

LARGE PARTY LUNCHEON 20-75 guests

monday-friday 11:30 am- 4:30 pm

el almuerzo 25 per person

- includes choice of **soup or small green salad** and **sandwich** selection, served with our **bread and citrus garlic oil**.
coffee, iced tea and fountain sodas with bottomless refills.

1. select your **tapa** additional tapa 5 per person *served family-style*

- your choice of ceviche (gf/df)**
 - local rockfish, avocado, castelveltrano olive, tomato
 - tuna, cucumber, tomato, mezcal, celery
- bacon wrapped dates (gf,df)**
stuffed with house-made chorizo
- papas bravas (gf/df/vo)**
fingerling potatoes, onion, garlic, chipotle aioli
- gambas al ajillo (df)**
sustainable shrimp, paprika olive oil, garlic confit, chili flake, citrus, grilled bread
- your choice of tacos (gf)**
topped with onion and cilantro, served with chimichurri, salsa criolla and piri piri on the side
 - braised beef short rib
 - chicken recodo
 - seasonal vegetable
- heirloom peppers (gf/v/n)**
pistachio pistou

2. select your **side**

- soup of the day**
- green salad**
market vegetables, sherry-pepper vinaigrette

3. select your **sandwich**

- cheeseburger**
- chicken tostada**
- veggie**

4. select 1 **dessert** (optional) additional 5 per person

- vanilla custard (gf)**
seasonal fruit
- chocolate tres leche cake**
cayenne ganache, cinnamon whipped cream

carry-in dessert fee: \$2 per person

BANQUET BEVERAGE PACKAGES

participating guests must be 21+ years old

select your **beverage package**

all packages include coffee, iced tea, and fountain sodas.

- quarter moon 30 per person**
house red and white wines, craft beer, and our house-made red sangria.
- half moon 40 per person**
classic cocktails, house red and white wines, craft beer, and our house-made red sangria.
- full moon 50 per person**
premium spirits, classic cocktails, select red and white wines, craft beer, and our house-made red sangria.
- sparkling wine toast**
priced per bottle
celebrate your special occasion by selecting sparkling wines from our full bottle list for your guests' enjoyment!

***corkage fee:** \$20 per 750ml bottle. Max 5 bottles per event. For each 750ml bottle of wine purchased through Luna Red we will waive one corkage fee. Any wines from our wine list can be substituted into any package, for an additional price (dependent on wine selected).*

MINGLING PARTY PACKAGE

gather 35 per person

includes **six tapas of your choice** served buffet style.
package includes coffee, iced tea, and fountain sodas.

- **tapas**
menu subject to slight or seasonal changes.
 - **your choice of ceviche (gf/df)**
 - local rockfish, avocado, castelveltrano olive, tomato
 - tuna, cucumber, tomato, mezcal, celery
 - **bacon wrapped dates (gf/df)**
stuffed with house-made chorizo
 - **papas bravas (gf/df/vo)**
fingerling potatoes, onion, garlic, chipotle aioli
 - **gambas al ajillo (df)**
sustainable shrimp, paprika olive oil, garlic confit, chili flake, citrus, grilled bread
 - **your choice of tacos (gf)**
topped with onion + cilantro. served with Chimichurri, salsa criolla, and piri piri on the side.
 - braised beef short rib
 - chicken recado
 - seasonal vegetable
 - **heirloom peppers (gf/v/n)**
pistachio pistou
- **dessert** (optional) select one, additional 5 per person
 - chocolate tres leche cake**
cayenne ganache, cinnamon whipped cream
 - vanilla custard (gf)**
seasonal fruit

carry-in dessert fee: \$2 per person

(gf) gluten free
(v) vegan
(n) contains nuts and/or seeds
(df) dairy free

BANQUET BEVERAGE PACKAGES

participating guests must be 21+ years old

select your beverage package

all packages include coffee, iced tea, and fountain sodas.

- quarter moon** 30 per person
house red and white wines, craft beer, and our house-made red sangria.
- half moon** 40 per person
classic cocktails, house red and white wines, craft beer, and our house-made red sangria.
- full moon** 50 per person
premium spirits, classic cocktails, select red and white wines, craft beer, and our house-made red sangria.
- sparkling wine toast**
priced per bottle
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COMPARTIR FAMILY-STYLE DINNER

20-75 guests

the spanish table compartir

one entrée \$40, two entrée \$55 per person

- includes **two tapas** selections and one or two entrees. served with our **bread and citrus garlic oil** and our **green salad**.
- additional tapas may be ordered at an additional \$5 per person per tapa selected. *package includes coffee, iced tea and fountain sodas with bottomless refills.*

1. select 2 tapas

- your choice of ceviche (gf/df)**
 - local rockfish, avocado, castelveltrano olive, tomato
 - tuna, cucumber, tomato, mezcal, celery
- bacon wrapped dates (gf,df)**
stuffed with house-made chorizo
- papas bravas (gf/df/vo)**
fingerling potatoes, onion, garlic, chipotle aioli
- gambas al ajillo (df)**
sustainable shrimp, paprika olive oil, garlic confit, chili flake, citrus, grilled bread
- your choice of tacos (gf)**
topped with onion + cilantro, served with chimichurri, salsa criolla and piri piri on the side
 - braised beef short rib
 - chicken recado
 - seasonal vegetable
- heirloom peppers (gf/v/n)**
pistachio pistou

2. select 1 or 2 entrees

- de la luna paella (gf/df)**
house made chorizo, jidori chicken thigh
- del mar paella (gf/df)**
local rock fish, white shrimp, clams
- skirt steak churrasco (gf,df)**
shelling beans, pearl onions, cauliflower, birria jus
- empanada (gf/df)**
summer squash, goat cheese, rice, beans

3. select 1 dessert (optional) additional 5 per person

- chocolate tres leche cake**
cayenne ganache, cinnamon whipped cream
- vanilla custard (gf)**
seasonal fruit

carry-in dessert fee: \$2 per person

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LA CENA PLATED DINNER

20-35 guests

the spanish table la cena plated dinner

choice of entrée, 3 entrees \$55 4 entrees \$60 per person

- Includes **bread and citrus garlic oil**, coffee, iced tea and fountain sodas with bottomless refills.
- additional tapas may be ordered at an additional \$5 per person per tapa selected.
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1. select 2 **tapas**, served family style

- local rockfish ceviche (gf/df)**
avocado, castelveltrano olive, tomato
- roasted heirloom peppers (gf/n/v)**
pistachio pistou
- bacon wrapped dates (gf,df)**
stuffed with house-made chorizo
- split pea hummus (gfo/n/v)**
spiked pepitas, chili oil

2. select 1 **starter**, served plated

- tortilla soup (gf,vo)**
avocado, queso fresco, onion, radish, cilantro
- mixed greens (gf,v)**
market vegetables, sherry-pepper vinaigrette
- little gems (gf,n,v)**
tomato, caramelized onion, pepitas, green goddess vinaigrette

3. select 3 or 4 **entrees**, choice of served plated

- skirt steak churrasco (gf,df)**
shelling beans, pearl onions, cauliflower, birria jus
- grilled rockfish (gf/df)**
Seasonal vegetables, saffron rice
- braised half chicken (gf/dfo)**
goat cheese polenta, roasted fennel, stewed tomato
- vegetale paella (gf,v)**
seasonal vegetables, saffron rice, onion, olive

4. select 1 **dessert** (optional) additional 5 per person

- chocolate tres leche cake**
cayenne ganache, cinnamon whipped cream
- vanilla custard (gf)**
seasonal fruit

carry-in dessert fee: \$2 per person

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