

LUMA FEATURED HORS D'OEUVRES

Mini Jumbo lump crab cakes broiled with a red onion caper sauce \$66/dz.

Traditional shrimp cocktail served with our homemade cocktail sauce \$36/dz.

Tiger shrimp with garlic and shallot breadcrumbs
with a Napa Valley buerre blanc \$36/dz.

Mini beef Wellington accented with mushroom duxelle
wrapped in a French-style puff pastry \$ 30/ dz.

Herbed goat cheese filled puff pastry cups \$ 12/ dz.

Portobello mushrooms “triangles” topped with baby spinach, garlic and Asiago cheese
\$15/dz.

Ahi tuna canapés wok seared rare with pickled ginger and wasabi sour cream \$ 18/dz.

Thai peanut chicken satay on skewers \$ 20/dz.

Asparagus wrapped in phyllo and Asiago cheese \$24/dz.

Italian sausage stuffed mushroom caps simply broiled \$ 14/dz.

Jumbo lump crab stuffed mushroom caps broiled in Napa Valley wine \$ 21/dz.

Smoked salmon on toast points with a dill lemon caper spread \$ 23/ dz.

Chicken quesadilla coronets with Monterey jack, cilantro, and tri peppers \$ 19/dz.

Creamy dill and garlic cheese en crouete \$ 15/ doz.

Middle Eastern cheese and fresh spinach spanikopita \$ 17/ dz.

Bacon wrapped scallops \$ 24/ dz.

Petite Quiche Lorraine with bacon and Swiss \$ 20/ dz.

Puff pastry straws with cheddar and parmesan combined into a spiral twist \$ 12/dz

**PLEASE PRE-ORDER HOR'S D'OEUVRES AT LEAST THREE DAYS PRIOR TO
YOUR EVENT SO THAT THEY CAN BE PREPARED.**

Lunch Banquet Menu

Soup

She crab bisque

Or

Salad

Mesculin greens, roma tomatoes, roasted red peppers, cucumbers and feta tossed in Luma's house red wine vinegar dressing

Entree Course

Choice of

Jumbo lump crab cake lightly baked accompanied with a red onion caper sauce

Tiger shrimp sautéed with banana peppers, scallions and asparagus in a roma tomato cream sauce tossed with angel hair

Pork tenderloin sesame ginger marinated grilled with a lemon soy butter & lightly fried leeks

Ahi tuna encrusted with pistachios pan seared rare with a hoisin garlic sauce and wasabi glaze

Chicken breast stuffed with baby spinach, portobello and feta broiled in a sherry cream

**Banquet menu price includes all non-alcoholic beverages
Subject to 7% sales tax, 10% liquor tax and 18% gratuities
(\$19.00 Per Person)**

Dinner Banquet Menu
Optional Personalized Heading

Soup or Salad

Choice Of

She crab bisque

or

Mesculin greens, roma tomatoes, roasted red peppers, cucumbers and feta tossed in Luma's house red wine vinegar dressing

Entree

Choice Of

Chicken breast stuffed with baby spinach, Portobello and feta broiled in a sherry cream

Jumbo lump crab cakes lightly baked accompanied with a red onion caper sauce

Tiger shrimp sautéed with banana peppers, scallions and asparagus in a roma tomato cream sauce tossed with angel hair

Pork tenderloin sesame ginger marinated grilled with a lemon soy butter & lightly fried leeks

Ahi tuna encrusted with pistachios pan seared rare with a hoisin garlic sauce and wasabi glaze

Dessert

Dessert Sampler, Chef's selection of our signature desserts

Banquet menu price includes all non-alcoholic beverages
Subject to 7% sales tax, 10% liquor tax and 18% gratuities
(\$35.00 Per Person)

