



Lulav Catering

501.374.5100

www.lulaveatery.com

220 W. 6th Street, Little Rock, AR 72201

Fruit display.....	\$3.00 per person
Cheese display (cubed).....	\$3.00 per person
Cheese display (Gourmet).....	\$4.75 per person
Chicken puffs.....	\$2.50 per person
Gougères (cheese puffs).....	\$2.15 per person
Pannetini with olive.....	\$2.15 per person
Crab Spring Rolls.....	\$3.10 per person
Cheese stuffed artichokes.....	\$4.50 per person
Beef empanadas.....	\$4.25 per person
Olive Tapenade.....	\$2.65 per person
Bruschetta.....	\$2.65 per person
Antipasti.....	\$4.00 per person
Prosciutto wrapped asparagus.....	\$2.65 per person
Spanakopita.....	\$2.95 per person
Brie en croûte.....	\$2.50 per person
Assorted canapé collection.....	\$5.00 per person
Scallops in bacon.....	\$5.00 per person
Marinated chilled shrimp.....	\$6.50 per person
Coconut shrimp.....	\$6.50 per person
Fresh Lump Crab Cakes.....	\$6.00 per person
Sliced pork loin w/ assorted rolls.....	\$5.00 per person
Chicken cheese quesadilla.....	\$7.50 per person
Sliced beef tenderloin w/assorted rolls.....	\$7.50 per person
Deli tray.....	\$4.25 per person
Hot artichoke dip w/ chips.....	\$2.50 per person
Mango salsa w/ chips.....	\$2.50 per person
Creamy southwest dip w/ chips.....	\$2.50 per person
Assorted mini desserts & cheesecakes.....	\$3.00 per person
White grape punch.....	\$. 99 per person

Portions: 2 1/2 pieces per person (shrimp is 4 1/2 pieces); 3 oz. cheese & fruit, 4 oz. meat, 4 oz. dip.

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Entrées

Cranberry-Walnut stuffed Pork loin	\$19
Artichoke & Cheese stuffed Chicken	\$18
Chicken "Cordon Bleu"	\$18
Olympic Chicken	\$18
Sweet Southern Pecan Chicken	\$18
Chicken Parmigiana	\$18
Southern Fried Chicken	\$15
Red Snapper Courtbouillon	\$22
Monte Carlo Stuffed Flounder	\$22
Parmesan Crusted Chilean Sea Bass	\$24
North Atlantic Halibut	\$28
Crevettes (shrimp) à Marseille	\$24
Roasted Beef Tenderloin	\$25
Prime Rib of American Beef	\$25
Mustard Encrusted Half-Rack of Lamb	\$29
Ribeye Steak [12 oz./20 oz. bone-in]	\$22/\$45
New York Strip Steak	\$30

All entrées served with salad, bread, beverage and your choice of vegetable and starch.

Vegetables

Maple Pecan Green Beans
Herb Steamed Broccoli
Chef's Blend
Roasted Asparagus
Creamed Spinach

Starches

Moroccan Couscous
Fettuccine with Mushroom Sauce
Ginger Mashed Sweet Potatoes
Skin-on Mashed Potatoes w/ Gravy
Rosemary Roasted Potatoes
'Baby Bakers'

Afternoon Tea.....\$17

Sandwiches: Cucumber, Chicken Salad, Pimento Cheese; Scones, Strawberry Tarts, Chocolates; Assorted Fine Teas

Desserts....\$6

PIES

Strawberry Cream Cheese Éclair
Peanut Butter Chocolate Coconut Cream Chocolate Cream Lemon Ice Box

CAKES

Cream Cheese Fudge Italian Cream Sour Cr. Cinn. Choc. Orange or Strawberry Red Velvet Hungarian Walnut Torte

Gourmet Desserts....\$8

Lemon Silk Tart Cream Cheese Puff Chocolate Mousse in Almond Lace Cup Belgian Chocolate Cups of Sweet Cream & Fruit Apple Crisp Cheese Cake Tiramisu
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Off-Premises Casual Meals

Chicken Spaghetti Strawberry Pecan salad & Potato Rosemary bread Strawberry Cream Cheese tarts, Iced tea \$15
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Chicken Enchiladas Southwestern Spanish rice & Crunch salad Cappuccino Mousse, Iced tea \$15

Beef Lasagna w/ Alfredo Sauce House salad & Black Olive Rosemary bread Tiramisu, Iced tea \$15

Chicken Puff Brunch

Fruit cup, Mini muffins or Salad, Dessert & Tea \$12

Breakfast Casserole

Fresh Fruit Salad & Orange Juice \$12
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Fajita Bar

Chicken, Steak, Veggies, asst. Toppings and Salsas \$15
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Ask us about "Chef du Jour" in-home chef services.

We look forward to serving you!