Banquet Menu

**STARTERS**

- **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

- **AHÍ 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**

- **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, pico de gallo, 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.
**Banquet Menu**

### 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 PICADILLO**
  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

- **MANGO NADA MARGARITA**
  Milagro Silver, triple sec, mango, lime, chamoy, Tajin

- **PASSIONFRUIT MARGARITA**
  400 Conejos Joven Mezcal, Passoa Passion-fruit liqueur, lemon, lime, agave, chile salt

- **SMOKEY MARGARITA**
  Ilegal Joven Mezcal, triple sec, charred pineapple reduction, lime, Tajin rim

- **TOP SHELF MARGARITA**
  Casamigos Blanco, Patrón Citrónage, lime, lemon, agave

- **CADILLAC MARGARITA**
  Lunazul Blanco, triple sec, lime, lemon, agave, Grand Marnier Float

- **RED SANGRIA**
  Burgundy wine, brandy, pisco, mango, peach, orange, cinnamon

- **BLOOD ORANGE MARGARITA**
  Espolon Blanco, Solerno Blood Orange Liquer, citrus, agave

- **SPANISH ROSE SANGRIA**
  Spanish rosé, pisco, Chablis, peach, pineapple, orange, spice

---

*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.*