

Special Occasion Menus



S|E
SPECIALTY EVENTS
— Luminarias —

ESSENTIALS PACKAGE

Table Linen, House Chairs, Welcome Champagne or Cider, Warm Bread and Butter,
Choice of One Salad, Choice of One Plated Entrée, Choice of One Dessert

SALADS

Classic Caesar parmesan, capers, garlic croutons

House Mixed Greens seasonal blend of organic greens, tomatoes, smoked tomato vinaigrette

Wedge Salad iceberg lettuce, tomatoes, scallions, crispy bacon, blue cheese crumbles & ranch dressing

PLATED ENTRÉES

Herb Roasted Chicken Breast 50/50 mashed, seasonal vegetables, thyme jus

Prime Flat Iron Steak 50/50 mashed, seasonal vegetables, red wine sauce or chimichurri

Broccolini & Crispy Tofu ginger broccoli purée, roasted peppers, sunflower seeds

Seared Icelandic Salmon 50/50 mashed, seasonal vegetables, lemon caper butter sauce

Filet Mignon patatas bravas, spicy romesco & chimichurri +6

DESSERT

Carrot Cake

Triple Chocolate Mousse Cake

Strawberry Cheesecake

Dulce de Leche Cake

BEVERAGES

Unlimited Coca-Cola products coke, diet coke, sprite, lemonade, tea, coffee and water

Lunch 50 per person | Make it a Duet 6 per person

Dinner 65 per person | Make it a Duet 8 per person

PREMIER PACKAGE

Table Linen, House Chairs, Welcome Champagne or Cider, Warm Bread and Butter, Choice of Two Hors d'Oeuvres, Choice of One Salad, Choice of Two Entrées, Choice of One Dessert

HORS D'OEUVRES

HOT

Ginger Soy Marinated Chicken Skewers
Coconut Shrimp
Miniature Crab Cakes
Vegetable Spring Roll
Ginger Soy Marinated Beef Skewers

COLD

Black Bean Hummus
Tomato Mozzarella Skewers
Guacamole
Shrimp Cocktail Shooters

SALADS

Classic Caesar parmesan, capers, garlic croutons

House Mixed Greens seasonal blend of organic greens, tomatoes, smoked tomato vinaigrette

Wedge Salad iceberg lettuce, tomatoes, scallions, crispy bacon, blue cheese crumbles & ranch dressing

PLATED ENTRÉES

Herb Roasted Chicken Breast 50/50 mashed, seasonal vegetables, thyme jus

Prime Flat Iron Steak 50/50 mashed, seasonal vegetables, red wine sauce or chimichurri

Broccolini & Crispy Tofu ginger broccoli purée, roasted peppers, sunflower seeds

Seared Icelandic Salmon 50/50 mashed, seasonal vegetables, lemon caper butter sauce

Filet Mignon patatas bravas, spicy romesco & chimichurri +6

DESSERT

Carrot Cake

Triple Chocolate Mousse Cake

Strawberry Cheesecake

Dulce de Leche Cake

BEVERAGES

First Two Hours of Event Beer and Wine Service

Unlimited Coca-Cola products coke, diet coke, sprite, lemonade, tea, coffee and water

Lunch 64 per person | Make it a Duet 6 per person

Dinner 75 per person | Make it a Duet 8 per person

323.268.4363 | specialtyevents.com | luminariasrestaurant.com | luminariascatering@srcmail.com

Menu items subject to change based on seasonal availability. Subject to current sales tax and taxable Administrative Charge. Administrative Charge will be added to the final Banquet Check as a charge for the administration of the banquet, special function or package deal. The Administrative Charge is not a gratuity or tip that will be distributed to employees who provide service to the guests.

S|E
SPECIALTY EVENTS
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ELEGANCE PACKAGE

Table Linen, House Chairs, Welcome Champagne or Cider, Warm Bread and Butter,
Choice of Four Hors d'Oeuvres, Choice of One Salad, Choice of Two Entrées, Personalized Specialty Cake

HORS D'OEUVRES

HOT

Ginger Soy Marinated Chicken Skewers
Coconut Shrimp
Miniature Crab Cakes
Vegetable Spring Roll
Ginger Soy Marinated Beef Skewers

COLD

Black Bean Hummus
Peruvian Ceviche
Tomato Mozzarella Skewers
Salmon Tartare
Shrimp Cocktail Shooters
Oyster Shooters

SALADS

Classic Caesar parmesan, capers, garlic croutons

House Mixed Greens seasonal blend of organic greens, tomatoes, smoked tomato vinaigrette

Wedge Salad iceberg lettuce, tomatoes, scallions, crispy bacon, blue cheese crumbles & ranch dressing

PLATED ENTRÉES

Herb Roasted Chicken Breast 50/50 mashed, seasonal vegetables, thyme jus

Prime Flat Iron Steak 50/50 mashed, seasonal vegetables, red wine sauce or chimichurri

Broccolini & Crispy Tofu ginger broccoli purée, roasted peppers, sunflower seeds

Seared Icelandic Salmon 50/50 mashed, seasonal vegetables, lemon caper butter sauce

Filet Mignon patatas bravas, spicy romesco & chimichurri +6

DESSERT

Personalized Specialty Cake

BEVERAGES

Wine Service with dinner

First Two Hours of Event Deluxe Bar

Unlimited Coca-Cola products coke, diet coke, sprite, lemonade, tea, coffee and water

Lunch 70 per person | Make it a Duet 6 per person

Dinner 89 per person | Make it a Duet 8 per person

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PLATINUM PACKAGE

Premium Linen, Chivari Chairs, Welcome Champagne or Cider, Warm Bread and Butter, Choice of Four Hors d'Oeuvres, Choice of One Salad, Choice of Two Entrées, Personalized Specialty Cake

HORS D'OEUVRES

HOT

Ginger Soy Marinated Chicken Skewers
Coconut Shrimp
Miniature Crab Cakes
Vegetable Spring Roll
Ginger Soy Marinated Beef Skewers

COLD

Black Bean Hummus
Peruvian Ceviche
Tomato Mozzarella Skewers
Salmon Tartare
Shrimp Cocktail Shooters
Oyster Shooters

SALADS

Classic Caesar parmesan, capers, garlic croutons

House Mixed Greens seasonal blend of organic greens, tomatoes, smoked tomato vinaigrette

Wedge Salad iceberg lettuce, tomatoes, scallions, crispy bacon, blue cheese crumbles & ranch dressing

PLATED ENTRÉES

Herb Roasted Chicken Breast 50/50 mashed, seasonal vegetables, thyme jus

Prime Flat Iron Steak 50/50 mashed, seasonal vegetables, red wine sauce or chimichurri

Broccolini & Crispy Tofu ginger broccoli purée, roasted peppers, sunflower seeds

Seared Icelandic Salmon 50/50 mashed, seasonal vegetables, lemon caper butter sauce

Filet Mignon patatas bravas, spicy romesco & chimichurri +6

DESSERT

Personalized Specialty Cake

BEVERAGES

Wine Service with dinner

First Four Hours of Event Deluxe Bar

Unlimited Coca-Cola products coke, diet coke, sprite, lemonade, tea, coffee and water

Lunch 86 per person | Make it a Duet 6 per person
Dinner 105 per person | Make it a Duet 8 per person

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MINGLING STATIONS

stations, priced per person, attendant required, 25 person minimum.

Street Tacos seasoned ground beef, chicken ginger soy or birria, lettuce, tomatoes, pico de gallo, guacamole, sour cream, jalapeño, cilantro, cheddar and cotija cheeses served with soft flour and crunchy corn tortillas 16

Sushi (6 pieces per person) assortment of sushi rolls, sashimi and nigiri served with wasabi, pickled ginger and soy sauce 22

Snacks gourmet popcorn with truffle salt, individual bagged potato chips, chocolate dipped pretzels, licorice 10

On the Fry french fries, sweet potato fries, tater tots, curly fries, aioli, ketchup, ranch 12

Sliders beef slider or chicken slider, special sauce, lettuce, tomato, cheese 12

Southern BBQ brisket sliders, fried chicken & waffles, nashville hot chicken, collard greens, jalapeño corn bread 14

Raw Bar oysters on the half-shell, ceviche, shrimp cocktail, scallops, crab legs, cocktail sauce, mignonette, lemon MKT

Antipasto charcuterie, italian sausage, marinated mediterranean grilled vegetable medley, hummus, olive tapenade, roasted tomato dip served with baguettes, pita breads 16

Cheese assorted international and artisanal domestic cheeses 14

Pasta rigatoni, pappardelle, penne, spaghetti tossed with choice of chicken breast, italian sausage, shrimp, vegetables, parmesan and your choice of sauces; pomodoro, wild mushroom cream and basil pesto 16

250 attendant fee

CARVING STATIONS

priced per person, attendant required, 25 person minimum

Atlantic Salmon caper lime tartare sauce 21

Oven – Roasted Turkey gravy and cranberry 16

Honey Spiral Ham natural jus 10

Prime Rib au jus and horseradish cream 32

KIDS MENU

Choice of one Entrée and Choice of One Side

ENTRÉES

Crispy Chicken Strips

Spaghetti

Macaroni and Cheese

Sliders

SIDES

French Fries

Chef's Vegetable Selection

28 per person

ENHANCEMENTS

HORS D'OEUVRES

Per Person
Minimum Count 25

HOT

Crab Cake Bites 6

Mini Birria Empanadas 5

Ginger Soy Marinated Beef Skewers 4

COLD

Salmon Poke 5

Shrimp Cocktail Shooters 5

VEGETARIAN

Guacamole 4

Black Bean Hummus 3

APPETIZERS

Crab Cake sweet corn, chipotle aioli 10

Shrimp Cocktail citrus poached, ancho chili cocktail sauce 8

SALADS

Heirloom Tomato balsamic marinated strawberries, basil, ricotta cheese 4

Goat Cheese Salad cucumber, mixed greens, goat cheese, tomato relish, champagne vinaigrette 6

Caprese Salad with balsamic glaze and basil oil 9

ENTRÉES

Chilean Seabass sweet thai chili sauce, black forbidden rice 24

Prime Rib 10oz boneless, au jus, horseradish cream, seasonal vegetables 18

Halibut creamy coconut orzo, arugula, corn salad, red pepper coulis 14

Portobello Mushroom Ravioli Roasted mushrooms, baby spinach, truffle vinaigrette 8

Lobster seasonal vegetables, herb drawn butter 18 (7oz)

Surf & Turf chophouse filet, broiled lobster tail, 50/50 mashed, broccolini, herb drawn butter 22 combination of (4oz tail & 4oz filet)