

Special Occasion Menus



S|E

SPECIALTY EVENTS

— Luminarias —

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



LUMINARIAS PACKAGE – PLATED

HORS D'OEUVRES

Stationed

Sliced Seasonal Fruit
Imported/Domestic Cheese
Crackers
Vegetable Crudité

SALAD

Choice of one

Traditional Caesar
Organic Baby Greens

ENTRÉES

Choice of one

Chicken Chardonnay mushroom, artichokes, chardonnay cream sauce
Luminarias Chicken stuffed with asadero cheese, fresh spinach, sun dried tomato, roasted poblano, guajillo cream sauce
Baked Salmon beurre blanc sauce
Pacific Snapper Veracruz traditional veracruz salsa of garlic, onions, peppers, olives, tomato
Tequila Steak tender rib eye steak marinated in tequila sauce
Roast Prime Rib of Beef creamy horseradish, au jus
Filet Mignon (*market price*)

DESSERT

Plated Dessert or Complimentary Cake Cutting

BEVERAGES

Champagne or Sparkling Cider Toast
Fruit Punch or Lemonade Station
Coffee, Tea, Iced Tea, Water

SERVICE

Choice of Table Linen and Napkin Color
Linen Chair Covers with Satin or Organza Sash

38 Per Person

TRADITIONAL PACKAGE – PLATED

WELL HOSTED BAR

First hour

Well Brand Liquor/Cocktails
Imported/Domestic Beer
House Wine

Assorted Juices
Soft Drinks

HORS D'OEUVRES

Stationed

Sliced Seasonal Fruit
Imported/Domestic Cheese

Crackers
Vegetable Crudit 

SALAD

Choice of one

Traditional Caesar
Organic Baby Greens

ENTR ES

Choice of one

Chicken Chardonnay mushroom, artichokes, chardonnay cream sauce

Luminarias Chicken stuffed with asadero cheese, fresh spinach, sun dried tomato, roasted poblano, guajillo cream sauce

Baked Salmon beurre blanc sauce

Pacific Snapper Veracruz traditional veracruz salsa of garlic, onions, peppers, olives, tomato

Tequila Steak tender rib eye steak marinated in tequila sauce

Roast Prime Rib of Beef creamy horseradish, au jus

Filet Mignon (*market price*)

DESSERT

Special Event Cake or Complimentary Cake Cutting

BEVERAGES

Champagne or Sparkling Cider Toast
Fruit Punch or Lemonade Station
Coffee, Tea, Iced Tea, Water Service

SERVICE

Choice of Table Linen and Napkin Color
Linen Chair Covers with Satin or Organza Sash

49 Per Person

ELEGANT PACKAGE – PLATED

WELL HOSTED BAR

First two hours

Well Brand Liquor/Cocktails
Imported/Domestic Beer
House Wine

Assorted Juices
Soft Drinks

HORS D'OEUVRES

Select four
four pc. - per person

Butler passed

Fresh Fruit Skewers
Shrimp and Avocado Cocktail
Bay Shrimp Quesadilla

Jalapeño Stuffed cream cheese
and bacon

Chicken or Beef Satay
Beef Taquitos pico de gallo
Coconut Chicken apricot dip

Spanakopita
Mini Beef Wellington

SALAD

Choice of one

Traditional Caesar
Organic Baby Greens

ENTRÉES

Choice of one

Chicken Chardonnay mushroom, artichokes, chardonnay cream sauce

Luminarias Chicken stuffed with asadero cheese, fresh spinach,
sun dried tomato, roasted poblano, guajillo cream sauce

Baked Salmon beurre blanc sauce

Pacific Snapper Veracruz traditional veracruz salsa of garlic, onions, peppers,
olives, tomato

Tequila Steak tender rib eye steak marinated in tequila sauce

Roast Prime Rib of Beef creamy horseradish, au jus

Filet Mignon (*market price*)

DESSERT

Special Event Cake or Complimentary Cake Cutting

BEVERAGES

Champagne or Sparkling Cider Toast
Fruit Punch or Lemonade Station
Coffee, Tea, Iced Tea, Water Service

SERVICE

Choice of Table Linen and Napkin Color
Linen Chair Covers with Satin or Organza Sash

59 Per Person

PREMIER PACKAGE – PLATED

WELL HOSTED BAR

First two hours

Well Brand Liquor/Cocktails
Imported/Domestic Beer
House Wine

Assorted Juices
Soft Drinks

HORS D'OEUVRES

Select four
four pc. - per person

Butler passed

Fresh Fruit Skewers
Shrimp and Avocado Cocktail
Bay Shrimp Quesadilla
Jalapeño Stuffed cream cheese
and bacon

Chicken or Beef Satay
Beef Taquitos pico de gallo
Coconut Chicken apricot dip
Spanakopita
Mini Beef Wellington

SALAD

Choice of one

Traditional Caesar
Organic Baby Greens

ENTRÉES

Choice of one

Chicken Chardonnay mushroom, artichokes, chardonnay cream sauce
Luminarias Chicken stuffed with asadero cheese, fresh spinach,
sun dried tomato, roasted poblano, guajillo cream sauce
Baked Salmon beurre blanc sauce
Pacific Snapper Veracruz traditional veracruz salsa of garlic,
onions, peppers, olives, tomato
Tequila Steak tender rib eye steak marinated in tequila sauce
Roast Prime Rib of Beef creamy horseradish, au jus
Filet Mignon *(market price)*

DESSERT

Special Event Cake or Complimentary Cake Cutting

BEVERAGES

Champagne or Sparkling Cider Toast
Unlimited Soft Drinks
Coffee, Tea, Iced Tea, Water Service

SERVICE

Upgraded Specialty Floor Length Tablecloths
House Napkin Color
Chivari Chairs

69 per person

PRIVATE BUFFET MENU OPTIONS

SALADS

Choice of three

Cactus Salad
Organic Baby Greens
Mexican Caesar Salad
Jícama Cucumber Citrus Salad
Baby Red Potato Salad with dill
Baby Greens with bleu cheese & walnuts
Fresh Sliced Seasonal Fruit
Penne & Shrimp Salad
Ambrosia Salad
Oriental Chicken Salad
Vegetable Crudité

ENTRÉES SELECTIONS

Choice of three

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 Cancun
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

Choice of two

Scalloped Potatoes
Seasonal Vegetables
Rice Pilaf
Green Beans Almandine
Oven Roasted Rosemary Potatoes
Zucchini Provencal
Garlic Mashed Potatoes

Cilantro Rice
Mexican Corn
Spanish Rice
Mexican Calabacitas
Charro Beans
Refried Beans

Luminarias 44 | Traditional 55 | Elegant 65 | Premier 75

UPGRADES

CHAIR OPTIONS

Spandex Chair Cover with Sash available in white, red, ivory, black, purple 2
Chiavari Chair available in clear, white, black, mahogany, silver and gold 6

CEILING DRAPING

Buena Vista Ballroom 350
Estancia Ballroom 550
1/3 of any Ballroom 450
Gran Salon 850

CHOCOLATE FOUNTAIN

50 guest minimum

Belgian Chocolate Fountain 6 per guest

Two Hour Service ~ custom colored chocolate add \$1.00 pp

Select four: strawberries, bananas, pineapple, marshmallow, mini donuts or rice crispy treats.

ACTION STATION

50 guest minimum
Price per guest

Late Night Taco Bar chicken, beef or shrimp 10
Sautéed Pasta Station chicken or sausage 12
Sautéed Pasta Station scallops or bay shrimp 14
Sushi Bar salmon, eel, tuna, crab 17
Ceviche Bar 13
Loaded Mashed Potato Bar 11
Caramel Apple Station 6
Cookie Corner 5
Banana Foster Action Station 5
Ice Cream Station 5

CEREMONY CHARGES

Upper Patio 500
Promise Terrace Gazebo 750

UPGRADES (CONT.)

SPECIALTY STATION

50 guest minimum

- Fresh Fruit & Cheese Display** (100 servings) 300
- Smoked Ham** 200
- Roasted Turkey** 250
- Roasted Top Sirloin** 300
- Roast Prime Rib of Beef** 325
- Baby Roasted Pig** (lechon) 400

HORS D'OEUVRES BY TRAY

50 pieces per order

- Spicy Cocktail Meatballs** 75
- Mexican Club Sandwich Rolls** 75
- Vegetable Crudit ** with dip 75
- Tortilla Chips, Salsa and Guacamole** 75
- Mini Potato Skins** bacon & cheese baby quiche lorraine 75
- Honey Glazed Chicken Wrapped in Bacon** 75
- Chicken Drumettes** herb breading 75
- Chicken Quesadilla** 75
- Beef Taquitos** pico de gallo 75
- Vegetable Tempura** apricot dip 85
- Mushroom Vol-A-Vent** 85
- Fresh Sliced Seasonal Fruit** 85
- Jalape os Stuffed** cream cheese wrapped in bacon 85
- Chicken or Beef Satay** peanut sauce 85
- Bay Shrimp Quesadilla** 85
- Cherry Tomato Stuffed Bay Shrimp** 85
- Smoked Salmon Mousse In Pastry Shell** 85
- Hummus And Pita Bread** 95
- Petite Mozzarella Marinara** 95
- Mozzarella Tomato & Prosciutto** 95
- Mini Beef Wellington** 95
- Snap & Eat Crab Leg** cocktail sauce 95
- California Rolls** wasabi 95
- Crab Stuffed Mushrooms** hollandaise shrimp and avocado cocktail 95
- Peel & Eat Shrimp on Ice** cocktail sauce 125

PREFERRED VENDORS

PHOTOGRAPHERS/ VIDEOGRAPHERS/ PHOTO BOOTHS

Sonia Bank Photo & Video (818) 634-6758 | www.hernanphoto.net

Photography With Heart (866) 732.2499 X 1 | www.photographywithheart.com

Lara & Hans Photography Larahans@lcloud.com | www.larahans.com

AC Entertainment (626) 848-2591 | www.ac-Entertainment.net

Audio Video L.A. (424) 247-8472 | www.audiovideola.com

MUSIC

First Class DJ's (909) 374-7573 | www.firstclassdjs.events

Endless Entertainment (323) 687-2109 | www.endlessentertainment.org

Grupo Azucar (213) 290-1816 | Yemiproductions@Gmail.com

Grupo Ornelas (323) 541-3740 | Rafaelornelasdrumer@Hotmail.com

Mariachi Latino (323) 261-7858 | www.mariachilatino.com

BAKERIES (BY APPOINTMENT)

Rossmoor Pastries (562) 498-CAKE | www.rossmoorpastries.com

(Add \$2.00 Per Person)

Diamonds Bakery (626) 452-8020 | www.diamondcakes.com

Hansens Cake (323) 936-4332 | www.hansenscakes.com

DECORATIONS

Unique Chic Events (213) 486-5122 | www.uniquechicevents.com

FLORIST

Creative Floral Design (626) 287-1531 | www.creativefloraldesign.com

OFFICIANT

Great Officiants (562) 435-4000 | www.greatofficiants.com