

MATADOR

COCINA Y CANTINA

Historic Downtown Fullerton



AGAVE

ROOM

Brunch Menu



Historic Downtown Fullerton

ALL SERVICES INCLUDE

Beverages

Most non-alcoholic beverages are included with all brunch 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.

+ 2.00 per person for each additional appetizer

Entrees and Sides

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

+ 3.95 per person for each additional entrée selection

+ 2.95 per person for each additional side dish selection

+ 5.00 per person for individual 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

27.95 Per Person (plus tax and service)

Choice of 2 entrée selections from the Traditional Menu

Premium

30.95 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:

MATADOR SCRAMBLE

Scrambled eggs, chorizo, grilled peppers and onions, Oaxaca cheese
(Vegetarian option available with soyrizo)

VEGETARIAN SCRAMBLE

Scrambled eggs, grilled peppers and onions, zucchini, mushrooms, Oaxaca cheese

BACON PEPPER JACK SCRAMBLE

Scrambled eggs, bacon, pepper jack cheese
(Vegetarian option available without bacon)

CINNAMON CRUSTED FRENCH TOAST

Cinnamon crusted brioche, powdered sugar, maple syrup

BREAKFAST BURRITO

Scrambled eggs, bacon, potatoes, Oaxaca cheese, salsa

TRADITIONAL CHILAQUILES

Corn tortilla chips, house-made sauce, Oaxaca cheese, scrambled eggs, cilantro, onion, crema

PREMIUM BUFFET ENTRÉES

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

MARISCOS SCRAMBLE

Scrambled eggs, diced lobster & shrimp, red peppers, Oaxaca cheese, green sauce,

PREMIUM CHILAQUILES

Corn tortilla chips, house-made sauce, Oaxaca cheese, scrambled eggs, cilantro, onion, crema
(choose one topping: bacon, chorizo, carne asada, shredded chicken, shredded pork)



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BRUNCH SIDES

PEPPER JACK HASH BROWNS

Seasoned with chipotle, onion, garlic, salt, and pepper, tossed with pepper jack cheese, then pressed into a potato pancake and grilled to perfection

HOME FRIES

Red potatoes with grilled onion, red and green bell pepper, and a spice blend

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

SCRAMBLED EGGS

Light, fluffy, and perfect for any brunch menu

BACON

Thick cut applewood smoked bacon, oven baked and crisped to perfection

JALAPEÑO BACON

Seasoned then smoked for a robust flavor of bold jalapeno notes with enticing chili and southwestern flavor

PLANTAINS

Fried then lightly salted for a perfect sweet and salty balance

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