GOLD LEAF

Catering by Luminary Kitchen & Provisions

Boxed Lunches

Host your lunch event at Luminary! Luminary Kitchen & Provisions is available for private parties Wednesday thru Saturday days from 10am to 2pm. The food and beverage minimum is $600 for every two hours. This is not an additional rental fee. This timeframe does not include set up or break down. You are welcome to come in to set up or decorate before the start of your event at an agreed upon time with Luminary staff.

Boxed lunches come with a side of chips or potato salad and a choice of either a mini gooey butter cookie, iced oatmeal cookie, or gluten free & vegan chocolate chip cookie. Limit 4 sandwich/salad types.

COLD CLASSICS | $16 PER PERSON

The Club
sliced turkey breast + honey ham + romaine lettuce + mayo + bacon + tomato + colby jack cheese

Roast Beef & Cheddar
sliced roast beef + kaiser roll + horseradish mayo + aged cheddar + boston lettuce

Chicken Salad
roasted chicken breast + avocado + lime + cilantro + red onion + croissant

Seafood Roll | + $1.50 per person
shrimp & lobster + boston lettuce + lemon & dill aioli + celery + buttered new england lobster bun

Veggie Bahn Mi
marinated tofu + pickled carrots + daikon radish + chiles + cucumber slices + cilantro & thai basil + mayo + baguette

Farmer's Market Vegetarian Cobb Salad
seasonal vegetables + green goddess dressing + focaccia croutons + shaved parmesan

HOT CLASSICS | $17 PER PERSON

Pork Belly Reuben
crispy pork belly + 1000 island + swiss + sauerkraut + rye

Salmon Salad
seared king salmon + napa cabbage + bok choy + carrot + peas + sesame scallion crunch

Cubano
shaved ham + pulled pork + house bacon + mustard + pickles + swiss + baguette

BBQ Short Rib Kimchi
braised beef short ribs + kimchi slaw + asian pickles + umami aioli

LKP Burger
thin & crispy beef patties + american cheese + grilled peppers & onions + scallion aioli

Spinach Artichoke Grilled Cheese
whipped spinach cream cheese + artichokes + mozzarella + roasted red pepper jam + ciabatta

ADD ONS

Soup: roasted tomato parmesan, tortilla soup, vegan black bean or loaded potato **$3 per person**

Coffee & Tea: fresh brewed local coffee and tea carafes **$3 per person**

Salad: little gem caesar salad, greek salad or italian chopped salad **$3 per person**

Drinks: canned and bottled beverages **$2 per person**

Condiment Tray (choose up to 3): green goddess, umami aioli, pesto (nut free), scallion aioli, buttermilk ranch, house made hot sauce, kimchi bbq, honey mustard, green harissa **$1.50 per person**

Other: House Made Rolls **$1.25 per person** | LTOP Trays **$1.25 per person**

DELI BUFFET | $16 PER PERSON

Assorted cold cut & cheese platter served with a condiment platter, LTOP tray, house chips, and 1 family style salad. Ham, turkey, roast beef, chicken salad, cheddar, provolone, swiss, whole wheat bread & brioche bread. Vegan spreads, extra vegetarian toppings, and gluten free bread available.

FAMILY STYLE HOT MEALS | $17 PER PERSON

#1

Pork Carnitas, Mexican Style Chorizo, Beef Barbacoa, Adobo Chicken, Vegan Black Bean Taco Bar (comes with 2 protein choices from above, warm tortillas, 1 salsa, and pico de gallo). Add chips, additional salsas, cilantro crema, Mexican style street corn, cowboy caviar, warm queso and guacamole for upcharge.

#2

BBQ Pulled Pork, Italian Beef, Grilled Seasonal Vegetables, Shrimp Skewers, Bratwurst, BBQ Chicken Thighs (comes with 2 protein choices from above, buns or buttermilk biscuits, and 1 side). Add additional proteins or sides for upcharge.
Side choices: grilled asparagus, potato salad, tomato & mozzarella salad, italian pasta salad, barbecue baked beans, creamy coleslaw, cobb salad, creamy cucumber salad, or mac n cheese (gluten free versions of above items available)

#3

Pasta Bolognese, Spaghetti Carbonara, Baked Mac n Cheese, White Lasagna, Classic Lasagna, Rigatoni alla Vodka Sauce, Burrata & Basil Pesto, Pasta all'amatriciana, or Spicy Crab Capellini (2 choices from above, house made focaccia, and Italian Salad).
Side choices: slaw + asian pickles + umami aioli (gluten free, vegan, and vegetarian options available)

FAMILY TRAYS

Caesar Salad or Greek Salad
Small: 8oz salad bowl **$45**
serves approximately 10 sides
Large: 16oz salad bowl **$90**
serves approximately 20 sides

Assorted Cookies | $15
Sold by the dozen

Seasonal Pastry Tray | $15
Half dozen full sized baked goods

Mediterranean Mezze Platter & Dips
Small-**$20** | Large **$39**

Charcuterie Platter
Chef's choice of artisan meats & local cheeses with accompaniments
Feeds 10 to 15 $100
Feeds up to 20 $175
Feeds up to 40 $315

If you are interested in something more custom or have other ideas in mind, please let us know how we can work together to create your vision. All events are a minimum of 20 guests or an additional fee may incur. Labor and gratuity will be proposed after we agree upon menu, service, and guest count. No deposit is required for events under $2,000.00 but payment is due the day of event. For events totaling at least $2,000.00, a 30% deposit is required at the time of signing contract, and final balance due must be paid within 7 days after the event. A final guest count is required 48 hours before the event. Final bill will reflect the guest count given at that time. If event is cancelled at least 7 days before event, then deposit will be returned. Once we enter the week of the event, if it is cancelled, then deposit will be forfeited. If you can book new date of event, then deposit will be moved to new agreed date once new contract is signed. All allergies & dietary restrictions must be noted upon signing of contract. If using our bar services we must ask that we receive proof of legal drinking age in the form of legal ID cards for every guest ordering an alcoholic beverage. All above meals are priced out to be in disposable bags, boxes, or pans. If the use of china, glassware, metal chafing warmers, linens, or additional catering equipment is requested then a charge to final bill reflecting order will be made before customer signs.