



LAS FLORES ROOM
PORTOLA ROOM
& SEMI-PRIVATE
EVENTS

Recommended
MENU
Packages

*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.

Drink ticket pricing available with purchase
of menu package only.

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

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

¡¡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:

Sopapillas
with cinnamon sugar
and honey

Soft Drink, Lemonade,
Tea or Coffee

\$32 per person
\$16 for kids 10 & under

with 2 drink tickets per guest for \$6 each
House Margarita, House Wine or Beer
\$44 per person

any one meat may be substituted for:
Chopped Grilled Vegetables
-or- Blackened Red Snapper

Yorba Especial

On Tables:

Chips & Salsa
Rancho O'Neill Guacamole

Starter:

Spinach Salad
baby spinach tossed with onion-vinaigrette,
mushroom and diced tomato,
then topped with crispy onions

Entrée – choice of 2:

Palemonito
mesquite grilled 8oz top sirloin steak
topped with chimichury,
served with cheese enchilada,
rice and vegetables

Dos Corazones
grilled chicken breast topped with
tropical mango salsa and
mango vinaigrette,
served with vegetable tamale,
rice and steamed vegetables

Dessert:

Caramel Churros
with vanilla ice cream,
caramel syrup & whipped cream

Soft Drink, Lemonade,
Tea or Coffee

\$36 per person

with 2 drink tickets per guest for \$6 each
House Margarita, House Wine or Beer
\$48 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,
vegetable tamale,
enchilada suizas filled with chicken,
tomatillo sauce & cheese,
spanish rice and refried beans

Del Mar

shrimp taco with avocado relish,
bay shrimp enchilada
with tomatillo sauce and cheese,
spanish rice and refried beans

Dessert:

Classic Mexican Flan
with whipped cream

Soft Drink, Lemonade,
Tea or Coffee

\$32 per person

with 2 drink tickets per guest for \$6 each
House Margarita, House Wine or Beer
\$44 per person

Veracruz Fiesta

On Tables:

Chips & Salsa
Rancho O'Neill Guacamole

Starter:

Mixed Green Salad
house avocado or onion-vinaigrette
dressing on the side

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:

Chocolate Mousse
with caramel drizzle.

Soft Drink, Lemonade,
Tea or Coffee

\$26 per person

with 2 drink tickets per guest for \$6 each
House Margarita, House Wine or Beer
\$38 per person

Baja California

On Tables:

Chips & Salsa

Appetizer:

Mexican Shrimp Cocktail
garnished with avocado

Starter:

Mixed Green Salad
house avocado or balsamic-vinaigrette
dressing on the side

Entrée – choice of 2:

Blackened Fish Tacos
topped with chipotle-mayo,
pico de gallo, shredded lettuce and
queso fresco, served with
spanish rice and charro beans

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

Dessert:

Classic Mexican Flan

Soft Drink, Lemonade,
Tea or Coffee

\$32 per person

with 2 drink tickets per guest for \$6 each
House Margarita, House Wine or Beer
\$44 per person

Mesquite Adobe

On Tables:

Rolls & Butter

Appetizer:

Mexican Shrimp Cocktail
garnished with avocado

Starter:

Ensalada Caesar
tossed with garlic croutons
and parmesan cheese

Entrée – choice of 2:

San Juan Capistrano Rib Steak
mesquite grilled bone-in 16 oz steak,
served with baked potato and
steamed garden vegetables

Salmon & Two Shrimp
topped with black beans, roasted corn
and pasilla chile sautéed in
chipotle cream sauce over rice,
topped with two grilled jumbo shrimp

Dessert:

Chocolate Fudge Cake
garnished with fresh berries

Soft Drink, Lemonade,
Tea or Coffee

\$52 per person

with 2 drink tickets per guest for \$6 each
House Margarita or Beer
\$64 per person

Sunday Brunch

On Tables:

Chips & Salsa
Rancho O'Neill Guacamole

Starter:

Fresh Fruit Cup

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

Cinnamon French Toast
served with maple syrup & butter,
two scrambled eggs
and crispy bacon

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

Free-Flowing Champagne,
Sparkling Apple Cider,
Orange Juice,
Soft Drink, Lemonade,
Tea or Coffee

\$34 per person