

Holiday Menus



S|E

SPECIALTY EVENTS

— Monterey Hill —

3700 Ramona Blvd, Monterey Park, CA 91754 | 323.264.8426 | specialtyevents.com
montereyhillrestaurant.com | [f / specialtyevnt](https://www.facebook.com/specialtyevnt) | [t / specialtyevnt](https://twitter.com/specialtyevnt) | [@ / specialtyevnt](https://www.instagram.com/specialtyevnt)

MONTEREY HILL
Special Events

HOLIDAY *selections*

HORS D'OEUVRES

Butler passed, choice
of three, six pieces
per person

Chicken Sate with peanut sauce
Classic Swedish Meatball
Beef Taquitos with pico de gallo
Vegetable Spring Roll

Chicken Quesadilla
Shrimp and Avocado Cocktail
Ceviche Shooters

SALADS

Plated, choice of one

Organic Winter Mixed Greens red onions, dried cranberries, pumpkin seeds, raspberry vinaigrette
Caesar Salad aged parmesan, croutons, caesar dressing

ENTRÉES

Plated, choice of two

Vegetable Pasta Primavera
Chicken Chardonnay mushrooms, artichokes, chardonnay cream sauce
Luminarias Chicken stuffed with asadero cheese, fresh spinach, sun dried tomato, roasted poblano, guajillo cream sauce
Baked Salmon with creamy chipotle
Pork Chops with cranberry glaze

Tequila Steak marinated in tequila lime sauce

Pepper Crusted Prime Rib

NY Steak marinated in fresh herbs and grilled with guajillo sauce

La Paz Shrimp ancho chile, honey glazed shrimp

Filet Mignon

PRIVATE BUFFET

*Choice of two entrées,
Includes two salads
and two sides*

Vegetable Pasta Primavera
Chicken Chardonnay mushrooms, artichokes, chardonnay cream sauce
Pepper Crusted Prime Rib
Pork Chops with cranberry glaze

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

Baked Salmon with creamy chipotle

SIDES

Garlic Mashed Potatoes
Seasonal Vegetables
Warm Rolls and Butter

BEVERAGES

Coffee, Tea, Iced Tea and Water Service

DESSERT

Holiday Decadent Plated Dessert

Table Linen and Napkins Available in Holiday Colors

HOLIDAY *selections*

HORS D'OEUVRES

by tray. 50 pieces per order

Hors d'oeuvres by tray may be added to any per person package; it may not be used as a package on its own. Specialty station servings must match total amount of guests.

Tier 1

Spicy Cocktail Meatballs

Vegetable Crudit  with dip

Tortilla Chips salsa and guacamole

Mini Potato Skins with bacon and cheese

Baby Quiche Lorraine

Honey Glazed Chicken wrapped in bacon

Chicken Quesadilla

Beef Taquitos with pico de gallo

Tier 2

Vegetable Tempura with apricot dip

Mushroom Vol-A-Vent

Fresh Sliced Seasonal Fruit

Jalape os Stuffed with cream cheese wrapped in bacon

Chicken or Beef Satay with peanut sauce

Bay Shrimp Quesadilla

Tier 3

Petite Mozzarella marinara

Mozzarella, Tomato & Prosciutto Skewer

Mini Beef Wellington

California Rolls with wasabi

Crab Stuffed Mushrooms with hollandaise

Shrimp and Avocado Cocktail Shooters

Tier 4

Peel & Eat Shrimp on ice with cocktail sauce

ENHANCEMENT *add ons*

SPECIALTY STATIONS

Fresh Fruit & Cheese Display (100 servings)

Smoked Ham

Roasted Turkey

Roasted Top Sirloin

Roast Prime Rib of Beef

Baby Roasted Pig (Lechon)

DESSERT

Belgian Chocolate Fountain

50 guest minimum, two hour service ~ custom colored chocolate additional price pp select four; strawberries, bananas, pineapple, marshmallow, mini donuts or rice crispy treats.

DECOR

Linen Chair Cover with Sash

available in black, red, ivory, white, grey, brown

Spandex Chair Cover with Sash

available in white, ivory, black, plum

Chiavari Chair

available in clear, white, black, mahogany, silver and gold

HOLIDAY WEEKDAY *plated*

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

SALADS

Traditional Caesar
Organic Baby Greens

ENTRÉES

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
La Paz Shrimp ancho chile, honey glazed shrimp
Tequila Steak tender rib eye steak marinated in tequila sauce
Private Buffet 50 guests minimum.
See selections under Private Buffet Selections

SIDES

Garlic Mashed Potatoes Or Baked Potato
Seasonal Vegetables
Rolls & Butter

BEVERAGES

Coffee, Tea, Iced Tea and Water Service

DESSERT

Holiday Decadent Plated Dessert

Ivory Table Linen and Napkins

HOLIDAY WEEKDAY *buffet*

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

Spinach Quinoa Salad

Fresh Sliced Seasonal Fruit

Esquite Salad

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 (carved or sliced)

Braised Chicken Pipian

Honey Baked Ham (carved or sliced)

Luminarias Chicken

Pork Chops with ancho chile glaze

Beef or Chicken Enchiladas

Pork In Chile Rojo or Verde

Steak Fajitas

Vegetable Penne Pasta

Baked Fresh Salmon

Carnitas slow roasted pork

Fried Tilapia with chipotle sauce

Chile Rellenos

Shrimp & Scallop Fettuccini

SIDES

Scalloped Potatoes

Seasonal Vegetables

Garlic Mashed Potatoes

Cilantro Rice

Mexican Corn

Spanish Rice

Mexican Calabacitas

Charro Beans

Refried Beans

Plantain Puree

SATURDAY/SUNDAY HOLIDAY *plated*

Luncheon 11am - 3pm

SALADS

Traditional Caesar
Organic Baby Greens

ENTRÉES

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
La Paz Shrimp ancho chile, honey glazed, shrimp
Tequila Steak tender rib eye steak marinated in tequila sauce
Private Buffet 50 guests minimum.
See selections under Private Buffet Selections

SIDES

Garlic Mashed Potatoes
Seasonal Vegetables
Rolls & Butter

BEVERAGES

Coffee, Tea, Iced Tea and Water Service

DESSERT

Holiday Decadent Plated Dessert

Ivory Table Linen and Napkins

SATURDAY/SUNDAY HOLIDAY *buffet*

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
Esquite Salad

Fresh Sliced Seasonal Fruit
Penne & Shrimp Salad
Spinach Quinoa Salad
Ambrosia Salad
Oriental Chicken Salad
Vegetable Crudité

ENTRÉES

Lemon Pepper Chicken
Roast Turkey (carved or sliced)
Mozzarella Chicken
Roast Top Sirloin of Beef (carved or sliced)
Braised Chicken Pipian
Honey Baked Ham (carved or sliced)
Luminaries Chicken
Pork Chops with ancho chili glaze

Beef or Chicken Enchiladas
Pork in Chile Rojo or Verde
Steak Fajitas
Vegetable Penne Pasta
Baked Fresh Salmon
Carnitas - slow roasted pork
Fried Tilapia with chipotle sauce
Chile Rellenos
Shrimp & Scallop Fettuccini

SIDES

Scalloped Potatoes
Seasonal Vegetables
Plantain Puree
Garlic Mashed Potatoes
Cilantro Rice
Mexican Corn

Spanish Rice
Mexican Calabacitas
Charro Beans
Refried Beans