



TISCARENO'S CATERING & EVENTS

TACO CART MENU

Graduations
Birthday Events | Baby Showers
Wedding Receptions
Super Bowl Festivities
Celebration of Life Events
Family Gatherings
Fundraisers & more...



"TACO CART PACKAGES"

INCLUDES DISPOSABLE PLATES, FLATWARE & NAPKINS

CLASSIC PACKAGE

Choice of Meats *(Variety of 3)*
Carne Asada | Chicken | Al Pastor | Carnitas | Birria | Chorizo | Veggie
 Spanish Rice or Cilantro Lime Rice
 Black Beans or Pinto Beans *(Whole or Hand Smashed)*
 Classic Condiments: Cilantro | Onions | Lime Wedges
 Classic Salsas: 2 Salsas of choice
 Homemade Tortilla Chips
 Chunky Guacamole
 Agua Fresca: Choice of 1

PER PERSON 40+ \$15.00

GOURMET PACKAGE

Choice of Meats *(Variety of 4)*
Carne Asada | Chicken | Al Pastor | Carnitas | Birria | Chorizo | Papas Con Chorizo |
Roasted Cauliflower | Mexican Succotash | +\$ Grilled Shrimp | +\$ Grilled Fish |
 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: 3 Salsas of choice + Fruited Salsa
 Homemade Tortilla Chips
 Chunky Guacamole
 Cheese Quesadillas Made to Order
 Agua Fresca: Choice of 1

PER PERSON 40+ \$18.00

IT'S A PARTY PACKAGE

HORS D'OEUVRES *(Choose Variety of 3)*
Choose on Page 3
 SALAD
Choose on Page 3
 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)*
 It's A Party Condiments: Cilantro | Onions | Lime Wedges | Pico De Gallo | Jack
 Cheese
 It's A Party Salsas: 3 Salsas of Choice
 Homemade Tortilla Chips
 Chunky Guacamole
 Cheese Quesadillas Made to Order
 Fresh Agua Fresca: Choice of 1

PER PERSON 40+ \$22.00

CARTS INCLUDE THE FOLLOWING:

Buffet Tables, House Linens, Chafing Dishes, Serving Utensils, Risers, Trays, Bowls, etc as needed for Set Up. Canopy and Lighting included as needed based on location to location.

All leftovers at the end will be cooked, packaged, and given to you. All Packages come with a 2 hour serve time, 1 hour set up and 2 chefs. We average 4-5 tacos per person.

“HORS D'OEUVRES | SALADS | A LA CARTE

INCLUDES DISPOSABLE PLATES, FLATWARE & NAPKINS

HORS D'OEUVRES

Chicken or Beef Taquito
 Chicken or Beef Empanada
 Seven Layer Dip
 Queso Fundido
 Shredded Beef Mini Tostadas
 Cheese Enchilada Albondigas
 Salsa Trio – Black Bean, Mango/Pineapple, Chunky Salsa Roja
 Queso Stuffed Poblano Chiles
 Mini Sopos
 Aguachiles with Cucumber & Red Onions (+\$3.00)
 Shrimp Cocktail Shooter (+\$3.00)
 Mini Shrimp Ceviche Appetizer (+\$3.00)

SALADS

Mexican Caesar Salad with Pepita Seeds & Cilantro Caesar
 Roasted Corn Esquite Salad
 Ensalada de Nopales (Cactus) with Queso Fresco
 Mexican Chopped Salad
 Cucumber, Tomato & Cilantro Salad with Cotija Cheese
 Tropical Seasonal Fresh Fruit Salad

A LA CARTE – ADD A SALAD

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	\$33.00 EA
LARGE TRAY OF 24	\$66.00 EA
Chicken Enchiladas	
SMALL TRAY OF 12	\$42.00 EA
LARGE TRAY OF 24	\$84.00 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	\$54.00 EA
LARGE TRAY OF 24	\$108.00 EA
Tamales – Pork, Chicken, Beef or Chile & Cheese	
Full Dozen ONLY	\$33.00 EA
Salsa Toppings: Roasted Corn Pickled Onions Fruited Salsa	
SERVES 12-15 32oz	\$23.00 EA

“DESSERTS | DRINKS | ”

DESSERT

TRADITIONAL CRÈME CARAMEL FLAN

OLD FASHIONED COOKIE TRAY

Chocolate Chip, Oatmeal, Sugar & White Chocolate Macadamia

COOKIES & BROWNIES

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

ARROZ CON LECHE - EA

INDIVIDUAL (Minimum 15)	\$3.25
WHOLE	\$45.00
SMALL TRAY OF 15	\$17.25
MEDIUM TRAY OF 30	\$33.00
LARGE TRAY OF 50	\$52.50
SMALL TRAY OF 15	\$20.25
MEDIUM TRAY OF 30	\$39.00
LARGE TRAY OF 50	\$62.50
INDIVIDUAL (Minimum 15)	\$2.95

DRINKS

AGUA FRESCA: (Serves 25 guests)

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

Mexican Bottled Coke | each

Assorted Mexican Bottled Drinks of Coke, Sprite & Fanta | each

Assorted Jarritos Bottled Drinks | each

	\$36.00
	\$2.95
	\$2.95
	\$2.95

UPGRADE YOUR DISPOSABLES

Gold or Silver Trim Acrylic Bundle (Dessert, Dinner Plate, Fork & Knife) = \$4.00/per person

Clear Acrylic Bundle (Dessert, Dinner Plate, Fork & Knife) = \$3.50/per person

Full China (Dessert, Dinner Plate, Fork, Knife & Cloth Napkin)

PER PERSON	\$4.00
PER PERSON	\$3.50
PER PERSON	\$5.00

"GENERAL 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 charges

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 you guest numbers, tweak the menu items, or change your details all up until 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. 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 customer 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 client's discretion. You may add a gratuity to the order or provide a gratuity to the staff at the time of event.