



CATERING & PRIVATE EVENTS

PRIVATE DINING & EVENTS FOR UP TO 200 GUESTS

22322 EL PASEO
RANCHO SANTA MARGARITA



AMENITIES

FULL BAR

PRIVATE DINING ROOM

PRIVATE MARGARITA BAR

LIVE ENTERTAINMENT

CATERED TACO BAR

PATIO BAR

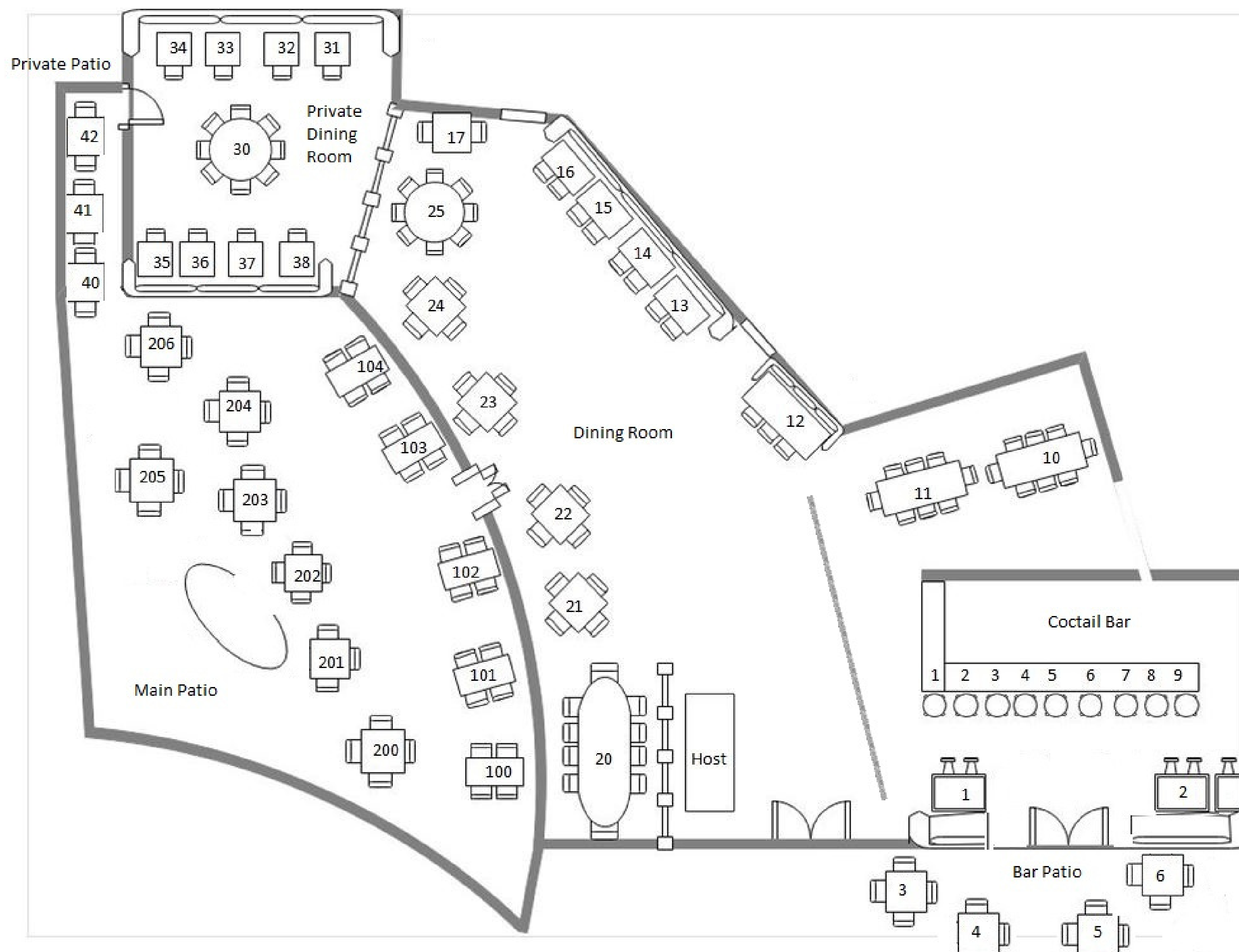
8 WIRELESS TVS

OFF-SITE CATERING MENU

OUTSIDE PATIO WITH FIRE PLACE

TODOS SANTOS

Modern Mexican Cuisine - Rancho Santa Margarita



EVENT SPACE	SEATED CAPACITY	RECEPTION STYLE CAPACITY
DINING ROOM	95	125
MAIN PATIO	65	100
PRIVATE DINING ROOM	40	65
COCKTAIL BAR/PATIO	35	55



PRIVATE DINING ROOM + PRIVATE PATIO

50 Seated
85 Cocktail Style



FULL BUYOUT

250 Seated
350 Cocktail Style



MAIN PATIO & DINING ROOM

160 Seated
225 Cocktail Style

CRAFT COCKTAILS

All prices subject to a 20% service charge



BEVERAGE PACKAGES

BASED ON CONSUMPTION

Beverage charges will be calculated based on consumption depending what guests order at the event. Event hosts are welcome to customize the beverage options offered to guests at the event by setting limitations (monetary limit and/or liquor) Additional options are available.

BEER & WINE BEVERAGE PACKAGE

A Selection of beers, white, red & sparkling wine

2 HOURS = \$45/person

3 HOURS = \$65/person

TODOS COCKTAIL PACKAGE

A Selection of our Margarita Bar

2 HOURS = \$55/person

3 HOURS = \$75/person

PREMIUM BEVERAGE PACKAGE

Beverage charges will be calculated based on consumption depending what guests order at the event. Event hosts are welcome to customize the beverage options offered to guests at the event by setting limitations (monetary limit and/or liquor) Additional options are available.

Our specialty seasonal cocktail list is always changing, ask for our current offerings in addition to the below.

TODOS SANTOS HAND-CRAFTED MARGARITA BAR

TODOS SANTOS MARGARITA

El Jimador Blanco Tequila, Agave Mix. Make it a Cadillac with Gran Marnier

TAINTED SAINT MARGARITA

Jalapeño, Blackberry, Hornitos Blanco, Agave Mix

SKINNY ORGANIC MARGARITA

Don Julio Blanco, Agave Mix

PINEAPPLE SPICY

Cooked pineapple, jalapeño, Altos Silver, Agave Mix

STRAWBERRY PICANTE

Strawberry, Jalapeño, Partida Blanco, Agave Mix

TAMARINO MARGARITA

Dulce Chamoy, Banderita Straw, Don Julio Reposado, Agave Mix

DON JULIO "MANGO" RITA

Don Julio Anejo Tequila, Fresh Mango, House Agave Mix, Azucar Salada Rim

MEZCALITO

Cucumber, Jalapeño, El Silencio Mezcal, Agave Mix

POMEGRANATE MARGARITA

Jimador Reposado, Agave Mix, La Pinta, Pomegranate

CANTARITO

Grapefruit, Squirt Soda, Altos Tequila, Agave Mix

CATERING & PRIVATE EVENT MENU

All prices subject to a 20% service charge

\$38 PER PERSON CHOOSE FROM : 2 APPETIZERS | 4 DE LA CASA ENTREES | 2 GREENS | 2 DESSERTS

\$48 PER PERSON CHOOSE FROM : 2 APPETIZERS | 4 FEATURED ENTREES | 2 GREENS | 2 DESSERTS

\$55 PER PERSON PRIVATE FEATURED CUSTOMIZED MENU | UNIQUE FOR YOUR PALETTE & EVENT

APPETIZERS

QUESO DIP

Oaxacan melted cheese with guajillo chiles, longaniza, pico de gallo, queso fresco & tortilla chips

STUFFED JALAPENOS

Jalapeños stuffed with epazoate cream cheese, wrapped in bacon, garnished with queso fresco

GUACAMOLE

Fresh avocado mixed with traditional pico de gallo, jalapeño & lime, garnished with queso fresco

CHICKEN FLAUTAS

Flautas filled with shredded chicken & Monterey Jack cheese, served with salsa quemada

CRISPY PORK BELLY

Oven roasted pork belly, served over charro beans, covered with chipotle cream sauce, cilantro

SHRIMP TAQUITOS

Mexican jumbo shrimp, stuffed with epazote cream cheese, wrapped in blue corn tortilla

CEVICHE OF THE DAY

Citrus cooked in lime juice, red onion, serrano chile, cucumber, pico de gallo & avocado

CORN ON THE COB

Fired roasted & fried elote, smothered in lemon mayo, garnished with queso fresco, chili powder

DE LA CASA

BAJA 3 ITEM COMBO

CHOICE OF:

- Taco - Grilled Chicken, Carne Asada, Al Pastor Or Vegetarian
- Relleno - Stuffed with Oaxaca Cheese, Topped with Red Salsa, Pico & Queso Fresco
- Enchilada - Jack Cheese and Red Sauce
- Tamai - Oaxaca Cheese, Rajas & Covered In Green Tomatillo Sauce

SHORT RIB ENCHILADAS

Braised Short Rib, Jack Cheese, Creamy Red Chili Sauce, Pickled Red Onions, Cebollitas & Queso Fresco, Served With Rice and Beans

TODOS CHICKEN BURRITO

Grilled Chicken, Rice, Beans, Jack Cheese, Pico De Gallo, Guacamole, Covered With Red Enchilada Sauce & Cream

THE CHIMICHANGA

Came Asada & Grilled Chicken, Rice, Beans, Jack Cheese, Topped With Enchilada & Chipotle Cream Sauce. Served with Pico, Sour Cream, Guacamole & Queso Fresco

TODOS CARNITAS

Slow Cooked Carnitas, Refried Pinto Beans, Mexican Rice, Guacamole, Pico de Gallo, Served With Choice Of Tortillas

CHICKEN MOLE

Todos Santos Signature Sweet Mole, Mexican Rice, White Onions, Sesame Seeds, Choice of Tortillas

VERACRUZ VEGETARIAN ENCHILADAS

Enchiladas filled with cheese, chayote, squash, zucchini, spinach & mushrooms, covered with Salsa Verde, serviced with Veracruzano rice, black beans, garnished with avocado, sour cream & pico

CATERING & PRIVATE EVENT MENU

FEATURED ENTREES

HALIBUT TACOS

Blackened Halibut, White Lemon Tarter Sauce, Cabbage, Pico de Gallo & Avocado. Served with White Veracruzano Rice & Whole Black Beans

ENCHILADAS SUIZAS DE POLLO

(Our Signature Stacked Enchiladas) Slow Cooked Chicken Poblano, Oaxaca Cheese, Covered In Poblano Cream Sauce, Garnished with Oven Dried Tomatoes & Queso Fresco

CAMARONES CABO

Sautéed Jumbo Shrimp, Covered With Chipotle Adobo, Garnished With Mango Relish, Served With White " Era Cruzan Rice & Whole Black Beans If You Like It Spicy, Try It Diablo Style.

STEAK RANCHERO

Tender Marinated-SkirtSteak,Grilled Tomatoes, Fajita Veggies, Served With Guacamole, Rice, Beans & Choice Of Tortillas

SEAFOOD ENCHILADAS

Wild Shrimp, Jack Cheese, Topped With Green Tomatillo Sauce, Served With White Veracruzano Rice, Whole Black Beans, Garnished With Lemon Tarter Sauce. Avocado & Pico de Gallo

COMBO FAJITAS

Jumbo Shrimp, Grilled Chicken, Came Asada, Sautéed Fajita Vegetables, Refried Pinto Beans, Guacamole, Sour Cream, Pico & Choice Of Tortillas

TODOS CHILE VERDE

Pork Osso Buco, Covered In Green Chile Verde Sauce, Veracruzano Rice, Refried Beans, Onions, Cilantro, Choice of Tortillas

GREENS

SHRIMP SALAD

White Jumbo Shrimp, mixed greens, red & green cabbage, tortilla strips, black beans, chipotle dressing garnished with avocado & queso fresco

TOSTADA SALAD

Chopped Romaine lettuce, rice beans, guacamole, sour cream pico de gallo, cilantro ranch dressing served in a crispy tortilla shell

MINI FIESTA SALAD

Romaine hearts, red & green cabbage, tortilla strips, pico de gallo, corn, black beans, chipotle vinaigrette

TROPICAL SALAD

Mixed greens, whole black beans, corn cucumber, cherry tomatoes, Champagne dressing, garnished with avocado and mango relish

DESSERTS

TRES LECHES CAKE

Sponge cake filled with caramel, berries, soaked in three milks, garnished with strawberries & chocolate sauce

CARAMEL CHURROS

Covered in cinnamon, served with vanilla ice cream, garnished with chocolate sauce

MARGARITA CAKE

Warm butter cake, tequila syrup, topped with vanilla ice cream and citrus zest

Take advantage of our group sharing menu to ensure that your large party has the best possible dining experience. Our sharing menu offers all of our signature items shared and portioned appropriately for the number of guests in your group. Available for groups of 10 or more. Select the following to be served family style

CATERING & PRIVATE EVENTS

Visit Our Family of Restaurants



501 PARK AVENUE BISTRO
501 PARK AVENUE, NEWPORT BEACH CA 92662
WWW.501PARK.COM



THE VILLAGE INN
127 MARINE AVENUE, NEWPORT BEACH CA 92662
WWW.VIBALBOAISLAND.COM



TODOS SANTOS
22322 EL PASEO, RANCHO SANTA MARGARITA CA 92688
WWW.EATDRINKSANTOS.COM