

Lulu's

CATERING



LULU'S OFFERS SIMPLE ITALIAN FARE FULL OF FLAVOR AND COMFORT.
FROM EXQUISITELY PRESENTED FINE DINING TO CASUAL CUISINE
INSPIRED BY THE STREETS OF ITALY, OUR CULINARY TEAM CAN ADJUST
TO YOUR NEEDS WITHOUT SACRAFICING STYLE OR SUBSTANCE.



JOSE MONTERROSA EXECUTIVE CHEF, LULU'S

Cooking is in Chef Jose Monterrosa's blood. His experience began with his grandmother in the kitchen which eventually led to working with chefs including Steve Badt, John Murphy and Michelin-starred Fabio Trabocchi. At Lulu's, Jose is forging his own path as an executive chef with a passion for bringing people together through food. In Chef Monterrosa's kitchen, rich rustic flavors and uncomplicated dishes reign.

BOXED LUNCH / SANDWICH PLATTERS

SERVED WITH CHOICE OF ONE SIDE PER ORDER, ADD A SECOND SIDE FOR \$3.50

WRAPS

ITALIAN CHICKEN WRAP | 14

GRILLED CHICKEN, SPINACH TORTILLA, TOMATO,
RED ONION, BANANA PEPPER, CHEESE

CHICKEN CAESAR WRAP | 14

SPINACH TORTILLA, GRILLED CHICKEN, CRISP ROMAINE, CLASSIC CAESAR DRESSING, PARMESAN

HOT PRESSED PANINIS

CLASSICOS | 12

CAPRESE (ADD PROSCUITTO FOR \$1)
CHICKEN PESTO, SUN DRIED TOMATO, PROVOLONE
ROASTED VEGETABLES WITH PESTO AND RICOTTA

INTERMEDIOS | 15

PROCIUTTO, HEIRLOOM TOMATO, 3 CHEESES, BASIL

MEATBALLS, MARINARA AND MOZZARELLA

GRILLED PORTOBELLO, BURRATA, ROASTED RED PEPPERS, BALSAMIC

ULTIMOS | 18

SHORT RIB, SAUTEED RED ONION, HERBS, SPINACH AND CHEESE FONDUTA ANGUS TENDERLOIN, GREMOLATA AIOLI, SUNDRIED TOMATO, ARUGULA

SIDES:

SOUP OF THE DAY, SIDE SALAD, FRUIT CUP, PASTA SALAD, COOKIE

APPETIZERS

(I DOZEN MINIMUM)

STEAK CROSTINI | 6

BACON WRAPPED SCALLOPS | 8

SPINACH/ARTICHOKE TART (VEG) | 4

SHRIMP SKEWERS | 5

CUCUMBER AND HUMMUS BITES (VEG) | 3

POLPETTE FORK | 4

PROSCIUTTO WRAPPED MOZZARELLA BITES | 4

CHICKEN CROQUET | 4

CHARCUTERIE

(PRICED PER PERSON)

CHEESE AND FRUIT TRAY | 12 PP

MEAT AND VEGGIES TRAY | 15 PP

ANTIPASTO MIX FULL BOARD | 18 PP

SALADS

(6 PERSON MINIMUM)

PEAR AND ARUGULA | 8

CAESAR SALAD | 8

SPINACH SALAD | 8

ADD CHICKEN \$3 | ADD SHRIMP \$4

DRESSINGS:

BLUE CHEESE, LEMON YUZU VINAIGRETTE,
RED WINE VINAIGRETTE
CAESAR

BUFFET AND PLATED DINNER

CHOOSE BUFFET OR PLATED SERVICE.

ALL BUFFET SETUPS INCLUDE A CHOICE OF ENTREE AND TWO SIDES.

PLATED DINNERS INCLUDE A SALAD OF YOUR CHOICE, ENTREE WITH TWO SIDES OR PASTA, AND DESSERT.

ENTREES

PRINCIPIANTI

BUFFET \$55 PP | PLATED \$65 PP

PASTA AND MEATBALLS your choice of fusilli, penne, or spaghetti

PASTA CACIO E PEPE your choice of fusilli, penne, or spaghetti

CHICKEN MILANESA WITH
GRILLED LEMON

SUPREMO

BUFFET \$75 PP | PLATED \$85 PP

SHORT RIB

MOLTO

BUFFET \$65 PP | PLATED \$75 PP

BRANZINO

TENDERLOIN

PASTA BOLOGNESE your choice of fusilli, penne, or fettucine

PASTA PESTO your choice of fusilli, penne, or spaghetti

BEEF OR VEGETABLE LASAGNE

CHICKEN MARSALA

GRILLED PORTOBELLO

GRILLED SALMON

SIDES

BRUSSELS SPROUTS

MASHED POTATOES

PARMESAN POTATO WEDGES

GRILLED ASPARAGUS

GREEN BEANS WITH ALMONDS

ROASTED BABY CARROTS

DESSERT

MINI LEMON TART | 3.50

MINI CANNOLI | 4.50

MINI CHOCOLATE BROWNIE | 3.50

MINI TIRAMISU SHOOTERS | 3.50

MINI PANNA COTTA SHOOTERS | 3.50

MINI TORTA VASCA | 4

ADD OUR SIGNATURE BREAD SERVICE FEATURING FRESH FOCACCIA THREE WAYS

FOR \$5 PER BASKET TO ANY ORDER