

# Special Event Menus



## S|E SPECIALTY EVENTS — Luminarias —

3500 Ramona Blvd., Monterey Park, CA 91754 | 323-268-4363 | [specialtyevents.com](http://specialtyevents.com)  
[luminariasrestaurant.com](http://luminariasrestaurant.com) | [f / Specialtyevnt](https://www.facebook.com/Specialtyevnt) | [t / Specialtyevnt](https://twitter.com/Specialtyevnt) | [ig / Specialtyevnt](https://www.instagram.com/Specialtyevnt)



# SATURDAY-SUNDAY LUNCH MENU

Saturday - Sunday | 4 Hour Lunch Event

## SALAD

Choice of one

**Traditional Caesar**  
**Organic Baby Greens**

## ENTRÉE

Choice of one

**Chicken Chardonnay** mushroom, artichokes, chardonnay cream sauce 26  
**Roasted Half Chicken** tequila lime sauce 26  
**Luminarias Chicken** stuffed with asadero cheese, fresh spinach, sun dried tomato, roasted poblano, guajillo cream sauce 27  
**Baked Salmon** beurre blanc sauce 27  
**Pacific Snapper Veracruz** traditional vera cruz salsa of garlic, onions, peppers, olives, tomato 27  
**Tequila Steak** tender rib eye steak marinated in tequila sauce 28  
**Private Buffet** 50 guests minimum. See Selections under Private Buffet Selections 29

## SIDES

**Choice of Rice or Potatoes**  
**Medley of Seasonal Vegetables**  
**Rolls & Butter**

## BEVERAGES

**Sodas**  
**Coffee, Tea, Iced Tea**  
**Water Service**

## DESSERT

Choice of one

**Chocolate Cake**  
**Chocolate Mousse**  
**Carrot Cake**  
**NY Cheese Cake**  
**Pineapple Cake**  
**Vanilla Ice Cream**  
**Mango or Raspberry Sorbet**

## INCLUDES

**Table Linen**  
**Napkin Color**

# PRIVATE BUFFET SELECTIONS

## SATURDAY – SUNDAY LUNCH

Lunch - Choice Of Two Salads, Two Entrées, Two Accompaniments

### SALADS

Cactus Salad

Organic Baby Greens

Caesar Salad

Baby Red Potato Salad with dill

Baby Greens with bleu cheese  
and walnuts

Greek Salad

Mushroom Vinaigrette

Fresh Sliced Seasonal Fruit

Penne & Shrimp Salad

Ambrosia Salad

Oriental Chicken Salad

Vegetable Crudité

### ENTRÉES

Lemon Pepper Chicken

Roast Turkey (carved or sliced)

Mozzarella Chicken

Roast Top Sirloin of Beef

Mediterranean Chicken

Honey Baked Ham (carved or sliced)

Luminarias Chicken

Stuffed Loin of Pork

Chicken Mole

Beef or Chicken Enchiladas

Chicken Picatta

Pork in Chile Rojo

Chicken or Steak Fajitas

Vegetable Penne Pasta

Baked Fresh Salmon

Carnitas – slow roasted pork

Red Snapper Veracruz

Chile Rellenos

Shrimp & Scallop Fettuccini

### SIDES

Scalloped Potatoes

Seasonal Vegetables

Rice Pilaf

Green Beans Almandine

Oven Roasted Rosemary Potatoes

Zucchini Provencal

Garlic Mashed Potatoes

Peas with pearl onions  
and mushrooms

Cilantro Rice

Mexican Corn

Spanish Rice

Mexican Calabacitas

Charro Beans

Refried Beans

# LUMINARIAS CHAMPAGNE BRUNCH BUFFET

4 Hour Lunch - Private Space with Restaurant Buffet Access

**SATURDAY BRUNCH** *40 per person*

**SUNDAY BRUNCH** *45 per person*

# WEEKDAY MENU

Lunch Event - Monday - Friday | Dinner Event - Monday - Thursday

## SALAD

Choice of one

**Traditional Caesar**  
**Organic Baby Greens**

## ENTRÉE

Choice of one

**Chicken Chardonnay** mushroom, artichokes, chardonnay cream sauce 20 / 25  
**Roasted Half Chicken** tequila lime sauce 20 / 25  
**Luminarias Chicken** stuffed with asadero cheese, fresh spinach, sun dried tomato, roasted poblano, guajillo cream sauce 22 / 27  
**Baked Salmon** beurre blanc sauce 22 / 27  
**Pacific Snapper Veracruz** traditional vera cruz salsa of garlic, onions, peppers, olives, tomato 22 / 27  
**Tequila Steak** tender rib eye steak marinated in tequila sauce 24 / 28  
**Private Buffet** 50 guests minimum. See Private Weekday Buffet Selections 25 / 31

## SIDES

**Choice of Rice or Potatoes**  
**Medley of Seasonal Vegetables**  
**Rolls & Butter**

## BEVERAGES

**Sodas**  
**Coffee, Tea, Iced Tea**  
**Water Service**

## DESSERTS

Choice of one

**Chocolate Cake**  
**Chocolate Mousse**  
**Carrot Cake**  
**NY Cheese Cake**  
**Pineapple Cake**  
**Vanilla Ice Cream**  
**Mango or Raspberry Sorbet**

## INCLUDES

**Table Linen**  
**Napkin Color**

# PRIVATE WEEKDAY BUFFET

## MENU SELECTIONS

Lunch - Choice Of Two Salads, Two Entrées, Two Accompaniments

Dinner - Choice Of Three Salads, Three Entrées, Three Accompaniments

### SALADS

Cactus Salad

Organic Baby Greens

Caesar Salad

Baby Red Potato Salad with dill

Baby Greens with bleu cheese  
and walnuts

Greek Salad

Mushroom Vinaigrette

Fresh Sliced Seasonal Fruit

Penne & Shrimp Salad

Ambrosia Salad

Oriental Chicken Salad

Vegetable Crudité

### ENTRÉES

Lemon Pepper Chicken

Roast Turkey (carved or sliced)

Mozzarella Chicken

Roast Top Sirloin of Beef

Mediterranean Chicken

Honey Baked Ham (carved or sliced)

Luminarias Chicken

Stuffed Loin of Pork

Chicken Mole

Beef or Chicken Enchiladas

Chicken Picatta

Pork in Chile Rojo

Chicken or Steak Fajitas

Vegetable Penne Pasta

Baked Fresh Salmon

Carnitas - slow roasted pork

Red Snapper Veracruz

Chile Rellenos

Shrimp & Scallop Fettuccini

### SIDES

Scalloped Potatoes

Seasonal Vegetables

Rice Pilaf

Green Beans Almandine

Oven Roasted Rosemary Potatoes

Zucchini Provencal

Garlic Mashed Potatoes

Peas with pearl onions  
and mushrooms

Cilantro Rice

Mexican Corn

Spanish Rice

Mexican Calabacitas

Charro Beans

Refried Beans