



Historic Downtown Fullerton



# Lunch Menu

## Traditional

\$30.95 Per Person (plus tax and service)

Choice of 2 entrée selections from the Traditional Menu

## Classic

\$33.95 Per Person (plus tax and service)

Choice of 2 entrée selections from the Classic Menu

## 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 are served family style at each table. Additional appetizers available upon request and are served family style.

+ \$2.50 per person for each additional appetizer

### Entrees and Sides

Choice of 2 entrées and 2 sides will be served on a buffet. Menu selections are needed 2 weeks prior to the event date.

+ \$4.45 Traditional +\$5.95 Classic per person for each additional entrée selection

+ \$3.45 per person for each additional side dish selection

### 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.

#### NO HOST BAR

*OR* Your guests will pay for their own bar beverages.

### Dessert

Choose up to 2 of the following: Pumpkin Cake, Chocolate Cake, or Tres Leches Cake

+\$3.50 per person

*Special Occasion Cakes provided by an outside vendor are permitted. A cake cutting fee of \$2.00 per person will be added. Referrals for local, trusted bakeries are available upon request.*

## CHOOSE A MENU

### TRADITIONAL BUFFET ENTRÉES

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

\_\_\_ **STREET TACOS**

Corn tortillas, choice of protein, cilantro, onion, limes, salsa

*\*filling choices: carne asada, shredded chicken, shredded pork, soyrizo, portobello and roasted shallots*

\_\_\_ **MIJAWRAP**

Mixed greens, choice of protein, chipotle ranch dressing, black bean & corn salsa, cotija cheese, guacamole, spinach tortilla

*\*filling choices: carne asada, shredded chicken, shredded pork, soyrizo, portobello and roasted shallots*

\_\_\_ **CHIMICHURRI PASTA**

Creamy chimichurri penne pasta with blackened chicken

*\*Vegetarian option available without chicken*

\_\_\_ **NEW MEXICAN ENSALADA with CHICKEN**

Mixed greens, chipotle ranch dressing, black bean & corn salsa, cotija cheese, mini tostadas, seasoned chicken breast

*\*Vegetarian option available without chicken*

\_\_\_ **CHICKEN QUESADILLA**

Flour tortilla, shredded chicken, Oaxaca cheese

\_\_\_ **GRILLED CHICKEN**

Seasoned chicken breast grilled with a spice blend

\_\_\_ **PORTOBELLO & ROASTED SHALLOT QUESADILLA**

Flour tortilla, Portobello mushrooms, roasted shallots, Oaxaca cheese

\_\_\_ **ENCHILADAS**

Choice of protein, Oaxaca cheese, choice of sauce, crema

*\*choose one filling: cheese only, shredded chicken, soyrizo, portobello and roasted shallots, grilled zucchini*

*\*choose one sauce: red, green, mole*

\_\_\_ **CHICKEN FLAUTAS**

Shredded chicken, Oaxaca cheese, flour tortillas, guacamole, crema

### CLASSIC BUFFET ENTRÉES

*Choose up to 2 of the following for your Classic Package:*

\_\_\_ **SHORT RIB ENCHILADAS**

Tender short rib, Oaxaca cheese, choice of sauce, crema

*\*choose one sauce: red, green, mole*

\_\_\_ **NEW MEXICAN ENSALADA with STEAK**

Mixed greens, chipotle ranch dressing, black bean & corn salsa, cotija cheese, mini tostadas, grilled steak

\_\_\_ **CARNE ASADA QUESADILLA**

Flour tortilla, carne asada, Oaxaca cheese

\_\_\_ **CARNITAS**

Crispy pork, tortillas, pico de gallo *\*tortilla choice: flour or corn*

### LUNCH SIDES

*Choose up to 2 of the following for either package:*

\_\_\_ **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

\_\_\_ **PLANTAINS**

Fried then lightly salted for a perfect sweet and salty balance

\_\_\_ **CILANTRO LIME RICE**

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

\_\_\_ **GRILLED MEXICAN CORN**

Grilled corn cut off the cob then tossed with chipotle mayo, cotija cheese and spices

\_\_\_ **SAUTÉED VEGETABLES**

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

\_\_\_ **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

\_\_\_ **FRESH FRUIT**

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

\_\_\_ **CRISPY BRUSSELS SPROUTS**

Tossed with agave nectar and goat cheese

\_\_\_ **COLESLAW**

Crunchy cabbage dressed with zesty lime vinaigrette