



*catering & events*



CALIFORNIA BISTRO

“ **UNBELIEVABLE!!!!!!!** I’ve done so many parties with you — all of them exceeding my catering expectations. Francisco is an event planner’s Dream and every single member of the team is remarkable, courteous, hardworking, dependable and adorable. ● Guests **RAVED** about the food. The presentation, as always, was fabulous. ● There is no question that Lulu’s Catering, led by the Fabulous Francisco, is truly **THE BEST OF THE BEST.** ● And Lacey, working with you was such a pleasure. I know that you’re new, but you are the best person I’ve worked with in all these years. I so appreciated your attention to detail and considerate communications. ” — R



## VENUES & ORGANIZATIONS

A short list of the venues and organizations for whom Lulu has catered:

Annenberg Theater  
Austin Art Projects  
Casa de Monte Vista  
Coachella Valley Repertory Theatre  
Colony 29  
Comic Con Palm Springs  
Coyote Stage Works  
Desert AIDS Project  
Desert regional Medical Center  
Dezart Performs  
Don Lee Farms  
Eisenhower Medical Center  
Heather James Gallery  
IKON Office Solutions  
Imago Gallery  
Integrated Wealth Management  
Israel Cancer Research Fund  
Jewish Family Service  
Korakia Pensione  
Kraft Nabisco Championship  
McCallum Theatre  
Melissa Morgan Fine Art  
Modernism Week  
Momentous  
Opera Arts  
Opera Guild  
Pacific Life Annuities and Mutual Funds  
Palm Springs Air Museum  
Palm Springs Animal Shelter  
Palm Springs Art Museum  
Palm Springs International Film Festival  
Palm Springs Short Film Festival  
Sensorium Event productions  
Shari Kelley Events  
Tesla  
The Elvis House  
The Frank Sinatra House  
The Frey House  
The Galvan Estate  
The Living Desert  
The O'Donnell House  
Warner Bros.

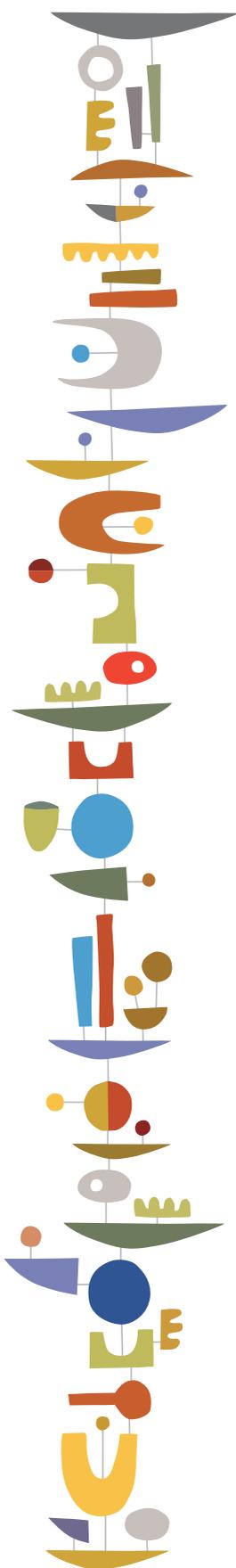


“ **THANK YOU!! AMAZING AND SPECTACULAR!!**

Truly a home run and everything was **FLAWLESS**. Thanks so much for a wonderful job today! ” — L

“ The food was **DELICIOUS** and the table looked most appetizing. The servers did a terrific job. The overall experience from beginning to end could not have been better. My thanks to you for a memorable event. ” — T

“ Words fail me to tell you how it was. Only by being there would you understand. The food was **FABULOUS**, the guys incredible. Everybody was happy. It was just great, all of it. ” — J



Lulu Catering and Events continually strives to be the most reliable and creative catering company in the desert, always delivering a high standard of quality and value to our clients. We work in close partnership with you, our customers, to offer a service that sets new standards in catering and event planning. The broad range of successful parties and weddings we've produced in a variety of locations attest to our multi-faceted talents. From intimate gatherings to luxurious galas, we pride ourselves on tailoring original concepts and designs to your particular style and budget. By combining innovative ideas with exceptional production skills, superior project management and culinary excellence, we create perfectly coordinated, unforgettable events.

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Our **event portfolio** includes magical and enchanting, stylish and sophisticated, elaborate and thrilling, highly styled intimate gatherings to larger parties. We offer exotic and fun menus including contemporary California cuisine, BBQ, Asian fusion, Chinese/dim sum, Japanese/sushi, Italian, French, Mexican, Moroccan and many more — just about any cuisine you can think of. **We look forward to catering your event and helping to make it an event to remember.**

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A private event held in-house at Lulu California Bistro is always an event to remember. You and your guests can enjoy a private dining space or you can buy out our total restaurant including our vibrant patio. Our interior dining space can be divided to suit the needs of your private party, with seating available from 20 to 500 guests. We have created many menus to choose from, each coordinated with varied parties in mind ... but we would be delighted to design a personalized menu to suit your distinctive taste and budget.

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We also can accommodate all the audio-visual aspects of your event by using our high definition 120-inch projector-screen, two large-screen TVs and our surround-speaker system.



“ The wedding was so much **FUN** and flew by. Literally. Everything went off without a hitch. We had so many people come up to us raving about the food and the service. **BRAVO!!!** Although we didn't get to eat that much ourselves, it's nice to know the guests **LOVED** the food. We were very happy with you guys from the start (the start of you and I talking that is :D ) ● Thank you and your team again for everything. We will definitely recommend you to all of our friends for their events! ” — S & K



“ Your guys were **GREAT** — but we knew that from going to so many events that you've catered. The best part was how flexible they were about where to set up (since we hadn't had a site visit). ● Also, when it became clear that there was a line at the bar, one of the servers stepped in to help the bartender, and everyone was taken care of quite quickly. ● All of this at a party for which the original estimate was about 50 people — but ended up at over 100! ● *I look forward to another one soon :)* ” — A

“ **WOW!!** Where do we start?! Our guest's compliments of LuLu were (and continue to be) overwhelming. ● Seriously, we had no idea when we booked LuLu, the level of service, professionalism, and attention to detail we were to receive. Literally, each and every single staff member exceeded our expectations, there wasn't a need unmet and then some. You went above and beyond every step of the way. You covered things we hadn't even thought about and surpassed our expectation exponentially. ● Part of our family is from Spain...so our paella expectations were extremely high to start...to the point that we had originally hired a Paella chef from Spain to handle the main course with LuLu providing just the apps and deserts. However, Lacey convinced us that LuLu's paella was the right choice. Thank you Lacey, you are amazing. ● Francisco ... *damn!* When he and his staff first arrived I started to tell to him what we wanted and I couldn't even finish my first sentence. The man is seriously on top of it. He interrupted me and said “already taken care of!”. I knew immediately I could relax and enjoy our wedding. The staff as a whole are professional and an extraordinary asset to Lulu. ● Honestly, if I had to say one negative thing about LuLu's catering our wedding..I couldn't. You asked if you were a top choice of future events? You are THE only choice after what we experienced...because we simply cannot imagine anyone else even coming close to the hospitality we received. ● Cheers to you all. I can't express enough the gratitude we feel. You were all absolutely extraordinary. ● Looking forward to visiting the restaurant every chance we get. ” — L

“ **SPECTACULAR**, special, wonderful and rave reviews from all. Everyone raved about the food and the entire event! Cheers to the entire Lulu team! ” — F

“ The event was **WONDERFUL** thanks to you and wonderful staff. Seafood buffet set up turned out great as did the food and clean up. *Everyone was very impressed.* ” — D

“ **THANK YOU** to Lulu and the entire staff. You guys made me look real good! It was such a special evening and all the food was beyond delicious. Please send special thanks to Francisco. He was so wonderful. ” — B

“ Our banquet was just **AMAZING**. The decorations were **BEAUTIFUL** and the food, as always, was *delicious!!!!* The staff did an amazing job. Lulu's definitely has this down — everything was so efficient. ” — L



“ You made the process of deciding and planning for the catering an *absolute DELIGHT*. And the food was delicious, as usual. Delivery person was helpful and on-time. I will put Lulu at the top of my list for catering resources in the future. Thank you so much, to you and your team, for a being part of a wonderful event! ” — B

“ You guys did a *GREAT JOB* for us, and we really appreciate it. You made us look great! ” — D



## Tray-passed hors d'oeuvres

### BATEAU ENDIVE

Endive • Goat Cheese • Fig • Honey Glazed Pecan (GF)

### ORIENTAL STYLE BABY SCALLOPS

with prosciutto on a china spoon

### BROCHETTE OF GRILLED AHI

Skewered Ahi • Sweet Ponzu • Cracked Black Pepper • Lime

### BEEF CARPACCIO CROSTINI

Filet of Beef • Parmigiano-Reggiano • Extra Virgin Olive Oil • Sea Salt • Cracked Black Pepper

### PETITE LOBSTER ENDIVE

Fresh Lobster Salad • Endive

### LATKES

Crispy Yukon Gold Potatoes

### ASSORTMENT OF MINI PIZZAS

Margherita • BBQ Chicken • Pepperoni • Maui Onion

### MARYLAND CRAB CAKE

Lump Crab • Remoulade Sauce

### FINGERLING & CAVIAR

American Sturgeon • Fingerling Potato • Crème Fraîche • Chive

### COCONUT SHRIMP

Grilled Gulf Shrimp • Shredded Coconut

### WRAPPED SCALLOP

Fresh Sea Scallop • Smoked Bacon

### FRESH FIG AND HAM

Prosciutto • Fresh Fig • Blue Cheese

### LASAGNA CUPCAKES

Bolognese Sauce • Alfredo Sauce • Wonton • Fresh Spinach

### DUCK ASIATIQUE

Seared Duck Breast • Ginger-Plum Sauce

### MINI HOT DOGS

100% Pure Beef Hotdogs • Dijon Mustard • Puff Pastry

### MINI MEATBALLS

Zesty BBQ Sauce

### BROCHETTE OF SALMON

Skewered Salmon • Honey Glaze

### SPICY AHI & CUCUMBER

Fresh Ahi • Japanese Cucumber • Lemon Caviar • Black & White Sesame Seed

### TENDERLOIN CROSTINI

Tenderloin of Beef • Maytag Blue Cheese • Fresh Spinach • Crispy Shallot • Roasted Garlic

### CERCLE DE BRIOCHE

Herbs de Provence-Roasted Tomatoes • Chèvre • Fried Sage (V)

### CAPRESE LOLLIPOPS

Grape Tomato • Mozzarella di Bufala • Fresh Basil Leaf (V)

### SMOKED SALMON CROSTINI

Smoked Salmon • Caper Cream Cheese • Fresh Dill

(and 40+ more)

## Appetizers

### SALADS

#### FRESH MIXED FIELD GREENS SALAD (GF/V)

Cherry tomatoes, oranges, garbanzo beans and orange vinaigrette

#### CAESAR SALAD (GF/V)

Whole leaf Romaine hearts *with* shaved imported Parmesan

#### ICEBERG WEDGE (GF)

With hickory-smoked bacon, sliced onions, tomatoes and Roquefort cheese dressing

#### ROASTED BEET SALAD (GF/V)

With Goat Cheese on Baby Arugula Lettuce *with* chickpeas/garbanzo beans, pine nuts and lemon vinaigrette

#### PEAR SALAD (GF/V)

Poached pear served on fresh seasonal mixed greens with Roquefort cheese, walnuts and pear vinaigrette

(and more)

### SOUPS

#### WILD MUSHROOM SOUP (GF/V)

*with* a touch of white truffle olive oil served with chives

#### SEAFOOD CHOWDER

*with* salmon, albacore, tilapia, sea bass, clams and scallops in a light creamy Manhattan-style chowder

#### MINISTRONE SOUP (GF/V)

Classic vegetable medley

#### LOBSTER BISQUE

Maine lobster bisque with fresh lobster meat

#### VICHYSOISE (GF/V)

Potato and leek soup served deliciously cold (seasonal)

(and more)

### APPETIZERS

#### FRESH CEVICHE

Marinated fresh fish in coconut milk, diced tomatoes, cilantro and key lime juice

#### GAZPACHO WITH SHRIMP

*with* an abundance of shrimp

#### TUNA TOWER

Avocado & Ahi tuna tartare

#### FARFALLE POMODORRO (V)

Butterfly shaped pasta *with* olive oil, garlic, tomatoes and basil

(and 15+ more)

## Entrées

### MEATLOAF *à la* LULU

Chef Arturo's rich, moist Angus beef meatloaf *with* savory seasonings topped with a tangy red sauce over red skin mashed potatoes and fresh seasonal vegetables

### CHICKEN PICCATA

Sautéed *with* lemon caper sauce with linguine pasta

### FARFALLE PRIMAVERA (V)

Bowtie Pasta served *with* extra virgin olive oil, garlic and fresh seasonal vegetables

### RICOTTA AND PARMESAN CHEESE RAVIOLI (V)

Served *with* marinara sauce

### SAUTÉED TILAPIA

Served *with* tropical mango salsa, rice pilaf and fresh seasonal vegetables

### CAESAR SALAD *with* GRILLED CHICKEN BREAST

Chopped Romaine hearts and imported Parmesan

### LINGUINE *with* CHICKEN

Served *with* a light marinara sauce

### GRILLED FLANK STEAK

With a mild Louisiana barbecue sauce, served *with* red skin mashed potatoes and fresh seasonal vegetables

### LASAGNA BOLOGNESE

Arturo style topped *with* our kielbasa sausage

### 4 CHEESE BAKED ZITI

Baked pasta dish *with* Provolone, Mozzarella, Swiss, Parmesan and meat sauce

### HALF A CHICKEN (Requires 72-hour notice)

Half a chicken served *with* red skin mashed potatoes and fresh seasonal vegetables

### GRILLED PORK CHOP (GF)

Topped *with* maple syrup & baked apple glaze and served *with* red skin mashed potatoes and fresh seasonal vegetables

### LINGUINE *with* SHRIMP

Served *with* a light marinara sauce

### LOBSTER RAVIOLI

Ravioli stuffed *with* Lobster meat, with a light tomato basil lobster cream sauce

### SAUTÉED FRESH SAND DABS

Served *with* lemon caper sauce, rice pilaf and fresh seasonal vegetables

### FRESH FILET OF WILD SALMON (GF)

Served *with* a champagne Dijon Beurre blanc, rice pilaf and fresh seasonal vegetables

### PAN-SEARED MAINE SEA SCALLOPS (GF)

in a mango buerre blanc, served *with* a large Portobello mushroom, red skin mashed potatoes and fresh seasonal vegetables

### FILET MIGNON (GF)

8oz. grilled Filet Mignon served *with* peppercorn sauce red skin mashed potatoes and fresh seasonal vegetables

### CHICKEN FLORENTINE (GF)

Chicken breast stuffed *with* goat cheese, sundried tomatoes, served *with* red skin mashed potatoes and green beans

### CHILEAN SEA BASS

Chilean Sea bass served *with* sun dried tomato crust, infused *with* extra virgin olive oil accompanied by a stuffed roasted tomato and zucchini

### 10 OZ. GRILLED FILET MIGNON (GF)

Served with a Cognac & Truffle sauce accompanied *with* potatoes au gratin, haricots-vert and stuffed roasted tomato

### 12 OZ. RIB EYE STEAK

Served *with* french fries and fresh seasonal vegetables

### 12 OZ. VEAL CHOP (GF)

*with* porcini mushroom sauce served *with* haricot verts and red skin mashed potatoes

### 12 OZ. PRIME NEW YORK STEAK

served *with* garlic almond butter and truffle French fries *with* stuffed tomatoes

### HALF ROASTED DUCK

Half a duck with an apricot and plum brandy sauce, served *with* red skin mashed potatoes and fresh seasonal vegetables

### SEAFOOD LINGUINI

Bay Clams and scallops, shrimp, lobster in a light tomato Basil sauce

(and many more)

## Desserts

### TIRAMISU

### VANILLA OR CAPPUCCINO ICE CREAM

### FLOURLESS TRIPLE CHOCOLATE CAKE (GF)

### APPLE CRISP

### FRESH BERRIES AND CREAM (GF)

### NAPOLEON

### BREAD PUDDING

### COFFEE CRÈME BRÛLÉE (GF)

### APPLE CRISP WITH VANILLA ICE CREAM

### COTTON CANDY WITH CHOCOLATE CHIPS

### GOLDEN KEY LIME TART

### ALMOND-PEAR TART

(and more)

GF= Gluten Free V=Vegetarian

Please ask for a sample menu of our other exotic and fun menus – including BBQ, Asian fusion, Italian, French, Mexican, Moroccan and many more – just about any cuisine you can think of.



“You’ll fall *in love* with Lulu.”

— THE DESERT SUN



EMILY



FRANCISCO & LACEY

## LULU CATERING AND EVENTS

### SHOWROOM AND CATERING WAREHOUSE

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