

# *Luminarias*

*Saturday*

*A La Carte Lunch Menus*

*See Catering Office for Details*  
*(323) 268-4363*

*3500 Ramona Boulevard*  
*Monterey Park, CA 91754*

# Saturday Luncheon

Package Includes **Sodas**, Fresh Brewed Coffee, Decaffeinated Coffee, or Iced Tea  
Selection of Rice or Potatoes and Medley Seasonal Vegetables with Entrée, Fresh Rolls & Butter

*Your choice of plated Dessert or **Special Occasion Cake***

Please select one Salad

Traditional Caesar Salad or California Greens with *one Dressing*

Please select one Dessert

Chocolate Cake, Chocolate Mousse Cake, Carrot Cake, Upside Down Pineapple Cake, Dulce de Leche Cake, New York Cheese Cake, Cajeta Cheese Cake, Piña Colada Cake, Vanilla Ice Cream, Mango Sorbet, or Raspberry Sorbet

Please make one Entrée Selection

## ***AVES/ POULTRY***

### **MEDITERRANEAN CHICKEN**

\$24.50

Double breast of chicken oven roasted with sundried tomatoes, thyme, parsley, Basil, cilantro and lemon demi glace.

### **LEMON PEPPER CHICKEN**

\$24.50

Double breast of chicken with chardonnay lemon pepper sauce.

### **CHICKEN PICATTA**

\$24.50

*Double breast of chicken with lemon, butter & capers sauce.*

### **LUMINARIAS CHICKEN**

\$25.50

Double breast of chicken stuffed with asadero cheese, fresh spinach, sundried tomatoes, roasted poblanos and laced with a guajillo cream sauce.

## ***PESCADOS/ FISH***

### **PACIFIC SNAPPER VERA CRUZ**

\$25.50

Pan roasted Pacific snapper topped with a traditional Vera Cruz salsa of garlic, onions, peppers, olives and tomatoes

### **SALMON FIESTA**

\$25.50

Fresh king salmon roasted with Cajun spices and served with a confetti of fire roasted corn relish

### **GRILLED SWORDFISH**

\$27.50

Fresh swordfish steak grilled and topped with a mélange of scallops and shrimp, bastes with a guajillo spiced butter

## ***CARNES/ BEEF***

### **MARINATED SIRLOIN STEAK**

\$26.50

Tender marinated Sirloin Steak served with mushroom demi glace. Lunch 7oz, Dinner 9oz

### **CARNE ASADA**

\$26.50

Tinly sliced grilled top sirloin marinated with house spices for 24 hours  
Lunch 7oz, Dinner 9oz

### **PRIME RIB OF BEEF**

\$28.50

*USDA Certified Angus Beef with Au Jus. Lunch 7oz, Dinner 9oz*

*All charges subject to 20% service charge and applicable sales tax*

If necessary to choose two entrées within same price range an additional dollar per person will apply. If additional entrée added is different in price, please note that both entrées will be charged at the higher of the two prices.

**Package Available January through November**

# *Luminarias*

## Saturday Fiesta Buffet

A minimum of 50 guest is required for a Private Buffet

Please select 4 Cold

Cactus Salad  
Fresh Tossed Mexican Caesar Salad  
Sliced Seasonal Fruit Tray  
Jicama Cucumber Citrus Salad  
Baby Red Potato Salad with Dill  
Baby Greens w/ Blue Cheese & Candied Wal-  
nuts

Penne & Shrimp Salad  
Seasonal California Greens  
Ambrosia Salad  
Oriental Chicken Salad  
Mushroom Vinaigrette  
Vegetable Crudites

Please select 3 Hot Entrees

(For Additional Entrées Please add \$2.00 per person / per entrée )

Mexican Chicken  
(With Cilantro, Tomatoe Sauce, Onion & Chile Po-  
blano)  
Chicken Mole  
Chicken Luminarias  
Chicken Cancun  
(With Rock Shrimp, Aneheim Chiles, & Ranchero  
Cheese)

Red Snapper Veracruz  
Beef, Chicken or Cheese Enchiladas  
Beef or Chicken Taquitos  
Beef or Chicken Fajitas  
(With Onion & Peppers)  
Carnitas ~ Slow Roasted Pork  
Vegetarian Lasagna

Please select 2 Accompaniments

Refried Beans  
Charro Beans  
Spanish Rice  
Cilantro Rice

Mexican Calabacitas  
Mexican Corn  
Mashed Potatoes  
Medley of Fresh Vegetables

Warm Rolls and Butter

**Tropical Fruit Punch**

**Special Occacion Cake**

Fresh Brewed Coffee, Decaffeinated Coffee, Ice Tea and Assorted Herbal Tea

*Lunch Buffet ..... \$ 27.50 per person*

Please add 20% Service Charge and Current Sales Tax