

**Adele's**  
**At the San Clemente Inn**  
**Special Event Menu**

The items we have listed below are dishes our customers have enjoyed. If you do not see your favorite, please let us know and our creative chefs will work hard to create your desired dish.

**Tray Passed Appetizers Selection**

**Hot Items**

- ~shrimp wrapped in bacon ~
- ~Italian sausage on skewer w/ bell peppers ~
- ~potato skin w/cheddar cheese, bacon, green onion, sour cream~
- ~salmon & veggie skewer~
- ~beef taquito~
- ~Swedish meatballs~
- ~grilled chicken skewers with vegetables~

**Cold Items**

- ~mushroom stuffed w/ blue cheese & bread crumbs~
- ~Crustini w/prosciutto, tomato brochette and fresh buffalo mozzarella ~
- ~ chips and salsa~
- ~fresh fruit melons wrapped with prosciutto~
- ~assorted cheese and crackers~
- ~ assorted veggie tray with dip~

hors d' oeuvres per person~ 2 items at \$5.00 per person  
if your party exceeds two items and you would like additional per your request  
they can be prepared @ \$2.50 per hors d' oeuvres  
Prices include Soup or Salad, Appetizers & Desserts

Adele's at the San Clemente Inn for Private Parties(Continued)

**Beef**

~All Entrée's include~

House or Cup of Soup w/ dinner roll and butter

Caesar Salad \$1.00 extra

Pick any 2 sides to accompany your entrée:

Garlic mashed potatoes, vegetable medley, roasted red potatoes, Adele's  
coleslaw, brussel sprouts (seasonal)

~blackened rib eye steak~ or plain dredged thru cajun seasoning and cooked to order~ topped with melted blue cheese	\$38
~filet mignon~ with portabella mushroom and a reduced burgundy sauce	\$45
~ short ribs~ melt in your mouth~ with red potatoes	\$29
~beef stroganoff~ made with our finest short rib meat, sautéed mushrooms, and gravy tossed with fettuccine noodle gravy, topped with a spoonful of sour cream	\$27
~tri-tip~ served medium rare- seasoned to perfection	\$40
~prime rib~ pending the number in your party our prime rib is...prime	\$40
~awesome meatloaf~ brown gravy and garlic mashed potatoes	\$25

Prices include Soup or Salad, Appetizers & Desserts

Adele's at the San Clemente Inn for Private Parties (Continued)

Pasta

~All Entrée's include~

House or Cup of Soup w/ dinner roll and butter

Caesar Salad \$1.00 extra

~homemade vegetable lasagna~ to die for	\$25
~meat lasagna~ homemade sweet italian sausage, ground beef w/ jack and cheddar cheeses	\$28
~fettuccine alfredo~ yummy! garlic butter-cream cheese....that's it!	\$26
~vegetarian fettuccini alfredo~ with garlic and olive oil and fresh veggies	\$28
~spaghetti~ always a crowd pleaser	\$25
~spaghetti with meat~ made with homemade sweet italian sausage and ground beef	\$26
~stuffed shells~ stuffed with cottage cheese, spinach, onions, and garlic with a meatless sauce	\$28
~your choice of pasta and homemade red sauce~ mostacolli, rigatoni, or penne pasta with a heaping amount of our homemade red sauce accompanied with garlic bread	\$25
~your choice of pasta and italian white sauce~ mostacolli, rigatoni, or penne pasta with a heaping amount of our white sauce accompanied with garlic bread	\$25
~grandmas mac & cheese~ lots of cheese~ lots of garlic	\$25

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Adele's at the San Clemente Inn for Private Parties (Continued)

~All Entrée's include~

House or Cup of Soup w/ dinner roll and butter

Caesar Salad \$1.00 extra

Pick any 2 sides to accompany your entrée:

Garlic mashed potatoes, vegetable medley, roasted red potatoes, Adele's  
coleslaw, brussel sprouts (seasonal)

Pork

~ marinated pork tenderloin~ \$31  
seared, then baked filet mignon of pork, caramelized pecans,  
apples, and sage

~home-style baked pork chop w/ home made applesauce~ \$29  
speaks for itself!

Fish

~fresh salmon~ \$35  
Sautéed with butter and olive oil, cooked with lemon, cream and capers

~skewered shrimp~ \$38  
with garlic and butter

~chef's house smoked fish selection~ \$tbd

~shrimp fettuccine~ \$39  
yummy! fresh shrimp, garlic butter, and cream cheese

~mahi mahi~ \$33  
Parmesan crusted

~talipia~ \$38  
poor mans lobster

~fish and chips~ \$26  
with Adele's coleslaw and fries

~swordfish~ \$45

Prices include Soup or Salad, Appetizers & Desserts

Adele's at the San Clemente Inn for Private Parties (Continued)

Mexican Classics

~quesadilla~ chicken, beef, or carnitas with guacamole, sour cream, salsa, beans and rice	\$25
~"the best" carnitas~ chicken or beef ~rice, beans, and tortillas~	\$27
~two fish tacos~ with beans and rice	\$27
~taquito's~ with rice and beans	\$25
~crispy shredded beef taco's~ with beans and rice chimichanga style (deep fried)	\$25
~burritos~ chicken, beef, or carnitas. Wet with green sauce and cheese or chimichanga style	\$27
~two cheese enchiladas~ choice of red or green sauce, beans, rice, and tortillas	\$25
~chili verde~ beans and rice with tortillas	\$29

Prices include Soup or Salad, Appetizers & Desserts

Adele's at the San Clemente Inn for Private Parties (Continued)

Desserts

~wedding cake~

up to three-tier cakes available custom designed

\$custom

~ice cream sundae bar~

you tell me.....

~bread pudding~

"nawlins style" whiskey sauce and whipped cream

~ chocolate fantasy~

your chocolate dreams come true! with ice cream

~crème brulee~

torched sugar and seasonal fruit

~crispy apple tart~

~ strawberry shortcake on a biscuit with ice cream~

~sweet potato pie~

~peach cobbler~

~cherry cobbler~

~grasshopper ice cream~

ice cream with green crème DeMint and a mint leaf sprig

~ice cream sundae~

~hot brownie sundae~

~mudd pie~, ~assorted homemade cookies~, ~carrot cake~

Prices include Soup or Salad, Appetizers & Desserts