

# Diamond

## *Premium Three Entrée Package*

**\$35. Per person (\$33. Weekday Lunch)**

Served with *In-House* made:

**Mexican Rice & Beans**

**Fresh Chips with Salsa & Guacamole  
with Choice of Salad:**

**House Salad** – Romain Lettuce, Cucumber, Shaved Carrots, Cherry Tomato, Oregano-Honey Dressing

**Hidalgo Salad** - Romaine Lettuce, Red Cabbage, Queso Fresco, Pepitas, Dried Cranberries,  
Roasted Corn, Oregano-Honey Dressing

**Southwest Salad** - Romaine Lettuce, Roasted Corn, Queso Fresco, Radish, Pepitas, Pico de Gallo,  
House Vinaigrette Dressing

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### **Choose From 3 of the Following Options:**

#### **Pan Seared Sea Bass in Biber-Pepper Butter Sauce**

Seasoned Sea Bass, Roasted Patty Pan Squash, Black Bean Puree, Urfa Biber Butter Sauce

#### **Steak Chimichurri**

Grilled Flank Steak served with Queso Fresco and Pico

#### **Chicken & Cheese or Barbacoa Enchiladas**

Chicken and Cheese or Barbacoa with Guajillo & Ancho Sauce, Cheese, Tomatillo Pico, Queso Fresco

#### **Chipotle Grilled Chicken Breast**

Grilled Chicken Breast Marinated in Honey Chipotle

#### **Duck Confit**

Duck Leg Confit topped with Salsa Roja and Green Onion

#### **Marinated Short Rib Barbacoa**

Topped with Corn Salsa and Micro Cilantro

#### **Vegetarian Enchilada**

Veggie Mix of Bell Peppers, Red Onion & Mushrooms with choice of Sauce,  
topped with Crema, Pico, Queso Fresco

# **Platinum**

## ***Three Entrée Package***

**\$28. Per person** (\$26. Weekday Lunch)

Served with *In-House* made:

### **Mexican Rice & Beans**

### **Fresh Chips with Salsa & Guacamole with Choice of Salad:**

**House Salad** – Romain Lettuce, Cucumber, Shaved Carrots, Cherry Tomato, Oregano-Honey Dressing

**Hidalgo Salad** - Romaine Lettuce, Red Cabbage, Queso Fresco, Pepitas, Dried Cranberries,  
Roasted Corn, Oregano-Honey Dressing (+\$1 Per person)

**Southwest Salad** - Romaine Lettuce, Roasted Corn, Queso Fresco, Radish, Pepitas, Pico de Gallo,  
House Vinaigrette Dressing (+\$1 Per person)

### **Choose From 3 the Following Options**

#### **Chicken and Cheese Enchiladas**

Chicken and Cheese or Barbacoa with Guajillo & Ancho Sauce, Cheese, Tomatillo Pico, Queso Fresco

#### **Vegetarian Enchiladas**

Veggie Mix of Bell Peppers, Red Onion & Mushrooms with choice of Sauce,  
topped with Crema, Pico, Queso Fresco

#### **Marinated Short Rib Barbacoa**

Topped with Corn Salsa and Micro Cilantro

#### **Tequila Lime Shrimp**

Sautéed with Garlic and Green Onion

#### **Chipotle Grilled Chicken Breast**

Grilled Chicken Breast Marinated in Honey Chipotle

**Chicken or Steak Fajitas (Steak +\$2/person)**

# **Gold**

## ***Gourmet Taco Bar***

**\$22. Per person** (\$20. Weekday Lunch)

Served with *In-House* made:

**Mexican Rice & Beans**

**Fresh Chips and Salsa**

**with Choice of Salad:**

**House Salad** – Romain Lettuce, Cucumber, Shaved Carrots, Cherry Tomato, Oregano-Honey Dressing

**Hidalgo Salad** - Romaine Lettuce, Red Cabbage, Queso Fresco, Pepitas, Dried Cranberries,  
Roasted Corn, Oregano-Honey Dressing (+\$1 Per person)

**Southwest Salad** - Romaine Lettuce, Roasted Corn, Queso Fresco, Radish, Pepitas, Pico de Gallo,  
House Vinaigrette Dressing (+\$1 Per person)

**Choose from 2 of the Following Options:**

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**Shrimp**

**Carnitas**

**Chicken Tinga**

**Jack Fruit Tinga**

(Vegan Meat Substitute)

**Nopales & Mushroom**

**Duck Confit +\$3/person**

**Barbacoa +\$4/person**

Included Accompaniments

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

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Optional:

**Add Vegetarian Enchiladas +\$3/person**

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

# **Silver**

## ***Two Item Lunch Buffet***

\$21. Per person

**\*Only available for daytime events\***

Served with *In-House* made:

**Mexican Rice & Beans**

**Fresh Chips with Salsa**

**House Salad:**

Romain Lettuce, Cucumber, Shaved Carrots, Cherry Tomato, Oregano-Honey Dressing

**Choice of Two:**

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**Chicken and Cheese Enchiladas**

Chicken & Cheese with Guajillo & Ancho Sauce, Cheese, Tomatillo Pico, Queso Fresco, Rice & Beans

**Vegetarian Enchiladas**

Veggie Mix of Bell Peppers, Red Onion & Mushrooms with choice of Sauce, topped with Crema, Pico, Queso Fresco

**Chilaquiles**

Tortilla Chips with Red or Green Salsa, Cotija Cheese, Crema, served with Eggs

**Carnitas**

Marinated Pork served with Salsa Verde, White, Onion, and Cilantro

**Chipotle Grilled Chicken Breast**

Grilled Chicken Breast Marinated in Honey Chipotle

# **Brunch**

## ***Two Item Brunch Buffet***

**\$21. Per person, Each additional selection +\$4. Per person**

**\*Only available for daytime events on Saturdays & Sundays\***

*Served with In-House made:*

### **Breakfast Potatoes**

**Refried Pinto Beans (or Fresh Fruit + \$5 per person)**

**Fresh Chips and Salsa**

**Choose From 2 the Following Options:**

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### **Chicken & Cheese Enchiladas**

Chicken & Cheese with Guajillo & Ancho Sauce, Cheese,  
Tomatillo Pico, and Queso Fresco

### **Vegetarian Enchiladas**

Veggie Mix of Bell Peppers, Red Onion & Mushrooms with choice of Sauce,  
topped with Crema, Pico, Queso Fresco

### **Chilaquiles**

In-House made Tortilla Chips with Red or Green Salsa, Cotija Cheese, Crema,  
served with Runny-Poached Eggs

### **Breakfast Hash**

Roasted Potatoes, Red and Green Bell Peppers, Onions, Garlic, Queso Fresco, served with Runny-Poached Eggs

### **Churro Waffles**

Churro Battered Waffles served with Maple Syrup, Bacon and a Salted Caramel Drizzle

### **Chorizo & Eggs**

Chorizo, Scrambled Eggs, served with Corn Tortillas

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All buffet packages include a beverage station with Iced Tea and Water. Prices do not include Sales Tax.  
A 20% Gratuity will be added to food and drinks. Rental of private space could be subject to \$50 Rental Fee.

We offer table linens for \$25 for The Zocalo Patio and \$50 for Main Dining Room.

Please send all inquiries to [Juan@HidalgoFullerton.com](mailto:Juan@HidalgoFullerton.com) or visit [www.HidalgoFullerton.com](http://www.HidalgoFullerton.com)

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# Small Plate Options

*Select any additional 'Small Plate' option for \$4 per person  
when accompanying banquet packages*

\$8. per person with 'Stand Alone' Package. Two item (\$16.) minimum

All Small 'Stand Alone' Packages include *In-House* made Fresh Chips & Salsa

Choose From:

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Chorizo Potato Empanadas w/ Cilantro Cream

Chorizo seasoned Beef Sliders w/ Cheddar Cheese & Guacamole

Albondigas con Adobo (Meatballs)

Black Bean Quesadilla Slices

Jackfruit Tinga Tostada Bites (Vegan Meat Substitute)

\*Coctel de Camarones (Shrimp Cocktail)

\*Crab Cakes w/ Pineapple Slaw

\*Bacon Wrapped Shrimp w/ Chimichurri, Goat Cheese & Manzano Sauce

\*(+\$2./person)

## Side Add Ons

### **In-House made:**

**Guacamole + \$1.50 per person**

**Elote + \$2. per person**

**Salad + \$2. per person**

### **Salad Options:**

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

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

**House Salad** — Romain Lettuce, Cucumber, Shaved Carrots, Cherry Tomato  
*All Salads include choice on Oregano-Honey Dressing, Creamy Ranch, and Chipotle Dressing*

### **Fresh Fruit Platter**

**\$125. for estimated 25 people**

### **Artisanal Cheese Platter**

**\$200. for estimated 25 people**

### **Fresh White Fish Ceviche**

**\$225. for estimated 25 people**

# **Dessert**

**\$8. Per person**

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## **Assorted Mexican Short Bread**

## **Concha Ice Cream Sandwich**

Fresh Mexican Sweet Bread filled with Dulce de Leche Ice Cream,  
Topped with a Salted Caramel Drizzle

## **Donut Churros**

Topped with Dark Chocolate and Salted Caramel Sauce

## **House-made Flan**

Served with a Caramel Sauce

Bring your own sweets for \$2. Per person

**Anything is possible. If you have any questions, please ask!**

**We are here to make your event special.**