

MATADOR CANTINA

Historic Downtown Fullerton



AGAVE ROOM

Dinner Menu



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ALL SERVICES INCLUDE

Beverages

Most non-alcoholic beverages are included with all dinner services. Iced tea, lemonade, water, and soda selections are included. Bottled beverages (e.g., Red Bull and Pellegrino), fresh-squeezed juices, and virgin cocktails are not included.

Hors d'oeuvres

Chips & salsa and choice of 2 hors d'oeuvres served at a station.

- + 2.00 per person for each additional selection
- + 5.00 per person for premium hors d'oeuvres
- + 5.00 per person for tray passed service

Salads

Choice of 1 salad served plated to each guest at the table or added to your buffet service.

HOUSE SALAD

Mixed greens, Tequila lime dressing, jicama, radish, carrots, queso fresco, and pepitas

OR

NEW MEXICAN ENSALADA

Mixed greens, chipotle ranch dressing, black bean and corn salsa, queso fresco, and crunchy tortilla strips

Entrees

Choice of 2 dinner entrées and 2 dinner sides served on a buffet.

- + 3.95 per person for each additional entrée selection
- + 2.95 per person for each additional side dish selection
- + 5.00 per person for plated service

Bar Services

Choice of bar service.

HOST BAR

Packages range from beer and wine only, to all inclusive. Review our bar packages to choose a service option for your host bar.

OR

NO HOST BAR

Your guests will pay for their own bar beverages.

Dessert

Cake cutting service is provided. Referrals for local, trusted bakeries are available.



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CHOOSE A MENU

Value

34.95 Per Person (plus tax and service)

Choice of 2 dinner sides and 2 entrée selections from the Value Menu served on a buffet.

- + 3.95 per person for each additional entrée selection
- + 2.95 per person for each additional side dish selection
- + 5.00 per person for plated service

Enhance your dinner service by including a Prime Rib or Beef Tenderloin carving station to your buffet.
Limit one carving station per event.

- + 20.00 per person for carving station

Traditional

47.95 Per Person (plus tax and service)

Choice of 2 dinner sides and 2 entrée selections from the Traditional Menu served on a buffet.

- + 3.95 per person for each additional entrée selection
- + 2.95 per person for each additional side dish selection
- + 5.00 per person for plated service

Enhance your dinner service by including a Prime Rib or Beef Tenderloin carving station to your buffet.
Limit one carving station per event.

- + 12.00 per person for carving station

Premium

59.95 Per Person (plus tax and service)

Choice of 2 dinner sides and 2 entrée selections from the Premium Menu served on a buffet.

- + 3.95 per person for each additional entrée selection
- + 2.95 per person for each additional side dish selection
- + 5.00 per person for plated service

Enhance your dinner service by including a Prime Rib or Beef Tenderloin carving station to your buffet.
Limit one carving station per event.

- + 5.00 per person for carving station



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HORS D'OEUVRES

Choose up to 2 of the following for your cocktail hour:

- ___ **MEATBALL TRIO**
Chorizo, beef, and lamb drizzled with a variety of complimentary sauces
- ___ **CHORIZO DEVEILED EGGS**
A blend of chorizo, chipotle mayo, and spices, served on an open faced hardboiled egg
(Vegetarian option available with soyrizo)
- ___ **GUACAMOLE**
A perfect balance of avocado, onions, cilantro, tomatoes, garlic, and serrano chiles, served on a tostada round
- ___ **SPICY WINGS**
Choose from barbeque, grilled, buffalo, sweet & spicy, or mole
- ___ **BACON WRAPPED STREET DOGS**
Bacon wrapped hot dogs topped with onions, roasted peppers, and dijon mustard
- ___ **CAPRESE SKEWERS**
Mozzarella, basil, and tomato drizzled with a balsamic glaze
- ___ **HAM & CHEESE JALAPEÑO ROLLS**
Deli ham, chipotle cream cheese, and jalapeños wrapped in a spinach tortilla
(Vegetarian option available without ham)
- ___ **CHORIZO STUFFED MUSHROOMS**
Chorizo, Oaxaca cheese, shallots, and breadcrumbs stuffed in a mushroom cap
(Vegetarian option available with soyrizo)
- ___ **CANTINA ROLLS**
Mexican eggrolls with beef, cabbage, black beans, carrots, and Oaxaca cheese, served with sweet citrus sauce and chipotle ranch
(Vegetarian option available with soyrizo)

Enhance your appetizer service by upgrading your selections with the following premium hors d'oeuvres for only \$5.00 additional per person:

- ___ **AHI TOSTADAS**
Sushi grade tuna tossed in poke sauce with pepitas and avocado, served on a tostada round
- ___ **LOBSTER STUFFED MUSSELS**
Steamed mussels stuffed with lobster, Oaxaca cheese, shallots, and breadcrumbs
- ___ **JALAPEÑO BACON WRAPPED SCALLOPS**
Atop polenta cakes and drizzled with jalapeño jam
- ___ **SHRIMP COCKTAIL**
Served over shredded lettuce with a side of spicy cocktail sauce and lemon wedges
- ___ **SHRIMP CEVICHE TOSTADAS**
Lemon-cured shrimp, tomatoes, cucumbers, onions, and chiles, served with tostada rounds
- ___ **JALAPEÑO POPPERS**
Jalapeños stuffed with Oaxaca and goat cheese, dried mango, and jalapeño bacon, topped with sweet citrus sauce and Mexican crema
(Vegetarian option available without bacon)



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VALUE BUFFET ENTRÉES

Choose up to 2 of the following for your Value Package:

STREET TACOS

Street style tacos on corn tortillas served with onions, cilantro, limes, and salsa on the side
(filling choices: carne asada, chicken, shredded pork, soyrizo, Portobello and roasted shallots)

ENCHILADAS

Freshly rolled enchiladas stuffed with Oaxaca cheese and your choice of filling, topped with one of our house made sauces and a sour cream drizzle
(filling choices: cheese only, short rib, chicken, soyrizo, Portobello and roasted shallots, grilled zucchini and squash)
(sauce choices: red, green, mole, tomatillo-avocado, black bean)

GRILLED CHICKEN

Citrus marinated chicken breast grilled with a house blend of spices

CHILE VERDE

Tender braised pork simmering in our house made salsa verde
(tortilla choice: flour or corn)

CHIMICHURRI PASTA

Creamy chimichurri penne pasta with blackened chicken
(Vegetarian option available without chicken)

CARNITAS

Crispy pork tossed in a blood orange Mexican Coke glaze served with a side of pico de gallo
(tortilla choice: flour or corn)

CARVING STATION

Add \$20.00 per person to the Value Package. Limit one carving station per event.

PRIME RIB

Slow roasted spice-rubbed rib roast served with au jus and horseradish sauce

BEEF TENDERLOIN

Roasted beef tenderloin served with house made chimichurri sauce



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TRADITIONAL BUFFET ENTRÉES

Choose up to 2 of the following for your Traditional Package:

CHORIZO RAVIOLI

Handmade ravioli stuffed with spicy chorizo, ground beef, and Cotija cheese, blanketed with chipotle cream sauce and sprinkled with Spanish paprika

(Vegetarian option available with soyrizo)

CHICKEN CHILE RELLENO

A tortilla crusted poblano chile, stuffed with citrus marinated chicken, cream cheese, Oaxaca cheese, and green chilies, served with a side of salsa fresca

(Vegetarian option available without chicken)

MAHI-MAHI

Mahi-Mahi plated over cilantro lime rice, topped with one of our house made salsas

(preparation choices: blackened, grilled, tortilla crusted)

(salsa choices: fresca, pineapple, mango, avocado)

MAHI-MAHI TACOS

Soft corn tortillas filled with Mahi-Mahi, cabbage, and Baja sauce

(preparation choices: blackened or grilled)

SHORT RIB TACOS

Flour tortillas stuffed with tender beef short rib, shredded lettuce, Cotija cheese, and pickled red onions

CHICKEN, STEAK, PORTOBELLO, or VEGETABLE FAJITAS

Choice of citrus marinated grilled chicken breast, steak, Portobello mushroom, or sautéed zucchini and squash, served over grilled onions and peppers with sour cream and guacamole on the side

(suggested sides: cilantro lime rice and refried beans, or black beans for vegetarian option)

(tortilla choice: flour or corn)

CARVING STATION

Add \$12.00 per person to the Traditional Package. Limit one carving station per event.

PRIME RIB

Slow roasted spice-rubbed rib roast served with au jus and horseradish sauce

BEEF TENDERLOIN

Roasted beef tenderloin served with house made chimichurri sauce



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PREMIUM BUFFET ENTRÉES

Choose up to 2 of the following for your Premium Package:

SANGRIA BRAISED SHORT RIBS

Tender pieces of braised short rib smothered in a sangria veal demi-glace

DRUNKEN SHRIMP

Sautéed shrimp in a tequila lime garlic butter sauce served over a bed of cilantro lime rice and grilled zucchini & yellow squash

SHRIMP or LOBSTER TACOS

Soft corn tortillas filled with shrimp or lobster, cabbage, and Baja sauce
(preparation choices: blackened or grilled)

ENCHILADAS DE MARISCOS

Corn tortillas rolled with shrimp, lobster, and Oaxaca cheese, topped with our house made tomatillo-avocado sauce and a drizzle of sour cream

SHORT RIB CHILE RELLENO

A panko crusted poblano chile, stuffed with short rib, goat cheese, and caramelized onions, served over a bed of red sauce and topped with Mexican crema

GLAZED SALMON

Grilled wild salmon with a sweet and spicy jalapeño glaze

SHRIMP FAJITAS

Sautéed shrimp, served over grilled onions and peppers with sour cream and guacamole on the side
(suggested sides: cilantro lime rice and refried beans)
(tortilla choice: flour or corn)

CARVING STATION

Add \$5.00 per person to the Premium Package. Limit one carving station per event.

PRIME RIB

Slow roasted spice-rubbed rib roast served with au jus and horseradish sauce

BEEF TENDERLOIN

Roasted beef tenderloin served with house made chimichurri sauce



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DINNER SIDES

ROASTED GARLIC MASHED POTATOES

Fluffy mashed russet potatoes seasoned with salt, white pepper and roasted garlic

CHIPOTLE MASHED POTATOES

Fluffy mashed russet potatoes seasoned with salt, white pepper, and chipotle peppers

ROASTED RED POTATOES

Quartered and roasted red potatoes, seasoned with salt, pepper, and rosemary

GRILLED MEXICAN CORN

Grilled corn cut off the cob then mixed with chipotle mayo, Cotija cheese, and spices

AGAVE GLAZED CARROTS

Peeled baby carrots, sautéed in olive oil, seasoned with salt, pepper and agave nectar

BRUSSELS SPROUTS

Shaved, roasted Brussels sprouts tossed in salt, pepper, and agave nectar

SAUTÉED VEGETABLES

Zucchini and yellow squash diced and sautéed with olive oil, salt, and pepper

CILANTRO LIME RICE

Jasmine rice simmered with olive oil, garlic, cilantro, salt, and pepper

BLACK BEANS

Slow simmered with serrano peppers, onion, salt, pepper, and cumin

REFRIED BEANS

Pinto beans slow simmered then puréed with onion, pork fat, and salt

FRESH FRUIT

An assortment of fresh cut melons, berries, and other seasonal fruit

PLANTAINS

Fried then lightly salted for a perfect sweet and salty balance