

# MATADOR CANTINA

Historic Downtown Fullerton



# AGAVE ROOM

## Dinner Menu



Historic Downtown Fullerton

————— **Notes** —————



Historic Downtown Fullerton

## 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, cotija cheese, and pepitas

*OR*

#### NEW MEXICAN ENSALADA

Mixed greens, chipotle ranch dressing, black bean and corn salsa, cotija cheese, and crunchy tortilla strips

### Entrees and Sides

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.



Historic Downtown Fullerton

## 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



Historic Downtown Fullerton

## 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 with fresh, hot tortilla chips
- \_\_\_ **SPICY WINGS**  
Choose from 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
- \_\_\_ **JALAPEÑO BACON WRAPPED SCALLOPS**  
Served with pineapple salsa and jalapeño jam
- \_\_\_ **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)*
- \_\_\_ **MEXICAN SHRIMP COCKTAIL**  
Mixed with onions, cilantro, serrano chiles, cucumber, avocado, and a mild tomato sauce
- \_\_\_ **SHRIMP CEVICHE TOSTADAS**  
Lemon-cured shrimp, tomatoes, cucumbers, onions, and chiles, served with tostada rounds



Historic Downtown Fullerton

**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  
*(choose two fillings: 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 Mexican crema  
*(choose one filling: cheese only, short rib, chicken, soyrizo, Portobello and roasted shallots, grilled zucchini and squash)*  
*(choose one sauce: 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)*

**NOT YOUR TRADITIONAL CARNITAS**

Crispy pork tossed in a sweet 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



Historic Downtown Fullerton

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 soyrimo)*

**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 prepared blackened, grilled, or tortilla-crust, topped with one of our house-made salsas

*(choose one preparation: blackened, grilled, tortilla crusted)*

*(choose one salsa: fresca, pineapple, mango, avocado)*

**MAHI-MAHI TACOS**

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

*(choose one preparation: 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



Historic Downtown Fullerton

**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 with grilled zucchini & yellow squash

**SHRIMP TACOS**

Soft corn tortillas filled with shrimp, cabbage, and Baja sauce  
*(choose one preparation: blackened or grilled)*

**ENCHILADAS DE MARISCOS**

Corn tortillas rolled with shrimp, lobster, and Oaxaca cheese, topped with our house-made tomatillo-avocado sauce and Mexican crema

**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



Historic Downtown Fullerton

## 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

### CRISPY BRUSSELS SPROUTS

Tossed with Spanish chorizo, agave nectar, and goat cheese

### 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