





Fiesta Starters (serves 8-10)

Mini Burritos (10 pieces) \$75.00

Our super burrito but made bite sized! Your choice of meat, beans and rice, Monterey Jack cheese, salsa fresca, house made guacamole and sour cream. V | GF | VG

Mini Crispy or Soft Tacos (20 pieces) \$85.00

Bite sized crispy or soft corn or flour tortillas filled with your choice of meat, topped with lettuce, sour cream, salsa fresca, and Mexican queso. V | GF | VG

Mini Crispy or Soft Veggie Tacos (20 pieces) \$75.00

Bite sized, crispy, soft corn or soft flour tortillas filled with grilled vegetables, lettuce, guacamole, Monterey Jack cheese and salsa fresca. V | GF | VG

Mini Grilled Fish or Shrimp Tacos (20 pieces) \$95.00

Grilled marinated Tilapia or shrimp served on a soft flour, soft corn or crispy corn tortilla topped with lettuce, salsa fresca, sliced avocado and a spicy Chipotle sauce. GF

Mini Tamales (20 pieces) \$80.00

Hand-rolled and stuffed with your choice of chicken, pork, grilled vegetables, or Poblano pepper and cheese served with salsa fresca, tomato sauce and sour cream, wrapped in a traditional corn husk or Swiss chard leaf

(Requires 24 hour notice) V | VG | GF

Mini Chimichangas (25 pieces) \$80.00

Crispy flour burritos filled with your choice of meat or roasted Poblano pepper and Monterey Jack cheese. Served with guacamole, sour cream and salsa fresca. v

Mini Taquitos (30 pieces) \$75.00

Corn tortillas rolled and fried and filled with chicken, beef or pork and served with guacamole, sour cream and tomato sauce. **GF** *Beef contains tomatoes

Mini Sopitos (25 pieces) \$85.00

Little Masa Shells (ground corn) stuffed with your choice of meat, or grilled vegetables, served with refried beans, lettuce, sour cream, salsa fresca, Mexican queso and sliced avocado. V | VG |

Mini Shrimp Ceviche Tostadas (25 pieces) \$95.00

Crispy flat corn tortilla topped with marinated shrimp, onions, tomatoes, cilantro and sliced avocado. GF

Mini Chiles Rellenos (20 pieces) \$95.00

Jalapeño pepper stuffed with Mexican cheese, coated in egg, and topped with salsa caliente and sour cream. (Requires 24 hour notice) V | GF

Mini Empanadas (25 pieces) \$95.00

Fresh pastry stuffed with either sautéed vegetables, your choice of meat or fruit baked to a golden brown. (Requires 24 hour notice) V

Quesadilla Platter (24 slices) \$65 (Cheese only), \$85 (w/Meat)

Your choice of tortilla filled with Monterey Jack cheese, grilled to a crisp served with sour cream, house made guacamole and salsa fresca. V

Fiesta Sampler Platter (price varies)

Spice up your next fiesta with a variety of LuLu's starters. Choose any three Fiesta Starters and we will combine a half order of each for a customized platter.

Salads (serves 8-10)

LuLu's Chopped Salad

Vegetarian \$80.00,

Chicken or Pork \$90.00

Beef \$100.00

Chilled mixed lettuce, Napa cabbage, your choice of vegetarian or with meat, bell peppers, avocado, tomatoes, fresh corn, Mexican queso, pepitas, and corn tortilla chips. Served with a house made cilantro/lime dressing on the side. V | GF | VG

Taco Salad

Vegetarian \$80.00 Chicken or Pork \$90.00, Beef \$100.00 Romaine lettuce, your choice of vegetarian or with meat, avocado, fresh corn, vegetarian black or pinto beans, salsa fresca, Mexican cheese, and corn tortilla chips. Served with a jalapeño dressing on the side.

V | GF | VG

Seasonal Fruit Salad \$90

V | GF | VG

Main Courses (serves 8-10)

Grilled Fajita Platters:

Chicken \$95.00, Vegetables \$95.00 **Steak \$105.00,**

Shrimp \$115.00

Includes fresh corn or flour tortillas, grilled bell peppers and onions, guacamole and salsa fresca. V | GF | VG

Carnitas \$100.00

Crispy, yet tender slow-roasted pork served with corn or flour tortillas, pickled jalapeños and house made salsas. GF

Pastel Azteca \$100.00

Shredded chicken breast, Poblanos chiles, corn and jalapeños layered between corn tortillas, sour cream and Monterey Jack cheese. GF

Desserts



Complete your Fiesta with one of LuLu's house made desserts.

Churros (12) \$50.00 v

*Churros can be cut in half or thirds if requested

Mexican Flan (single serving) \$7.00 Baked Caramel Custard V | GF

Mini Fruit Empanadas (25) \$95.00

Baked pastry filled with fresh fruit. V | VG



Burrito Platters (serves 8-10)

Express Burrito Platter (6 burritos cut in half) \$80.00

Six of our full sized super burritos cut in half for a festive presentation. Choose from a variety of our meats or grilled vegetables, rice, beans, and Monterey Jack cheese combined with salsa fresca, sour cream and guacamole. V | VG

Express Breakfast Burrito Platter* (6 burritos cut in half) with meat \$90.00, with potatoes \$75.00

Six of our full sized scrambled egg burritos, cut in half for a festive presentation. Choose from bacon, Chorizo or potatoes, combined with Monterey Jack cheese, rice, beans and salsa fresca. *Requires 24 hours notice. V

Fiesta Grande 4-foot long Burrito (12-16 slices) with meat \$90.00, with Seafood \$110.00

Customize your burritos by choosing one of our many meat selections or grilled vegetables, rice and beans, combined with salsa fresca, sour cream, and house made guacamole. $V \mid VG$

By the dozen

One Dozen Enchiladas Cheese \$55.00, Meat \$65.00

Enchiladas are filled with your choice of meat or Mexican cheese and wrapped in a fresh corn tortilla and topped with red* or green sauce, lettuce, salsa fresca and sour cream. GF *Our red sauce does contain chicken broth

One Dozen Crispy or Soft Tacos \$55.00

Tacos are filled with your choice of meat, topped with lettuce, sour cream, Mexican queso or Monterey Jack cheese and salsa fresca. GF

One Dozen Crispy or Soft Veggie Tacos (12) \$60.00

Crispy or soft tortillas filled with grilled vegetables, lettuce, guacamole, Monterey Jack cheese, and salsa fresca. V | GF | VG

One Dozen Grilled Fish or Shrimp Tacos \$90.00

Grilled fish or shrimp marinated in garlic, served on corn or flour tortillas topped with lettuce, salsa fresca, sliced avocado and a spicy Chipotle sauce. GF

One Dozen Tamales \$65.00

Hand-rolled and stuffed with your choice of chicken, pork, grilled vegetables or Poblano pepper and cheese, serve with with salsa fresca, and sour cream wrapped in a traditional corn husk. V | VG | GF

Half Dozen Chiles Rellenos \$70.00

Roasted pasilla pepper stuffed with Mexican cheese coated in egg and topped with salsa caliente and sour cream. V | GF

Street Corn or Esquite (Serves 12) \$60

White Corn mixed in a creamy Epazote sauce and lime, topped with Mexican dried chile powder, hot sauce and Mexican cheese. *Contains garlic V | GF

Fiesta - Favorite Sides

LuLu's prepares all of our chips, guacamole and salsas in house daily using the freshest, local produce.

LuLu's Chips V | GF | VG Small \$25 | Large \$45.00

Salsa Fresca V | GF | VG \$10 Pint | \$20.00 Quart

Guacamole V | GF | VG \$24 Pint | \$48.00 Quart

Vegetarian Beans V | GF | VG(Black, Pinto or Refried) **\$8.00 Pint | \$16.00 Quart**

Mexican Rice

Traditional Red **GF**Vegetarian Cilantro Green **V | GF | VG**Brown **V | GF**

\$8.00 Pint | \$16.00 Quart

Sour cream V | GF \$10.00 Pint | \$20.00 Quart





Carne Asada

*Grilled steak.

Pollo Asado

*Grilled white meat chicken.

Pollo Hervido

*Simmered white meat chicken.

Carnitas

*Slow roasted pork.

Al Pastor

*Marinated pork in a traditional family recipe sauce.

Albañil

*Ground beef, chorizo, bacon, onion and pasilla pepper.

Chorizo

*Mexican sausage with pork meat, red bell pepper, paprika, pepper and salt.

Grilled Vegetables

*Zucchini, squash, carrots, spinach, bell pepper and onions.

Seafood

*Contains garlic Grilled Marinated Tilapia Grilled Shrimp.

Tortillas y Beans

Taco Tortillas: crispy corn (GF), soft corn (GF), soft flour.

Burrito Tortillas: Flour, whole wheat, spinach and gluten free.

*Gluten free tortillas are made with brown rice, white rice, millet, sorghum and tapioca flour. They also contain guar gum, xanthan gum, corn starch and yeast.

Vegetarian Beans

*Whole pinto, black, refried V|GF|VG Mexican Rice Traditional Red GF Vegetarian cilantro green V|GF|VG, Brown V|GF

Beverages

Assorted canned soda \$2.50

Horchata (10 quarts/40 servings) \$195.00

Traditional Mexican rice drink

*Subject to a refundable beverage barrel deposit

Agua Fresca (10 quarts/40 servings) \$195.00

Fresh seasonal fruit drink

*Subject to a refundable beverage barrel deposit

Non-Alcoholic Margarita Mix \$7/person

(minimum 12 people)

Fresh squeezed lime juice combined with organic agave nectar.

*Subject to a refundable beverage barrel deposit

Alcoholic Margarita Mix \$10/person

(minimum 12 people

Fresh squeezed lime juice combined with organic agave nectar and 1800 Silver Tequila

LuLu's staff has over 17 years of experience providing a full range of catering services. From intimate gatherings to corporate meetings, birthday parties, or weddings, LuLu's can take care of your food and beverage needs. Our Catering Manager can create a custom proposal based on your needs and budget. LuLu's has four (4) locations in the heart of the San Francisco Peninsula: San Carlos, Menlo Park, Palo Alto, and Los Altos.

General Terms: LuLu's will send you a personalized proposal with your selected menu items (regardless of delivery or pick-up). You must approve the proposal online. Once it is approved, you will receive a payment link. Your full payment is due 24 hours before service and is paid online via a payment link. LuLu's reserves the right to withhold 50% of your order total if cancellation occurs less than two full business days prior to the event.

Conditions: All charges are subject to local sales tax and 2% packaging fee. Full service events will be charged a 20% service fee and 18% gratuity. Catering orders scheduled for delivery will be charged a fee based on the order total. Orders requiring set up will be charged a set up fee, based on the order total. They will also be subject to 18% gratuity and a delivery fee.

Staff Rates: Serving staff rates are \$50 per hour per person. Bartender staff rates are \$60 per hour per person. Full service staff are scheduled on a 4-hour minimum.

*All LuLu's locations provide a variety of delicious, gluten-free options (including gluten-free tortillas!). However, we cannot guarantee a completely gluten-free environment. We do our best to make sure the areas are clean but cross-contamination can still occur.