

MATADOR

COCINA Y CANTINA

Historic Downtown Fullerton



Dinner Menu



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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.

Appetizer Station

Chips & salsa and choice of 2 appetizers served at a walk-up station.

- + 2.00 per person for each additional appetizer
- + 5.00 per person for premium appetizers
- + 5.00 per person for tray passed or family style 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 & corn salsa, cotija cheese, and mini tostadas

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, 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.



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CHOOSE A MENU

Value

39.95 Per Person (plus tax and service)

Choice of 2 dinner sides and 2 entrée selections from the Value Menu served on a staffed 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

49.95 Per Person (plus tax and service)

Choice of 2 dinner sides and 2 entrée selections from the Traditional Menu served on a staffed 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 staffed 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



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APPETIZERS

Choose up to 2 of the following for your cocktail hour:

- ___ **MEATBALLS**
Choose from sweet & spicy chorizo or beef with red sauce
- ___ **CAPRESE SKEWERS**
Mozzarella, basil, and tomato with a balsamic glaze
- ___ **CHORIZO DEVEILED EGGS**
A blend of chorizo, chipotle mayo, and spices, served on an open faced hardboiled egg
(Vegetarian option available with soyrizo)
- ___ **HAM & CHEESE JALAPEÑO ROLLS**
Deli ham, chipotle cream cheese, and jalapeños wrapped in a spinach tortilla
(Vegetarian option available without ham)
- ___ **GUACAMOLE**
A perfect balance of avocado, onions, cilantro, tomatoes, garlic, and serrano chiles, served with fresh, hot tortilla chips
- ___ **CHORIZO STUFFED MUSHROOMS**
Chorizo, Oaxaca cheese, breadcrumbs, and shallots, stuffed in a mushroom cap
(Vegetarian option available with soyrizo)
- ___ **SPICY WINGS**
Choose from buffalo or sweet & spicy
- ___ **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 appetizers 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
- ___ **MEXICAN SHRIMP COCKTAIL**
Mixed with onions, cilantro, serrano chiles, cucumber, avocado, and a mild tomato sauce
- ___ **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)
- ___ **SHRIMP CEVICHE TOSTADAS**
Lemon-cured shrimp, tomatoes, cucumbers, onions, and chiles, served with tostada rounds



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VALUE BUFFET ENTRÉES

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

STREET TACOS

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

(choose two fillings: carne asada, chicken, shredded pork, soyrizo, Portobello and roasted shallots)

ENCHILADAS

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

(choose one filling: cheese only, short rib, shredded chicken, soyrizo, Portobello and roasted shallots, grilled zucchini)

(choose one sauce: red, green, mole)

GRILLED CHICKEN

Seasoned chicken breast grilled with a spice blend

CHIMICHURRI PASTA

Creamy chimichurri penne pasta with blackened chicken

(Vegetarian option available without chicken)

CARNITAS

Crispy pork, tortillas, 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



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TRADITIONAL BUFFET ENTRÉES

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

CHORIZO RAVIOLI

Spicy chorizo, cotija cheese, chipotle cream sauce
(Vegetarian option available with soyrimo)

CHICKEN CHILE RELLENO

Tortilla crusted poblano chile, shredded chicken, Oaxaca & cream cheese,
green chiles, green sauce, salsa fresca
(Vegetarian option available without chicken)

MAHI-MAHI

Mahi-Mahi and house-made salsa
(choose one preparation: blackened, grilled, tortilla crusted)
(choose one salsa: fresca, mango, avocado)

MAHI-MAHI STREET TACOS

Corn tortillas, Mahi-Mahi, baja slaw, mango salsa
(choose one preparation: blackened or grilled)

SHORT RIB STREET TACOS

Corn tortillas, tender beef short rib, shredded lettuce, cotija cheese, pickled red onions

CHICKEN, STEAK, PORTOBELLO, or VEGETABLE FAJITAS

Choice of seasoned chicken breast, steak, Portobello mushroom, or sautéed zucchini,
served over grilled onions & 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



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PREMIUM BUFFET ENTRÉES

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

SANGRIA BRAISED SHORT RIBS

Tender pieces of braised short rib with sangria veal demi-glace

DRUNKEN SHRIMP

Sautéed shrimp in a rich garlic butter sauce, cilantro lime rice, sautéed zucchini

SHRIMP STREET TACOS

Corn tortillas, shrimp, baja slaw, mango salsa

(choose one preparation: blackened or grilled)

ENCHILADAS DE MARISCOS

Diced shrimp & lobster, Oaxaca cheese, green sauce, crema

STEAK A LA PLANCHA

Chimichurri sauce and pickled red onions

GLAZED SALMON

Grilled wild salmon with a sweet & spicy jalapeño glaze

SHRIMP FAJITAS

Sautéed shrimp, grilled onions & peppers, sour cream, guacamole

(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



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DINNER 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

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 agave nectar and goat cheese

SAUTÉED VEGETABLES

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

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