



**LUMINARIAS**

## *Holiday Packages 2009*

### ***Packages Include:***

*Beautiful Ballroom  
Festive Holiday Tree  
Skirted Display Tables  
Holiday Linen  
Hard Wood Dance floor  
Decorative Holiday Candy  
Coffee, Decaff & Iced Tea  
Warm Rolls & Butter  
**Decadent Holiday Dessert**  
Cash Bar Service  
Valet Parking*

*Friday & Saturday Evening Events  
Elegant, Premier or Celebration Package*

*Book your Celebration On  
Monday or Tuesday & Save!!!*

*Inquire about our December A la Cart, Private or  
Restaurant Buffet for Lunch Receptions  
or Save \$5.00 per person with our Holiday Packages*

3500 W. Ramona Boulevard  
Monterey Park, California 91754  
(323) 268-4177  
[www.luminariasrestaurant.com](http://www.luminariasrestaurant.com)

*Fun Package* - Available Sunday through Thursday Only!

*Hors D'oeuvres*

(Please select three)

Beef Taquitos with Pico de Gallo, Mushroom Vol-A-Vent, Brie Delights, Cocktail  
Swedish Meatballs, Crab Tapenade, Chicken and Pineapple Skewers

*Holiday Fruit Punch*

Two hour service

*Served*

*Buffet*

*Salad*

Organic California Greens  
Tossed in a Raspberry Vinaigrette

*Salad*

(please select two)  
Greek Salad, Caesar Salad, Spiral  
Garden Salad, Chicken Primavera

Entrees

(please select two  
Not a combination)  
Baked Salmon with Dill Sauce  
Marinated Sirloin Steak  
Chicken Picatta

Entrees

(Please select two)  
Baked Salmon with Dill Sauce  
Marinated Sirloin Steak  
Chicken Picatta

*Accompaniments*

The Chef's special selection of starch and fresh vegetables

*Served Dinner \$30.95*

*Dinner Buffet \$35.95*

*Served Lunch \$25.95*

*Lunch Buffet \$30.95*

Available Sunday—Thursday for Dinner & Monday—Sunday for Lunch

Also available **Friday November 27, Saturday November 28**

**Friday December 25 and Saturday December 26**

Please add 20% service charge & current sales tax

Valid for December 2009 excluding December 31st. Prices & Packages subject to change without notice.

# *Elegant Package*

## *\*One Well Drink Per Guest*

Assorted California Wines, House Brand Liquors, Domestic Beers & Soft Drinks

### *Hors d'oeuvres*

(Please select three)

\*Smoked Salmon Mousse in Mini Pastry Shell, \*Thai Spring Rolls  
\*Chicken Satay with Peanut Sauce, \*Dim Sum, , \*Cocktail Swedish Meatballs, \*Mini Beef Wellington

## *\*Two Bottles of House Champagne or Wine*

Per standard table of 10 guests

### *Holiday Fruit Punch*

Two Hour Service

### *Served:*

#### *Salad*

Organic California Greens  
Tossed in Raspberry Vinaigrette

#### *Entrees*

(Choice of two-not a combination)  
Chicken Tarragon  
Soy Glazed Salmon with Chile Vinaigrette  
Sliced Top Sirloin of Beef

### *Buffet:*

#### *Salads*

(please chose two)  
Greek Salad, Caesar Salad,  
Penne Pasta Shrimp Salad, Smoked Salmon Pasta

#### *Entrees*

(Please select three)  
Chicken Tarragon, Sliced Top Sirloin of Beef,  
Soy Glazed Salmon with Chile Verde  
Chicken Pasta Primavera

### *Accompaniments*

The Chef's special selection of starch and fresh vegetables

## *\*Ivory Chair Covers with Linen Bow*

*Served Dinner \$44.95*

*Served Lunch \$39.95*

*Dinner Buffet \$49.95*

*Dinner Buffett \$44.95*

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# Premier Package

## *\*Hosted Bar*

*First Hour* of Reception of Well Hosted Bar

### *Hors d'oeuvres*

(Please select four)

\*Shrimp Kebab, \* Bacon Wrapped Scallops, \* Prosciutto with Melon  
\*Mediterranean Style Artichoke Tart, \* Mini Beef Wellington, \*Mushroom Vol-a-Vent  
\*Crab Cakes, \* Imported Cheese Display

### *Holiday Fruit Punch for Two Hours*

## *\*Two Bottles of Upgraded Wine or Two Bottles of Upgraded Champagne*

per standard table of 10 guests

### *Served*

#### *Salad*

A classic Tossed Caesar Salad or  
A variety of fresh California Greens  
Tossed in Raspberry Vinaigrette

#### *Entrees*

(Choice of two-not a combination)

Chicken Jerusalem  
Prime Rib of Beef  
Roast Flat Iron Steak with Tequila  
Raspberry Sauce  
Halibut with Mango Salsa & Beurre Blanc

### *Buffet*

#### *Salad*

(Please select three)  
Asparagus Salad, Baby Greens, Cajun Pasta,  
Cold Cuts, Caesar Salad, Chinese Chicken,  
Shrimp & Scallop Ceviche

#### *Entrees*

(Please select three)  
Chicken Jerusalem, Halibut with Mango Salsa,  
Roast Flat Iron Steak with Tequila Raspberry sauce

#### *\*Carving Station*

(Please Select One)  
Roasted Prime Rib of Beef  
Roasted Turkey  
Sugar Baked Ham

The Chef's special selection of starch and fresh vegetables

### *Ivory Chair Covers with Color Sash\**

#### *\*Cappuccino Station*

whipped cream, cinnamon sticks, chocolate shavings & cherries

*Served Dinner \$57.95*

*Served Lunch \$52.95*

*Dinner Buffet \$61.95*

*Lunch Buffet \$56.95*

Please add 20% Service Charge and current sales tax

# *Celebration Package*

## *\*Hosted Bar*

*First Hour* of Reception of Well Hosted Bar

### *Hors d'oeuvres*

(Please select four)

- \*Shrimp Kebab, \* Bacon Wrapped Scallops, \* Prosciutto with Melon
- \*Hot Crab Dip with Tortilla Chips, Cherry Tomatoes Stuffed with Bay Shrimp
- \*Crab Cakes, \* Imported Cheese Display

### *Holiday Fruit Punch for Two Hours*

## *\*Two Bottles of House Wine & Two Bottles of Champagne*

per standard table of 10 guests

### *Served:*

#### *Salad*

A classic Tossed Caesar Salad or  
A variety of fresh California Greens Tossed in  
Raspberry Vinaigrette

#### *Entrees*

(Choice of two-not a combination)

- \*Chicken Jerusalem
- \*Prime Rib of Beef
- \*Roast Flat Iron Steak with Tequila  
Raspberry Sauce
- \*Halibut with Mango Salsa & Beurre Blanc

### *Buffet:*

#### *Salad*

(Choice of three)  
Asparagus Salad, Baby Greens, Cajun Pasta,  
Cold Cuts, Caesar Salad, Chinese Chicken,  
Shrimp & Scallop Ceviche

#### *Entrees*

(Please select three)  
Chicken Champagne, Filet Mignon mushrooms  
Grilled Pacific Swordfish w/ Kalamata Olive  
Tapanade

#### *\*Carving Station*

(Please Select One)  
Roasted Prime Rib of Beef  
Roasted Turkey  
Sugar Baked Ham

The Chef's special selection of starch and fresh vegetables

### *Ivory Chair Covers with Color Sash\**

#### *\*Cappuccino Station*

whipped cream, cinnamon sticks, chocolate shavings & cherries

*Served Dinner \$67.95*

*Served Lunch \$62.95*

*Dinner Buffet \$71.95*

*Lunch Buffet \$66.95*

Please add 20% Service Charge and current sales tax  
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