



# Fa Lulu La La

*Your Celebration Feast Awaits*

*Chef Philippe has prepared these three Packages for all parties, palates, and petit fours!*

## PACKAGE I

Fresh Baked Baguettes  
 Artichoke & Black Truffle Salad  
 House Truffle Foie Gras Torchon  
 Cowboy Rib Eye  
 Mac & Cheese  
 Garlic Mushroom & Kale  
 Truffled Wine Sauce  
 Apple Tart Tatin  
 Petit Fours

*For Two: \$300, For Four: \$600*

## PACKAGE II

Fresh Baked Baguettes  
 Seafood Tower  
 Chef's Mussels  
 Seafood Pasta  
 Garlic Mushroom & Kale  
 Apple Tarte Tatin  
 Petit Fours

*For Two: \$350, For Four: \$700*

## PACKAGE III

Fresh Baked Baguettes  
 House Truffle Foie Gras Torchon  
 Whole Roasted Lulu Califlower  
 Whole Dry Aged Duck  
 Mac & Cheese  
 Garlic Mushroom & Kale  
 Apple Tarte Tatin  
 Petit Fours

*For Two: \$300, For Four: \$600*

## RAW BAR TOWER

Assortment of 18 Oysters,  
 8 Top Neck Clams,  
 Tuna Tartare,  
 6 Jumbo Shrimp,  
 5 Snow Crab Claws,  
 1lb Lobster

*\$215*

## PETROSSIAN ROYAL OSTERA CAVIAR

Potato blinis, egg yolk,  
 egg white, chive, shallots,  
 crème fraiche

*20 grams: \$150, 50 grams: \$250,  
 100 grams: \$490. For all orders,  
 please allow 48 hours  
 in advance*

## CHEESE & CHARCUTERIE PLATTER

Prosciutto de Parma, Chicken  
 Liver-Armagnac Mousse, Saucisson,  
 Bresaola, Tomme de Savoie,  
 Truffle Tremor, 26 Month Aged Gouda,  
 Gorgonzola Dolce, House Pickles  
 & Apple-Truffle Preserve

*For Two: \$46, For Four: \$92*

## CANAPES BY THE DOZEN

*\$47 for the Dozen*

Tuna Tartare *Endive*  
 Roasted Beet & Goat Cheese *Arugula Pistachio*  
 Cherry Tomato & Fresh Mozzarella *Fig Balsamic*  
 Lulu Cauliflower Skewer *Roasted Grapes, Yogurt*  
 Mini-Grilled Cheese Tomato, Confit *Basil*  
 House Smoked Salmon Potato Blini *Crème Fraiche*  
 Octopus Skewer *Fingerlings, Smoked Paprika Aioli*  
 Mini Crab Cakes *House Tarter Sauce*  
 Seared Tuna *Olive Tapenade*  
 Marinated Grilled Shrimp Cocktail *Horseradish*  
 Sautéed Escargot *Garlic, Parsley, Crostini*  
 Foie Gras Mousse *Sauterne Jelly*

## FAMILY STYLE ADD-ONS

*For Two or More*

Duryea's Lobster Cobb Salad® \$97  
 2 lb Lobster \$89  
 Skirt Steak (20oz) \$94  
 Seafood Pasta \$125  
 40z Cowboy Ribeye \$155  
 Rainbow Trout Meunière \$49  
 Rack of Lamb \$125  
 Whole Roasted Duck \$135

*...and don't forget the maccons!*

**HOLIDAY MACARON BOX**  
*\$28 (assortment of 12)*

*Email Us: [info@lulusagharbor.com](mailto:info@lulusagharbor.com) or  
 Call: (631) 725-0900 to order  
 Please allow 48 hours in advance*