

MATADOR

COCINA Y 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 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:

STREET TACOS

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

(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)

MIJA WRAP

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

(choose one filling: carne asada, shredded chicken, shredded pork, soyrizo, Portobello and roasted shallots)

GRILLED CHICKEN

Seasoned chicken breast grilled with a spice blend

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)

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 QUESADILLA

Flour tortilla, shredded chicken, Oaxaca cheese

PORTOBELLO & ROASTED SHALLOT QUESADILLA

Flour tortilla, Portobello mushrooms, roasted shallots, Oaxaca cheese

CHICKEN FLAUTAS

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



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PREMIUM BUFFET ENTRÉES

Choose up to 2 of the following for your Premium 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

CARNITAS

Crispy pork, tortillas, pico de gallo

(tortilla choice: flour or corn)

CARNE ASADA QUESADILLA

Flour tortilla, carne asada, 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

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 tossed with chipotle mayo, cotija cheese and spices

CRISPY BRUSSELS SPROUTS

Tossed with agave nectar and goat cheese

SAUTÉED VEGETABLES

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

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

COLESLAW

Crunchy cabbage dressed with zesty lime vinaigrette