

Special Occasion 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
RESTAURANT • BAR • SPECIAL EVENTS

MONTEREY PACKAGE

5 hour dinner event | Friday and Sunday

STATIONED HORS D'OEUVRES

Sliced Seasonal Fruit
Imported/Domestic Cheese
Crackers
Vegetable Crudit 

PLATED SALAD

Choice of one

Traditional Caesar
Organic Baby Greens

ENTR ES

Choice of one

Chicken Chardonnay mushroom, artichokes, chardonnay cream sauce
Roasted Half Chicken tequila lime sauce
Chicken Piccata lemon caper 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) *Also available as a private buffet (50 guests minimum) 44 - details on page 6*

DESSERT

Choice of one

Plated Dessert
Complimentary Cake Cutting

BEVERAGE

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

ADD-ONS

Choice Of Table Linen, Napkin Color
Linen Chair Covers With Satin Or Organza Sash

*38 per person
2 choice entr es are available at an additional \$2.00 more per person and meal counts are required 10 days prior to event due*

323.264.8426 | specialtyevents.com | montereyhillrestaurant.com | montereyhillcatering@srcmail.com

Subject to current sales tax and current service charge. Menu items subject to change based on seasonal availability. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food illness, especially if you have certain medical conditions.

S|E
SPECIALTY EVENTS
— Monterey Hill —

TRADITIONAL PACKAGE

*1-HOUR WELL HOSTED BAR

Well Brand Liquor/Cocktails
Imported/Domestic Beer
House Wine

Assorted Juices
Soft Drinks

STATIONED HORS D'OEUVRES

Sliced Seasonal Fruit
Imported/Domestic Cheese
Crackers
Vegetable Crudit 

PLATED SALAD

Choice of one

Traditional Caesar
Organic Baby Greens

ENTR ES

Choice of one

Chicken Chardonnay mushroom, artichokes, chardonnay cream sauce
Roasted Half Chicken tequila lime sauce
Chicken Piccata lemon caper 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) *Also available as a private buffet (50 guests minimum) 55 - details on page 6*

DESSERT

***Special Event Cake** complimentary cake cutting

BEVERAGE

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

ADD-ONS

Choice Of Table Linen, Napkin Color
Linen Chair Covers With Satin or Organza Sash

49 per person

2 choice entr es are available at an additional \$2.00 more per person and meal counts are required 10 days prior to event due.

ELEGANT PACKAGE

*2-HOUR WELL HOSTED BAR

Well Brand Liquor/Cocktails
Imported/Domestic Beer
House Wine

Assorted Juices
Soft Drinks

BUTTLER PASSED HORS D'OEUVRES

Select four
4pc per person

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

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

PLATED SALAD

Choice of one

Traditional Caesar
Organic Baby Greens

ENTRÉES

Choice of one

Chicken Chardonnay mushroom, artichokes, chardonnay cream sauce
Roasted Half Chicken tequila lime sauce
Chicken Piccata lemon caper sauce
Baked Salmon buerre 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) *Also available as a private buffet (50 guests minimum) 65 - details on page 6*

*Special Event Cake complimentary cake cutting

DESSERT

BEVERAGE

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

ADD-ONS

Choice Of Table Linen, Napkin Color
Linen Chair Covers With Satin or Organza Sash

*59 per person
2 choice entrées are available at an additional \$2.00 more per person and meal counts are required 10 days prior to event due.*

PREMIER PACKAGE

*2-HOUR WELL HOSTED BAR

Well Brand Liquor/Cocktails
Imported/Domestic Beer
House Wine

Assorted Juices
Soft Drinks

BUTLER PASSED HORS D'OEUVRES

Select four
6pc per person

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

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

PLATED SALAD

Choice of one

Traditional Caesar
Organic Baby Greens

ENTRÉES

Choice of one

Chicken Chardonnay mushroom, artichokes, chardonnay cream sauce
Roasted Half Chicken tequila lime sauce
Chicken Piccata lemon caper sauce
Baked Salmon buerre 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) *Also available as a private buffet (50 guests minimum) 75 - details on page 6*

*Special Event Cake complimentary cake cutting

DESSERT

BEVERAGE

Champagne or Sparkling Cider Toast
Fruit Punch or Lemonade Station

*Unlimited Soft Drinks, Coffee, Tea, Iced Tea, Water Service

ADD-ONS

*Upgrade Specialty Floor Length Tablecloths
House Napkin Color
*Chivari Chairs

69 per person
2 choice entrées are available at an additional \$2.00 more per person and meal counts are required 10 days prior to event due.

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 bleu cheese & walnuts

Fresh Sliced Seasonal Fruit
Mushroom Vinaigrette Penne & Shrimp Salad
Ambrosia Salad
Oriental Chicken Salad
Vegetable Crudité

ENTRÉES

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)
Chicken Chardonnay
Stuffed Loin of Pork
Chicken Cancun
Beef or Chicken Enchiladas

Chicken Piccata
Pork In Chile Rojo or Verde
Chicken or Steak Fajitas
Vegetable Penne Pasta
Shrimp Fajitas
Baked Fresh Salmon
Carnitas slow roasted pork
Red Snapper Veracruz
Chile Rellenos
Shrimp & Scallop Fettuccine

SIDES

Choice of two

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

Peas With Pearl Onions & Mushrooms
Cilantro Rice
Mexican Corn
Spanish Rice
Mexican Calabacitas
Charro Beans
Refried Beans

ADDITIONAL OPTIONS

UPGRADES

Price per guest

Spandex Chair Cover With Sash available in white, ivory, black, purple 2

Chiavari Chair available in clear, white, black, mahogany, silver and gold 6

Belgian Chocolate Fountain 50 guest minimum two hour service ~ custom colored chocolate add \$1.00 pp select four; strawberries, bananas, pineapple, marshmallow, mini donuts or rice crispy treats 6

CEILING DRAPING

Carmel Ballroom 350

Monterey Ballroom 550

Grand Ballroom 750

ACTION STATION

50 guests 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

Carmel Apple Station 6

Cookie Corner 5

Banana Foster Action Station 5

Ice Cream Station 5

SPECIALTY STATION

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

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 guest.

HORS D'OEUVRES

50 pieces per order

Spicy Cocktail Meatballs

Mexican Club Sandwich Rolls

Vegetable Crudité with dip

Tortilla Chips salsa and guacamole

Mini Potato Skins bacon & cheese

Baby Quiche Lorraine

Honey Glazed Chicken Wrapped In Bacon

Chicken Drumettes with herb breading

Chicken Quesadilla

Beef Taquitos pico de gallo

75

Vegetable Tempura with apricot dip

Mushroom Vol-A-Vent

Fresh Sliced Seasonal Fruit

Jalapeños Stuffed with cream cheese, wrapped In bacon

Chicken or Beef Satay with peanut sauce

Bay Shrimp Quesadilla

Cherry Tomato Stuffed with bay shrimp

Smoked Salmon Mousse In Pastry Shell

85

Hummus And Pita Bread

Petite Mozzarella Marinara

Mozzarella Tomato & Prosciutto

Mini Beef Wellington

Snap & Eat Crab Leg with cocktail sauce

California Rolls with wasabi

Crab Stuffed Mushrooms with hollandaise shrimp and avocado cocktail

95

Peel & Eat Shrimp On Ice with cocktail sauce

125