



One of San Francisco's favorite dining spots for over 20 years, Restaurant LuLu features a seasonal Provençal menu that showcases the products of our wood-fired oven, rotisserie, and grill. Our rustic cuisine, distinguished wine list and impressive décor earned the honor of being named one of the 100 best restaurants in the Bay Area in 2011 by the *San Francisco Chronicle*. Executive chef John Hennigan and our skilled service staff are ready to ensure your event is truly special for you and your guests.

Restaurant Lulu opened in 1992 and is part of the esteemed Restaurant LuLu group that includes sister-restaurant Zibibbo in Palo Alto. We have earned the respect and confidence of Bay Area diners with our family-style service, market-fresh seasonal ingredients, and precise attention to detail. Whether you choose to host your event in one of Lulu's distinctive private dining rooms or a semi-private table in the main dining room, you will receive quality cuisine, unsurpassed service, and an unforgettable dining experience.

Enclosed is detailed information on our private event spaces, as well as our current menu packages. Please contact me to discuss your event needs. Thank you again for your interest and I look forward to working with you to create a memorable event at Restaurant Lulu.

Best regards,

Darla Parks

Special Events Manager
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PRIVATE EVENT SPACES

THE BIS

The Bis is a mid-sized private or semi-private room. This space is quieter than the Main Dining Room making it ideal for rehearsal dinners, corporate holiday parties and conventions lunches. The Bis can accommodate up to 80 guests for a seated dinner and 150 guests for a standing reception. This room features a private entrance and bar which makes it the ideal space for a cocktail reception.

THE CAFÉ

The Café is an intimate space ideally suited to smaller parties. This private room is a casual setting, ideal for business meetings, wine tastings, and private dining. The Café can accommodate up to 45 guests for a seated dinner or 65 guests for standing reception. This room features its own private entrance and can be equipped with a private bar and bartender.

THE MAIN DINING ROOM

The Main Dining Room is a dramatic space perfect for impressive cocktail receptions and large luncheons or dinners. The floor plan is modeled after Michelangelo's Piazza del Campidoglio in Rome. The focal point of the room is the huge brick hearth housing a roaring oak-burning rotisserie and scorching wood-fired oven. Available for rental by special request, the Main Dining Room can accommodate up to 140 seated guests or 250 guests for a standing reception.

THE RAISED (SEMI PRIVATE)

The Raised is a semi-private space on one side of the Main Dining Room. Wood columns, a walkway, and a couple steps divide this space from the other diners in the central seating area. The Raised allows your guests to experience the energy and excitement of a busy lunch or dinner at Restaurant LuLu, while still having your own personal section. Seats 20 – 40 guests (25 max on one long table)

THE MAIN DINING ROOM

Maximum capacity 145 seated, 250 standing reception



THE B I S ROOM

Maximum capacity 80 seated, 150 standing reception



THE CAFE ROOM

Maximum capacity 45 seated, 65 standing reception



FULL RESTAURANT BUY OUT

Maximum capacity 250 seated, 475 standing reception



LULU DINNER MENU PACKAGES

MENU #1 \$47 PER PERSON

First Course	Two items from Small Plates
Second Course	Three items from Main Course
Dessert	Assorted Dessert Platters

MENU #2 \$59 PER PERSON

First Course	Three items from Small Plates
Second Course	Four items from Main Course *
Dessert	Assorted Dessert Platters

MENU #3 \$69 PER PERSON / FOUR COURSE DINNER

First Course	Two items from Small Plates
Second Course	Two items from Small Plates
Third Course	Four items from Main Course *
Dessert	Assorted Dessert Platters

SUPPLEMENTAL CHEESE COURSE \$7PP

Selection of Imported Artisanal Cheeses served with Seasonal Fruit, Nuts, & Toast Points.
Served as hors d'oeuvres or before dessert course

***ALL COURSES SERVED FAMILY-STYLE
THE LULU WAY***

LuLu's commitment is the freshest fare possible.
Due to seasonal availability our menu may change without notice.

Don't see an item you would like served, please feel free to ask, we are happy to accommodate whenever possible.

Prices subject to change without notice

SMALL PLATES

Baked Chèvre With Pesto, Red Peppers, Lemon Zest, and served with Toast Points

Charcuterie Chefs Selection of Assorted House Cured Salumi with accompaniments

Baked Chicken Meatballs with Spicy Pepperonata

Portobello Mushroom Beignets with Parmesan, and Aioli

Iron Skillet Roasted Mussels with Drawn Butter, and Fresh Squeezed Lemon

Wood Oven Baked Lulu Pizzas

Chef's Selection of Assorted Antipasti

Heirloom Tomato Salad with Fresh Mozzarella, Basil, and Fig Balsamic Vinaigrette

Wood Oven Roasted Portobello Mushrooms with Mascarpone Cheese over Soft Polenta

Roasted Beets & Arugula Salad with Goat Cheese, Walnuts, and LuLu Plum-Red Onion Vinaigrette

Caesar Salad with Garlic Croutons, and Parmesan

Baby Lettuce, Herbs, and Levain Bread Salad with Cabernet Vinaigrette

Romaine, Strawberry & Feta Salad with Marcona Almonds, Red Onions, and Loquat Vinaigrette

Apple and Blue Cheese Salad with Walnuts, Buttermilk Blue Cheese, Frisée & Champagne Vinaigrette

MAIN COURSE

Rosemary Scented Rotisserie Chicken Warm Potato, & Lettuce Salad

Fennel Scented Pork Loin Olive Oil Mashed Potatoes

Rotisserie Roasted Sirloin with Sea Island Red Peas, Carrots and Turnips with Gorgonzola and, & Bordelaise Sauce

Wood Oven Roasted Salmon with Sweet Corn, Tomatoes and Basil Vinaigrette

Grilled Ahi Tuna au Poivre Basil Potatoes, Broccoli & Tomato Vinaigrette

Grilled Prawn & Penne Pasta with Tomato, Chilies, and Roasted Fennel

House Made Merguez Sausage Cabbage, Farro, Carrots, & Harissa Mustard

Risotto with Summer Squash, Lemon Zest, and Parmesan (vegetarian)

Roasted Garlic-Goat Cheese Ravioli with Sun Dried Tomatoes, Basil, & Toasted Pine Nuts (vegetarian)

Ricotta Gnocchi with English Peas, Wild mushrooms and Pecorino Cheese

* Crispy Rotisserie Duck with LuLu Loquat Jam, Potato, and Wild Arugula Salad (Must be ordered 72 hours in advance)

* Grilled Rib Eye Steak with Horseradish Mashed Potatoes & Sautéed Summer Squash

* Rotisserie Roasted Leg of Lamb with Eggplant Caponata and Mint Salsa Verde

MENU ADD-ONS

Olive Oil Mashed Potatoes	\$2.00 supplemental charge per person
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Assorted Wood Oven Roasted Seasonal Vegetables	\$4.00 supplemental charge per person
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Truffled French Fries	\$2.00 supplemental charge per person
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Macaroni and Cheese	\$3.00 supplemental charge per person
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*OFFERED AS ONE SELECTION WITH MENU #1 WITH A \$5 SUPPLEMENTAL CHARGE PER PERSON
INCLUDED WITH PACKAGES 2 AND 3 AS ONE SELECTION

P A S S E D H O R S D ' O E U V R E S
2 D O Z E N M I N I M U M O R D E R F O R E A C H I T E M

C O L D	P R I C E P E R D O Z E N
Tomato, Basil and Fresh Mozzarella Skewers *	20
Roasted Garlic-Goat Cheese Crostini <i>with Tapenade</i> *	23
Sun-Dried Tomato Crostini <i>with Goat Cheese and Basil</i> *	22
Bleu d'Auvergne and Roasted Pear Crostini <i>with Hazelnuts and Hazelnut Honey</i> *	22
Mini Bruschetta: <i>Calabrian Chili Jam, Ricotta Cheese, and Il Caratello Balsamic Vinegar</i> *	23
Pissaladière (<i>caramelized onion and olive tart</i>) *	20
Roasted Beet, Walnut and Goat Cheese Skewer *	24
Chilled Gulf Prawns <i>with Romesco</i>	27
Seared Ahi Tuna <i>on a Cucumber Wheel with Micro Greens Slaw</i>	33
House Smoked Salmon Mousse <i>with Dill and Caviar on Rye Toast</i>	33
Crab Salad Roulade <i>in Romaine Leaves with Chili Aioli</i>	33
Prosciutto Crostini <i>with Teleme Cheese and White Truffle Honey</i>	26
Chicken Salad Tea Sandwich	29
Duck Liver Mousse Crostini <i>with Plum and Red Onion Compote</i>	24
Country Pâté <i>with Whole-Grain Mustard, on Crostini</i>	23

H O T	P R I C E P E R D O Z E N
Roasted Potatoes <i>with Gorgonzola and toasted walnuts</i> *	20
Crispy Potato and Chive Cigars <i>with sour cream-mustard sauce</i> *	22
Portobello Mushroom Beignets <i>with Aioli</i> *	20
Fontina Risotto Fritters <i>with Truffled-Aioli</i> *	24
Wood Oven Baked Pizzas <i>with a Variety of Toppings (10 bite size slices each)</i> ½ *	17
Crab Cakes <i>with Roasted red pepper aioli</i>	36
Bacon wrapped Dates stuffed with Parmesan Cheese	27
Shrimp Roasted <i>with Pancetta and Pesto</i>	36
Lamb Brochettes <i>with Black Olive Topenade</i>	30
Chicken Skewers with a Parsley Mustard Glaze	25
"Corn Puppies" <i>mini corn battered house made Kielbasa served with Honey Dijon</i>	26
Grilled Beef Skewers <i>with Herb de Provence Glaze</i>	30
Pork Confit Sliders <i>with Apricot Chili Sauce and Red Cabbage</i>	30
Prime Rib Sliders <i>with Horseradish Crème Fraiche</i>	30
House Made Sicilian Sausage <i>with Oregano Mustard on Crostini</i>	30
Leek, Goat Cheese & Bacon Tart	27
Chicken & Mushroom Purse (<i>Chicken and wild mushrooms wrapped in puff pastry</i>)	29

Prices subject to change without notice

*Indicates Vegetarian Options

STATIONARY HORS D'OEUVRES

ARTISAN CHEESE MARBLE

\$10 Per Person

Selection of Imported Artisanal Cheeses served with Seasonal Fruit, Nuts & Toast Points

CHARCUTERIE STATION

\$8 Per Person

Chefs Selection of Assorted House Cured Salumi with Accompaniments

ASSORTED ANTIPASTI STATION

\$8 Per Person / Chef's Selection of 3 Provencal Antipasti

Selection might include Olives with Garlic, Roasted Beets, Pickled Vegetables, Marinated Mushrooms or Leek, Goat Cheese and Bacon Tarts

GRAND PLATEAU

THREE TIERS OF ASSORTED SEAFOOD WITH ACCOMPANIMENTS

\$135 / Serves Approx. 20 people

A Selection of Oysters, Clams, Mussels, Prawns and Crab or Lobster (depending on the season) Served with all the accompaniments

OYSTER STATION

ADDITIONAL CHEF CHARGE \$75 (20 PERSON MINIMUM ORDER)

\$12 Per Person

A Selection of Oysters, Hand Shucked to Order and Served with all the accompaniments

IRON SKILLET ROASTED MUSSELS

\$7 Per Person

Lulu's Signature Mussels served on Steaming Iron Skillets with Drawn Butter

CARVING STATION

ADDITIONAL CHEF CHARGE \$75 (20 PERSON MINIMUM ORDER)

\$15 Per Person, 1 selection / \$22 Per Person, 2 selections

Your Choice of Roasted Beef Prime Rib, Pork loin, Leg of Lamb or Rotisserie Turkey
Served with accompaniments

SIDE STATION

(20 PERSON MINIMUM ORDER)

\$7 Per Person, 1 selection / \$10 Per Person, 2 selections

Side Station is served with Olive Oil Mashed Potatoes and your Choice Seasonal Vegetable

SNACKS

(10 PERSON MINIMUM ORDER)

\$2 pp Truffled French Fries

\$2 pp Housemade Pretzel Bites

\$1.50 pp Mixed Spiced Nuts

DESSERT STATION

\$8 Per Person

A Selection of Housemade Desserts including, Seasonal Tarts, Chocolate Truffles, Cakes & Cookies

Prices subject to change without notice