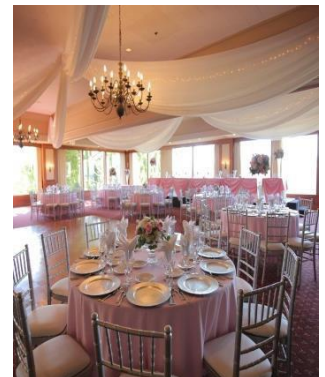


Special Events Package



HILL TOP RESTAURANT & SPECIAL EVENTS
TRADITION SINCE 1971

3500 W. RAMONA BOULEVARD * MONTEREY PARK, CA. 91754
TELEPHONE (323) 268-4177 * FAX (323) 268-1165



LUMINARIAS PACKAGE

PRICES SUBJECT TO ADMINISTRATIVE CHARGE AND CURRENT SALES TAX

38

STATIONED HORS D'OEUVRES

SLICED SEASONAL FRUIT, IMPORTED/DOMESTIC CHEESE, CRACKERS, VEGETABLE CRUDITÉ

PLATED SALAD

TRADITIONAL CAESAR OR ORGANIC BABY GREENS

CHICKEN CHARDONNAY

MUSHROOM, ARTICHOKE, CHARDONNAY CREAM 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 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)

PRIVATE BUFFET 44

50 GUEST MINIMUM - DETAILS ON PAGE 6

PLATED DESSERT OR COMPLIMENTARY CAKE CUTTING

CHAMPAGNE OR SPARKLING CIDER TOAST

FRUIT PUNCH OR LEMONADE STATION

COFFEE, TEA, ICED TEA, WATER SERVICE

CHOICE OF TABLE LINEN, NAPKIN COLOR

LINEN CHAIR COVERS WITH SATIN OR ORGANZA SASH

2 choice entree's are available at an additional \$2.00 more per person and meal counts are required 10 days prior to event date

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TRADITIONAL PACKAGE

PRICES SUBJECT TO ADMINISTRATIVE CHARGE AND CURRENT SALES TAX

49

*ONE 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 CRUDITÉ

PLATED SALAD

TRADITIONAL CAESAR OR ORGANIC BABY GREENS

CHICKEN CHARDONNAY

MUSHROOM, ARTICHOKE, CHARDONNAY CREAM 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 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)

PRIVATE BUFFET 55

50 GUEST MINIMUM - DETAILS ON PAGE 6

*SPECIAL EVENT CAKE ~ COMPLIMENTARY CAKE CUTTING

CHAMPANGE OR SPARKLING CIDER TOAST

FRUIT PUNCH OR LEMONADE STATION

COFFEE, TEA, ICED TEA, WATER SERVICE

CHOICE OF TABLE LINEN, NAPKIN COLOR

LINEN CHAIR COVER WITH SATIN OR ORGANZA SASH

2 choice entree's are available at an additional \$2.00 more per person and meal counts are required 10 days prior to event date

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ELEGANT PACKAGE

PRICES SUBJECT TO ADMINISTRATIVE CHARGE AND CURRENT SALES TAX

59

*TWO HOUR WELL HOSTED BAR

WELL BRAND LIQUOR/COCKTAILS, IMPORTED/DOMESTIC BEER, HOUSE WINE, ASSORTED JUICES, SOFT DRINKS

*BUTLER PASSED HORS D'OEUVRES

SELECT FOUR - 4 PC. PER PERSON

FRESH FRUIT SKEWERS, SHRIMP AND AVOCADO COCKTAIL, BAY SHRIMP QUESADILLA, JALAPENO STUFFED WITH CREAM CHEESE AND BACON, CHICKEN OR BEEF SATE, BEEF TAQUITOS WITH PICO DE GALLO, COCONUT CHICKEN WITH APRICOT DIP, SPANAKOPITA, MINI BEEF WELLINGTON

PLATED SALAD

TRADITIONAL CAESAR OR ORGANIC BABY GREENS

CHICKEN CHARDONNAY

MUSHROOM, ARTICHOKE, CHARDONNAY CREAM 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 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)

PRIVATE BUFFET 65

50 GUEST MINIMUM - DETAILS ON PAGE 6

SPECIAL EVENT CAKE ~ COMPLIMENTARY CAKE CUTTING

CHAMPANGE OR SPARKLING CIDER TOAST

FRUIT PUNCH OR LEMONADE STATION

COFFEE, TEA, ICED TEA, WATER SERVICE

CHOICE OF TABLE LINEN, NAPKIN COLOR

LINEN CHAIR COVER WITH SATIN OR ORGANZA SASH

2 choice entree's are available at an additional \$2.00 more per person and meal counts are required 10 days prior to event date

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PREMIER PACKAGE

PRICES SUBJECT TO ADMINISTRATIVE CHARGE AND CURRENT SALES TAX

69

*FIRST GJ B HOURF WELL HOSTED BAR

WELL BRAND LIQUOR/COCKTAILS, IMPORTED/DOMESTIC BEER, HOUSE WINE, ASSORTED JUICES, SOFT DRINKS

*BUTLER PASSED HORS D'OEUVRES

SELECT FOUR - 4PC. PER PERSON

FRESH FRUIT SKEWERS, SHRIMP AND AVOCADO COCKTAIL, BAY SHRIMP QUESADILLA, JALAPENO STUFFED WITH CREAM CHEESE AND BACON, CHICKEN OR BEEF SATE, BEEF TAQUITOS WITH PICO DE GALLO, COCONUT CHICKEN WITH APRICOT DIP, SPANAKOPITA, MINI BEEF WELLINGTON

PLATED SALAD

TRADITIONAL CAESAR OR ORGANIC BABY GREENS

CHICKEN CHARDONNAY

MUSHROOM, ARTICHOKE, CHARDONNAY CREAM 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 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)

PRIVATE BUFFET 75

50 GUEST MINIMUM - DETAILS ON PAGE 6

SPECIAL EVENT CAKE, COMPLIMENTARY CAKE CUTTING

CHAMPANGE OR SPARKLING CIDER TOAST

*UNLIMITED SOFT DRINKS, COFFEE, TEA, ICED TEA, WATER SERVICE

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; B HF8^A 4 C> <A ^6 B ?B E

*CHIVARI CHAIRS

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PRIVATE BUFFET MENU OPTIONS

DINNER

THREE SALADS, THREE ENTREES, TWO ACCOMPANIMENTS

SALADS

CACTUS SALAD	ORGANIC BABY GREENS
MEXICAN CAESAR SALAD	JÍCAMA CUCUMBER CITRUS SALAD
BABY RED POTATO SALAD WITH DILL	BABY GREENS W/ BLEU CHEESE & WALNUTS
FRESH SLICED SEASONAL FRUIT	MUSHROOM VINAIGRETTE
PENNE & SHRIMP SALAD	AMBROSIA SALAD
ORIENTAL CHICKEN SALAD	VEGETABLE CRUDITÉ

ENTREE SELECTIONS

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 CANCUN	BEEF OR CHICKEN ENCHILADAS
CHICKEN PICATTA	PORK IN CHILE ROJO OR VERDE
CHICKEN OR STEAK FAJITAS	VEGETABLE PENNE PASTA
BAKED FRESH SALMON	
CARNITAS – SLOW ROASTED PORK	RED SNAPPER VERACRUZ
CHILE RELLENOS	SHRIMP & SCALLOP FETTUCCINI

ACCOMPANIMENTS

SCALLOPED POTATOES	SEASONAL VEGETABLES
RICE PILAF	GREEN BEANS ALMANDINE
OVEN ROASTED ROSEMARY POTATOES	ZUCCHINI PROVENCAL
GARLIC MASHED POTATOES	
CILANTRO RICE	MEXICAN CORN
SPANISH RICE	MEXICAN CALABACITAS
CHARRO BEANS	REFRIED BEANS



UPGRADES

SPANDEX CHAIR COVER WITH SASH	2
AVAILABLE IN WHITE, IVORY, BLACK, PURPLE	
CHIAVARI CHAIR	6
AVAILABLE IN CLEAR, WHITE, BLACK, MAHOGANY, SILVER AND GOLD	
CEILING DRAPING	
BUENA VISTA BALLROOM	350
ESTANCIA BALLROOM	550
1/3 OF ANY BALLROOM	450
GRAN SALON	850
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.	
ACTIVE STATION	
50 GUEST MINIMUM	
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
CARAMEL APPLE STATION	6
COOKIE CORNER	5
BANANA FOSTER ACTION STATION	5
ICE CREAM STATION	5
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



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.

SPICY COCKTAIL MEATBALLS	75
MEXICAN CLUB SANDWICH ROLLS	
VEGETABLE CRUDITÉ WITH DIP	
TORTILLA CHIPS, SALSA AND GUACAMOLE	
MINI POTATO SKINS WITH BACON & CHEESE	
BABY QUICHE LORRAINE	
HONEY GLAZED CHICKEN WRAPPED IN BACON	
CHICKEN DRUMMETTES WITH HERB BREADING	
CHICKEN QUESADILLA	
BEEF TAQUITOS WITH PICO DE GALLO	
VEGETABLE TEMPURA WITH APRICOT DIP	85
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	
HUMMUS AND PITA BREAD	95
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	
PEEL & EAT SHRIMP ON ICE WITH COCKTAIL SAUCE	125

Beverage & Bar services

HOSTED BAR PACKAGES

All hosted bars include Beer, House Wine and Soft Drinks. Price per guest.

HOUSE BRANDS

One Hour \$15++ | Two Hours \$22++ | \$5++ Each Additional Hour

Ask your Event Specialist for a current list of house brands.

CALL BRANDS

One Hour \$17++ | Two Hours \$25++ | \$6++ Each Additional Hour

New Amsterdam, Bacardi, Tanqueray, Dewar's White Label, Seagram's 7, Jim Beam, Jack Daniel's, Jameson, Jose Cuervo, Captain Morgan

PREMIUM BRANDS

One Hour \$21++ | Two Hours \$31++ | \$7++ Each Additional Hour

Ketel One, Bombay Sapphire, Patron Silver, Bacardi, Captain Morgan, Crown Royal, Maker's Mark, Johnny Walker Black, Hennessy VS,

SOFT BAR

One Hour \$13++ | Two Hours \$19++ | \$4++ Each Additional Hour

House Wine, Sparkling Wine, Beer, Soft Drinks and Juice

*Security guards are required for any event hosting 3 or more hours of bar. One guard for every 100 guests.

BY THE DRINK

CASH BAR

*Includes Tax
Must meet sales minimum
or fee to apply.

*House Brands \$8

*Call Brands \$9

*Premium Brands \$11

*Super Premium Brands \$14

Martini +\$3 upcharge

Domestic Beer \$4.50

Imported Beer \$5.50

Craft Beer \$7.50

House Wine by the Glass \$9

Red Bull \$5

Bottled Water \$4

Soft Drinks | Juices \$4

Lemonade | Iced Tea \$4

(*Drink Ticket Options Only)

NON-ALCOHOLIC & SODA BAR PACKAGES

NON-ALCOHOLIC

Price per guest.

Unlimited Soft Drinks Service, \$6++

Unlimited Lemonade Service \$4++

Unlimited Iced Tea Service \$4++

Ice and Glasses

Bar Labor to Set Up

Customized packages available. Please ask Event Specialist for details.

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* All prices are subject to service charges and current sales tax. Liquor brands subject to change

WINE LIST **By the Bottle**

Sparkling

William Wycliff, Brut, California.....	30
Chandon Brut 'Classic', California.....	54
Veuve Clicquot 'Yellow Label', France.....	95
Dom Perignon Brut, France.....	265

Pinot Grigio

Ecco Domani, delle Venezie, Italy.....	34
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Sauvignon Blanc

Coppola Diamond Collection Yellow, Napa.....	34
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Chardonnay

Kendall-Jackson 'Vintner's Reserve', California.....	38
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Other White Varietals

Chateau Ste. Michelle Riesling, Washington.....	34
Mirassou Moscato, California.....	34

Pinot Noir

Francis Ford Coppola Votre Sante, Sonoma.....	38
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Merlot

St. Francis Vineyards, Sonoma.....	38
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Cabernet

Louis Martini, California.....	38
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Other Red Varietals

Apothic Wines 'Winemaker's Blend', California.....	34
Gascon Malbec, Mendoza, Argentina.....	34

Wine or Champagne Corkage Fee \$20++/750ml Bottle

House Wine Bottles (Canyon Road).....	30
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Customized packages available. Please ask Event Specialist for details.

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CEREMONY OR COCKTAIL HOUR LOCATION

SPACE INCLUDES ONE HOUR PRIOR FOR SET-UP AND ONE HOUR FOR EVENT
WHITE VIENNA CHAIRS, SMALL TABLE, CITRUS WATER STATION

UPPER PATIO

500



PROMISE TERRACE GAZEBO 750



PREFERRED VENDORS

PHOTOGRAPHERS/ VIDEOGRAPHERS/ PHOTO BOOTHS

SONIA BANK PHOTO & VIDEO
(818) 634-6758
WWW.HERNANPHOTO.NET

PHOTOGRAPHY WITH HEART
(866) 732.2499 X 1
WWW.PHOTOGRAPHYWITHHEART.COM

LARA & HANS PHOTOGRAPHY
LARAHANS@ICLOUD.COM
WWW.LARAHANS.COM

ENTERTAINMENT

AC ENTERTAINMENT
(626) 848-2591
WWW.AC-ENTERTAINMENT.NET

ENDLESS ENTERTAINMENT
(323) 687-2109
WWW.ENDLESSENTERTAINMENT.ORG

GRUPO ORNELAS
(323) 541-3740
RAFAELORNELASDRUMER@HOTMAIL.COM

FIRST CLASS DJ'S
(562) 244-0411
WWW.FIRSTCLASSDJS.EVENTS

GRUPO AZUCAR
(213) 290-1816
YEMIPRODUCTIONS@GMAIL.COM

MARIACHI LATINO
(323) 261-7858
WWW.MARIACHILATINO.COM

BAKERIES (BY APPOINTMENT)

DIAMONDS BAKERY
(626) 452-8020
WWW.DIAMONDCAKES.COM

ROSSMOOR PASTRIES
(562) 498-CAKE
WWW.ROSSMOORPASTRIES.COM
(Add \$2.00 per person)

HANSENS CAKE
(323) 936-4332
WWW.HANSENSCAKES.COM

OFFICIANTS

GREAT OFFICIANTS
(562) 435-4000
WWW.GREATOFFICIANTS.COM

AUDIO VISUAL

AUDIO VISUAL L.A.
(424) 247-8472
WWW.AUDIOVIDEOLA.COM

FLORIST

CREATIVE FLORAL DESIGN
(626) 287-1531
WWW.CREATIVEFLORALDESIGN.COM

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UNIQUE CHIC EVENTS
(213) 486-5122
WWW.UNIQUECHICEVENTS.COM