



*** In-House Events Menu ***

8/9

The “Hidalgo”

\$36/person (Lunch Event @ \$34/person)

Premium Three Entrée Package

Steak Chimichurri

Grilled Salmon Veracruz

Chicken or Barbacoa Enchiladas

Served with:

Mexican Rice & Beans

Fresh Chips & Salsa with Fresh Guacamole

Includes Choice of One Salad:

Hidalgo Salad - Romaine Lettuce, Red Cabbage, Avocado, Queso Fresco, Pepitas, Dried Cranberries, Roasted Corn
Tossed with Oregano Dressing

Southwest Salad - Romaine Lettuce, Roasted Corn, Avocado, Queso Fresco, Radish, Pepitas, Pico de Gallo
Tossed with House Vinaigrette

The “Sonora”

\$28/person (Lunch Event @ \$26/person)

Three Entrée Package

Chicken Enchiladas

Chicken Fajitas (Steak +\$2/person)

Vegetarian Chilaquiles

Served with:

Mexican Rice & Beans

Fresh Chips & Salsa with Fresh Guacamole

ADD Choice of Salad for +\$2/person

Hidalgo Salad - Romaine Lettuce, Red Cabbage, Avocado, Queso Fresco, Pepitas, Dried Cranberries, Roasted Corn
Tossed with Oregano Dressing

Southwest Salad - Romaine Lettuce, Roasted Corn, Avocado, Queso Fresco, Radish, Pepitas, Pico
Tossed with House Vinaigrette

The "Siesta"

\$21/person

Two Item Lunch Buffet

Choice of Two Options:

Chicken Enchiladas

Chicken or Carnitas Burrito

Vegetarian Chilaquiles

Served with:

Mexican Rice & Beans

Fresh Chips & Salsa with Fresh Guacamole

ADD Choice of Salad for +\$2/person

Hidalgo Salad - Romaine Lettuce, Red Cabbage, Avocado, Queso Fresco, Pepitas, Dried Cranberries, Roasted Corn
Tossed with Oregano Dressing

Southwest Salad - Romaine Lettuce, Roasted Corn, Avocado, Queso Fresco, Radish, Pepitas, Pico
Tossed with House Vinaigrette

The "Zocalo"

\$18/person

Gourmet Taco Bar

Choice of Two Options:

Cochinitas Pibil, Carnitas, Chicken Tinga, Nopales and Mushroom

(Barbacoa +\$4/person or Shrimp +\$3/person)

Served with:

Corn Tortillas, Cilantro, Onion, Sour Cream, Jack Cheese

Mexican Rice & Beans

Fresh Chips & Salsa with Fresh Guacamole

ADD Choice of Salad for +\$2/person

Hidalgo Salad - Romaine Lettuce, Red Cabbage, Avocado, Queso Fresco, Pepitas, Dried Cranberries, Roasted Corn
Tossed with Oregano Dressing

Southwest Salad - Romaine Lettuce, Roasted Corn, Avocado, Queso Fresco, Radish, Pepitas, Pico
Tossed with House Vinaigrette

Optional additions:

Vegetarian Chilaquiles +\$3/person

Chicken Enchiladas +\$5/person

Short Rib Barbacoa & Goat Cheese Enchiladas +\$6/person

Prices do not include Sales Tax, Gratuity or Rental Fees. All event agreements generate a 20% Service Fee.
Standard Event Setup Fee is \$50.

White linen-dressed tables available. Setup Fee is \$75 for The Zocalo Patio and \$100 for Main Dining Room.
All packages include a beverage station with Iced Tea and Water.

Please send all inquiries to Juan@HidalgoFullerton.com or visit HidalgoFullerton.com

Appetizer Packages

Premium Appetizer Buffet

\$18 per person to accompany banquet packages

\$23 per person as a stand-alone package

Choice of any 5 items:

Cheese and Cracker Board

Seasonal Fresh Fruit Tray

Shrimp Cocktail

Elote

Chicken Tinga Tostada

Albondigas con Adobo

Black Bean Quesadilla

* Package includes Fresh Chips & Salsa

Served with Fresh Guacamole

Mid-Level Appetizer Buffet

\$12 per person to accompany banquet packages

\$16 per person as a stand-alone package

Cheese and Cracker Board

Seasonal Fresh Fruit Tray

Chicken Tinga Tostada

Black Bean Quesadilla

* Package includes Fresh Chips & Salsa

Served with Fresh Guacamole

Basic Appetizer Buffet

\$9 per person to accompany banquet packages

\$12 per person as a stand-alone package

Cheese and Cracker Board

Seasonal Fresh Fruit Tray

Black Bean Quesadilla

* Package includes Fresh Chips & Salsa

Served with Fresh Guacamole