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# TACO CART PACKAGES

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• CATERING & EVENTS •

CORPORATE EVENTS \* WEDDINGS \* SOCIAL \* HOLIDAYS \* NON-PROFIT

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ALL INCLUSIVE CATERING COMPANY

SERVING ORANGE COUNTY, INLAND EMPIRE & LOS ANGELES COUNTY

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Please ask our catering coordinators for custom menu ideas that would be ideal for your special event.

Let us know how we can make your event that much more special!

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## ORDERING INFORMATION

**MINIMUMS:** Packages are priced per person and are based on 40+ guest minimum.

**RETAINER AND PAYMENTS:** 40-75 GUESTS = \$200.00  
76-100 GUESTS = \$400.00 101+ = \$600.00 All retainers will go towards your final balance. No event will be held without a retainer and signed contract. All retainers are non-refundable and non-transferable. Final details with final payment will need to be provided 10 days prior to the event (unless payment is submitted in check, final guest count and payment must be provided 21 days prior to the event date). We accept all types of payments from Cash, all major cards & checks: Credit Card Payments: A Credit Card Authorization Form must be filled in and sent back for every transaction charge.

**Checks:** All Checks are accepted. For final payment, checks must be submitted with final guest count, 21 days prior to event date. (No guest count changes will be accepted after 21 days from event date, if payment is submitted in a personal or business check) Cashier's Check, Money Orders or Checks: Please remit payment to Tiscareno's Catering & Events.

**GUEST COUNT AND CONTRACT CHANGES:** You can change your guest numbers, tweak the menu items, or change your details up to 10 days prior to your event. At 9 days or less, we can no longer make changes as we have pre-ordered everything, we need for your event. However, last-minute orders may be accommodated, but at a premium charge.

**CANCELLATIONS / REFUND:** Cancellation notices must be submitted in writing or in person. Any additional payments will be refundable up to 50% if cancellation is submitted prior to six months from the event date.

**PACKAGES & SERVICES:** All prices are subject to change without notice and are guaranteed only at the time of booking when initial retainer is received. The customer will be responsible for honoring guarantees made at the time of finalization appointment including package selections and guest minimums. All quotes are only guaranteed within 30 days from Consultation date.

**FOOD & BEVERAGE:** Customer will select packages based on their individual catering needs and will be responsible for honoring minimum guest requirements of the chosen package selection. Please advise Tiscareno's Catering of any dietary restrictions for Vegan, Gluten-Free & Vegetarian meals. Tiscareno's Catering will work with customers in selecting appropriate menu or will advise on available options to accommodate those needs.

**FEES & DELIVERY CHARGES:** All items are subject to CA State Taxes (at the current rate at time of booking). Travel fees will be applied based on the distance of location and will be added onto all orders.

**GRATUITIES:** Taco Cart Events are not serviced charged and do not include a gratuity. They are at the client's discretion. You may add gratuity to the order or provide gratuity to the staff at the time of event.



# TACO CART PACKAGES

*Includes Disposable Service Dinnerware*

## CLASSIC PACKAGE

Choice of Meats (Variety of 3)  
 Carne Asada | Pollo Asado | Al Pastor | Carnitas | Pollo Al Pastor | Birria  
 Chorizo | Succotash (Vegetarian)  
 Spanish Rice or Cilantro Lime Rice  
 Black Beans or Pinto Beans (Whole or Hand Smashed)  
 Classic Condiments: Cilantro | Onions | Lime Wedges  
 Classic Salsas: Spicy Red, Mild Green, Avocado  
 Homemade Tortilla Chips  
 Chunky Guacamole  
 Agua Fresca: Choice of One

PER PERSON 40+ \$20.00

## GOURMET PACKAGE

Choice of Meats (Variety of 4)  
 Carne Asada | Pollo Asado | Al Pastor | Carnitas | Pollo Al Pastor | Birria  
 Chorizo | Grilled Fish +\$ | Grilled Shrimp +\$ | Succotash (Vegetarian)  
 Spanish Rice or Cilantro Lime Rice  
 Black Beans or Pinto Beans (Whole or Hand Smashed)  
 Gourmet Condiments: Cilantro | Onions | Lime Wedges | Pickled  
 Onions Roasted Corn | Pico De Gallo | Jack Cheese  
 Gourmet Salsas: Spicy Red, Mild Green, Avocado & Fruited Salsa  
 Homemade Tortilla Chips  
 Chunky Guacamole  
 Cheese Quesadillas Made to Order  
 Agua Fresca: Choice of One

PER PERSON 40+ \$23.00

## IT'S A PARTY PACKAGE

Hors Oeuvres (Choose Variety of 3)

*Choose on Page 5*

Salad

*Choose on Page 6*

Choice of Meats (Variety of 3)

Carne Asada | Chicken | Al Pastor | Carnitas | Birria | Papa Con  
 Chorizo | Chorizo Roasted Cauliflower | Mexican Succotash | +\$  
 Grilled Shrimp | +\$ Grilled Fish |

Spanish Rice or Cilantro Lime Rice

Black Beans or Pinto Beans (Whole or Hand Smashed)

Condiments: Cilantro | Onions | Lime Wedges | Pickled Onions |

Roasted Corn Pico De Gallo | Jack Cheese

Salsas: Spicy Red, Mild Green, Avocado Non-Spicy

Homemade Tortilla Chips

Chunky Guacamole

Cheese Quesadillas Made to Order

Agua Fresca: Choice of One

PER PERSON 40+ \$27.00

*\*Vegetarian Options Available Upon Request*

## AGUA FRESCA OPTIONS:

Watermelon, Jamaica (Hibiscus), Horchata, Tamarindo,  
 Cucumber/Lime, Pineapple, Melon

## Homemade Tortillas Made to Order

PER 100 GUESTS \$250.00



## HORS D'OEUVRES

### **HORS D'OEUVRES**

#### **Chips & Guacamole Shooters**

Fresh Chunky Guacamole with Tortilla Chip Garnish

TRAY OF 25 PCS \$62.50

#### **Mini Shredded Beef Tostada**

Seasoned Beef, Mini Tostada, Garnished with Tomato

TRAY OF 25 PCS \$75.00

#### **Mini Chicken or Beef Empanadas**

Pulled Chicken and Chipotle Cream Dip

TRAY OF 25 PCS \$92.25

#### **Mini Taquitos**

Shredded Beef or Chicken with Avocado Salsa

TRAY OF 25 PCS \$84.56

#### **Beef Flautas**

Crispy Flour Tortilla Filled with Beef, Cheese & Salsa

TRAY OF 25 PCS \$84.54

#### **Chicken Flautas**

Crispy Flour Tortilla Filled with Shredded Beef, Cheese & Salsa

TRAY OF 25 PCS \$79.95

\*Reference Cocktail Menu for Additional Hors D'oeuvres Selections

### **QUESO FUNDIDO**

Creamy Jack Cheese with Chorizo Garnished with Cilantro. Served with Homemade Tortilla Chips

(SERVES 38-40) \$80.00

### **HOMEMADE TORTILLA CHIPS & SALSA TRIO**

Fresh Tortilla Chips with Bean Dip, Chunky Salsa & Roasted Tomatillo Salsa

(SERVES 18-20) \$42.00

(SERVES 38-40) \$62.00

### **FRESH SEASONAL FRUIT DISPLAY**

Sliced Assortment of Seasons Best Fruit

Small (SERVES 13-15) \$46.80

Medium (SERVES 23-25) \$75.00

Large (SERVES 48-50) \$147.50

### **SEVEN LAYER DIP**

Beans, Sour Cream, Guacamole, Salsa, Mexican Cheese, Tomato. Served with Homemade Tortilla Chips

(SERVES 18-20) \$36.00

(SERVES 38-40) \$70.00

### **SHRIMP CEVICHE TOSTADAS**

Lime Marinated & Cooked Shrimp with Chopped Tomato, Cilantro, Cucumber. Served with Tostadas or Chips

10+ \$8.00/EACH

### **CHUNKY GUACAMOLE**

16oz (Serves 10-15) \$16.00 EA

32oz (Serves 20-25) \$32.00 EA



## SALADS | A LA CARTE

### **SALADS**

#### **GARDEN GREEN SALAD**

Fresh Greens with Crisp Romaine topped with Tomatoes, Cucumber, Shredded Carrot & Croutons

SERVED WITH CHOICE OF TWO DRESSING

#### **MEXICAN CAESAR SALAD**

Crisp Romaine, Roasted Pepita Seeds, Cotija Cheese, Tortilla Strips & Cilantro Caesar Dressing

#### **MEXICAN CHOPPED SALAD**

Crisp Romaine, Roasted Corn, Black Beans, Cilantro, Tomato & Tortilla Strips

SERVED WITH CILANTRO CAESAR DRESSING

#### **SEASONAL FRESH FRUIT SALAD**

Seasons Best Fruits tossed in a Fruit Salad

#### **ROASTED CORN ESQUITE SALAD**

Fresh Roasted Corn Mexican Salad

#### **ENSALDA DE NOPALE (CACTUS SALAD)**

Chopped Cactus Salad with Queso Fresco

### **ORDER A SALAD "A LA CARTE"**

Small (Serves 10-12)	\$43.00
Medium (Serves 23-25)	\$80.00
Large (Serves 50-55)	\$144.00

### **A LA CARTE**

Cheese Enchiladas

SMALL TRAY OF 12 \$37.00 EA

LARGE TRAY OF 24 \$74.00 EA

Chicken Enchiladas

SMALL TRAY OF 12 \$48.00 EA

LARGE TRAY OF 24 \$96.00 EA

Beef Enchiladas

SMALL TRAY OF 12 \$48.00 EA

LARGE TRAY OF 24 \$96.00 EA

Shrimp Enchiladas

SMALL TRAY OF 12 \$60.00 EA

LARGE TRAY OF 24 \$120.00 EA

Chiles Rellenos

SMALL TRAY OF 12 \$60.00 EA

LARGE TRAY OF 24 \$120.00 EA

Tamales – Pork, Chicken, Beef or Chile & Cheese

Full Dozen ONLY \$48.00 EA

Salsa Toppings: Roasted Corn | Pickled Onions | Fruited Salsa

SERVES 12-15 | 32oz \$23.00 EA



## DESSERTS & DRINKS

*Includes Disposable Service Dinnerware*

### DESSERT

TRADITIONAL CRÈME CARAMEL FLAN

INDIVIDUAL (Minimum 15) \$3.25  
WHOLE \$45.00

OLD FASHIONED COOKIE TRAY

Chocolate Chip, Oatmeal, Sugar & White Chocolate Macadamia

SMALL TRAY OF 15 \$17.25  
MEDIUM TRAY OF 30 \$33.00  
LARGE TRAY OF 50 \$52.50

COOKIES & BROWNIES

Chocolate Chip, Oatmeal, Sugar, White Chocolate Macadamia & Chocolate Brownies

SMALL TRAY OF 15 \$20.25  
MEDIUM TRAY OF 30 \$39.00  
LARGE TRAY OF 50 \$62.50

ARROZ CON LECHE - EA

INDIVIDUAL (Minimum 15) \$2.95

### DRINKS

AGUA FRESCA: (Serves 25 guests)

Jamaica (Hibiscus) | Horchata (Rice Water) | Watermelon | Pineapple | Cantaloupe Honeydew |  
Strawberry (Seasonal) | Cucumber Lime

\$36.00

Mexican Bottled Coke

\$2.95 EACH

Assorted Mexican Bottled Drinks of Coke, Sprite & Fanta

\$2.95 EACH

Assorted Jarritos Bottled Drinks

\$2.95 EACH