

# Banquet Menu

## STARTERS

Amounts below are per person

### CHIPS & SALSA

Corn chips and house-made roasted-tomatillo salsa gf/veg

### GRILLED STUFFED JALAPEÑOS

Goat cheese, smoked bacon, ranch dressing

### SAUTEÉD PRAWNS

Roasted garlic & jalapeño polenta, hibiscus pickled onion, cilantro

*Choice of sauce: Garlic-chile butter, poblano crema, fiery habanero*

### MATADOR GUACAMOLE

Orange-habanero salsa Maya, tomatillo salsa, queso fresco, cilantro gf/veg

### CRISPY BRUSSELS SPROUTS

Fried Brussels sprouts, peppers & onions, lime, agave, cotija gf/veg

### AHI TUNA TOSTADA\*

Agave ponzu sauce, avocado, chipotle mayo, green onion, finishing salt

### MATADOR QUESADILLA

Monterey Jack, guacamole, pico de gallo, cilantro-lime sour cream

Shredded Chicken, Carnitas, House Chorizo, Ground Beef, or Beyond Picadillo  
Carne Asada\* or Shrimp

## SALADS

### ROMAINE SALAD

Chopped romaine, cilantro-pepita dressing, cotija cheese, pico de gallo, toasted pepitas gf/veg

Small, 8-10 people  
Large, 16-20 people

### SOUTHWEST CHOP SALAD

Romaine, cabbage, black beans, red bell pepper, crispy tortilla strips, cilantro, chipotle ranch dressing gf/veg

Small, 8-10 people  
Large, 16-20 people

## BUFFET

Amounts below are per person

### SHRIMP & CHORIZO PAELLA

Shrimp, house-made chorizo, sautéed peppers & onions, Mexican rice, saffron cream

### FAJITAS

*Served with Mexican black beans and rice*

Corn and flour tortillas, cheddar and Monterey Jack cheeses, sautéed peppers and onions, guacamole  
cilantro-lime sour cream, pico de gallo, shredded romaine lettuce

Choice of two proteins

Choice of three proteins

### TRADITIONAL TACOS

*Served with Mexican black beans and rice*

Corn and flour tortillas, garlic crema, guajillo-chile sauce, tomatillo salsa verde, pico de gallo, shredded lettuce, serrano slaw

Choice of two proteins

Choice of three proteins

### STREET TACOS

*Served with Mexican black beans and rice*

Small corn tortillas, diced onion, fresh cilantro, tomatillo salsa verde, cotija cheese, lime

Choice of two proteins

Choice of three proteins

### ENCHILADAS

*Served with Mexican black beans and rice*

Corn or flour tortillas, pico de gallo, cilantro-lime sour cream, guacamole

Choice of two proteins and two sauces:

Tangy Verde, Smokey Roja, Spicy Picante, Creamy Poblano

2 proteins and 2 sauces

12 person minimum

### ROASTED CHILE RELLENOS

*Served with Mexican black beans and rice*

Poblanos stuffed with Mexican rice, Monterey Jack cheese, tomatillo salsa, poblano crema, garlic crema, pico de gallo, and tortilla strips

Choice of two proteins

Choice of three proteins

Please notify our team of any allergies or dietary restrictions

veg - vegetarian, may contain eggs and/or dairy. Many of our vegetarian options can be modified to be made vegan; please ask your server for details.

gf - does not contain gluten in the recipe, however our kitchen is not a gluten free environment.



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## BUFFET PROTEIN OPTIONS

### ✦ BRAISED CHICKEN THIGH

Tender chicken braised with 4 different chilies, garlic, and black pepper

### ✦ ROASTED PORK CARNITAS

Pork shoulder slow cooked with tamarind, cinnamon and oranges

### ✦ SEASONED GROUND BEEF

Simmered with traditional Mexican spices and pico de gallo

### ✦ HOUSE MADE CHORIZO

A traditional spicy Mexican sausage

### ✦ SOUTHWEST VEGGIES

Sauteed mix of onions, red bell peppers, poblano peppers, and fire-roasted corn

### ✦ BEYOND PICADOLLO

Beyond meatless protein cooked with traditional Mexican spices and pico de gallo

### ✦ CHILE-MARINATED SHRIMP

Chile-marinated sauteed shrimp

### ✦ GRILLED MARINATED CARNE ASADA

Matador's famous pineapple, soy, and chile marinade

## ✦ SPECIALTY COCKTAILS ✦

\*The following is a selection of some of our Matador favorite cocktails. Specific beverage availability subject to location. Additional cocktail, beer, and wine pricing available upon request. Please speak to a Matador representative to learn more.

### HOUSE MARGARITA

Lunazul Blanco, triple sec, lime, lemon, agave

### MANGONADA MARGARITA

Milagro Silver, triple sec, mango, lime, chamoy, Tajin

### PASSIONFRUIT MARGARITA

400 Conejos Joven Mezcal, Passoã Passion-fruit liqueur, lemon, lime, agave, chile salt

### TAMARIND-GINGER MARGARITA

Campo Bravo Blanco, tamarind, ginger, lime, orange, cinnamon sugar rim

### SMOKEY MARGARITA

Illegal Joven Mezcal, triple sec, charred pineapple reduction, lime, Tajin rim

### BARTENDER'S MARGARITA

Los Altos Reposado, triple sec, lime, lemon, agave, cranberry, Grand Marnier float

### TOP SHELF MARGARITA

Casamigos Blanco, Patrón Citrónage, lime, lemon, agave

### CUCUMBER-JALAPENO MARGARITA

Exotico Blanco, cucumber, triple sec, jalapeño, lemon, lime, agave, chipotle salt rim

### CADILLAC MARGARITA

Lunazul Blanco, triple sec, lime, lemon, agave, Grand Marnier Float

### BLOOD ORANGE MARGARITA

Espolon Blanco, Solerno Blood Orange Liqueur, citrus, agave

### RED SANGRIA

Burgundy wine, brandy, pisco, mango, peach, orange, cinnamon

### SPANISH ROSE SANGRIA

Spanish rosé, pisco, Chablis, peach, pineapple, orange, spice

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