

## ¡¡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

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:**

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

**Entrée – choice of 2:**

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

Soft Drink, Lemonade,  
Tea or Coffee

\$36 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**

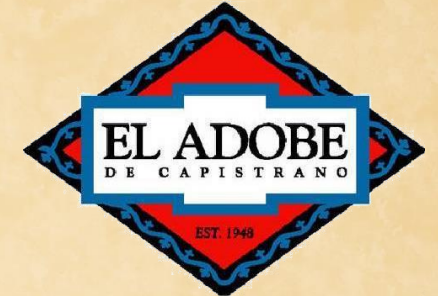
two bay shrimp enchiladas  
with tomatillo sauce and  
cheese, spanish rice and refried  
beans

**Dessert:**

Classic Mexican Flan  
with whipped cream

Soft Drink, Lemonade,  
Tea or Coffee

\$32 per person



LA S FLORES ROOM  
PO R T O L A R O O M  
& S E M I - P R I V A T E  
E V E N T S

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.

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

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

31891 Camino Capistrano  
San Juan Capistrano, CA 92675  
(949) 493-1163

[www.ElAdobeDeCapistrano.com](http://www.ElAdobeDeCapistrano.com)

## 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:**

Sopapillas  
with cinnamon  
sugar and honey  
Soft Drink, Lemonade,  
Tea or Coffee

\$28 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

\$37 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:**

Classic Mexican Flan

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:**

**Mexican Torta**  
telera bread with choice of  
carne asada or carnitas; refried  
beans, lettuce, queso fresco,  
guacamole, grilled onion and  
tomato served with french fries

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

**Dessert:**

Sopapillas  
with cinnamon  
sugar and honey

Soft Drink,  
Lemonade, Tea or  
Coffee

\$26 per person