

A photograph of an outdoor dining table set for a meal. The table is made of dark wood and is surrounded by a rope railing. In the center of the table is a large, vibrant centerpiece of orange and red flowers with green foliage. The table is set with woven placemats, dark blue napkins, white plates, and clear glasses. A striped table runner is visible under the centerpiece. In the background, there is a view of a beach and the ocean, with palm trees and string lights adding to the tropical atmosphere.

**RANCHO
SANTANA**

EVENTS MENUS

Breakfast Buffet

Served with fruit, yogurt, granola, and assorted pastries.

TRADITIONAL AMERICAN

Eggs, bacon, sausage, breakfast potatoes

TRADITIONAL NICARAGUAN

Eggs, gallopinto, fried sweet plantain, corn tortillas, fried cheese





Passed Appetizers

** Rancho Santana Signature*

- Smoked mozzarella arancini, margherita salsa
- Spinach and cheese empanadas
- Ham and cheese empanadas
- Caramel pork belly, watermelon, whipped ricotta*
- Spicy seafood fritter, brava aioli*
- Creamy eggplant croquette, garlic honey*
- Ham and cheese croquette, garlic aioli*
- Coconut crusted shrimp, sweet chili sauce*
- Stuffed roasted jalapeños
- Whipped goat cheese with tomato or papaya chutney on crisped sourdough*
- Curried chicken salad on crisped sourdough
- Creamy lobster salad on corn tostada*
- Lime and jalapeño shrimp ceviche on corn tostada
- Mozzarella, garden tomato, basil and pesto brocheta
- Grilled steak, creamy jalapeño sauce brocheta
- Gambas bravas pinchos
- BBQ, chili-tamarind, or classic buffalo chicken wings



Dinner Buffet

Plated 50 pp max.

CHURRASCO A LA PARRILLA

Grilled beef tenderloin, crunchy mashed potatoes, grilled vegetables

PESCADO A LA PLANCHA

Seared catch of the day with herb butter, pilaf rice, green beans

GNUDI DIVORCIADO

Soft ricotta dumplings, duo of camembert crème and basil pesto or marinara and basil pesto

RATATOUILLE BRAVA

Guajillo-spiked tomato sauce, crispy eggplant, roasted garden vegetables, basil trio

CHULETA DE CERDO AL CAFÉ

Coffee-rubbed pork chop, plantain hash, papaya chutney

MAR Y TIERRA

Grilled beef tenderloin, pacific lobster tail, creamy mashed potatoes, sautéed vegetables

POLLO AHUMADO

Smoked BBQ chicken, baked beans, coconut slaw, cornbread





Dessert

Bite sized.

Key lime pie

Passion fruit pie

Traditional cheesecake

Passion fruit cheesecake

Brownies/blondies

Chocolate truffles

Flan (corn or tamarind)

Pecan pie

Coconut cake

Charcuterie Board*

House-made meats and cheeses, caramelized nuts, papaya chutney, olive tapenade, grilled baguette, herbed crackers

Small 30 / Large 75

*Small suggested for 4 to 8 pp,
Large suggested for 10 to 15 pp*



Late Night Snacks

Pulled pork sandwich

Beef sliders

Tortilla soup

Fish & Chips

Chicken wings



Bar Packages

BRUNCH BAR

Available for brunch only

Michelada Nica & Mexicana

Bloody Mary

Mimosas

Natural Juices (2)

BASIC BAR

1 specialty cocktail

Domestic Beer (Toña/Victoria)

Flor de Caña 4 años

Flor de Caña 7 años

Sauvignon Blanc

Malbec

House Tequila

Sodas

Natural juice

SPECIALTY COCKTAILS

Macuá - Flor de Caña 4 year white rum, orange juice, guava juice & fresh lime

Mojito - Flor de Caña light rum, fresh lime, and muddled mint

Don Wilton - Flor de Caña 4 year rum, passion fruit, hibiscus

Spicy Margarita - Jalapeño infused tequila, lime

Nica Sangría Blanca - White wine, passion fruit, light rum

PREMIUM BAR

2 specialty cocktails Domestic

Beer (Toña/Victoria) Flor de

Caña 4 años

Flor de Caña 7 años

Flor de Caña 12 años

House Chardonnay

House Pinot Noir

Sparkling

Vodka Absolut

Whiskey Johnnie Walker Red

Sodas

Natural juice

TOP BAR

3 specialty cocktails Domestic

Beer (Toña/Victoria) Corona

Flor de Caña 4 años

Flor de Caña 7 años

Flor de Caña 18 años

House Chardonnay

House Pinot Noir

Premium Chardonnay

Premium Pinot Noir Premium

Sparkling

Vodka Grey Goose

Tequila Don Julio Reposo

Gin Tanqueray

Whiskey Johnnie Walker Black

Sodas

Natural juice