

Hill Top Restaurant & Special Events

Luminarias Restaurant

*Quality & Tradition
Since 1971*

Special Occasion Packages

*Luminarias Restaurant is a beautiful landmark
Offering a spectacular view of the
San Gabriel Valley, with
Latin influenced décor.*

*3500 Ramona Boulevard
Monterey Park, California 91754
Tel (323) 268-4363
Fax (323) 268-1165*



❧ Luminarias Package ❧

No Host (Cash) Bar Service

Stationed Hors d'oeuvres

(4 pieces per person)

*Assorted Sliced Fresh Fruit Tray, Assorted Domestic & Imported Cheese Crackers Tray
& Vegetables Crudite Tray*

Salad Selection:

Traditional Caesar Salad
Organic California Baby Greens

Entrée Selections:

Lemon Pepper Chicken \$33.95

Boneless Breast of Chicken in a Chardonnay Lemon Pepper Sauce

Chicken Jerusalem \$33.95

Sautéed Mushrooms and Artichoke Hearts in a Mild Chardonnay Cream Sauce

Luminarias Chicken \$34.95

*Boneless Breast of Chicken rolled with Asadero Cheese, Spinach, Sun Dried Tomatoes,
Roasted Poblanos and laced with a Guajillo Cream Sauce*

Balsamic-Glazed Fresh Salmon \$34.95

*Baked fresh Atlantic Salmon dusted with Oregano and Brushed with
White Wine Balsamic Glaze*

Mango Mahi Mahi \$34.95

Pan Grilled Fresh Mahi Mahi laced with Mango Salsa

Tequila Steak \$35.95

Tender Rib Eye Steak marinated in Tequila Sauce

Roast Prime Rib of Beef \$35.95

With Creamy Horseradish and Au Jus

Filet Mignon \$39.95

In a Black Pepper Crust

Extravagant Buffet Add \$5.00

(Menu Selections on page 8 & 9)

Special Occasion Cake

Complimentary Cake Cutting & Serving

Chilled Champagne or Sparkling Cider Toast

Fruit Punch Station throughout event

Fresh Brewed Coffee, Tea and Iced Tea

Choice of House Linen Colors

Elegant Linen Chair Covers with Organza Colored Sash

Traditional Package

First Hour Well Hosted Bar

*Featuring Unlimited Well Brand Cocktails, Imported & Domestic Beer
House Wine, Assorted Juices & Soft Drinks*

Butler Passed Hors d'oeuvres

Selection of Four Hors D' Oeuvres

\$49

Salad Selection:

Traditional Caesar Salad
Organic California Baby Greens

Entrée Selections:

Lemon Pepper Chicken

Boneless Breast of Chicken in a Chardonnay Lemon Pepper Sauce

Chicken Jerusalem

Sautéed Mushrooms and Artichoke Hearts in a Mild Chardonnay Cream Sauce

Luminarias Chicken

*Boneless Breast of Chicken rolled with Asadero Cheese, Spinach, Sun Dried Tomatoes,
Roasted Poblanos and laced with a Guajillo Cream Sauce*

Balsamic-Glazed Fresh Salmon

*Baked fresh Atlantic Salmon dusted with Oregano and Brushed with
White Wine Balsamic Glaze*

Mango Mahi Mahi

Pan Grilled Fresh Mahi Mahi laced with Mango Salsa

Tequila Steak

Tender Rib Eye Steak marinated in Tequila Sauce

Roast Prime Rib of Beef

With Creamy Horseradish and Au Jus

Extravagant Buffet Add \$5.00

(Menu Selections on page 8 & 9)

Filet Mignon Add \$5.00

In a Black Pepper Crust

Special Occasion Cake

Complimentary Cake Cutting & Serving

Chilled Champagne or Sparkling Cider Toast

Unlimited Fruit Punch throughout Event

Fresh Brewed Coffee, Tea & Iced Tea

Choice of House Linen Colors

Elegant Linen Chair Covers & Organza Colored Sash

❧ *Elegant Package* ❧

Butler Style Hors d'oeuvres, 6 pieces per person

Selection of Four Hors D'oeuvres

❧ **First Two Hours of Well Hosted Bar**

*Featuring Unlimited Well Brand Cocktails, Imported & Domestic Beer
House Wine, Assorted Juices & Soft Drinks*

\$59

Salad Selection:

Traditional Caesar Salad
Organic California Baby Greens

Entrée Selections:

Lemon Pepper Chicken

Boneless Breast of Chicken in a Chardonnay Lemon Pepper Sauce

Chicken Jerusalem

Sautéed Mushrooms and Artichoke Hearts in a Mild Chardonnay Cream Sauce

Luminarias Chicken

*Boneless Breast of Chicken rolled with Asadero Cheese, Spinach, Sun Dried Tomatoes,
Roasted Poblanos and laced with a Guajillo Cream Sauce*

Balsamic-Glazed Fresh Salmon

*Baked fresh Atlantic Salmon dusted with Oregano and Brushed with
White Wine Balsamic Glaze*

Mango Mahi Mahi

Pan Grilled Fresh Mahi Mahi laced with Mango Salsa

Tequila Steak

Tender Rib Eye Steak marinated in Tequila Sauce

Roast Prime Rib of Beef

With Creamy Horseradish and Au Jus

***Extravagant Buffet Add \$5.00**

(Menu Selections on page 8 & 9)

Filet Mignon Add \$5.00

In a Black Pepper Crust

Special Occasion Cake

Complimentary Cake Cutting & Serving

Chilled Champagne or Sparkling Cider Toast

❧ Unlimited Soft Drinks throughout the event

❧ Cappuccino Station after Dinner

Choice of House Linen Colors

Elegant Linen Chair Covers & Organza Colored Sash

Premier Package

Butler Passed Hors d'oeuvres, 8 pieces per person

Selection of Four Hors D'oeuvres

First Three Hours of Well Brand Hosted Bar

Featuring Unlimited Well Brand Cocktails, Imported & Domestic Beer

House Wine, Assorted Juices & Soft Drinks

\$69

Salad Selection:

Traditional Caesar Salad

Organic California Baby Greens

Entrée Selections:

Lemon Pepper Chicken

Boneless Breast of Chicken in a Chardonnay Lemon Pepper Sauce

Chicken Jerusalem

Sautéed Mushrooms and Artichoke Hearts in a Mild Chardonnay Cream Sauce

Luminarias Chicken

Boneless Breast of Chicken rolled with Asadero Cheese, Spinach, Sun Dried Tomatoes,

Roasted Poblanos and laced with a Guajillo Cream Sauce

Balsamic-Glazed Salmon

Baked fresh Atlantic Salmon dusted with Oregano and Brushed with

White Wine Balsamic Glaze

Mango Mahi Mahi

Pan Grilled Fresh Mahi Mahi laced with Mango Salsa

Tequila Steak

Tender Rib Eye Steak marinated in Tequila Sauce

Roast Prime Rib of Beef

With Creamy Horseradish and Au Jus

***Extravagant Buffet Add \$5.00**

(Menu Selections on page 8 & 9)

Filet Mignon Add \$5.00

In a Black Pepper Crust

Special Occasion Cake or Cake Cutting

Chilled Champagne or Sparkling Cider Toast

Accompanied with a Fresh Strawberry

A Glass of House Wine Served with Dinner

Unlimited Soft Drinks throughout the event

Cappuccino Station after Dinner

Choice of House Linen Colors

Elegant Linen Chair Covers & Organza Colored Sash

Beautiful Ceremony Overlooking the San Gabriel Valley

**Any events hosting three or more hours of open bar will be required to purchase security service at an additional cost.*

Minimum of One Guard per 75 guests at \$160.00+ per guard

Hors D'oeuvre Selections ~ Butler Passed

Four Selections

Traditional Package - 4 pieces per person

Elegant Package - 6 pieces per person

Premier Package - 8 pieces per person

Hot Selections

Mushroom vol-a-vent

Bay Shrimp Quesadilla

Jalapeno Stuffed with Cream Cheese Wrapped in Bacon

Chicken or Beef Satay with Peanut Sauce

Honey Glazed Chicken Wrapped in Bacon

Buffalo Chicken Rolls (Special Order)

Beef Taquitos, with Pico De Gallo

Petite Mozzarella Marinara

Coconut Chicken with Apricot Dip

Spanikopitas in a Puff Pastry

Mushroom Puffs

Mini Beef Wellington

Crab Stuffed Mushrooms with Hollandaise Sauce

Cold Selections

Tortilla Chips with Salsa & Guacamole

Mozzarella, Tomato & Prociutto

Crunchy Cucumber Rounds

Shrimp & Avocado Cocktail

California Rolls with Wasabi

Anti-Pasto Skewer

Fresh Fruit Skewer

*All Plated Meals are served with your choice of Spanish Rice, Rice Pilaf, Mashed Potato or Oven Brown Rosemary Potatoes, Medley Seasonal Vegetables, Warm Rolls and Butter
Freshly Brewed Coffee and Tea & Iced Tea Service*

Grand Buffet

Lunch

Choice of Three Salads
Two Entrees
Two Accompaniments

Dinner

Choice of Four Salads
Three Entrées
Three Accompaniments

Salads

Organic California Greens
Penne & Bay Shrimp Salad
Greek Vegetable Salad
Mushroom Vinaigrette
Seasonal Fruit Salad
Baby Red Potato Salad with Dill

Traditional Caesar Salad
Baby Greens
with Bleu Cheese and Candied Walnuts
Ambrosia Salad
Jicama-Cucumber-Citrus Salad
Mexican Cesar Salad

Main Course Selections

Poultry & Meats

Lemon Pepper Chicken
Mozzarella Chicken
Mediterranean Chicken
Stuffed Loin of Pork

Seafood

Grilled Shrimp Skewers
Baked Fresh Salmon with Beurre Blanc
Collage of Seafood Newburg

Pasta

Shrimp & Scallop Fettuccini
Capellini Primavera
Rigatoni Arrabbiata

Carving Stations (Max of One)

Roast Turkey
Roast Top Sirloin of Beef
Honey Baked Ham

Accompaniments

Scalloped Potatoes
Rice Pilaf
Oven Brown Rosemary Potatoes
Garlic Mashed Potatoes

Seasonal Vegetables
Green Beans Amandine
Zucchini Provencal
Peas with Pearl Onions and
Mushrooms

Grand Fiesta Buffet

Lunch

Choice of Three Salads

Two Entrees

Two Accompaniments

Dinner

Choice of Four Salads

Three Entrees

Three Accompaniments

Salads

Cactus Salad

Mexican Cesar Salad

Jicama-Cucumber Citrus Salad

Baby Red Potato Salad with Dill

Penne & Shrimp Salad

Ambrosia Salad

Organic California Greens

Seasonal Fresh Fruit Salad

Main Course Selections

Mexican Chicken

With cilantro, tomato sauce & chili poblano

Chicken Mole

Chicken Cancun

With rock shrimp, Anaheim chilies & ranchero cheese

Chicken Luminarias

With asadero cheese, roasted poblanos, spinach & sun dried tomatoes

Red Snapper Veracruz

Beef, Chicken or Cheese Enchiladas

Pork in Chile Rojo or Verde

Beef or Chicken Fajitas

With onions & peppers

Carnitas ~ Slow Roasted Pork

Chiles Rellenos

Accompaniments

Mexican Calabacitas

Mashed Potatoes

Mexican Corn

Medley of Fresh Seasonal Vegetables

Refried Beans

Charro Beans

Spanish Rice

Cilantro Rice



Add a Special Touch...

Entertainment

DJ & MC Service

Live Bands

Mariachi

Décor

Floral Centerpieces and Ceremony décor

Bridal Bouquet

Balloon Design

Specialty Linen

Chivari Chairs

Lighting

Can and LED up-lighting

Gobo

Pipe and Drape

Photography

Professional Photographers

Photo Booths

Chocolate Fountain

Minimum 50 guests; maximum two hour service

Belgian Chocolate \$6.00 pp

Custom Colored Chocolate Add \$1.00 pp

Please select four

Fresh Strawberries, Bananas, Pineapple, Mini Éclairs, Marshmallows,

Mini Rice Crispy Treats, Mini Donuts and Bundt Cake

☞ Ceiling Draping ☞

To enhance the ambiance of your venue

Buena Vista Ballroom	\$300.00
Posada Ballroom	\$400.00
Estancia Ballroom	\$500.00
Ensueño/View Ballroom	\$650.00
Gran Salon	\$800.00

☞ Ceremony or Cocktail Hour ☞

*Add a Beautiful Ceremony or Cocktail Hour
Overlooking the San Gabriel Valley*

Upper Patio \$500.00	Garden Patio \$400.00	Promise Terrace \$750.00
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(One hour rental for ceremony or cocktail)

☞ Hosted Bar Options ☞

Keg of Domestic Beer (Budweiser, Budlight, MGD)	\$300.00
Keg of Imported Beer (Heineken, XX Amber, XX Lager, Tecate and Modelo Especial, Stella Artois)	\$350.00
Well Drink Tickets	\$7.00
Call Drink Tickets	\$8.00
Premium Drink Tickets	\$10.00

HOSTED BAR

Prices are per person/ per hour and must be purchased consecutively starting with the first hour of the event.

	1 ST Hour	2 nd Hour	3 rd Hour	4 th Hour	5 th Hour	6 th Hour
House/Well	\$ 12.00	\$ 9.00	\$ 7.00	\$ 4.00	\$ 5.00	\$ 5.00
Call	\$ 14.00	\$ 10.00	\$ 8.00	\$ 5.00	\$ 6.00	\$ 6.00
Premium Bar	\$ 17.00	\$ 11.00	\$ 10.00	\$ 9.00	\$ 9.00	\$ 9.00

**Any event hosting three hours or more of Open Bar must purchase security service at an additional cost*

Minimum of One Guard per 75 guests at \$160.00 plus tax per guard

** All Prices are subject to a 20% service charge and current sales tax*

Luminarias Hors D'oeuvres Menu

Hors D'oeuvres By The Tray

50 Portions per Tray

Spicy Cocktail Meatballs	\$65.00
Petite Finger Sandwiches	\$65.00
Mexican Club Sandwich Rolls	\$65.00
Crunchy Cucumber Rounds <i>with Herbed Cream Cheese</i>	\$65.00
Fresh Garden Vegetables <i>with Dip</i>	\$65.00
Tortilla Chips with Salsa & Guacamole	\$65.00
Mini Potato Skins <i>with Bacon & Cheese</i>	\$65.00
Baby Quiche Lorraine	\$65.00
Honey Glazed Chicken <i>wrapped in Bacon</i>	\$65.00
Chicken Drumettes <i>with Herb Breading</i>	\$65.00
Chicken Quesadilla	\$65.00
Beef Taquitos <i>with Pico De Gallo</i>	\$65.00
Mini Burritos	\$65.00
Vegetable Tempura <i>with Apricot Dip</i>	\$75.00
Mushroom vol-a-vent	\$75.00
Fresh Sliced Seasonal Fruit	\$75.00
Cream Cheese stuffed Jalapeño <i>wrapped in Bacon</i>	\$75.00
Chicken or Beef Satay <i>with Peanut Sauce</i>	\$75.00
Italian Sausage en Croute	\$75.00
Assorted Seafood Canapés	\$75.00
Bay Shrimp Quesadilla	\$75.00
Cherry Tomatoes Stuffed <i>with Bay Shrimp</i>	\$75.00
Smoked Salmon Mousse in Mini Pastry Shell	\$75.00
Hammus and Pita Bread	\$85.00
Petite Mozzarella Marinara	\$85.00
Mozzarella, Tomato & Prosciutto	\$85.00
Mini Beef Wellington	\$85.00
Hot Crab Dip <i>with Tortilla Chips</i>	\$85.00
Snap & Eat Crab Legs <i>wit Cocktail Sauce</i>	\$85.00
California Rolls <i>with Wasabi</i>	\$85.00
Crab Stuffed Mushrooms with Hollandaise	\$85.00
Peel & Eat Shrimp on ice <i>with Cocktail Sauce</i>	\$85.00
Shrimp and Avocado Cocktail	\$85.00

∞ Hors D'oeuvres Selections ~ Stationed ∞

Add \$2.00 Per Person

Assorted Domestic Cheese Display

Served with Crackers and Toasted Bread

Seasonal Fresh Fruit Display

Freshly Sliced and Whole Seasonal Fruit
Marshmallow, Cream Cheese Dip and Chili Piquin Seasoning Mix

Vegetable Crudites Display

Fresh Garden Vegetables Served with Creamy Ranch Dip

Live Station Selections

*Add \$5.00 Per Person *(Minimum 50 Guests)*

Sautéed Pasta Station

Penne, Angel Hair & Fettuccini
Marinara, Alfredo & Pesto Sauces
Fresh Vegetables & Parmesan Cheese
Sausage or Chicken add \$6.00 Per Person
Shrimp add \$7.00 Per Person

The Luminarias Taco Bar

Grilled Chicken Strips
Sautéed with Green Peppers & Onions
Flour or Corn Tortillas, Salsa, Shredded Lettuce, Guacamole & Sour Cream
Carne Asada add \$7.00 Per Person

Sushi Bar

Salmon, Eel, Tuna and Crab with a variety of julienned vegetables
For rolls and Tuna tartar for Wontons
Add \$12.00 per Person

Traditional Butcher Block

Smoked Ham w/Carver.....	\$200.00
Roast Breast of Turkey w/Carver.....	\$250.00
Roast Top Sirloin of Beef w/Carver.....	\$300.00
Roast Prime Rib of Beef w/Carver.....	\$325.00
Baron of Beef w/Carver.....	\$325.00

All Carved Specialties are accompanied by Rolls and Condiments

Please Add 20% Service Charge & Current Sales Tax

Hors D'oeuvres by the tray may be added to any per person package; it may not be used as a package by itself.
Specialty Station Servings must match total amount of Guests.