

**RANCHO
SANTANA**

A TASTE OF
**RANCHO
SANTANA**

CATERING MENU



BREAKFAST

LUNCH

DINNER

CHEF'S TABLE

RETREATS

INFORMATION

BREAKFAST



CLASSIC BREAKFAST

Offers familiar morning selections with eggs, seasonal fresh fruit, and classic accompaniments. Guests may choose from Nicaraguan, Continental, or Light breakfast options.

C\$732 / US\$20 PER GUEST

NICARAGUAN

Traditional gallo pinto prepared with rice and beans

- Eggs
- Creole chorizo
- Fried cheese
- Corn tortillas
- Seasonal fresh fruit

CONTINENTAL

- Eggs
- Bacon
- Yogurt with house-made granola
- Seasonal fresh fruit

LIGHT

- Omelette with vegetables
- Chia pudding
- Seasonal fresh fruit
- Bread selection



SIGNATURE BREAKFAST

Expands the morning experience with made-to-order elements and heartier preparations. Guests may choose from Santana Huerto, The Pacific, or Morning Harvest.

C\$1,025 / US\$28 PER GUEST

SANTANA HUERTO

Omelette station prepared to order with vegetables, cheese, and fresh herbs

Waffles or pancakes with fresh fruit and honey

Yogurt with house-made granola

Smoothie bar with seasonal fruit

House-baked bread selection

THE PACIFIC

Eggs Benedict with smoked salmon and hollandaise sauce

Avocado toast with avocado, arugula, and lemon on sourdough

Roasted potatoes

Seasonal fresh fruit

MORNING HARVEST

Shakshuka with tomato and poached egg

Warm oatmeal or quinoa pudding

Yogurt with house-made granola





DELUXE BREAKFAST

The crème de la crème of breakfast experiences, this selection includes a buffet bar with curated charcuterie, aged cheeses, and an artisanal bakery selection. Guests may choose from Nicaraguan, Mexican, or American breakfast themes.

C\$1281 / US\$35 PER GUEST

NICARAGUAN

SIGNATURE NACATAMAL

Premium pork, corn masa, and vegetables, all wrapped in banana leaf

BEEF INDIO VIEJO

Slow-cooked shredded beef, corn masa, achiote, and vegetables in a traditional Nicaraguan stew

VIGORÓN

Pork crackling, yuca, fermented cabbage salad

HUEVOS RANCHEROS

Eggs, crispy tortilla, fire-roasted sauce

GALLO PINTO

Rice, beans, wood-smoked cheese

TAMARIND GRILLED BEEF

Charcoal-grilled beef, tamarind glaze

GÜIRILAS WITH CUAJADA

Sweet corn griddle cakes served with fresh cuajada cheese

MEXICAN

DIVORCED CHILAQUILES

Crispy tortillas, red sauce, green sauce, cotija cheese

HUEVOS MOTULEÑOS

Eggs, black beans, ham, peas, tomato sauce

BARBACOA TACOS

Banana leaf braised beef, served with consommé and corn tortillas

SWISS ENCHILADAS

Chicken-filled tortillas topped with tomatillo sauce and melted cheese

GOURMET BURRITOS

Artisanal chorizo, eggs, avocado, flour tortilla

SQUASH BLOSSOM QUESADILLAS

Squash blossoms, cheese, corn tortilla

CEVICHE TOSTADAS

Catch of the day, citrus marinade, crispy tostada





AMERICAN

EGGS BENEDICT

Poached eggs, English muffin,
truffle hollandaise

STEAK & EGGS

Grilled New York strip, sunny-
side eggs

CHICKEN & WAFFLES

Southern fried chicken, waffles,
spicy honey

FRENCH TOAST

House brioche, red berries

SWEET POTATO HASH BROWN

Sweet potato, smoked bacon

LOBSTER OMELETTE

Fresh lobster, eggs, gruyère cheese

SALMON BAGEL

Smoked salmon, bagel, caper
cream cheese, dill

LUNCH



CLASSIC LUNCH

C\$1,647 / US\$45 PER GUEST

One salad

One farm-raised protein: chicken, beef, or locally caught fish

Two sides

One house sauce

One dessert

SIGNATURE LUNCH

C\$2,379 / US\$65 PER GUEST

Two salads

Two farm-raised protein: chicken, beef, or locally caught fish

Three sides

One house sauce

Two desserts





SALADS & STARTERS

GARDEN SALAD

Mixed greens, seasonal vegetables,
citrus vinaigrette

CAESAR SALAD

Romaine lettuce, croutons, aged
cheese, house dressing

GRAIN SALAD

Quinoa, tender beans, corn,
fire-roasted vegetables

ROASTED BEET SALAD

Roasted beets, goat cheese, honey,
toasted seeds

HEARTS OF PALM & CITRUS

Hearts of palm, orange segments,
avocado, passion fruit emulsion

WOOD-ROASTED SQUASH CREAM

Roasted squash, cream, toasted
pumpkin seeds, cilantro oil

BEEF CARPACCIO

Thinly sliced beef, aged cheese, local
capers, truffle oil

LOCAL FISH CEVICHE

White fish, citrus, red onion, crispy
sweet potato

BRAISED HEARTS OF PALM

Hearts of palm, passion fruit
emulsion, toasted seeds

CARAMELIZED PORK BELLY

Pork belly, sugarcane molasses glaze

ROCKFISH TIRADITO

Local fish, yellow chili leche de tigre,
crispy young corn



PROTEINS & MAINS

ROASTED CHICKEN

Farm-raised chicken, fresh herbs

PORK LOIN

Pork loin, coffee crust, black pepper

CATCH OF THE DAY

Locally caught fish, garlic-lemon butter

SKIRT STEAK

Skirt steak, sea salt, chimichurri

DRY-AGED RIBEYE

Ribeye, sea salt

WOOD-FIRED SEAFOOD

Shrimp or lobster, coral butter

BEEF TENDERLOIN

Beef medallion, dark chocolate reduction, black pepper

ROCKFISH WITH BEURRE BLANC

Rockfish fillet, herb crust, citrus butter emulsion

SNAPPER IN BANANA LEAF

Snapper cooked in banana leaves with smoked chilies

MUSHROOM RISOTTO

Rice, local mushrooms, herbs

LAMB RACK

Lamb rack, sourdough crust, red wine reduction

ROASTED CHICKEN WITH CHARRED CITRUS

Farm-raised chicken, charred citrus, fresh herbs



SIDES & COMPLEMENTS

RICE WITH SOFRITO

Rice, sofrito, local herbs

ROOT PURÉE

Potato or cassava, butter, roasted garlic

FIRE-ROASTED VEGETABLES

Seasonal vegetables, wok-seared or grilled

ROASTED TUBERS

Malanga or sweet potato, roasted over wood fire

SWEET CORN RISOTTO

Rice, sweet corn, smoked chili oil

MUSHROOM RISOTTO

Rice, local mushrooms, herbs

POTATO & MALANGA GRATIN

Potato, malanga, roasted garlic cream, Nicaraguan cheeses

GLAZED BABY VEGETABLES

Baby carrots, asparagus, and butter glaze

SMOKED CAULIFLOWER PURÉE

Cauliflower, white chocolate, nutmeg

ROSEMARY POTATOES

Roasted potatoes with rosemary and duck fat or olive oil



SAUCES

DEMI-GLACE

Beef reduction, vegetables

BEURRE BLANC

Butter, white wine, citrus

GREEN PEPPERCORN SAUCE

Cream, green peppercorns

RED FRUIT & CACAO REDUCTION

Red fruits, cacao

CHIMICHURRI

Fresh herbs, smoked chilies, oil

GARLIC-LEMON BUTTER

Butter, garlic, lemon

CITRUS BUTTER EMULSION

Butter, citrus, herbs

RED WINE REDUCTION

Red wine, beef stock

PASSION FRUIT EMULSION

Passion fruit, citrus, oil

SUGARCANE MOLASSES GLAZE

Sugarcane molasses, spices



DESSERTS

RICE PUDDING BRÛLÉE

Rice pudding, caramelized sugar, cinnamon

LEMON TART

Lemon cream, toasted Italian meringue

CHOCOLATE TEXTURES

Chocolate mousse, dark cocoa brownie, sea salt

PASSION FRUIT DOME

Passion fruit, dark cacao

COCOA & CHILI FONDANT

Molten chocolate cake, chili, vanilla ice cream

GRILLED PINEAPPLE

Pineapple, star anise, coconut sorbet

COFFEE MOUSSE

Coffee mousse, cardamom, cocoa crumble, whipped cream

DINNER



NICARAGUA REIMAGINED

Interactive stations celebrating the flavors of Nicaragua, with premium cuts, artisanal tortillas, warm beans, traditional chorizos, and vibrant local accompaniments.

STARTER

Indio viejo

GRILL STATION

Roasted pork

Grilled churrasco

Grilled chicken

SIDES

Gallo pinto

Fried yuca with garlic sauce

Fried cheese

Sweet plantain

Cabbage salad

DESSERT

Tres leches cake



CLASSIC DINNER

C\$2,014 / US\$55 PER GUEST

- One seasonal salad
- One farm-raised protein: chicken, beef, or locally caught fish
- Two sides
- One house sauce
- One dessert

Selections may be chosen from the options listed above

SIGNATURE DINNER

C\$2,379 / US\$65 PER GUEST

Themed nights: Interactive culinary experiences designed around cultural immersion, live stations, and a complete thematic menu selection. Each evening brings together thoughtful presentation, seasonal ingredients, and a sense of place through food, fire, and shared celebration.

Explore our Themed Night selections on the following pages.



LATIN GRILL NIGHT

C\$2,745 / US\$75 PER GUEST

An open-fire grilling experience featuring meats and seafood cooked over local firewood, served with rustic garden sides and seasonal accompaniments.

GRILL

- Ribeye
- Lobster
- Chicken
- Chorizo

SIDES

- Roasted potatoes
- Grilled vegetables
- Chimichurri
- Pico de gallo

DESSERT

- Chocolate brownie
- Key lime pie





ASIAN NIGHT

C\$2,562 / US\$70 PER GUEST

A lively fusion of Asian-inspired wok techniques and local ingredients, prepared over open flame for a vibrant, flavorful dining experience.

SUSHI

Spicy tuna roll
Salmon roll
California roll
Avocado roll

GRILL

Chicken skewers
Shrimp skewers
Grilled vegetables

HOT DISHES

Miso soup
Chow mein with vegetables
Fried rice
Sautéed broccoli

DESSERT

Mochi with vanilla or green tea
ice cream

CHEF'S TABLE





DELUXE DINNER

Chef's Table: A fully personalized culinary concept created in collaboration with the Chef, thoughtfully designed around the occasion, guest preferences, and seasonal ingredients.

Capacity 10–18 guests

Chef's Table Experience

6–8 Courses

C\$7,137 - C\$8,967 per guest

US\$195 - US\$245 per guest

Chef's Table with Wine Pairing

Expertly selected wines to complement each course

C\$8,967 - C\$10,767 per guest

US\$245 - US\$295 per guest

TRUST THE CHEF

Let our Executive Chef and his team surprise you with a creative and unforgettable dining experience.

FROM NATURE

A four-course plated dinner inspired by the sea, our farm, and the freshest seasonal ingredients.

FROM NICARAGUA

A four-course plated dinner inspired by the rich traditions and flavors of Nicaraguan cuisine.

RETREATS



RETREATS

Rooted in the garden and shaped by the rhythm of each retreat, our wellness menus are designed to nourish with intention, seasonality, and balance. Each meal brings guests closer to the origin of their food, creating a dining experience that feels fresh, restorative, and deeply connected to nature.

Menus can be adapted according to the nutritional focus of each retreat.

Dietary restrictions and food allergies are coordinated in advance with the retreat organizer. Menu selections may be adjusted based on the retreat style, duration, nutritional goals, and guest requirements.

DIETS

PLANT-BASED

Vegetable-forward menus with plant-based proteins where applicable.

GLUTEN-FREE

Menu adjustments using gluten-free preparations and ingredients.

LOW CARB / KETO

Lower-carbohydrate dishes with balanced protein and vegetables.

DETOX

Light preparations focused on fresh vegetables, fruits, broths, and easy digestion.

HIGH PROTEIN

Menus with additional protein to support active retreat programming.





WELLNESS CLASSIC

C\$3,111 / US\$88 PER GUEST

A balanced day of nourishing flavors featuring a full breakfast, vegetarian lunch, light dinner with animal protein, natural beverages, and a fresh garden herb infusion.

WELLNESS SIGNATURE

C\$4,029 / US\$115 PER GUEST

Designed to nourish and energize throughout the day this menu includes a full breakfast, lunch and light dinner with animal protein, two healthy snacks, natural beverages and fresh juices, plus kefir or kombucha.

WELLNESS DELUXE

C\$5,673 / US\$155 PER GUEST

An elevated approach to wellness featuring a full breakfast, lunch and light dinner with animal protein, two healthy snacks, kefir or kombucha, a daily selection of natural juices and smoothies, and a garden-inspired wellness cooking class.

SAMPLE BREAKFAST MENU

LOW CARB

GARDEN VEGETABLE OMELETTE

Eggs, garden vegetables, fresh herbs

POACHED EGGS WITH AVOCADO

Poached eggs, avocado, sautéed vegetables

NATURAL YOGURT BOWL

Natural yogurt, seeds, fresh fruit

PLANT-BASED PROTEIN

TOFU SCRAMBLE

Tofu, garden vegetables

WARM QUINOA BOWL

Quinoa, fruit, seeds

WHOLE-GRAIN TOAST WITH HUMMUS

Whole-grain toast, hummus, fresh vegetables

SNACKS

ENERGY BARS

Fiber-rich grains, seeds

FRUIT & VEGETABLE SMOOTHIES

Seasonal fruit, vegetables

YOGURT WITH GRANOLA

Natural or plant-based yogurt, artisanal granola

FRESH FRUIT WITH NUT BUTTER

Fresh fruit, nut butter

SEED & NUT MIX

Seeds, nuts

SAMPLE LUNCH MENU

PLANT-BASED PROTEIN

BROWN RICE BOWL

Brown rice, sautéed vegetables

VEGETABLE CURRY

Coconut milk, jasmine rice

QUINOA BOWL WITH TAHINI

Quinoa, roasted vegetables, tahini

YUCA QUESADILLA

Yuca, sautéed vegetables, guacamole

GARDEN VEGETABLE BURGER

Vegetable patty, garden vegetables

HIGH PROTEIN

FISH FILLET

Fish fillet, steamed vegetables

GRILLED CHICKEN

Chicken, garden vegetables

CHICKEN BROWN RICE BOWL

Brown rice, chicken, sautéed vegetables

SAMPLE DINNER MENU

LOW CARB

PUMPKIN GINGER CREAM

Pumpkin, ginger

CARROT TURMERIC CREAM

Carrot, turmeric

GARDEN VEGETABLE SOUP

Garden vegetables

GENERAL INFORMATION



TAXES & SERVICE CHARGES

Food and beverage charges are subject to a 15% value-added tax, in accordance with Nicaraguan law.

A 10% suggested service charge applies for the service team, and a 5% event coordination fee applies to event services.

MENUS & PERSONALIZATION

Custom menus require at least 14 days’ notice. This allows our culinary team to plan with care, source seasonal ingredients from the farm and preserve the freshness, quality, and traceability of each preparation.

Minor adjustments to confirmed menus may be requested up to 7 days before the event.

DIETARY PREFERENCES & ALLERGIES

Rancho Santana can accommodate common dietary preferences and restrictions, including vegetarian, vegan, and gluten-free menus.

Please share any allergies, dietary restrictions, or special requirements with the team in advance.

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

SPECIALTY CULINARY REQUIREMENTS

For specialty culinary requests such as kosher, halal, or other certified preparations, our team will be happy to guide you through the best available options.

While Rancho Santana’s kitchens are not certified for religious food preparation standards, approved external catering may be coordinated in advance. Please contact events@ranchosantana.com so our team can assist with the approval process, logistics, and any applicable service or corkage fees.

GUEST COUNT & GUARANTEES

The final guaranteed guest count must be confirmed at least one week before the event. This number will be used for kitchen production and as the minimum billable guest count.

Cancellation and adjustment policies will follow the terms outlined in the event contract.

FOOD & BEVERAGE MINIMUMS

Food and beverage minimums are based on the selected menu, event format, and venue.

A minimum of 30 guests is required for banquet-style menus, including buffets and stations. Venue capacities and setup options will be confirmed by the Events team.



groups@ranchosantana.com