

VERACRUZ FIESTA

On Tables:

Chips & Salsa

Rancho O'Neill Guacamole

Starter:

Cilantro-Pepita Salad

romaine lettuce tossed in cilantro- pepita dressing, with pepitas, diced tomato and queso fresco

Entrée – choice of 3:

De Pollo

chicken enchilada, crispy shredded chicken taco, spanish rice and refried beans

De Carne

pork tamale, crispy shredded beef taco, spanish rice and refried beans

Verduras

cheese enchilada, vegetable tamale with tomatillo sauce, spanish rice and refried beans

Dessert:

Mexican Rosca

with honey, powdered sugar and whipped cream

Drinks:

Soft Drink, Lemonade,
Tea or Coffee

\$30 per person

SUNDAY BRUNCH

On Tables:

Chips & Salsa

Rancho O'Neill Guacamole

Entrée – choice of 3:

Huevos Rancheros

three eggs over corn tortillas, topped with ranchera sauce, cheese and green onions, served with spanish rice & refried beans

Crispy Brioche French Toast

with malibu banana's foster

Veracruz

chicken enchilada, crispy chicken taco, served with spanish rice and refried beans

Drinks:

Free-Flowing Champagne
(for 2 hours), Sparkling Apple

Cider, Orange Juice,

Soft Drink, Lemonade,

Tea or Coffee

\$30 per person

MESQUITE ADOBE

On Tables:

Rolls & Butter

Appetizer:

Mexican Shrimp Ceviche

garnished with avocado

Starter:

Ensalada Caesar

tossed with garlic croutons and parmesan cheese

Entrée – choice of 2:

Ribeye Steak

mesquite grilled 16 oz choice ribeye, served with red potatoes and seasonal vegetables

Honey Glazed Salmon & Two

Shrimp

sautéed in chipotle cream sauce served with black beans, roasted corn and pasilla chile, over rice,

Dessert:

Classic Mexican Flan

Drinks:

Soft Drink, Lemonade,

Tea or Coffee

\$52 per person

BAJA CALIFORNIA

On Tables:

Chips & Salsa

Starter:

Mixed Green Salad

house avocado or balsamic-vinaigrette dressing on the side

Entrée – choice of 2:

California Chicken Sandwich

sliced chicken breast topped with onion, tomato, lettuce, avocado, jack cheese and chipotle aioli on a ciabatta bun served with french fries or fruit

El Adobe Burrito

filled with sautéed chicken, mushrooms, spinach and tomato in chipotle cream sauce, topped with red & green sauces

Dessert:

Mexican Rosca

with honey, powdered sugar and whipped cream

Drinks:

Soft Drink, Lemonade,
Tea or Coffee

\$25 per person

TACO FIESTA

On Tables:

Chips & Salsa

Rancho O'Neill Guacamole

Starter:

Cilantro-Pepita Salad

romaine lettuce tossed in cilantro- pepita dressing, with pepitas, diced tomato and queso fresco

Family-Style Entrée:

Build-Your-Own

Taco Platters

with chicken, carne asada and carnitas corn and flour tortillas condiments

Cheese Enchiladas Spanish

Rice & Refried Beans

Dessert:

Mexican Rosca

with honey, powdered sugar and whipped cream

Drinks:

Soft Drink, Lemonade,

Tea or Coffee

\$34 per person

\$16 for kids 10 & under

YORBA ESPECIAL

On Tables:

Chips & Salsa

Rancho O'Neill Guacamole

Starter:

Cilantro-Pepita Salad

romaine lettuce tossed in cilantro- pepita dressing, with pepitas, diced tomato and queso fresco

Entrée – choice of 2:

Filet Mignon Medallions

four filet mignon medallions topped with mushrooms and gorgonzola cheese demi glace served with garlic roasted potatoes and seasonal grilled vegetables

Grilled Shrimp Al Ajo

grilled prawns seasoned with garlic served with spanish rice and refried beans

Dessert:

Caramel Churros

with vanilla ice cream, caramel syrup and whipped cream

Drinks:

Soft Drink, Lemonade,

Tea or Coffee

\$38 per person

ADOBE MEXICANA

On Tables:

Chips & Salsa

Rancho O'Neill Guacamole

Starter:

Ensalada Caesar

tossed with garlic croutons and parmesan cheese

Entrée – choice of 2:

El Reyes

crispy shredded beef taco, pork tamale, enchilada suizas filled with chicken, tomatillo sauce & cheese, spanish rice and refried beans

Del Mar

two shrimp enchiladas with tomatillo sauce and cheese, spanish rice and refried beans

Dessert:

Classic Mexican Flan

with whipped cream

Drinks:

Soft Drink, Lemonade,

Tea or Coffee

\$32 per person



Las Flores



Portola

Private Events

Menu

Special menus are printed for each event, guests may order their entrée selection at time of the event.

*Due to changes in market prices, package prices may change if booked more than 3 months in advance

Pricing does not include 20% gratuity and 8% sales tax.

These packages are not available in the Palenque (reception) room.

Please see room information for all applicable food/bar/beverage minimums.

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