

# THE MATADOR™

## CATERING MENU

206-225-1276

catering@oppermelang.com

<https://venues.tripleseat.com/venues/seattle/the-matador>

### ♣ BUFFET ♣

Our dinner buffets include flour and corn tortillas as well as fresh tortilla chips and our house salsa.

25 person minimum

Two entrées \$55/person

Three entrées \$70/person

#### Starters (choose one)

*Goat cheese stuffed bacon-wrapped jalapeños*

*Chile-rubbed chicken wings*

*Habanero Shrimp*

*Matador Guacamole*

*Black Bean Queso Dip*

*Citrus Shrimp Ceviche*

#### Entrée Chafers (choose two or three)

##### *Grilled Carne Asada*

Served with poblano mashed potatoes and corn sautéed in chipotle butter and caramelized onions

##### *Cornmeal Crusted Mahi Mahi*

Pan seared with crispy agave brussels sprouts and hibiscus pickled onion

##### *Cilantro Shrimp*

Jumbo shrimp sautéed with peppers and onions in a creamy cilantro white wine sauce

##### *Chile Rellenos*

Roasted poblano peppers stuffed with cheese and chile achote rice, served with poblano crema

##### *Braised Carnitas*

Creamy roasted garlic polenta and serrano slaw

##### *Grilled Agave Marinated Chicken Breast*

With Chipotle mushrooms and sautéed peppers and onions

##### *Enchiladas*

Your choice of meat and one of our four house-made enchilada sauces

#### Soup & Salad (choose one)

*Romaine Salad*

*Seasonal Salad*

*Chicken tortilla soup*

\*Thoroughly cooking food of animal origin, including, but not limited to, beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

# THE MATADOR™

## CATERING MENU

206-225-1276

catering@oppermelang.com

<https://venues.tripleseat.com/venues/seattle/the-matador>

### TACO BAR

Our taco bars include fresh tortilla chips, house-made red and green salsas and both flour and corn tortilla options. Condiments include shredded lettuce, guajillo taco sauce, garlic sour cream, shredded cheese, pico de gallo, lime and cilantro.

\$35/person

Minimum of 20 people

#### Choose Two Starters

*Matador Guacamole*

*Goat cheese stuffed  
Bacon-wrapped  
Jalapeños*

*Citrus Shrimp Ceviche*

*Seasonal tostadas*

*Quesadillas*

#### Choose a Salad

*Romaine Salad*

*-or-*

*Seasonal Salad*

#### Choose Three Entrées

*Grilled marinated  
steak*

*Grilled agave  
marinated chicken  
breast*

*Braised carnitas*

*Shredded Chicken*

*Grilled peppers &  
mushrooms*

*House-made chorizo*

*Chipotle braised beef*

\*Thoroughly cooking food of animal origin, including, but not limited to, beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.