

## LUMIN SKY BAR AND KITCHEN 2022 | 25+ GUEST EVENTS



## **MENU SELECTIONS**

Chicken Sliders | \$175 per 25 sliders

Topped with Chermoula & Pickled Red Onion

Lamb Sliders | \$175 per 25 sliders

With a House-made Date Ketchup

Chicken Bruschetta | \$125 per 25 pieces

Pesto Chicken Mix served atop Crostini Slices

Meatball Catalonias | \$132 per 25 pieces

Pork & Beef Meatballs in an Olive Sauce served with Crostini

Harissa Shrimp & Polenta Shooter | \$132 per 25 servings

Seared Shrimp atop Fried Eggplant & Polenta mixed with Harissa Cream

Signature Calamari Shooters | \$160 per 25 servings

Fried Calamari, Lemon Aioli, Chorizo Oil, Shishito

Pepper Red Pepper Crab Dip | \$8 per person

Crab Claw Meat in a White Wine & Pepper Jack Cheese Sauce, served with House-made Parmesan Crisps

Patatas Bravas | \$5 per person

Fried Fingerling Potatoes, Sea Salt, Garlic Herb Aioli, Pickled Shishito Ketchup

Jalapeno Hummus | \$6 per person

House-made Hummus with Diced Jalapenos, Harissa Seasoning served with Roasted Carrots

Chef's Board | \$12 per person

Smoked Salmon, Anchovies, Chorizo, Olives, Marcona Almonds, Cornichon, Manchego, Brie, Multi-Grain Crackers

Churros | \$100 per 25 pieces

Cinnamon Churros with Nutella and Chocolat

## **LIBATIONS**

BEER Domestic, Local, Craft | \$8 per beer

WINE Titanium Wine | \$10-\$12 per glass

LIQUOR Titanium Liquor | \$12-\$14 per drink

**LUMIN SPECIALTY COCKTAILS** Priced per menu | \$12-\$18 per drink

## **TAXES & SERVICE FEES**

A 7.5% State Sales Tax and 25% Service Fee will be added to your total event cost.

Bartender(s) will be assigned to your group based on size | Bartender Fee: \$75 per bartender

Please note: Cash Bar is unavailable for groups of 6 or more.