



Holiday Menu 2023

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

Breakfast Menu
Cocktail Party Menu
Holiday Budget Menu

Salad, Sandwiches & More
Wedding Packages
Seasonal Menu

All Around Menu
Tea Party Menu
Taco Cart

Tiscareno's Catering has created a great Holiday Menu that will allow you to choose from our many great food selections. You may create your event with simplicity or make it as extravagant as you like with our Coordination assistance. We offer many services that will allow you to enjoy your guests and not your kitchen.

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



“THANKSGIVING”

Includes Disposable Serviceware

“WHOLE” ROASTED TURKEY MEAL

INCLUDES:

Pan Dripping Turkey Gravy & Orange Cranberry Relish
Serves 8-10 \$176.95

WHOLE ROASTED “PRE-SLICED” TURKEY MEAL

INCLUDES:

Pan Dripping Turkey Gravy & Orange Cranberry Relish
Serves 8-10 \$206.95

PINEAPPLE GLAZED HAM MEAL

Serves 8-10 \$139.95

HAM & “WHOLE” ROASTED TURKEY FEAST

INCLUDES:

Pan Dripping Turkey Gravy & Orange Cranberry Relish
Serves 8-10 \$204.00

HAM & “SLICED” ROASTED TURKEY FEAST

INCLUDES:

Pan Dripping Turkey Gravy & Orange Cranberry Relish
Serves 8-10 \$239.95

ALL MEALS INCLUDE:

- Bread & Butter
- Choice of Three Accompaniments
- Choice of One Dessert

PICK UP TIMES:

Thursday, November 23RD from 10 AM – 2 PM

PICK UP LOCATION

Tiscareno’s Catering & Events
5205 E Orangethorpe Ave
Anaheim, CA 92807

ORDERS ACCEPTED UNTIL MONDAY, 11/20/23 UNTIL
2PM

TEXT OR CALL 714.693.1030

www.tiscatering.com or info@tiscatering.com

ACCOMPANIMENTS

- Traditional Savory Celery Apple Sage Stuffing
- Creamed Corn | Roma Green Beans
- Seasonal Vegetables | Honey Glazed Carrots
- Garlic Mashed Potatoes | Red Roasted Potatoes
- Gourmet Mac N Cheese
- Apricot Sweet Yams with Marshmallows
- Garden Green Salad with Ranch & Italian
- California Salad Raspberry Vinaigrette
- Seasonal Fresh Fruit Tray

DESSERT

Pumpkin Pie | Apple Cobbler

A LA CARTE

- Extra Side Dishes
Serves 8-10 \$36.00 EA
- “Whole” Roasted Turkey with Pan Dripping Turkey Gravy
13-15 LBS (SERVES 10-12) \$65.00 EA
- Roasted “Sliced” Turkey Breast
with Pan Dripping Turkey Gravy
3 LBS (Serves 6-8) \$95.00 EA
- Pineapple Glazed Ham
3 LBS (Serves 6-8) \$40.00 EA
- Turkey Gravy
16 oz (Serves 7-8) \$9.00 EA
- Cranberry Relish
16 oz (Serves 7-8) \$9.00 EA
- Pumpkin Pie or Apple Pie \$18.00



“2023 HOLIDAY ON A BUDGET”

All menus are based on lunch portions. 15 guests minimum, per menu selection. Please add \$4.50 pp for dinner portions after 4:00 pm, if requested.

ENTREES - \$12.00 PP

Sun Dried Tomato Chicken
Bacon Mushroom Thyme Chicken
Lemon Herb Chicken
Spiraled Meatloaf with Gravy
BBQ Chicken
Teriyaki Roasted Pork Loin
Chicken Baked Jumbo Shells
Spaghetti & Meatballs
Vegetable Spinach Lasagna
Beef Lasagna

ACCOMPANIMENTS

(Choice of Side | Salad |

Red Roasted Potatoes // Whipped Mashed Potatoes
Parsley Potatoes // Wild Rice Pilaf
Fettuccini Alfredo // Baked Ziti
Honey Ginger Glazed Carrots // Roma Green Beans
Sautéed Seasonal Vegetables – Chef Choice
Garden Green Salad with Two Dressings
Classic Caesar Salad

(NO SUBSTITUTIONS ON ANY MENU ITEMS)

PACKAGE INCLUDE

Freshly Baked Rolls & Butter

We Do: Delivery | Doorstep Delivery
Pick Up | To-Go

A LA CARTE

(Pricing based on 3 lbs. ea)

Roasted Top Sirloin with Mushroom Sauce \$68.50
Santa Maria Tri Tip \$65.50
Baked Salmon \$75.00
BBQ Pork Spareribs- ½ Rack \$35 | Full Rack \$70

ADD-ON'S

Canned Soft Drinks \$1.50 ea
Bottled Waters \$1.50 ea
Cookies and/or Brownies \$1.45 ea

SERVICE OPTIONS

Standard Delivery: Delivery Fee

(pans only, no chafers or sterno – Includes plates, napkins, cutlery, utensils)

VIP Delivery Real Platters/Chafers: \$95.00 + Delivery Fee

(Delivery, set-up + next day pick-up – Includes plates, napkins, cutlery, utensils)



"FESTIVE HOLIDAY COLLECTIONS MENU"

Includes disposable Service ware. Dinner Function after 4:00 pm | Menus are Based on 15+ Guests

MENU 1

POMEGRANATE CHICKEN

Pomegranate Balsamic Reduction
Green Beans Almandine
Garlic Whipped Mashed Potatoes
California Salad | Sun Dried Cranberries, Feta Cheese,
Orange Segments, Candied Walnuts & Triple Berry Vinaigrette
Freshly Baked Rustic Bread & Butter
HOLIDAY DESSERT COOKIE / SWEETS

MENU 2

CRANBERRY CHICKEN

Sauteed Chicken with Cranberry Apple Glaze
Baked Peas & Asparagus with Parmesan
Au Gratin Potatoes
Spinach Salad | Bacon, Sweet Red Onions, Candied
Walnuts, Orange Segments & Honey Mustard Dressing
Freshly Baked Rustic Bread & Butter
HOLIDAY DESSERT COOKIE / SWEETS

MENU 3

CHICKEN BREAST MEDALLIONS

Stuffed with Spinach & Sun-Dried Tomatoes topped
With Bechamel Cream Sauce
Honey Ginger Glazed Carrots
New Potatoes with Butter & Parsley
Spinach Salad | Bacon, Sweet Red Onions, Candied
Walnuts, Orange Segments & Honey Mustard Dressing
Freshly Baked Rustic Bread & Butter
HOLIDAY DESSERT COOKIE / SWEETS

MENU 4

HERB ENCRUSTED PORK LOIN

Stuffed with Dried Fruits with Apple Chutney
Sweet Potato Pecans & Brown Sugar Glaze
Classic Italian Risotto
California Salad | Sun Dried Cranberries, Blue Cheese,
Orange Segments, Candied Walnuts & Triple Berry Vinaigrette
Freshly Baked Rustic Bread & Butter
HOLIDAY DESSERT COOKIE / SWEETS

MENU 5

ROSEMARY ORANGE ROAST CHICKEN

Butter Thyme Orange Glaze
Brussel Sprouts Gratin
Garlic Herb Wild Rice Pilaf
Winter Country Coleslaw | Apples, Cilantro, Sun Dried
Cranberries, Orange Segments with Apple Cider Vinaigrette
Freshly Baked Rustic Bread & Butter
HOLIDAY DESSERT COOKIE / SWEETS

MENU 6

TAMALES & POZOLE

Homemade Tamales: Pork | Chicken | Beef
Chili & Cheese
POZOLE: Red Chile Pork | Green Chicken
Shredded Cabbage, Radishes, Limes,
Crisp Tostadas
Spanish Rice
Pinto Beans
Salsas & Tapatio Packages
HOLIDAY DESSERT COOKIE / SWEETS

MENU 1, 2, 3, 4, 5 & 6

Number of Guests	Per Person Price
LUNCH	\$18.00
DINNER	\$22.00

HOW WE SET UP

- STANDARD ORDER– Disposable foil pans, bowls, etc. No Chafers or sternos
- VIP ORDER – Real Platters, Chafers, Sternos, Buffet Linens, Bowls, Baskets, etc.



"FESTIVE HOLIDAY COLLECTIONS MENU"

Includes disposable Service ware. Dinner Function after 4:00 pm | Menus are Based on 15+ Guests

MENU 7

BURGUNDY BEEF TIPS

With Sauteed Scallions Mushroom Wine Sauce
Jewel Roasted Vegetables | Beets, Brussel Sprouts,
Carrots, Red Onions & Green Beans
Garlic Whipped Potatoes
Festive Winter Salad | Sun Dried Cranberries, Goat Cheese
Candied Pecans, Sliced Red Onion & Triple Berry Vinaigrette
Freshly Baked Rustic Bread & Butter
HOLIDAY DESSERT COOKIE / SWEETS

MENU 8

BEEF BRISKET WITH ONION JAM

Caramelized Balsamic Jam
Jewel Roasted Vegetables | Beets, Brussel Sprouts,
Carrots, Red Onions & Green Beans
Southern Style Creamy Grits
Beet Salad | Feta Cheese, Candied Walnuts & Triple Berry
Vinaigrette
Freshly Baked Rustic Bread & Butter
HOLIDAY DESSERT COOKIE / SWEETS

MENU 9

PANKO DILL CRUSTED SALMON

Served with Dill Lemon Cream Sauce
Jewel Roasted Vegetables | Beets, Brussel Sprouts,
Carrots, Red Onions & Green Beans
Herb Wild Rice Pilaf
Festive California Salad | Sun Dried Cranberries, Feta
Cheese Orange Segments, Candied Walnuts & Triple Berry
Vinaigrette
Freshly Baked Rustic Bread & Butter
HOLIDAY DESSERT COOKIE / SWEETS

MENU 8

BEEF MEDALLIONS WITH

Bordelaise Sauce
Jewel Roasted Vegetables | Beets, Brussel Sprouts,
Carrots, Red Onions & Green Beans
Twice Mini Red Potatoes
Beet Salad | Feta Cheese, Candied Walnuts & Triple Berry
Vinaigrette
Freshly Baked Rustic Bread & Butter
HOLIDAY DESSERT COOKIE / SWEETS

MENU 10

GARLIC & HERB ROASTED TRI-TIP

Jewel Roasted Vegetables | Beets, Brussel Sprouts,
Carrots, Red Onions & Green Beans
Au Gratin Potatoes
Festive California Salad | Sun Dried Cranberries, Feta
Cheese Orange Segments, Candied Walnuts & Triple Berry
Vinaigrette
Freshly Baked Rustic Bread & Butter
HOLIDAY DESSERT COOKIE / SWEETS

MENU 7, 8, 9 & 10

Number of Guests	Per Person Price
LUNCH	\$22.00
DINNER	\$26.00

HOW WE SET UP

- STANDARD ORDER– Disposable foil pans, bowls, etc. No Chafers or sternos
- VIP ORDER – Real Platters, Chafers, Sternos, Buffet Linens, Bowls, Baskets, etc.
- Substitute Any Side, Salad or Vegetable At No Additional Cost



"HOLIDAY MENU"

Includes disposable Service ware. Dinner Function after 4:00 pm – Menus are Based on 15+ Guests

MEXICAN TRIO

Chile Relleno

Chicken Enchiladas

Shredded Beef Tamale

SERVED WITH PINTO BEANS, SPANISH RICE & SOUR CREAM

10-149 \$17.00 PER PERSON

150+ \$16.00 PER PERSON

(Includes disposable service ware)

BEEF BIRRIA PLATTER

Slow Cooked Beef served with Consommé

SERVED WITH PINTO BEANS, SPANISH RICE, CILANTRO, ONIONS, LIMES & 3 TORTILLAS PP

10-149 \$17.00 PER PERSON

150+ \$16.00 PER PERSON

(Includes disposable service ware)

ENCHILADAS *(Choice of One)*

Cheese Enchiladas with Red Enchilada Sauce

Shredded Beef Enchiladas with Red Enchilada Sauce

Chicken Enchiladas with Green Enchilada Sauce

Grilled Vegetable Enchiladas with Low Fat Cheese

SERVED WITH PINTO BEANS, SPANISH RICE & SOUR CREAM

10-149 \$13.25 PER PERSON

150+ \$12.75 PER PERSON

DUAL ENTRÉE \$1.50 PER PERSON +

TRIO ENTRÉE \$2.50 PER PERSON +

(Includes disposable service ware)

POZOLE

Green Chicken

Red Pork

SERVED WITH TOSTADAS, CABBAGE, SLICED RADISHES AND RED SALSA

15-149 \$ 16.00

149+ \$ 15.00

(Includes disposable service ware)

MENUDO

SERVED WITH CORN TORTILLAS, OREGANO, PEPPER FLAKES, DICED ONIONS, CILANTRO & RED SALSA

15-149 \$ 15.00

149+ \$ 14.00

(Includes disposable service ware)



"HOLIDAY MENU"

Includes disposable Service ware. Rolls & Butter. Dinner Function after 4:00 pm – Menus are Based on 15+ Guests

ADD A CARVING STATION

HERB ROASTED TURKEY BREAST

Pan Dripping Turkey Gravy
Citrus Orange Cranberry Relish
Freshly Baked Rustic Bread & Butter
15+ \$9.00 PER GUEST

HONEY GLAZED HAM WITH CIDER GLAZE

Citrus Orange Cranberry Relish
Stone Ground Mustard
Freshly Baked Rustic Bread & Butter
15+ \$11.95 PER GUEST

ROASTED TOP SIRLOIN

Horseradish Cream
Au Jus
Freshly Baked Rustic Bread & Butter
15+ \$13.95 PER GUEST

SLOW COOKED BRISKET

BBQ Sauce
Onion Jam
Freshly Baked Rustic Bread & Butter
15+ \$15.95 PER GUEST
(Includes disposable serviceware)

PRIME RIB

Au Jus
Horseradish Cream
Min. 25-27 \$324.00 EA
Based on 7 oz per guest

NEW YORK STRIPLOIN

Peppercorn Sauce
Freshly Baked Rustic Bread & Butter
Min. 25-27 \$354.00 EA
Based on 7 oz per guest

HERB CRUSTED TENDERLOIN OF BEEF

Mushroom Demi Sauce
Freshly Baked Rustic Bread & Butter
Min. 25-27 \$354.00 EA
Based on 7oz per guest

- *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*

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



"HOLIDAY ACCOMPANIMENTS"

Select from the following selections to compliment your meal

POTATOES & RICE

RED ROASTED ROSEMARY POTATOES

Wedged Red Potatoes with Fresh Rosemary & Garlic

WHIPPED GARLIC MASHED POTATOES

Mashed Potatoes with Roasted Garlic Whipped until fluffy

WHIPPED MASHED POTATOES

Fresh Potatoes Whipped with Butter & Sour Cream

AU GRATIN POTATOES

Diced Potatoes with Cream, Parmesan, Sharp Cheddar & Monterey Jack Cheese

ESCALLOPED PROVOLONE POTATOES

Sliced Potatoes baked with Cream & Cheeses

PARSLEY BUTTERED POTATOES

Potatoes Sautéed with Butter & Chopped Parsley

CHILI ROASTED SWEET POTATOES

Roasted Sweet Potato Wedges with Smoked Paprika & Chili Powder

RICE PILAF

Traditional Rice Pilaf

LEMON RICE

Long Grain Rice with Sliced Lemon Slices

CONFETTI RICE

Traditional Rice Pilaf tossed with Bite Size Peas & Carrots

BROWN RICE

Steamed Buttered Brown Rice

CLASSIC ITALIAN RISOTTO

Arborio Rice slow cooked until creamy & velvety with Butter, White Wine & Parmesan Cheese

ROSEMARY MUSHROOM RISOTTO

(UPGRADE \$1.50)

Arborio Rice slow cooked until creamy & velvety with Mushroom Rosemary Stock with Parmesan Cheese

JASMINE RICE

(UPGRADE \$1.00)

Buttered Thai Fragrant Long Grain Rice with Freshly Chopped Cilantro or Parsley

“ACCOMPANIMENTS”

Select from the following selections to compliment your meal

PASTAS

PASTA LA CHECCA

Pasta Bundles topped with Grilled Chicken & a Tomato Basil Garlic Sauce, garnished with Feta Cheese

BAKED JUMBO SHELLS

Jumbo Shells Stuffed with Spinach & Cheeses topped with Creamy Alfredo Sauce

SUN DRIED TOMATO LINGUINI

Linguini tossed with a Sun-Dried Tomato Cream Sauce with Mushrooms, Chives, Sweet Basil & Fresh Garlic

PASTA AL FRESCO

Penne Pasta tossed with Sautéed Tomatoes, Basil, Garlic & Cheeses in a Cream Sauce

PESTO TORTELLI PASTA

Cheese Tortellini with Fresh Basil in a Pesto Basil Cream Sauce

FETTUCINI ALFREDO

Fettuccini Pasta tossed in Creamy Parmesan Alfredo Sauce

GOURMET MAC N CHEESE

Elbow Macaroni simmered in Four Cheeses & Cream Sauce topped with Fresh Breadcrumbs & Sharp Jack Cheese

PASTA POMODORO

Penne Pasta simmered in a Pomodoro Marinara Sauce with Parmesan Cheese

VEGETABLES

SAUTEED ZUCCHINI & SQUASH

Crisp Zucchini & Squash with Fresh Herbs

ROASTED VEGETABLES

Zucchini, Squash, Mushrooms, Peppers, Onions, Eggplants, Garlic Roasted in a Red Wine Vinaigrette

ROMA GREEN BEANS

Green Beans tossed with Roma Tomatoes & Sliced Sweet Red Onions

GREEN BEANS ALMANDINE

Garlic Green Beans

FRESH VEGETABLE MEDLEY

Broccoli, Cauliflower, Carrots & Zucchini

HONEY GINGER GLAZED CARROTS

CREAMED SPINACH OR CREAMED CORN

SEASONAL GRILLED FRESH VEGETABLES

Seasonal Al Dente Grilled Vegetables

BOK CHOY & BROCCOLI

Seasoned with Fresh Ginger, Soy Sauce & Garlic

CRISP LEMON ASPARAGUS

(UPGRADE \$2.00)

With Lemon Garlic Butter

VEGETABLE DUAL SOUFFLE

(UPGRADE \$2.25)

Broccoli & Carrot with Cheese & Cream

"FESTIVE HOLIDAY SALADS"

Select from the following selections to compliment your meal

SALADS

MODERN CAESAR SALAD

Crisp Romaine, Chopped Kale, Sweet Red Onions, Cherry Tomatoes, Quiona, Parmesan Cheese

SERVED WITH CREAMY CAESAR DRESSING

GARDEN GREEN SALAD

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

SERVED WITH CHOICE OF TWO DRESSING

SPRING SALAD

Fresh Greens & Crisp Romaine topped with Sweet Red Onions, Feta Cheese & Orange Segments

SERVED WITH TRIPLE BERRY CITRUS VINAIGRETTE

BEET SALAD

Spring Mix, Feta Cheese, Candied Walnuts & Triple Berry Vinaigrette

SERVED WITH TRIPLE BERRY VINAIGRETTE

GREEK SALAD

Cucumbers, Tomato, Feta, Olives over a Bed of Crisp Romaine

SERVED WITH HOUSE DRESSING

FESTIVE WINTER SALAD

Sun Dried Cranberries, Goat Cheese Candied Walnuts, Sliced Red Onion & Triple Berry Vinaigrette

ASIAN MANDARIN SALAD

Shredded Cabbage, Fresh Lettuce, Chinese Veggies, Orange Segments, Crisp Wontons & Rice Noodles

SERVED WITH PEANUT CHOPSTIX DRESSING

CALIFORNIA SALAD

Fresh Greens tossed with Diced Apples, Dried Cranberries, Raisins, Orange Segments, Feta Cheese & Candied Walnuts

SERVED WITH TRIPLE BERRY CITRUS VINAIGRETTE

SPINACH SALAD

Fresh Spinach topped with Crisp Bacon, Hard Boiled Eggs & Sliced Mushrooms

SERVED WITH WARM BACON MUSTARD BALSAMIC VINAIGRETTE

POMEGRANATE APPLE SPINACH SALAD

Fresh Spinach topped with Pomegranate Seeds, Sweet Red Onion, Candied Walnuts, Apple Slices & Feta Cheese

SERVED WITH TRIPLE BERRY VINAIGRETTE

SWEET POTATO SALAD

Roasted Sweet Potatoes, Dried Cranberries, Feta Cheese, Sweet Red Onions Slices & Chopped Parsley Garnish



“BEVERAGES”

ASSORTED SOFT DRINKS (SODAS)

(REGULAR & DIET) \$1.50 EA

CHILLED BOTTLED WATERS

\$1.50 EA

PERRIER

\$3.00 EA

LIPTON ICED TEA

(REGULAR & DIET) \$1.25 EA

SNAPPLE

ASSORTED FLAVORS
(REGULAR & DIET) \$3.25 EA

GATORADE

ASSORTED FLAVORS
16 OZ \$3.25 EA

FRUITED PUNCH, LEMONADE OR FRESHLY BREWED ICED TEA

(Staffed Events Only)

25-49 \$1.50 PER PERSON
50+ \$1.00 PER PERSON

COFFEE & HOT TEA

(Includes Cups, Stirrs, 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

DELUXE COFFEE

*Gourmet Coffee served with Whipped Cream,
Chocolate Shavings, Cinnamon Sugar, Sweet-n-Low,
Equal, Flavored Syrup & Two Milk Varieties*

50-99 \$5.00 PER PERSON
100+ \$4.50 PER PERSON

HOT TEA

Disposable Air Pot (10 Cups) \$15.00 EA
Thermal Air Pot (12 Cups) \$18.00 EA
25-49 \$1.50 PER PERSON
50+ \$1.00 PER PERSON

HOT CHOCOLATE – MADE W/ MILK

Disposable Air Pot (10 Cups) \$18.00 EA
Thermal Air Pot (12 Cups) \$21.00 EA
25-49 \$4.75 PER PERSON
50+ \$4.50 PER PERSON

JUICE

Individual Assorted Juices OR Orange Juice

12oz \$1.75 EA

Fresh Orange Juice

25-49 \$2.75 PER PERSON
50+ \$2.50 PER PERSON



"RENTALS"

HOUSE LINENS – additional sizes available

ROUND CLOTHS

120" Round "White, Black, Ivory"	\$16.00 EA
132" Round "White, Black, Ivory, Navy, Pewter"	\$18.00 EA

RECTANGULAR CLOTHS

8' Banquet – COLOR	\$14.95 EA
10' Banquet (60" x 120") – COLOR	\$14.95 EA

DINNER PLATES

	<i>In House</i>	<i>White Swirl</i>	<i>White Elegant</i>	<i>Ivory</i>
<i>Dinner</i>	\$0.65	\$0.60	\$0.75	\$0.75
<i>Salad</i>	\$0.65	\$0.60	\$0.75	\$0.75
<i>Dessert</i>	\$0.65	\$0.60	\$0.75	\$0.75
<i>B&B</i>	--	\$0.55	\$0.75	--
<i>Charger</i>	--	--	\$1.85	--
<i>Additional Options Available Upon Request</i>	No	Yes	Yes	Yes

FLATWARE

(POLISHED STAINLESS FLATWARE) - EA PIECE

	<i>Stainless Steel</i>	<i>Stainless Hammered</i>	<i>Gold Plated</i>	<i>Silver Plate</i>
<i>Dinner Fork</i>	\$0.45	\$0.65	\$1.95	\$0.80
<i>Dinner Knife</i>	\$0.45	\$0.65	\$1.95	\$0.80
<i>Salad Fork</i>	--	\$0.65	\$1.95	\$0.80
<i>Teaspoon</i>	\$0.45	\$0.65	\$1.95	\$0.80
<i>B&B Knife</i>	--	\$0.65	\$1.95	\$0.80
<i>Soup Spoon</i>	--	\$0.65	\$1.95	\$0.80

GLASSWARE

Water Goblet	\$0.70 EA
Champagne Flute	\$0.70 EA
Coffee Mug	\$0.85 EA



“DISPOSABLE SERVICEWARE”

FOAM DISPOSABLE BUNDLE

(WHITE)

10" Plate, Fork, Knife, \$0.09 EA
Napkin

DISPOSABLE WHITE ACRYLIC BUNDLE

(WHITE)

10" Plate, 6" Salad Plate, 6' \$3.50 Per Person
Dessert Plate, Fork, Knife,
Spoon & Napkin
10" 24 Pack \$20.33
6" 24 Pack \$6.00

DISPOSABLE CLEAR ACRYLIC BUNDLE

(CLEAR)

10" Plate, 6" Salad Plate, 6' \$4.00 EA
Dessert Plate, Fork, Knife,
Spoon & Napkin
10" 24 Pack \$25.50 EA
6" 24 Pack \$6.00



“PICK UP & DELIVERY INFORMATION”

WHEN TO PLACE YOUR ORDER

We appreciate as much advance notice as possible to properly plan & prepare your order. We welcome advance notice for orders, even if you do not have all the details. With a reservation, we can more accurately plan purchases & staffing needs. Menu prices are subject to change without notice due to market conditions. Tiscareno's menus are priced per person & include disposable serviceware.

PICK UP ORDERS

Any boxed lunch, breakfast, lunch, or dinner order with food displayed on disposable trays & disposable bowls may be picked up at our Studio Shop. Our staff will assist to load your order in your vehicle for you.

DELIVERY / DROP-OFF ORDERS

Delivery charges vary depending on location & time of day. Deliveries will be scheduled within a 15-45-minute window, depending on the complexity of the event.

HOT/COLD BUFFET, STANDARD: WILL INCUR A ONE TIME DELIVERY FEE

HOT/COLD BUFFET, VIP: WILL INCURE A DELIVERY & PICK UP FEE

*Delivery Order Fees will vary on major holidays including New Year's Eve, New Year's Day, Easter, Memorial Day, Labor Day, Thanksgiving Day, Christmas Eve & Christmas Day. Please inquire about holiday rates.

THE WAY WE DELIVER FOOD

HOT/COLD BUFFET, STANDARD: ALL BUFFETWARE CAN BE DISCARDED

Standard events will be set up buffet style in disposable trays & bowls with engraved disposable serving utensils.

HOT/COLD BUFFET, VIP: ALL BUFFETWARE IS RETURNED TO TISCARENO'S

VIP events include simple chafing dishes and serving pieces, wicker baskets, glass or ceramic trays and bowls. Please do not remove any equipment from the buffet. Client will be responsible for cost of lost or missing equipment.

HOT BUFFET, VIP SET UP: A \$95.00 FEE WILL INCUR FOR NIGHT AND WEEKDEND EVENTS

GUEST COUNT CHANGES

To properly prepare your order and produce it in the most efficient way possible, your final guest count for daily corporate events must be received forty-eight (48) hours prior to your scheduled delivery.

LAST MINUTE CHANGES TO ORDERS

We understand that last minute changes may be necessary for daily orders, but to continue to provide our clients with timely service, final details must be received forty-eight (48) hours prior to scheduled delivery. If last minute changes occur with less notice, you may be applicable to additional fees for the requested changes and work already completed.

CANCELLATION POLICIES

Any corporate non-special event function cancelled with less than twenty-four (24) hours notice before scheduled time, is subject to a 50% cancellation fee. Any cancellations received the day of your order will incur a 100% cancellation fee, less delivery, and rental fees. Cancellation must be received during normal business hours from 9:00 am to 5:00 pm. Voicemail and e-mail cancellation are not accepted.