

MATADOR CANTINA

Historic Downtown Fullerton



AGAVE ROOM

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 at a station or family style. Additional hors d'oeuvres available upon request. Please ask about our available options and pricing.

Entrees

Choice of 2 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)

PICO DO POLLO WRAP

Diced roasted chicken breast mixed with golden raisins, red onion, pepitas, and a sweet & tangy dressing, wrapped in a spinach tortilla with lettuce and tomato

TORTA

A telera roll topped with chipotle mayo, lettuce, beans, guacamole, and choice of filling
(filling choices: carne asada, chicken, shredded pork, soyrizo, Portobello and roasted shallots, grilled vegetables)
(bean choices: black or refried)

AL PASTOR TORTA

A telera roll topped with chicken breast, pickled red onions, Oaxaca cheese, lettuce, and pineapple salsa

MIJA WRAP

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

NEW MEXICAN ENSALADA

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

CHILE VERDE

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

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:

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, soyrito, Portobello and roasted shallots, grilled vegetables)
(sauce choices: red, green, mole, tomatillo-avocado, black bean)

CARNITAS

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

CABO SALAD

Mixed greens topped with jalapeño bacon, hard-boiled egg, queso fresco, tomato, and sliced avocado, served with Cotija cheese dressing on the side
(Vegetarian option available without bacon)

GRILLED CHICKEN

Citrus marinated chicken breast grilled with a house blend of spices

CEVICHE SALAD

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

B.L.T.G.

A telera roll topped with jalapeño bacon, lettuce, tomato, guacamole, and chipotle mayo
(Vegetarian option available without bacon)

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

BRUSSELS SPROUTS

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

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

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