

MATADOR CANTINA

Historic Downtown Fullerton



Lunch Menu



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ALL SERVICES INCLUDE

Beverages

Most non-alcoholic beverages are included with all lunch 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.

Starters

Chips, salsa, and guacamole served family style. Additional hors d'oeuvres available upon request.

+ 2.00 per person for each additional hors d'oeuvre

Entrees and Sides

Choice of 2 lunch entrées and 2 lunch 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, *OR* to all inclusive. Review our bar packages to choose a service option for your host bar.

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.

CHOOSE A MENU

Traditional

22.95 Per Person (plus tax and service)

Choice of 2 entrée selections from the Traditional Menu

Premium

25.95 Per Person (plus tax and service)

Choice of 2 entrée selections from the Premium Menu



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TRADITIONAL BUFFET ENTRÉES

Choose up to 2 of the following for your Traditional 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)

CHIMICHURRI PASTA

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

MIJA WRAP

Mixed greens, black bean & corn salsa, cotija cheese, guacamole, chipotle ranch dressing,
and choice of filling, wrapped in a spinach tortilla
(choose one filling: carne asada, chicken, shredded pork, soyrizo, Portobello and roasted shallots)

GRILLED CHICKEN

Citrus marinated chicken breast grilled with a house blend of spices

NEW MEXICAN ENSALADA with CHICKEN

Mixed greens topped with black bean and corn salsa, cotija cheese, sliced avocado, crunchy tortilla strips,
and citrus marinated chicken, served with chipotle ranch dressing on the side
(Vegetarian option available without chicken)

TRADITIONAL 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, chicken, soyrizo, Portobello and roasted shallots, grilled vegetables)
(choose one sauce: red, green, mole, tomatillo-avocado, black bean)

GREEN CHILE & CHICKEN QUESADILLA

Flour tortilla with chicken, melted Oaxaca cheese, and green chiles

PORTOBELLO & ROASTED SHALLOT QUESADILLA

Flour tortilla with Portobello mushrooms, roasted shallots, and melted Oaxaca cheese



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PREMIUM BUFFET ENTRÉES

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

SHORT RIB ENCHILADAS

Freshly rolled enchiladas stuffed with Oaxaca cheese and tender short rib, topped with one of our house-made sauces and Mexican crema

(choose one sauce: red, green, mole, tomatillo-avocado, black bean)

NEW MEXICAN ENSALADA with STEAK

Mixed greens topped with black bean and corn salsa, cotija cheese, sliced avocado, crunchy tortilla strips, and grilled steak, served with chipotle ranch dressing on the side

(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)

CEVICHE SALAD

Mixed greens topped with ceviche, jicama, radishes, carrots, and avocado, served with agave lime dressing on the side

CARNE ASADA QUESADILLA

Flour tortilla with carne asada and melted Oaxaca cheese



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LUNCH SIDES

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

CILANTRO LIME RICE

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

ROASTED GARLIC MASHED POTATOES

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

GRILLED MEXICAN CORN

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

CRISPY BRUSSELS SPROUTS

Tossed with Spanish chorizo, agave nectar, and goat cheese

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

PLANTAINS

Fried then lightly salted for a perfect sweet and salty balance

FRESH FRUIT

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

SAUTÉED VEGETABLES

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

COLESLAW

Crunchy cabbage dressed with zesty lime vinaigrette