

LUMINARIAS

RESTAURANT | LOUNGE | EVENTS



OUR MENU PACKAGES



ESSENTIALS PACKAGE

House Table Linens and House Chairs

Welcome Sparkling Wine or Cider

Warm Bread and Butter

Three Course Meal (Host Selected)

Choice of One Salad

Choice of One Plated Entrée

Choice of One Dessert

Unlimited Coca-Cola products Coke, Diet Coke, Sprite,
Lemonade, Tea, Coffee and Water

LUNCH \$50PP

MAKE IT A DUET \$6 PER PERSON

DINNER \$65PP

MAKE IT A DUET \$8 PER PERSON

323.268.4363 | luminariasrestaurant.com | luminariascatering@srcmail.com

Subject to current sales tax and taxable Administrative Charge. Menu items subject to change based on seasonal availability.





PREMIER PACKAGE

House Table Linens and House Chairs

Welcome Sparkling Wine or Cider

Warm Bread and Butter

Choice of Two Passed Hors D'Oeuvres

Three Course Meal (Host Selected)

Choice of One Salad

Choice of Two Plated Entrée Options

Choice of One Dessert

Hosted Beer and House Wine for First Two Hours of Event

Unlimited Coca-Cola products: Coke, Diet Coke, Sprite,
Lemonade, Tea, Coffee and Water

LUNCH \$64PP

MAKE IT A DUET \$6 PER PERSON

DINNER \$75PP

MAKE IT A DUET \$8 PER PERSON

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ELEGANCE PACKAGE

House Table Linens and House Chairs

Welcome Sparkling Wine or Cider

Warm Bread and Butter

Choice of Four Passed Hors D'Oeuvres

Three Course Meal (Host Selected)

Choice of One Salad

Choice of Two Plated Entrée Options

Personalized Specialty Cake

Hosted Beer, House Wine and Deluxe Spirits for First Two Hours of Event

Unlimited Coca-Cola products: Coke, Diet Coke, Sprite,
Lemonade, Tea, Coffee and Water

LUNCH \$70PP

MAKE IT A DUET \$6 PER PERSON

DINNER \$89PP

MAKE IT A DUET \$8 PER PERSON

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PLATINUM PACKAGE

Polycotton Floor Length Linens, House Napkins, Chiavari Chairs

Welcome Sparkling Wine or Cider

Warm Bread and Butter

Choice of Four Passed Hors D'Oeuvres

Three Course Meal (Host Selected)

- Choice of One Salad

- Choice of Two Plated Entrée Options

- Personalized Specialty Cake

Hosted Beer, House Wine and Deluxe Spirits for First Four Hours of Event

Unlimited Coca-Cola products: Coke, Diet Coke, Sprite, Lemonade, Tea, Coffee and Water

LUNCH \$86PP

MAKE IT A DUET \$6 PER PERSON

DINNER \$105PP

MAKE IT A DUET \$8 PER PERSON

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SALADS

Classic Caesar parmesan, capers, garlic croutons

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

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

Heirloom Tomato balsamic marinated strawberries, basil, ricotta cheese +\$4

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

Caprese Salad balsamic glaze and basil oil +\$9





PLATED ENTRÉES

Herb Roasted Airline Chicken 50/50 mash, seasonal vegetables, creamy thyme jus

Sirloin Steak 50/50 mash, seasonal vegetables, red wine sauce or chimichurri

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

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

Filet Mignon patatas bravas, spicy romesco & chimichurri +\$16

Chilean Seabass sweet thai chili sauce, black forbidden rice +\$24

Prime Rib 10oz, 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 4oz chophouse filet, 4oz broiled lobster tail, 50/50 mash, broccolini, herb drawn butter +\$22

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PASSED HORS D'OEUVRES

A la carte (\$25 Person minimum)

HOT

Ginger Soy Marinated Chicken Skewers

Coconut Shrimp

with sweet chili sauce

Miniature Crab Cakes

with chipotle aioli

Vegetable Spring Roll

with sweet chili sauce

Ginger Soy Marinated Beef Skewers

COLD

Chickpea Hummus

Tomato Mozzarella Skewers

with balsamic glaze

Guacamole

Shrimp Cocktail Shooters

Oyster Shooters

Salmon Tartare

Ceviche Shooter

DESSERTS

Carrot Cake

Triple Chocolate Mousse Cake

Strawberry Cheesecake

Dulce de Leche Cake +\$2



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MINGLING STATIONS

(\$25 person minimum- priced per person) Attendant Fee \$250++

Street Tacos adobo ground beef, chicken tinga, lettuce, tomatoes, pico de gallo, guacamole, sour cream, jalapeño, cilantro, cheddar, cotija cheeses, red & green salsa 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 candy \$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 \$14

Southern BBQ brisket sliders, fried chicken & waffles, nashville hot chicken, collard greens, jalapeño corn bread \$16

Raw Bar oysters on the half-shell (choice of east or west coast), ceviche, shrimp cocktail, crab legs, cocktail sauce, mignonette, lemon \$28

Antipasto charcuterie, italian sausage, grilled mediterranean vegetable medley, hummus, olive tapenade, roasted tomato cream cheese served with baguettes, focaccia, and pita breads \$18

Cheese assorted international and artisanal domestic cheeses, assorted crackers \$12

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

CARVING STATIONS

(\$50 person minimum- priced per person) Attendant Fee \$250++

Atlantic Salmon caper lime sauce \$21

Oven – Roasted Turkey pan gravy, cranberry sauce, and stuffing \$16

Honey Spiral Ham natural jus and dinner rolls \$10

Prime Rib au jus and horseradish cream \$32

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KIDS MENU

ESSENTIALS PACKAGE & PREMIER PACKAGE

\$28PP

*Choice of One Entrée and Fries or Chef's Vegetables
(Age 3-10 years)*

ELEGANCE PACKAGE & PLATINUM PACKAGE

\$38PP

*Choice of One Entrée and Fries or Chef's Vegetables
(Age 3-10 years)*

ENTRÉES

Choose one

Crispy Chicken Strips *(ketchup or ranch)*

Spaghetti - Marinara or Butter

Four Cheese Mac 'n' Cheese

Beef Sliders *with American cheese*

SIDES

Choose one

French Fries

Chef's Vegetable Selection



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