and half, sugars, cups and stirrers  
Serves 12 - \$32

### **ORANGE JUICE**

Individual - \$5/ea

### **BOTTLED STILL WATER**

Individual - \$1.50/ea

### **ASSORTED LA CROIX SPARKLING WATER**

Individual - \$1.50/ea

ALL ORDERS HAVE A \$750 MINIMUM AND ITEMS HAVE A 10 ORDER MINIMUM UNLESS OTHERWISE STATED  
(WANT TO PLACE A SMALLER ORDER? ASK FOR OPTIONS!)

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