



Lulu

KITCHEN & BAR



HOST YOUR EVENT

Lulu Kitchen & Bar can host parties up to 125 guests for a seated event and 150 guest for cocktail style events. Making it the perfect location for business dinners, product launch luncheons, social gatherings, milestone celebrations and so many other events.



The Garden Patio is Lulu's most intimate private dining option. Our enclosed patio creates beautiful ambience for you and your guests amongst the greenery.



GARDEN PATIO



25

seated



30

cocktail style

AVAILABLE MAY - NOVEMBER

Our large back dining room is a perfect option for a large group to enjoy the Lulu experience.



BACK DINING ROOM



55


seated



75

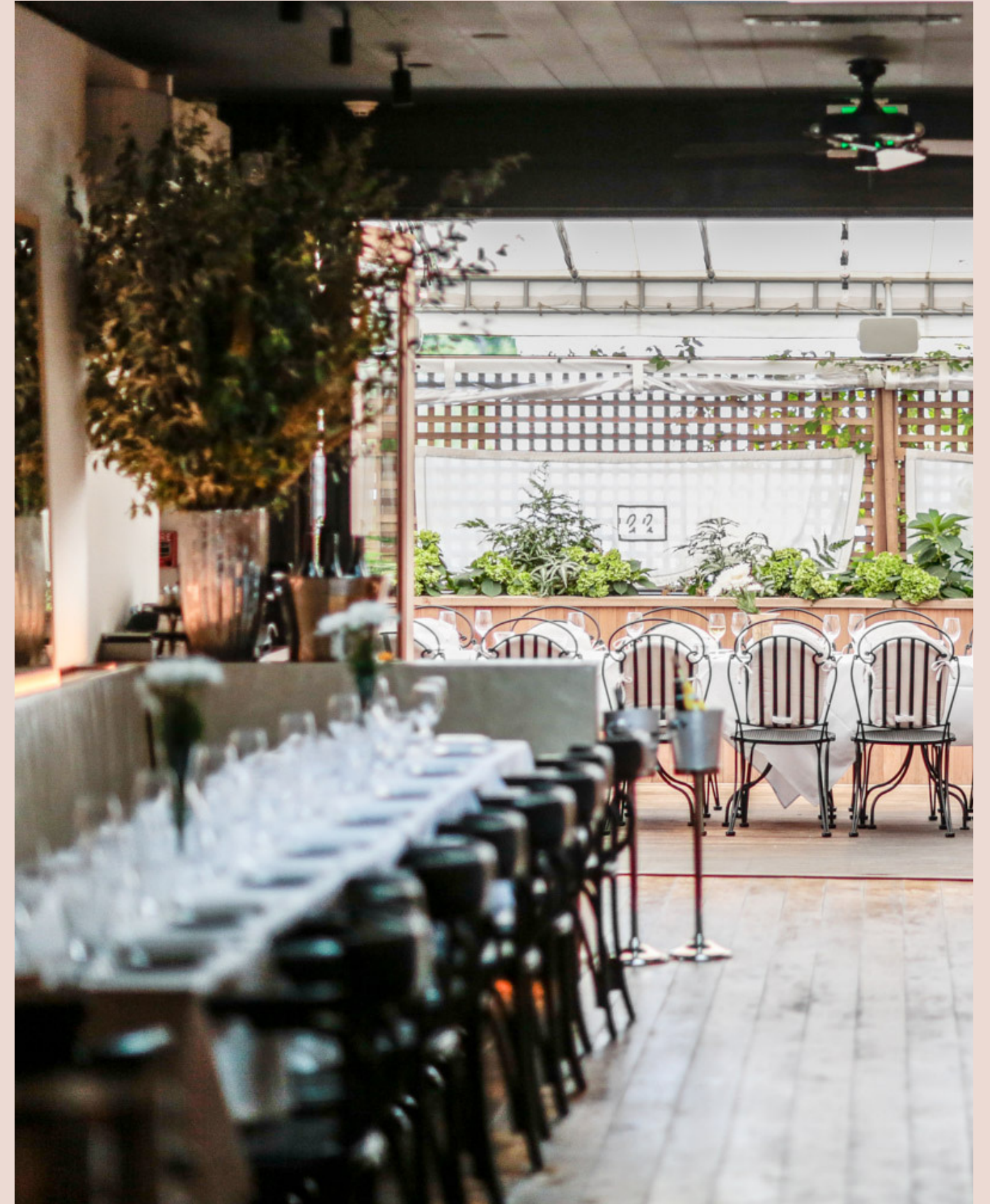
cocktail style

PATIO & BACK DINING ROOM

 80
seated

 110
cocktail style

Combining the Garden Patio and Back Dining Room during May through November allows for additional sitting and cocktailing in this exclusive space.



FULL RESTAURANT

Enjoy the entire restaurant for your special event. Featuring our beautiful bar for cocktails and several options for set-up. A truly exclusive and elegant experience.



125

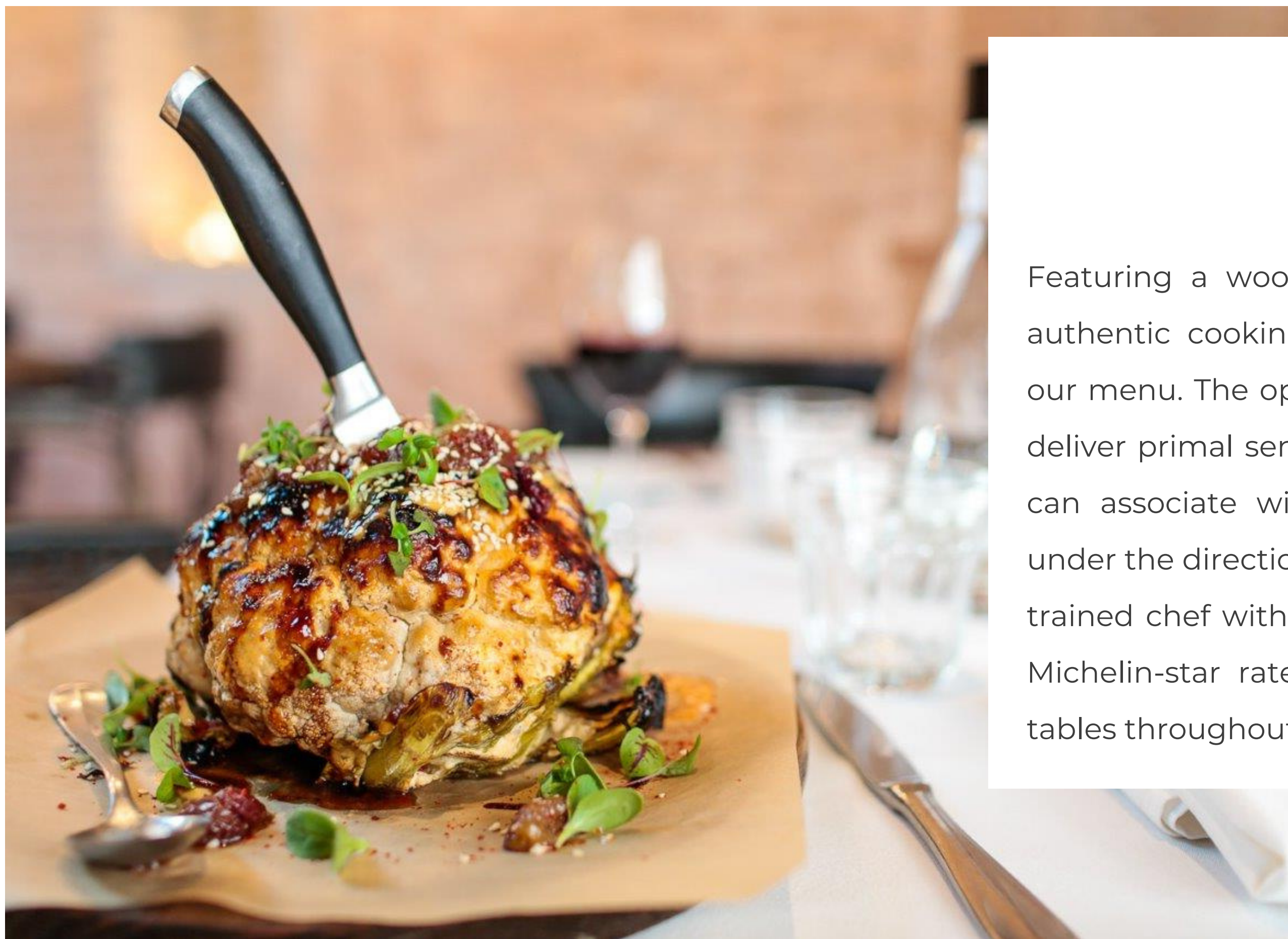
seated



150

cocktail style





MENUS

Featuring a wood-fire grill and open kitchen, authentic cooking is the driving force behind our menu. The open flames create warmth and deliver primal sensory experiences most people can associate with and want. The kitchen is under the direction of Philippe Corbet, a French-trained chef with several years of experience in Michelin-star rated restaurants as well as top tables throughout Long Island.

BRUNCH/LUNCH SAMPLE PASSED CANAPÉ MENU

FRENCH TOAST BITE strawberry

POTATO LATKES chive goat cheese

MINI BLUEBERRY PANCAKE

CHICKEN AND PANCAKES spicy maple syrup

BACON & CHEDDAR PASTRY TWIST

HEIRLOOM TOMATO & FRESH MOZZARELLA SKEWER
fig balsamic drizzle

DEVILED EGGS HOUSE SMOKED SALMON
potato blini, crème fraiche

MINI FRITTATA BITES seasonal preparation

MINI YOGURT & GRANOLA PARFAITS

MINI CROQUE MONSIEUR

AVOCADO TOASTS BITES

MARINATED GRILLED SHRIMP COCKTAIL

Menu are subject to change

**CONTINUED
BRUNCH/LUNCH
SAMPLE PASSED
CANAPÉ MENU**

SAUTEED ESCARGOT garlic, parsley, crostini

LULU CAULIFLOWER SKEWER

BBQ CHICKEN LOLLIPOPS

FOIE GRAS MOUSSE sauterne jelly

MINI LULU BURGER cheddar, heirloom tomato, gem lettuce

FARMHOUSE TOMATO SOUP SHOT grilled cheese, basil

OCTOPUS SKEWER fingerlings, smoked paprika aioli

MINI CRAB CAKES house tartar sauce

SEARED TUNA olive tapenade

SWEET & SPICY PORK BELLY BITES

SLICED SKIRT STEAK chimichurri

(\$4 supplement)

SEARED DUCK BREAST SKEWER fig, port wine reduction

(\$5 supplement)

LAMB LOLLIPOP mint pesto

(\$5 supplement)

Menu are subject to change

BRUNCH/LUNCH SAMPLE SIGNATURE STATIONARY OPTION MENUS



BREAKFAST MEATS

select two | bacon, sausage, merguez
chorizo, ham, turkey bacon



ROASTED HOUSE POTATOES

fresh herbs



MEZZE

house hummus, yogurt, & baba ghanoush
grilled flatbread, olives, grilled vegetables



CRUDITÉS

farmer's market vegetables
seasonal dipping sauces



CHEESE BOARD

chefs selection of cheese, truffle
apple jam, fruit, baguette



CHARCUTERIE BOARD

chefs selection of cured meats
cornichon, mustard

Menu are subject to change

CONTINUED BRUNCH/LUNCH SAMPLE SIGNATURE STATIONARY OPTION MENUS

▶ **SHISHITO PEPPERS**

smoked salt, bonito flakes, umami

▶ **BURRATA DISPLAY**

seasonal accompaniments
toasted bread, sea salt

▶ **WOOD FIRED PIZZA**

select one option:

Artisan | heirloom tomatoes, mozzarella
basil pesto, olive tapenade

Trufata | stracciatella cheese, wild mushrooms
arugula, pickled onions truffle oil

▶ **CROSTINI DISPLAY**

select two options:

avocado & espelette | ricotta & poached pear
hummus & herbs | fig & prosciutto

Menu are subject to change

SAMPLE FAMILY STYLE BRUNCH MENU



STARTERS

HOUSE SALAD DU JOUR | farmer's market vegetables

HOUSE FRENCH TOAST | mixed berries



ENTRÉES

SMOKED SALMON PIZZA | stracciatella, frisée, pickled red onions, capers, grilled lemon

IACONO FARM OMELET | chives & fontina cheese

WOOD FIRE GRILLED SKIRT STEAK | chimichurri sauce

ON THE TABLE

SWEET AND SPICY BACON | LULU'S SMASHED POTATOES



DESSERTS

PROFITEROLE

APPLE TARTE TATIN

PETIT FOURS

Menu are subject to change

SAMPLE FAMILY STYLE BRUNCH MENUS

STARTERS

SEASONAL VEGGIE PLATTER | chef's selection of raw farm vegetables, aioli, house hummus, tomato relish

HOUSE FRENCH TOAST | mixed berries

SMOKED SALMON PIZZA | stracciatella, frisée, pickled red onions, capers, grilled lemon

ENTRÉES

IACONO FARM OMELET | chives & fontina cheese

MUSSELS MARINIÈRE | white wine, shallots, garlic, fresh herbs

WOOD FIRE GRILLED SKIRT STEAK | chimichurri sauce

ON THE TABLE

GREEK YOGURT, GRANOLA & BERRIES

SWEET AND SPICY BACON | LULU'S SMASHED POTATOES

DESSERTS

SORBET & ICE CREAM SAMPLER

PETIT FOURS

MOLTEN CHOCOLATE CAKE

Menu are subject to change

SAMPLE FAMILY STYLE LUNCH MENUS



STARTERS

HOUSE SALAD DU JOUR | farmer's market vegetables
BURRATA | seasonal preparation



ENTRÉES

ARTISAN PIZZA | tomato confit, mozzarella, stracciatella, basil
pesto, tapenade

GRILLED CHICKEN SALAD | Green Circle chicken breast, gem
lettuce cobb salad

MUSSELS MARINIÈRE | white wine, shallots, garlic, fresh herbs

ON THE TABLE

FRENCH FRIES | RATATOUILLE



DESSERTS

SORBET SAMPLER

PETIT FOURS

Menu are subject to change

SAMPLE FAMILY STYLE LUNCH MENUS

STARTERS

HOUSE SALAD DU JOUR | farmer's market vegetables

BURRATA | seasonal preparation

GRILLED HEIRLOOM CAULIFLOWER | spicy LI grapes

toasted sesame, yogurt, white balsamic vinaigrette, EVOO

ENTRÉES

GRILLED CHICKEN SALAD | Green Circle chicken breast, gem
lettuce cobb salad

TRUFATA PIZZA | Trufata | stracciatella cheese, wild
mushrooms, arugula, pickled onions truffle oil

SKIRT STEAK, Chimichurri sauce

ON THE TABLE

FRENCH FRIES | MAC & CHEESE | RATATOUILLE

DESSERTS

SORBET SAMPLER

PETIT FOURS

Menu are subject to change

SAMPLE EVENING PASSED CANAPÉ MENU

TUNA TARTARE cucumber, wasabi sesame

OYSTERS ON HALF SHELL champagne vinaigrette

CEVICHE SPOON seasonal

TRUFFLE BEEF CARPACCIO toast, caper berries
cippolini, baby arugula

WOOD FIRE ROASTED BEET SKEWER goat cheese
arugula, pistachio

HEIRLOOM TOMATO & FRESH MOZZARELLA SKEWER
fig balsamic drizzle

LULU CAULIFLOWER SKEWER roasted grapes, yogurt

WOOD-GRILLED MARINATED ARTICHOKE parmesan

MINI GRILLED CHEESE tomato confit & basil

HOUSE SMOKED SALMON potato blini, crème fraîche

OCTOPUS SKEWER fingerlings, smoked paprika aioli

Menu are subject to change

CONTINUED SAMPLE EVENING PASSED CANAPÉ MENU

MINI CRAB CAKES house tartar sauce

SEARED TUNA olive tapenade

MARINATED GRILLED SHRIMP COCKTAIL
house horseradish cocktail sauce

SAUTEED ESCARGOT garlic, parsley, crostini

FOIE GRAS MOUSSE sauterne jelly

MINI LULU BURGER cheddar, heirloom tomato, gem lettuce

FARMHOUSE TOMATO SOUP SHOT grilled cheese, basil

SLICED SKIRT STEAK chimichurri

(\$4 supplement)

SEARED DUCK BREAST SKEWER fig, port wine reduction

(\$5 supplement)

LAMB LOLLIPOP mint pesto

(\$5 supplement)

Menu are subject to change

SAMPLE SIGNATURE STATIONARY OPTION MENUS

▶ **MEZZE STATION**

house hummus, yogurt, & baba ghanoush
grilled flatbread, olives, grilled vegetables

▶ **CRUDITÉS DISPLAY**

farmer's market vegetables
seasonal dipping sauces

▶ **CHEESE BOARD**

chefs selection of cheese, truffle
apple jam, fruit, baguette

▶ **BURRATA DISPLAY**

seasonal accompaniments
toasted bread, sea salt

▶ **CHARCUTERIE BOARD**

chefs selection of cured meats
cornichon, mustard

▶ **SHISHITO PEPPERS**

smoked salt, bonito flakes, umami

Menu are subject to change

CONTINUED SAMPLE SIGNATURE STATIONARY OPTION MENUS

WOOD FIRED PIZZA

select one option:

Artisan | heirloom tomatoes, mozzarella
basil pesto, olive tapenade

Trufata | stracciatella cheese, wild mushrooms
arugula, pickled onions truffle oil

CROSTINI DISPLAY

select two options

avocado & espelette | ricotta & poached pear
hummus & herbs | fig & prosciutto

Menu are subject to change

SAMPLE FAMILY STYLE DINNER MENUS

STARTERS

HOUSE SALAD DU JOUR | farmer's market vegetables

BURRATA | seasonal preparation

GRILLED HEIRLOOM CAULIFLOWER | spicy LI grapes

toasted sesame, yogurt, white balsamic vinaigrette, EVOO

ENTRÉES

WOOD-FIRE WHOLE BRANZINO

GRILLED BUTTERMILK CHICKEN

SKIRT STEAK, Chimichurri sauce

ON THE TABLE

FRENCH FRIES | MAC & CHEESE | RATATOUILLE

DESSERTS

SORBET & ICE CREAM SAMPLER

PETIT FOURS

MOLTEN CHOCOLATE CAKE

Menu are subject to change

SAMPLE FAMILY STYLE DINNER MENUS

STARTERS

HOUSE SALAD DU JOUR | farmer's market vegetables

BURRATA | seasonal preparation

GRILLED HEIRLOOM CAULIFLOWER | spicy LI grapes

toasted sesame, yogurt, white balsamic vinaigrette, EVOO

GRILLED SPANISH OCTOPUS | pee-wee potatoes, green tehina
piquillo aioli, feta cheese

ENTRÉES

SEASONAL PASTA

WOOD-FIRE WHOLE BRANZINO

GRILLED BUTTERMILK CHICKEN

SKIRT STEAK, Chimichurri sauce

ON THE TABLE

FRENCH FRIES | MAC & CHEESE | RATATOUILLE

DESSERTS

SORBET & ICE CREAM SAMPLER

PETIT FOURS

MOLTEN CHOCOLATE CAKE

Menu are subject to change



SAMPLE BEVERAGE PACKAGES

BEER & WINE PACKAGE

SELECTION OF RED, ROSÉ, WHITE WINE AND SPARKLING WINE

CHOSEN FROM OUR BY THE GLASS SELECTION

BEER, DRIP COFFEE, TEA. SODA, WATER, JUICES

*COCKTAILS & PREMIUM COFFEE DRINKS CHARGED ON CONSUMPTION

*SUPPLEMENT \$X PER GUEST, PER EACH ADDITIONAL HOUR OF SERVICE

OPEN BAR PACKAGE

SELECTION OF RED, ROSÉ, WHITE WINE AND SPARKLING WINE

CHOSEN FROM OUR BY THE GLASS SELECTION

BEER, WELL LIQUOR, MIXERS, DRIP COFFEE, TEA. SODA, WATER, JUICES

*PREMIUM COCKTAILS & COFFEE DRINKS CHARGED ON CONSUMPTION

*SUPPLEMENT \$X PER GUEST, PER EACH ADDITIONAL HOUR OF SERVICE

PREMIUM OPEN BAR PACKAGE

SELECTION OF RED, ROSÉ, WHITE WINE, SPARKLING WINE AND CHAMPAGNE

CHOSEN FROM OUR BY THE GLASS SELECTION

BEER, PREMIUM LIQUOR, MIXERS, DRIP COFFEE, TEA. SODA, WATER, JUICES

*PREMIUM COFFEE DRINKS CHARGED ON CONSUMPTION

*SUPPLEMENT \$X PER GUEST, PER EACH ADDITIONAL HOUR OF SERVICE

UP TO THREE HOURS OF SERVICE
WINE SUBJECT TO CHANGE SEASONALLY



CONTACT US

▶ PHONE

631.725.0900

▶ EMAIL

events@lulusagharbor.com

▶ ADDRESS

126 Main Street, Sag Harbor, NY 11963

▶ SOCIAL MEDIA

[@lulukitchenandbar](#)