



LunAReD x **Region.**
Event Center



Luna Red

latin cuisine with a california coastal flare

Luna Red is located in a historic Mission-style building next to the iconic San Luis Obispo Mission de Tolosa. Our cuisine honors this heritage, drawing influences from Latin fare from around the world and from the bounty we can source locally, here on the beautiful Central Coast of California.

We're thrilled to bring the vibrant flavors of Luna Red to Region! Known for our expertly crafted small plates, ceviches, paella, and craft tacos, we use rich, flavorful meats and seafood paired with fresh, locally sourced produce to create bold, latin inspired dishes.

menus

mix & mingle appetizer

the ultimate taco bar

paella party

luna nights

upgrades: passed appetizers

All menus excluding the mix n' mingle appetizer menu can be served plated, family style or buffet with events of up to 30 guests. For 31 guests or more, choose between family or buffet style.



PRICING STRUCTURE

Pricing Information & FAQs

We want to make planning and budgeting for your event as simple as possible. The prices listed throughout this menu represent a typical per-person range for food and service.

What's included in the pricing?

The listed price ranges include all gratuity, service charges, and labor fees** associated with your event. The only additional costs are applicable state and local taxes.

Why is there a wide range in pricing?

Our pricing reflects the quality of our locally sourced ingredients and the dedication of the talented team who prepares and serves your event. Several factors influence your final per-person cost:

- Menu selection – More complex or premium ingredients affect pricing. Items that are especially time-intensive or costly will be noted throughout the menu with a “++”
- Service style
 - Buffet: Lower to mid-range pricing
 - Family-style: Mid-range pricing
 - Plated meals with passed hors d'oeuvres: Upper range of pricing
- Level of customization or enhancements – Luxury service elements, additional courses, or special requests may affect the final quote.

How can I get a more exact price?

Request a proposal! Just choose your preferred menu and make some general selections. We'll create a personalized quote based on your choices and event details.

Do you offer custom menus?

Yes—when possible! If there's a favorite item from our restaurant you'd love to see included or substituted, let us know. We're happy to consider special requests, and though not guaranteed we will do our best to accommodate.

Is a menu tasting included?

We don't offer formal tastings, but you're welcome to dine at our restaurant to sample most menu items. Your coordinator can help arrange a reservation and may offer a discount on your visit.

Notes

**The only additional labor fee applies to events with food purchases under \$2,000. These events will incur an additional flat-rate labor fee of \$250 to help cover the cost of the staff required to prepare and serve your event.

Throughout the menu you will notice initials after dishes. These indicate dietary notations for that item.

**KEY: GF gluten free | V vegan | VG vegetarian | S spicy | GFO gluten free option
VO vegan option | DFO dairy free option**



MIX & MINGLE APPETIZER MENU

Perfect for the casual mixer, wedding welcome, birthday party, or any occasion you'd like to gather friends and family for a mingle featuring fresh local ingredients. Consider adding on any of our passed appetizers, listed on page 7 (upgrades)

served buffet style
\$48 - \$90 per person

MARKET MEZE

baba ghanoush, yellow lentil hummus, market pickles, dukkah, chili oil, grilled flatbread.

BACON WRAPPED DATES

stuffed with house-made chorizo (add whipped chèvre or bleu cheese crema)

BRUSSELS SPROUTS

pomegranate vinaigrette, golden raisins, toasted almonds, lavender-peach reduction.(add blue cheese cream, whipped goat cheese or tofu queso fresco)

WARM GOAT CHEESE

avocado-almond pesto, roast peppers, toasted sourdough bread.

PAPAS BRAVAS

crispy fingerling potatoes dusted in ethiopian spices, fire-roasted salsa, sambal aioli, cilantro

GAMBAS AL AJILLO ++

wild caught shrimp sauteed in white wine butter and garlic sauce, chili flaks, parmesan grilled sourdough

TUNA CEVICHE ++

red onion, radish, cucumber, cilantro, jalapeno, sour citrus juice. tortilla chips

ADOBO BABY BACK RIBS ++

slow roasted, grill-finished baby back ribs, adobo chili glaze, cilantro
priced at 2 ribs/person

Chef's Selection
ASSORTED DESSERT PLATTER
optional



THE ULTIMATE TACO BAR

served buffet or family style
\$78 - \$125 per person

STARTERS

includes 2 starters

MARKET MEZE

muhammara, yellow lentil hummus, market pickles, dukkah, chili oil, grilled flatbread.

BACON WRAPPED DATES

stuffed with house-made chorizo (add whipped chèvre or bleu cheese crema)

PAPAS BRAVAS

crispy fingerling potatoes dusted in ethiopian spices, fire-roasted salsa, sambal aioli, cilantro.

CRISPY BRUSSELS SPROUTS

pomegranate vinaigrette, golden raisins, toasted almonds, lavender-peach reduction. your choice of: blue cheese cream, whipped goat cheese, or tofu queso fresco

WARM GOAT CHEESE

avocado-almond pesto, roast peppers, crusty bread.

TUNA CEVICHE++

red onion, radish, cucumber, cilantro, jalapeno, sour citrus juice. tortilla chips

GAMBAS AL AJILLO ++

wild shrimp, chili flake, paprika-garlic oil, lemon, parsley, toast

ADOBO BABY BACK RIBS ++

slow roasted, grill-finished baby back ribs, adobo chili glaze, cilantro (priced at 2 ribs/person)

PROTEINS

CRISPY ROCKFISH
SEASONAL CHICKEN

SEASONAL PORK
SEASONAL BEEF
SEASONAL VEGAN

TODAS LAS COSAS (ALL OF THE THINGS)

CORN TORTILLAS
HOUSEMADE TORTILLA CHIPS
CREAMY CABBAGE SLAW

CILANTRO
RAW ONIONS
SPICY PIRI PIRI SAUCE

HARISSA SAUCE
FIRE ROASTED SALSA
PICKLED ONION

Chef's Selection
ASSORTED DESSERT PLATTER
OPTIONAL



PAELLA PARTY

served buffet or family style

\$80 - \$125 per person

FIRST COURSE

select two starters - served family-style

MARKET MEZE

muhammara, yellow lentil hummus, market pickles, dukkah, chili oil, grilled flatbread.

BACON WRAPPED DATES

stuffed with house-made chorizo (add whipped chèvre or bleu cheese crema)

PAPAS BRAVAS

crispy fingerling potatoes dusted in ethiopian spices, fire-roasted salsa, sambal aioli, cilantro.

CRISPY BRUSSELS SPROUTS

pomegranate vinaigrette, golden raisins, toasted almonds, lavender-peach reduction. your choice of: blue cheese cream, whipped goat cheese, or tofu queso fresco

WARM GOAT CHEESE

avocado-almond pesto, roast peppers, crusty bread.

TUNA CEVICHE ++

red onion, radish, cucumber, cilantro, jalapeno, sour citrus juice. tortilla chips

GAMBAS AL AJILLO ++

wild shrimp, chili flake, paprika-garlic oil, lemon, parsley, toast

ADOBO BABY BACK RIBS ++

slow roasted, grill-finished baby back ribs, adobo chili glaze, cilantro

SECOND COURSE

select one salad - served family-style

FARMHOUSE SALAD

local greens, diced roma tomatoes, red onion, cucumber, seasonal candied nuts and fruit, guava citrus vinaigrette

CAESAR SALAD ++

market romaine, pickled onion, fire-roasted corn, soft boiled egg, parmesan, toasted baguette, caesar dressing

THIRD COURSE

served family-style, our paella is rich and flavorful with a layer of caramelized, crunchy saffron rice at the bottom of the pan (called socarrat in catalan) which is considered the marker of great paella. All paella is dairy and gluten free and made with sofrito (onion, tomato, sweet pepper & herbs). You may choose between saffron or black (squid ink) rice.

DE LA LUNA

roast chicken thigh, house made chorizo, english peas, grilled lemon

DEL MAR

wild fish, shrimp, clams, bay scallops, saffron aioli, english peas, grilled lemon

MIXTO

a combination of the de la luna & del mar paellas

MARKET VEGETABLE

house made soyrizo, farm vegetables, saffron rice

CHEF'S SELECTION ASSORTED DESSERT PLATTER

optional

LUNA NIGHTS

served buffet, family style or plated (up to 30 guests)
\$78 - \$140 per person

FIRST COURSE

select two appetizers - served family-style

MARKET MEZE

muhammara, yellow lentil hummus, market pickles, dukkah, chili oil, grilled flatbread.

BACON WRAPPED DATES

stuffed with house-made chorizo (add whipped chèvre or bleu cheese crema)

PAPAS BRAVAS

crispy fingerling potatoes dusted in ethiopian spices, fire-roasted salsa, sambal aioli, cilantro.

CRISPY BRUSSELS SPROUTS

pomegranate vinaigrette, golden raisins, toasted almonds, lavender-peach reduction. your choice of: blue cheese cream, whipped goat cheese, or tofu queso fresco

WARM GOAT CHEESE

avocado-almond pesto, roast peppers, crusty bread.

TUNA CEVICHE ++

red onion, radish, cucumber, cilantro, jalapeno, sour citrus juice, tortilla chips

GAMBAS AL AJILLO ++

wild shrimp, chili flake, paprika-garlic oil, lemon, parsley, toast

ADOBO BABY BACK RIBS ++

slow roasted, grill-finished baby back ribs, adobo chili glaze, cilantro

SECOND COURSE

select one salad - served family-style

FARMHOUSE SALAD

local greens, diced roma tomatoes, red onion, cucumber, seasonal candied nuts and fruit, guava citrus vinaigrette

CAESAR SALAD ++

market romaine, pickled onion, fire-roasted corn, soft boiled egg, parmesan, toasted baguette, caesar dressing

THIRD COURSE

choose two, three or four entrees

HANGAR STEAK

grilled & sliced certified angus beef hangar steak with piquillo pepper and cilantro chimichurri, sautéed potatoes and criolla, roasted market vegetables(gf/df)

BRANZINO

redmoon powder wet rubbed european seabass, pan seared and topped with a fresh turkish salad of cucumber, tomato, red onion, parsley, & sumac vinaigrette (gf, df)

MARY'S ORGANIC BONE-IN CHICKEN BREAST

brined and roasted, mole negra, pickled onions, roasted potatoes, market vegetables (gf/df)

VEGETABLE FABADA

spanish style stew of butter beans, local cauliflower, mushrooms, kale, housemade soyrito (vegan/gf)

CHEF'S SELECTION ASSORTED DESSERT PLATTER

optional

PASSED APPETIZER UPGRADES

Enjoy the space with friends and family while we bring the appetizers to you!

PRICING

\$2.50 - \$9.50 per piece | 50 piece minimum per item required
per person pricing is available and depends on the number of options selected

TORTILLA SOUP SHOOTER

blended house roasted tomato stew, crushed avocado, onion, radish, queso fresco

BACON WRAPPED DATES

stuffed with house-made chorizo (gf/df)

WARM GOAT CHEESE CANAPE

avocado-almond pesto, roast peppers, fresh baguette

MUSHROOM ARTICHOKE CANAPE

dill, muhammara, fresh baguette (df)

DUCK CANAPE

duck thigh and garlic confit, fruit relish, fresh baguette (df)

POLLO FRITO

subtly spicy chipotle, honey & balsamic glazed crispy chicken thigh bites (gf/df)

LAMB LOLLIPOPS

grilled lamb lollipops, valdeon bleu cheese crema, port wine demi-glace (gf)

SALMON TOAST

salmon rilette, avocado, microgreen salad, lemon aioli, smoked lava salt

TUNA CEVICHE

red onion, radish, cucumber, cilantro, jalapeno, sour citrus juice, tortilla chip (gf/df)

STRAWBERRY GUAVA BAY SHRIMP CEVICHE

bay shrimp, grapefruit juice, guava nectar, tomato, cucumber, red onion, radish, strawberries, tortilla chip (gf/df)

HALIBUT CEVICHE

sweet peppers, red onion, ginger, toasted spices, tomatoes, cucumber, citrus juice, cilantro, housemade tortilla chips (gf, df)

WHITE ANCHOVY TOAST

mild, premium spanish anchovies over caper-leek egg salad, dill, microgreens, olive sourdough (df, gfo)

GAZPACHO SHOOTER honeydew cucumber gazpacho with spiced cantaloupe foam & dukkah

Chef's Selection

ASSORTED DESSERT PLATTER

optional