

Lula Wine Bar Event Menu's

*****Menus are subject to change based on seasonal availability and operational considerations*****

Passed Hors d'Oeuvres Menu for Cocktail Reception

\$45 Per Person (Includes 5 selections)

Light & Fresh Selections (choose 3)

Smoked Castelvetrano Olives on Toothpick
Goat Cheese & Fig Jam Crostini
Classic Bruschetta with Tomato, Basil, and Parmesan
Stuffed Mushrooms with Cream Cheese, Garlic & Herbs
Caprese Skewers (Cherry Tomato, Basil & Mozzarella)

Hearty & Savory Selections (choose 2)

Smoked Salmon on Cucumber with Dill & Cream Cheese
Apple, Brie & Prosciutto Crostini
Cheese & Cured Meat Skewers
Prosciutto-Wrapped Dates, Stuffed with Herbed Goat Cheese
Andouille Sausage Bites with Dipping Sauce
Skewered Meatball with Marinara & Parmesan

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Stationary “Buffet” Appetizer Menu

All pricing is per person. Minimums may apply.

Savory Bites

- Smoked Castelvetrano Olives – \$4/person
- Goat Cheese & Fig Jam Crostini – \$7/person
- Apple, Brie & Prosciutto Crostini – \$8/person
- Classic Bruschetta with Tomato, Basil & Parmesan – \$8/person
- Stuffed Mushrooms with Cream Cheese, Garlic & Herbs – \$8/person
- Caprese Skewers (cherry tomato, basil & mozzarella) – \$5/person
- Prosciutto-Wrapped Dates Stuffed with Herbed Goat Cheese – \$10/person
- Meatballs & Marinara - \$14/person
- Pickled Veggies – \$4/person

Spreads & Boards

- Smoked Salmon Spread with Sourdough & Gluten Free Crackers – \$10/person
- Grazing Platter (assorted meats, cheeses, crackers, and bread) – \$14/person
- Seasonal Crudité Platter with Green Goddess Dip – \$6/person
- Mezze Platter (hummus, olives, roasted red peppers, cucumber slices, cherry tomatoes, feta with herbs & olive oil, toasted pita & Gluten Free crackers) – \$10/person

Sweet Treats

- Cheesecake Bites (topped with seasonal fruit, compote, or chocolate drizzle) – \$8/person
- French Macarons (assorted flavors) – \$8/person

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Family Style or Plated Dinner

Pricing starts at \$60/person

Option to add appetizer(s) or Passed Hors d'Oeuvres.

Focaccia and Dipping Oil

Salads (choose 1)

Baby Gem, Green Apple, Gorgonzola, & Balsamic Vinaigrette

Mixed Greens with Cucumbers, Tomatoes, & Balsamic Vinaigrette

Roasted Beets & Arugula with Orange Vinaigrette

Roasted Butternut Squash & Arugula

Arugula with honey vinaigrette, shaved parmesan, and toasted almonds

Caprese (tomato, mozzarella, fresh basil, drizzled with olive oil and balsamic)

Veggies (choose 1)

Cauliflower Romesco

Roasted Brussel Sprouts with Brown Butter Vinaigrette, Gorgonzola, and Green Apple

Roasted Butternut Squash with Chèvre, Balsamic Glaze & Pepitas

Roasted Asparagus with Heirloom Cherry Tomatoes

Elote (Mexican Street Corn)

Main (choose 1)

Classic Meatballs with Marinara

Hickory Smoked Baby Back Ribs

Smoked Beef Brisket

Baked Salmon with Lemon, Caper Garlic Sauce

Mushroom Risotto

Baked herbed chicken

Enchiladas (chicken or cheese)

Pulled Pork Tacos

Desserts (choose 1)

NY Cheesecake

Seasonal Gelato

Other options available upon request

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Plated Lunch

Pricing starts at \$40/person.

Gluten-free free available upon request.

Salads

Baby Gem, Green Apple, Gorgonzola, & Balsamic Vinaigrette

Mixed Greens with Cucumbers, Tomatoes, & Balsamic Vinaigrette

Roasted Beets & Arugula with Orange Vinaigrette

Roasted Butternut Squash & Arugula

Caprese (tomato, mozzarella, fresh basil, drizzled with olive oil and balsamic)

Sandwiches

Rustic Italian on Focaccia

Smoky Andouille on Focaccia

Smoked Salmon on Sourdough

Smoked Brisket on Ciabata Roll

Roasted Veggie on Sourdough

Caprese on Focaccia

Desserts

NY Cheesecake

Seasonal Gelato

Other options available upon request

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Bar Service

Minimums may apply. See our full wine list and drink menu for complete offerings.

Service Options

Cash bar: Guests pay individually for their drinks.

Open bar: Host covers all beverages for a set time or budget.

Drink tickets: Host provides a set number of drink tickets per guest. Guests are on their own after drink tickets are gone.

Special wine selection: Curated bottles or themed wine flights available upon request.

Add On's

Welcome Glass: Choose our house Prosecco (\$12/person) or select from our Sparkling Wine list – pricing varies

Sparkling or Champagne Toast: Choose our house Prosecco (\$12/person) or select from our Sparkling Wine list – pricing varies

Wine Flight: Includes a flight of three 2 oz pours – \$20/person or select from our Wine List - pricing varies

Guided Wine Tasting: Led by our knowledgeable staff, and includes a flight of 4 wines with tasting notes and insights into region, varietal, and winemaking style. – pricing varies

Wine-Paired Dinner: Pair your multi-course dinner or appetizer spread with hand-selected wines. Includes pairing recommendations, optional printed menus, and a personalized wine introduction. – pricing varies

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