
BREAKFAST



• CATERING & EVENTS •

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

ALL INCLUSIVE CATERING COMPANY

SERVING ORANGE COUNTY, INLAND EMPIRE & LOS ANGELES COUNTY

E: info@fiscarenoscatering.com W: www.fiscatering.com

T: 714.693.1030



TABLE OF CONTENTS

T
I
S
C
A
R
E
N
O
S

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!

ORDERING INFO.....3

BRREAKFAST.....4 - 6

BRUNCH.....7 - 8

CARVING STATION.....9

A LA CARTE.....10

BEVERAGE.....11



ORDERING INFORMATION

T
I
S
C
A
R
E
N
O
S

PICKUP: Pick-ups of Cold & Hot food are available during the 30 min scheduled time window.

STANDARD DELIVERY: Delivery is available seven days a week and scheduled within a 30-minute window of your choice. All items are delivered in disposable containers & platters for easy disposal. A minimum food order of \$250 or 15 guest minimum whichever is greater is required for deliveries Monday – Thursday and \$350 or 15 guest minimum whichever is greater for deliveries Friday through Sunday. Deliveries fees are based on time of delivery and distance. Delivery fees will apply.

VIP SETUP: VIP SETUPS are an option that provide a level greater than our STANDARD DELIVERY. Our trained delivery team will come to your location using our Display food service equipment as needed for your event, cloth table linens, risers & props as needed. A 10% service charge based on the food and beverage will apply. Additional fees may apply. VIP SETUPS are scheduled within one hour window of your choice. Delivery fees will apply.

FULL SERVICE EVENTS: Sit back and relax our team will handle all the heavy lifting. Our staff will handle everything from start to finish to capture your vision and ensure a perfect event. All staffed events are required of minimums of 4 hours of event service, event staff hours will be charged based on specific event details. Most events require a minimum 1 hour setup and 1 hour cleanup in addition to service time. Delivery fees & service charge will apply.

ORDERING INFORMATION: Please place all orders with minimum of two days notice, although last minute orders may be accepted all menu items are not guaranteed. Large orders or orders that require staff personnel will require advance notice. Please be aware that popular dates may close further in advance.

Tiscareno's Catering & Events will not process any order without full payment in advance along with a signed contract and signed terms & conditions. Although Tiscareno's Catering & Events strives for 100% accuracy we reserve the right to correct any errors in pricing or descriptions. Prices are subject to change without notice due to market conditions. Changes in food supply chains, menu substitutions may be required even after order is placed and paid in full, a Tiscareno's Catering Team Member will notify you in advance if necessary.



BREAKFAST

Minimum 15 Guests

T
I
S
C
A
R
E
N
O
S

CONTINENTAL BREAKFAST

- Fresh Baked Breakfast Breads
- Fruit & Cheese Danish
- Assorted Bagels & Cream Cheese
- Assorted Scones
- Assorted Muffins
- Seasonal Fresh Fruit

PER PERSON 15+ \$8.00

HEALTHY HOT BREAKFAST

- Oatmeal, Brown Sugar, Sun Dried Cranberries, Nuts & Fresh Berries
- Blueberry Oatmeal Muffins
- Seasonal Fresh Fruit

PER PERSON 15+ \$9.25

CALI HEALTHY BREAKFAST TACOS

- Scrambled Egg Whites
- Wheat Flour Tortillas | Diced Tomatoes | Diced Avocado | Fresh Spinach | Mayo Aioli
- Seasonal Fresh Fruit

PER PERSON 15+ \$11.50

KETO FRIENDLY BREAKFAST

- Scrambled Eggs in Butter
- 2 Bacon Slices
- Sliced Avocado
- Cubed Cheese

PER PERSON 15+ \$15.75

GRAB & GO PROTEIN BREAKFAST

- Hard Boiled Eggs
- Cottage Cheese
- Raw Almonds
- Fresh Berries & Sliced Cucumbers

PER PERSON 15+ \$9.50



BREAKFAST

Minimum 15 Guests

T
I
S
C
A
R
E
N
O
S

ALL AMERICAN BREAKFAST

Two Eggs (Substitute for Egg Whites - \$1.00)

Two Bacon Strips & Two Sausage Links

House Potatoes

Two Buttermilk Pancakes, Original French Toast or ½ Waffle

PER PERSON 15+ \$14.85

FRENCH TOAST LOVERS

(Choice of One)

-Cinnamon French Toast Casserole with Triple Berry Topping

-Original French Toast with Powdered Sugar, Butter & Maple Syrup

-Pumpkin French Toast (*Seasonal*)

-Berry French Toast topped with Assorted Berries

Choose Egg Scramble: Spinach, Sun Dried Tomato, Sweet Red Bell Peppers, or Scrambled Eggs

Add: Ham, Bacon, or Sausage - \$2.00 Per Person

Substitute for Egg Whites: - \$1.00

SERVED WITH FRESH SEASONAL FRUIT

PER PERSON 15+ \$15.50

CLASSIC BREAKFAST

Two Eggs (Substitute for Egg Whites - \$1.00)

Two Crisp Bacon Strips

House Potatoes

Breakfast Bread

PER PERSON 15+ \$13.25

EXECUTIVE BREAKFAST

Two Eggs (Substitute for Egg Whites - \$1.00)

Crisp Bacon Strips

Ham Steak

House Potatoes

Assorted Breakfast Breads

Plain Yogurt Parfait with Honey Granola & Fresh Berry Topping

SERVED WITH FRESH SEASONAL FRUIT

PER PERSON 15+ \$17.50



BREAKFAST

Minimum 15 Guests

T
I
S
C
A
R
E
N
O
S

MEXICAN SUNRISE BREAKFAST

Homemade Tortilla Chips Smothered in Green or Red Enchilada Sauce

Topped with Mexican Crème, Cotija Cheese & Chopped Cilantro

ADD: Steak, Carnitas or Birria de Res (Shredded Beef) \$4.00

SERVED WITH Scrambled Eggs (Substitute for Egg Whites - \$1.00)

PER PERSON 15+ \$13.25

QUICHE

(Choice of One)

-Quiche Lorraine – Ham, Cheese & Chives

-Sun Dried Tomato, Spinach, Cheese, Quiche (*Vegetarian*)

-Mexican Quiche – Chorizo, Peppers & Cheese

SERVED WITH FRESH SEASONAL FRUIT

PER PERSON 15+ \$13.25

BECAUSE I WOKE UP HUNGRY BREAKFAST

Egg & Cheese Scramble

Chopped Breakfast Potatoes with Sausage

Mini Pancakes with Whipped Butter & Syrup

SERVED WITH FRESH SEASONAL FRUIT

PER PERSON 15+ \$15.50

BREAKFAST SANDWICH

Choose Bread: White, Wheat, Brioche or Croissant

Scrambled Eggs (Substitute for Egg Whites - \$1.00)

Choose: Cheddar or Provolone Cheese

Choose Protein: Bacon, Sausage or Ham

PER PERSON 15+ \$13.00 EA

CLASSIC BREAKFAST BURRITOS

Scrambled Egg, Country Potatoes with Peppers & Onions, Cheese on 12" Flour Tortilla

Choose Ham, Sausage, Bacon, Chorizo or Vegetarian

SERVED WITH: Red & Green Salsa - (5 Per Order)

15+ \$12.00 EA

NOT YOUR TRADITIONAL BREAKFAST BURRITOS

-Scrambled Egg, Tater Tots, Bacon & Sausage & Cheese

-Scrambled Egg, Chorizo Con Papa, Cilantro, Queso Fresco, Bell Peppers & Onion

-Scrambled Egg, Sauteed Spinach, Zucchini, Mushroom, Bell Peppers, Sun Dried Tomato & Cheese

-Scrambled Egg, Hash Brown, Bacon, Sausage or Ham, Jalapeno Chilies & Cheese

SERVED WITH: Red & Green Salsa - (Minimum 5 Per Order)

15+ \$15.50 EA



BRUNCH

Minimum 25 Guests per package

CLASSIC BRUNCH

Assorted Breakfast Breads

Seasonal Fresh Fruit Display

Scrambled Eggs

Country Potatoes or Rice Pilaf

Grilled Summer/Winter Vegetables

Bacon & Sausage

SERVED WITH COFFEE, ORANGE JUICE & HOT WATER WITH
ASSORTED TEA PACKAGES

25+ PER PERSON \$23.00

TRADITIONAL BRUNCH

Assorted Breakfast Breads

Seasonal Fresh Fruit Display

Scrambled Eggs

Country Potatoes or Rice Pilaf

Silver Dollar Pancakes or French Toast (Ref. French Toast Pg.3)

Bacon & Sausage

Grilled BBQ Chicken

Rotelli Cold Pasta Salad or California Salad

SERVED WITH COFFEE, ORANGE JUICE & HOT WATER WITH
ASSORTED TEA PACKAGES

25+ \$26.50

NOT YOUR AVERAGE BRUNCH

Assorted Breakfast Breads

Seasonal Fresh Fruit Display

Scrambled Eggs

Country Potatoes or Rice Pilaf

Silver Dollar Pancakes or French Toast (Ref. French Toast Pg.3)

Bacon & Sausage

Grilled BBQ Chicken

Rotelli Cold Pasta Salad or California Salad

Grilled Summer/Winter Vegetables

Garlic & Herb Pre-Sliced Roasted Tri-Tip

SERVED WITH COFFEE, ORANGE JUICE & HOT WATER WITH
ASSORTED TEA PACKAGES

25+ PER PERSON \$30.00

T
I
S
C
A
R
E
N
O
S



BRUNCH

Minimum 25 Guests Per Package

MEXICAN BRUNCH MENU

T
I
S
C
A
R
E
N
O
S

Spanish Rice

Pinto Beans

Mexican Succotash

Papas Con Chorizo

Chile Colorado (Pork or Beef)

Mexican Caesar Salad

Chilaquiles (Red or Green)

Scrambled Eggs

Huevos Rancheros

SERVED WITH COFFEE, ORANGE JUICE & HOT WATER WITH
ASSORTED TEA PACKAGES

25+ PER PERSON

\$25.00

BRUNCH WITH A TWIST

OMELETTE STATION

(Chef On-Site Required Additional Fees will Apply)

Diced Ham, Bacon Bits, Shredded Cheese, Spinach,
Tomato, Onion, Fresh Spinach, Mushroom, Green
Peppers, Jalapeno's, Spicy Red Salsa & Mild Green Salsa

Assorted Breakfast Bread

Country Potatoes

Bacon & Sausage

Grilled Summer/Winter Vegetables

Silver Dollar Pancakes or French Toast (Ref. French Toast Pg.3)

Rotelli Cold Pasta Salad or California Salad

Grilled BBQ Chicken

SERVED WITH COFFEE, ORANGE JUICE & HOT WATER WITH
ASSORTED TEA PACKAGES

25+

\$28.00 PER PERSON

ALL BRUNCHES INCLUDE

- All disposable plates, utensils
- *VIP SETUP – Display Platters & Buffet Equipment (Delivery Fee Not Included)*



ADD A CARVING STATION

T
I
S
C
A
R
E
N
O
S

HERB ROASTED TURKEY BREAST

Pan Dripping Turkey Gravy
Citrus Orange Cranberry Relish
Freshly Baked Rustic Bread & Butter
25-27 \$190.00 EA

HONEY GLAZED HAM WITH CIDER GLAZE

Citrus Orange Cranberry Relish
Stone Ground Mustard
Freshly Baked Rustic Bread & Butter
25-27 \$170.00 EA

ROASTED TOP SIRLOIN

Horseradish Cream
Au Jus
Freshly Baked Rustic Bread & Butter
25-27 \$245.00 EA

SLOW COOKED BRISKET

BBQ Sauce
Onion Jam
Freshly Baked Rustic Bread & Butter
25-27 \$280.00 EA

PRIME RIB

Au Jus
Whipped Horseradish Cream
18-20 \$375.00 EA
Based on 7 oz per guest

NEW YORK STRIPLOIN

Peppercorn Sauce
Freshly Baked Rustic Bread & Butter
18-20 \$295.00 EA
Based on 7 oz per guest

HERB CRUSTED BEEF TENDERLOIN (FILET)

Mushroom Demi Sauce
Freshly Baked Rustic Bread & Butter
25-27 Ask Your Sales Rep

- A Culinary Carver is not included within the per guest pricing
- All Cuts are Based on an 7oz Cut Per Guest
- Prices may Vary due to Market Conditions
- If Adding to An Existing Brunch Menu We Recommend Ordering for Less Guests
- Please Speak with Your Sales Representative for Questions or Best Ways to Add a Carving Station

Service Staff: Culinary Staff are available at \$35.00 per hour with a minimum of 2 hours for additional Carving Services



BREAKFAST

A LA CARTE

CINNAMON FRENCH TOAST

With Triple Berry Sauce, Maple Syrup & Butter

Half Pan Serves 10-12	\$39.00
Full Pan Serves 20-24	\$78.00

SCRAMBLED EGGS

SMALL SERVES 10-12	\$36.00
LARGE SERVES 20-25	\$72.00

COUNTRY POTATOES

SMALL SERVES 10-12	\$36.00
LARGE SERVES 20-25	\$78.00

SEASONAL FRESH FRUIT PLATTER

SMALL SERVES 10-12	\$36.00
MEDIUM SERVES 18-20	\$72.00
LARGE SERVES 45-50	\$180.00

OATMEAL WITH BROWN SUGAR

Brown Sugar, Dry Cranberries & Blueberries

SMALL SERVES 10-12	\$29.00
LARGE SERVES 20-24	\$54.00

YOGURT PARFAIT

Plain Yogurt, Honey Granola & Fresh Berries

SMALL SERVES 10-12	\$5.50
--------------------	--------

A LA CARTE

EXTRAS

BACON 2pcs	\$3.75
SAUSAGE 2pcs	\$3.00
HAM 2pcs	\$3.00
TURKEY BACON 2pcs	\$5.50
INDIVIDUAL YOGURT	\$3.75

ASSORTED SCONES

SMALL TRAY OF 12	\$36.00
LARGE TRAY OF 24	\$72.00

ASSORTED FRUIT & CHEESE DANISH

CREAM CHEESE, RASBERRY & PINEAPPLE

SMALL TRAY OF 12	\$37.25
LARGE TRAY OF 24	\$74.50

ASSORTED MUFFINS

BANANA NUT, CHOCOLATE & BLUEBERRY

SMALL TRAY OF 12	\$31.25
LARGE TRAY OF 24	\$60.00

FRESH BAKED BAGELS WITH CREAM CHEESE

PLAIN OR EVERYTHING

SMALL TRAY OF 12	\$38.00
LARGE TRAY OF 24	\$75.00

T
I
S
C
A
R
E
N
O
S



BEVERAGES

COFFEE & HOT TEA

(Includes Cups, Stirs, Sugar & Creamer)

Disposable Air Pot 12-14 Cups	\$22.00
Thermal Air Pot 12 Cup	\$26.00

STATION PRICING

25-49	\$2.50
50+	\$2.00

ORANGE JUICE

(Includes Cups)

Individual Orange Juice	\$3.00 ea
Disposable Air Pot 12-14 Cups	\$28.00

STATION PRICING

25-49	\$2.50
50+	\$2.25

HOT CHOCOLATE (WITH MILK)

(Includes Cups)

Disposable Air Pot 10 Cups	\$34.00
Thermal Air Pot 12 Cups	\$40.00

STATION PRICING

25-49	\$3.50
50+	\$3.00

ICED COFFEE

(Includes Cups, Stirs, Sugar & Almond Milk & Oat Milk)

Disposable Air Pot 12-14 Cups	\$52.50
Thermal Air Pot 12 Cup	\$45.00

STATION PRICING

10-12	\$3.75
20+	\$3.25

CHILLED BOTTLED WATERS

\$1.50 EA

STARBUCKS MOCHA FRAPPUCCINO

\$3.75 EA

T
I
S
C
A
R
E
N
O
S