

Special Event 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 / Specialtyevn](https://twitter.com/Specialtyevn) | [@ / 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
Roasted Half Chicken tequila lime 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 vera cruz salsa of garlic, onions, peppers, olives, tomato
Tequila Steak tender rib eye steak marinated in tequila sauce
Private Buffet 50 guests minimum. See Selections under Private Buffet Selections

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

Saturday Brunch 11AM - 2:30PM

SUNDAY BRUNCH

Sunday Brunch 10AM - 2PM

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
Roasted Half Chicken tequila lime 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 vera cruz salsa of garlic, onions, peppers, olives, tomato
Tequila Steak tender rib eye steak marinated in tequila sauce
Private Buffet 50 guests minimum. See Private Weekday Buffet Selections

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