



Here is a sample of the cooking party menus that we offer. The menu will change with seasonally available vegetables and fruits:

<p><b>Shanghai Dragon</b>            Sesame salmon tartare with shrimp chips            3-cup chicken            Stir-fried spinach            Loads-o-garlic noodles</p>	<p><b>Mediterranean Delight</b>            Crostini with Fava bean, garlic and shaved parmesan            Greek lemon chicken            Roasted vegetable medley            Honey yogurt with apples and berries</p>
<p><b>Ciao Italia!</b>            Bruschetta misto            Fresh corn and pancetta risotto            Insalata mista            Tiramisu</p>	<p><b>Paella &amp; Tapas</b>            Seasoned olives            Tortilla – Spanish omelet            Spiced mushrooms            Classic Paella with chicken, sausage and shellfish</p>
<p><b>Asian Bistro</b>            Chicken satay with peanut sauce and cucumber salad            Miso marinade salmon            Stir-fried sugar snap peas and snow peas            Poached ginger pears with vanilla ice cream</p>	<p><b>Pasta!Pasta!</b>            Pasta salad with smoked turkey, olives and artichokes            Penne with proscuitto &amp; olives in lemon vinaigrette            Orecchiette with pesto, pinenuts and potatoes            Fried chocolate raviolinis</p>
<p><b>California Rustic</b>            Antipasto platter            Grilled spicy herbed lamb chop            Brocollini with toasted hazelnuts and lemon            Myers lemon sorbet</p>	<p><b>Meat &amp; Potatoes – Tuscan Style</b>            Vegetables with Bagna Calde            Steak Florentine            Garlic rosemary roasted potatoes            Amaretti ice cream</p>

Call us at 510.499.9339 or email us at [info@luluskitchen.com](mailto:info@luluskitchen.com) to get started today!