

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://www.twitter.com/specialtyevnt) | [@ / specialtyevnt](https://www.instagram.com/specialtyevnt)

MONTEREY HILL
RESTAURANT • BAR • SPECIAL EVENTS

HOLIDAY *selections*

HORS D'OEUVRES

Butler passed, choice of three, six pieces per person

- Chicken Sate with peanut sauce
- Classic Swedish Meatball
- Honey Glazed Chicken wrapped in bacon
- Vegetable Spring Roll
- Fruit Skewer
- Shrimp and Avocado Cocktail

SALADS

Plated. choice of one

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

ENTRÉES

Plated. choice of two
47 per person

- Vegetable Pasta Primavera
- Chicken Chardonnay
- Monterey Hill Chicken
- Salmon Fiesta
- Roasted Turkey Breast
- Beef Pot Roast
- Tequila Steak
- Pepper Crusted Prime Rib
- Filet Mignon - Market Price

PRIVATE BUFFET

52 per person

Choice of Two Salads, Choice of Three Entrées

SIDES

- Garlic Mashed Potato
- 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 guest.

Teir 1 75

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

Teir 2 85

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

Teir 3 95

Petite Mozzarella marinara mozzarella, tomato & prosciutto

Mini Beef Wellington

California Rolls with wasabi

Crab Stuffed Mushrooms with hollandaise

Shrimp and Avocado Cocktail

Teir 4 125

Peel & Eat Shrimp on ice with cocktail sauce

ENHANCEMENT *add ons*

SPECIALTY STATIONS

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

DESSERT

Belgian Chocolate Fountain 6

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.

DECOR

Linen Chair Cover With Sash 4

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

Spandex Chair Cover With Sash 6

available in white, ivory, black, plum

Chiavari Chair 8

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

WEEKDAY *plated*

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

SALADS

Traditional Caesar
Organic Baby Greens

ENTRÉES

Chicken Chardonnay mushroom, artichokes, chardonnay cream sauce 28 / 31
Monterey Hill Chicken stuffed with asadero cheese, fresh spinach, sun dried tomato, roasted poblano, guajillo cream sauce 29 / 32
Baked Salmon beurre blanc sauce 29 / 32
Pacific Snapper Veracruz traditional veracruz salsa of garlic, onions, peppers, olives, tomato 29 / 32
Tequila Steak tender rib eye steak marinated in tequila sauce 31 / 34
Private Buffet 50 guests minimum. See selections under Private Buffet Selections. 34 / 38

SIDES

Garlic Mashed Potatoes
Medley of Seasonal Vegetables
Rolls & Butter

BEVERAGES

Coffee, Tea, Iced Tea and Water Service

DESSERT

Holiday Decadent Plated Dessert

Ivory Table Linen and Napkins

WEEKDAY *buffet*

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

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

SALADS

Cactus
Organic Baby Greens
Caesar
Baby Red Potato with dill
Baby Greens with bleu cheese and walnuts
Greek

Fresh Sliced Seasonal Fruit
Mushroom Vinaigrette
Penne & Shrimp
Ambrosia
Oriental Chicken
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)
Monterey Hill Chicken
Stuffed Loin of Pork
Beef or Chicken Enchiladas

Chicken Picatta
Pork In Chile Rojo
Chicken or Steak Fajitas
Vegetable Penne Pasta
Baked Fresh Salmon
Carnitas
Red Snapper Veracruz
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