

*Restaurant & Special Events On The Hill*



*2011 Special Occasion Packages*

*Luminarias Restaurant is a beautiful landmark  
offering a spectacular view of the  
San Gabriel Valley, with  
Latin influenced décor.*

*3500 Ramona Boulevard  
Monterey Park, California 91754  
Tel (323) 268-4363  
Fax (323) 268-1165*

## ❧ Premier Package ❧

❧ Butler Passed Hors d'oeuvres, 8 pieces per person  
*Selection of Four Hors D'oeuvres*

❧ Three Hours of Open Bar

### **Three Course Plated Dinner**

*Please Select One Salad:*

Traditional Caesar Salad  
Organic California Baby Greens

#### Entrée Selections:

#### **Lemon Pepper Chicken \$65.50**

*Boneless Breast of Chicken in a Chardonnay Lemon Pepper Sauce*

#### **Chicken Jerusalem \$65.50**

*Sautéed Mushrooms and Artichoke Hearts in a Mild Chardonnay Cream Sauce*

#### **Luminarias Chicken \$65.50**

*Boneless Breast of Chicken rolled with Asadero Cheese, Spinach, Sun Dried Tomatoes,  
Roasted Poblanos and laced with a Guajillo Cream Sauce*

#### **Balsamic-Glazed Salmon \$66.50**

*Baked fresh Atlantic Salmon dusted with Oregano and Brushed with  
White Wine Balsamic Glaze*

#### **Mango Mahi Mahi \$66.50**

*Pan Grilled Fresh Mahi Mahi laced with Mango Salsa*

#### **Tequila Steak \$67.50**

*Tender Rib Eye Steak marinated in Tequila Sauce*

#### **Roast Prime Rib of Beef \$68.50**

*With Creamy Horseradish and Au Jus*

#### **Extravagant Buffet \$71.50**

*Menu selections on 8<sup>th</sup> page*

#### **Filet Mignon \$73.50**

*In a Black Pepper Crust*

Special Occasion Cake & Cake Cutting

Champagne Toast

❧ Accompanied with a Fresh Strawberry

❧ A Glass of Wine Served with Dinner

Unlimited Soft Drinks throughout the event

Cappuccino Station Dinner

Elegant Ivory Linen Chair Covers

Organza Colored Sash

Choice of linen colors

❧ Beautiful Ceremony Overlooking the San Gabriel Valley

*\*Any event hosting three hours or more of Open Bar must purchase security service at an additional cost.  
Minimum of One Guard per 75 guests at \$125 per guard.*

## ❧ *Elegant Package* ❧

Butler Style Hors d'oeuvres, 6 pieces per person

*Selection of Four Hors D'oeuvres*

❧ Two Hours of Open Bar

### **Three Course Plated Dinner**

#### Salads:

*Please Select One*

Traditional Caesar Salad  
Organic California Baby Greens

#### Entrée Selections:

**Lemon Pepper Chicken \$55.50**

*Boneless Breast of Chicken in a Chardonnay Lemon Pepper Sauce*

**Chicken Jerusalem \$55.50**

*Sautéed Mushrooms and Artichoke Hearts in a Mild Chardonnay Cream Sauce*

**Luminarias Chicken \$55.50**

*Boneless Breast of Chicken rolled with Asadero Cheese, Spinach, Sun Dried Tomatoes,  
Roasted Poblanos and laced with a Guajillo Cream Sauce*

**Balsamic-Glazed Fresh Salmon \$56.50**

*Baked fresh Atlantic Salmon dusted with Oregano and Brushed with  
White Wine Balsamic Glaze*

**Mango Mahi Mahi \$56.50**

*Pan Grilled Fresh Mahi Mahi laced with Mango Salsa*

**Tequila Steak \$57.50**

*Tender Rib Eye Steak marinated in Tequila Sauce*

**Roast Prime Rib of Beef \$58.50**

*With Creamy Horseradish and Au Jus*

**Extravagant Buffet \$61.50**

*Menu selections on 8<sup>th</sup> page*

**Filet Mignon \$63.50**

*In a Black Pepper Crust*

Special Occasion Cake

Complimentary Cake Cutting

Champagne Toast

❧ *Unlimited Soft Drinks throughout the event*

❧ *Cappuccino Station after the Meal*

Elegant Ivory Linen Chair Covers

❧ *Organza Colored Sash*

Choice of linen colors

## *Traditional Package*

Butler Passed Hors d'oeuvres, 4 pieces per person

*Selection of Four Hors D'oeuvres*

One Hour of Open Bar

*Featuring Unlimited Well Brand Cocktails, Imported & Domestic Beer,  
Wine, Assorted Juices and Soft Drinks*

### **Three Course Plated Dinner**

#### Salads:

*Please Select One*

Traditional Caesar Salad  
Organic California Baby Greens

#### Entrée Selections:

**Lemon Pepper Chicken \$45.50**

*Boneless Breast of Chicken in a Chardonnay Lemon Pepper Sauce*

**Chicken Jerusalem \$45.50**

*Sautéed Mushrooms and Artichoke Hearts in a Mild Chardonnay Cream Sauce*

**Luminarias Chicken \$45.50**

*Boneless Breast of Chicken rolled with Asadero Cheese, Spinach, Sun Dried Tomatoes,  
Roasted Poblanos and laced with a Guajillo Cream Sauce*

**Balsamic-Glazed Fresh Salmon \$46.50**

*Baked fresh Atlantic Salmon dusted with Oregano and Brushed with  
White Wine Balsamic Glaze*

**Mango Mahi Mahi \$46.50**

*Pan Grilled Fresh Mahi Mahi laced with Mango Salsa*

**Tequila Steak \$47.50**

*Tender Rib Eye Steak marinated in Tequila Sauce*

**Roast Prime Rib of Beef \$48.50**

*With Creamy Horseradish and Au Jus*

**Extravagant Buffet \$51.50**

*Menu selections on 8<sup>th</sup> page*

**Filet Mignon \$53.50**

*In a Black Pepper Crust*

Special Occasion Cake

Complimentary Cake Cutting

Champagne Toast

Unlimited Fruit Punch Station

Elegant Ivory Linen Chair Covers

Choice of Linen Colors

# *Hors D'oeuvre Selections ~ Butler Passed*

Four Selections

Traditional Package - 4 pieces per person: Elegant Package - 6 pieces per person

Premier Package - 8 pieces per person

## *Hot Selections*

Mushroom vol-a-vent

Bay Shrimp Quesadilla

Jalapeno Stuffed with Cream Cheese Wrapped in Bacon

Chicken or Beef Satay with Peanut Sauce

Honey Glazed Chicken Wrapped in Bacon

Buffalo Chicken Rolls (Special Order)

Beef Taquitos, with Pico De Gallo

Petite Mozzarella Marinara

Coconut Chicken with Apricot Dip

Spanikopitas in a Puff Pastry

Mushroom Puffs

Mini Beef Wellington

Crab Stuffed Mushrooms with Hollandaise Sauce

## *Cold Selections*

Fresh Sliced Fruit Tray

*Marshmallow & Cream Cheese Dip and Chili Piquin Seasoning Mix*

Tortilla Chips with Salsa & Guacamole

Mozzarella, Tomato & Prociutto

Crunchy Cucumber Rounds

Shrimp & Avocado Cocktail

Fresh Garden Vegetables with Dip

California Rolls with Wasabi

*All Plated Meals are served with your choice of Spanish Rice, Rice Pilaf, Mashed Potato or*

*Oven Browned Rosemary Potatoes, Seasonal Vegetables, Warm Rolls and Butter*

*Freshly Brewed Coffee and Tea*

# *Grand Buffet*

## Lunch

Choice of Four Salads,  
Two Entrees and Two Accompaniments

## Dinner

Choice of Five Salads,  
Three Entrées and Three  
Accompaniments

## *Salads:*

Organic California Greens  
Penne & Bay Shrimp Salad  
Greek Vegetable Salad  
Mushroom Vinaigrette  
Asian Chicken Salad  
Sliced Seasonal Fruit Tray  
Baby Red Potato Salad with Dill

Fresh Vegetable Crudités  
Assorted Cold Cuts  
Traditional Caesar Salad  
Baby Greens with Bleu Cheese and  
Candied Walnuts  
Ambrosia Salad  
Jicama-Cucumber-Citrus Salad

## *Main Course Selections:*

### Poultry & Meats

Lemon Pepper Chicken  
Mozzarella Chicken  
Mediterranean Chicken  
Stuffed Loin of Pork

### Pasta

Shrimp & Scallop Fettuccini  
Tri Color Tortellini

### Seafood

Grilled Shrimp Skewers  
Baked Fresh Salmon with Beurre Blanc  
Collage of Seafood Newburg

### Carving Stations (max of 1)

Roast Turkey  
Roast Top Sirloin of Beef  
Honey Baked Ham

## *Accompaniments*

Scalloped Potatoes  
Rice Pilaf  
Oven Brown Rosemary Potatoes

Seasonal Vegetables  
Green Beans Amandine  
Zucchini Provencal

# *Additional Menu Considerations*

## *Strawberry added to Champagne Toast*

*\$1.00 per person*

## *Ice Sculpture*

*Your Choice of a Variety of Designs*

*\$300.00 per block*

## *Chocolate Fountain Station*

*Minimum 50 guests*

**Belgian Chocolate \$5.00 pp**

**White Chocolate \$6.00 pp**

*(Four Selections)*

*Whole Strawberries, Bananas, Pineapple, Mini Éclairs, Marshmallows,  
Mini Rice Crispy Treats, Mini Donut Holes*

## *Add a Special Touch...*

Red or Black Chair Covers		2.00 per person
Color Sash		1.00 per person
Gold Chargers		1.00 per person
Overlay Table Cloths	Cotton	8.00 per table
	Organza	10.00 per table
	Organza with Satin Trim	12.00 per table

## *Add a Beautiful Ceremony Overlooking the San Gabriel Valley*

El Patio      \$500.00                      Promise Terrace      \$750.00

*(One hour rental for ceremony or cocktails)*

# Ceiling Draping

To enhance the ambiance of your venue

Buena Vista Ballroom	\$200.00
Posada Ballroom	\$400.00
Estancia Ballroom	\$500.00
Ensueño/View Ballroom	\$650.00
Gran Salon	\$800.00

# Hosted Bar Options

Keg of Domestic Beer (Budweiser, Budlight, MGD)	\$300.00
Keg of Imported Beer (Heineken, XX Amber, XX Lager, Tecate and Modelo Especial)	\$350.00
Well Drink Tickets	\$7.00
Call Drink Tickets	\$8.00
Premium Drink Tickets	\$9.00

## **HOSTED BAR**

Prices are per person/ per hour and must be purchased consecutively starting with the first hour of the event.

	1 <sup>ST</sup> Hour	2 <sup>nd</sup> Hour	3 <sup>rd</sup> Hour	4 <sup>th</sup> Hour	5 <sup>th</sup> Hour	6 <sup>th</sup> Hour
House/Well Bar	\$ 12.00	\$ 7.00	\$ 5.00	\$ 4.00	\$ 4.00	\$ 4.00
Call	\$ 14.00	\$ 8.00	\$ 7.00	\$ 5.00	\$ 5.00	\$ 5.00
Premium Bar	\$ 17.00	\$ 11.00	\$ 10.00	\$ 9.00	\$ 9.00	\$ 9.00

*\*Any event hosting three hours/three cocktails or more of Open Bar must purchase security service at an additional cost. Minimum of One Guard per 75 guests at \$125 per guard.  
All Prices are subject to a 20% service charge and current sales tax*