



Quinceañera  
Sweet 16  
Birthday Packages

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**TISCARENO'S CATERING & EVENTS**

## “PACKAGE INCLUDES”

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**ADULT \$35.00 PER PERSON**

**KIDS \$25.00 PER PERSON (10 & Under)**

### **TWO APPETIZERS**

Stationary

### **TWO ENTREES**

Choice of: Chicken & Beef | Beef & Pork | Chicken & Pork

### **ACCOMPANIMENTS**

One Side Dish | One Vegetable | One Salad

### **FRESHLY BAKED BREAD OR TORTILLAS WITH SALSA**

Upgrade to Homemade Tortillas Made to Order +\$250 Per 100 Guests

### **FLOORLENGTH LINENS**

White, Black, Ivory, Navy, Charcoal, Champagne Gold Satin

### **LINEN NAPKINS**

Choice of Color

### **PLATES & FLATWARE**

White China Plates for Dinner

Stainless Silver Flatware (Fork & Knife)

### **TABLE GLASSWARE of**

Water Glasses | Champagne Flutes

### **TABLE CHARGERS**

Silver | Gold | Gold | Clear

### **IN HOUSE TABLE NUMBERS**

Silver or Gold

### **ACCENT ROUND TABLE MIRRORS**

Round Glass Mirrors

### **COFFEE STATION**

Regular & Decaf Coffee with Sugar, Sweeteners, Coffee Creamers, Stirrers & Coffee

### **BEVERAGE STATION**

Soft Drinks (Coke, Diet Coke & Sprite)

Ice Tea

Lemonade

### **TOAST – Single Pour, Server Passed**

Cider

### **SERVERS**

Servers are included for Set Up, Replenish Beverages, Serve Behind Buffet, Bussing, Pouring Champagne & Cider, Cut & Serve Cake

Based on 8 Hours of Total Service Time

1 Server for every 35-45 guests (Buffet)

### **BARTENDER(S)**

1 Bartender for every 150 guests (Tip Jar Allowed) +\$350 2hr Setup, 5hr Service, 1hr Cleanup

# “HORS D'OEUVRES”

## STATIONARY

### **Mac & Cheese Fritter**

Mac & Cheese

### **Mini Chicken Empanadas**

Pulled Chicken and Chipotle Cream Dip

### **Spicy Chipotle Chicken Skewers**

Grilled Chicken, Chipotle Sauce & Mango Chutney Dip

### **Mini Beef Empanadas**

Pulled Beef and Cilantro Sour Cream Dip

### **Caprese Skewers**

Buffalo Mozzarella, Fresh Basil, Olive, Cherry Tomato & Balsamic Drizzle

### **Cheese Quesadilla**

Cheese on Large Flour Tortilla

### **Boneless Buffalo Wings**

Boneless Buffalo Wings tossed in Buffalo Sauce

### **Sweet N Sour Meatballs**

Half Ounce Meatballs tossed in Sweet N Sour Sauce

### **Seasonal Fresh Fruit Display**

Seasons Best Fruit Displayed on Large Platter

### **BBQ Chicken Wrapped Skewer**

Grilled Chicken, Applewood Bacon & BBQ Sauce

### **Beef Slider**

Bacon, Horseradish, Cheddar Cheese, Mini Brioche

### **Mini Taquitos**

Chicken or Beef with Sour Cream Dip

### **Mango Chipotle Chicken Skewer**

Chicken Skewer with Tangy Mango Chipotle Sauce

### **Cheese Display**

Two Domestic & One Imported Cheeses Garnished with Dried Fruits & Berries

### **Trio Bruschetta**

Tomato Basil, Olive Tapenade, Roasted Pepper with Herb Crostinies

## “ENTREES”

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### CHICKEN

#### Oven Baked Chicken

Sauteed with Capers

#### Southern Fried Chicken

Bone-In Fried Chicken

#### Chicken Mole

Bone-In Chicken in Mole Sauce

#### Adobo Rubbed Chicken

Adobo Rubbed Chicken Breast

#### Chicken Cordon Bleu with Bechamel Sauce

Stuffed Chicken with Ham & Cheese topped with Bechamel Sauce

#### Chicken Picatta

Sauteed Chicken Breast topped with a Lemon Butter Caper Sauce

#### Chicken Marsala

Sauteed Chicken Breast topped with a Mushroom Marsala Wine Sauce

#### Princess Chicken

Stuffed Chicken with Homemade Stuffing topped with a Chardonnay Cream Sauce

#### Lemon Herb Chicken

Sauteed Chicken Breast topped with a Lemon Herb Sauce

#### Chicken Parmesan

Breaded Chicken Breast topped with Mozzarella Cheese & Marinara Sauce

### PORK

#### Seasoned Herb Crusted Pork Chops (Chuletas De Puerco)

Bone-In Roasted & Seasoned Pork Chops with Spanish Sauce

#### Chile Verde (Pork in Chile Sauce)

Slow Cooked Cubed

### BEEF

#### Pre-Sliced Roast Beef with Au Ju & Creamy Horseradish

Cooked Well Done Sliced Beef

#### Burgundy Wine Beef Tips

Beef Tips Cooked in a Mushroom Wine Sauce

#### Pre-Sliced Roasted Tri Tip with Mushroom Demi Sauce

Roasted Tri Tip topped with a Mushroom Demi Sauce

#### Birria De Res

Slow Cooked Beef Birria Served with Consome

#### Chile Colorado

Cubed Beef Simmered in a Non Spicy Red Chile Sauce

#### Chicken or Cheese Enchiladas

Chicken Enchiladas with Green Tomatillo Sauce or Cheese Enchiladas with Red Enchilada Sauce

#### Fajitas

Diced Chicken or Beef in our House Seasoning & Fajita Sauce with Peppers & Onions

#### Tacos

Diced Chicken, Carne Asada, Al Pastor, Carnitas with Condiments

## “ACCOMPANIMENTS”

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### POTATOES | RICES | BEANS

#### Red Roasted Rosemary Potatoes

Red Potato Quarters, Rosemary & Garlic

#### Whipped Garlic Mashed Potatoes

Fresh Potato, Roasted Garlic

#### Au Gratin Potatoes

Cut Potato with Cream and Cheeses

#### Rice Pilaf

Traditional Rice Pilaf

#### Wild Rice Pilaf

Rice Pilaf Mixed with Wild Rice

#### Lemon Rice

Long Grain Rice, Lemon Seasoning & Lemon Garnish

#### Confetti Rice

Rice Pilaf, Peas & Carrots

#### Spanish Red Rice

Sauteed with Onions & Tomatoes

#### Cilantro Lime Rice

Cilantro Lime Infused Rice

#### Chorizo Roasted Potatoes

Red Roasted Potatoes sauteed with Chorizo, Peppers & Onions

#### Black Beans

Whole or Smashed

#### Vegetarian Pinto Beans

Whole or Smashed

#### Ranchero Beans

Bacon, Onions & Jalapeno

### PASTAS

#### Pasta La Checca

Pasta Bundles, Fresh Garlic, Tomato, Basil, Feta Cheese

#### Pasta Al Fresco

Penne Pasta, Tomato, Basil, Garlic, Cheese Cream Sauce

#### Pasta Primavera

Bowtie with Sautéed Mushrooms, Tomatoes, Zucchini & Peppers

#### Fettuccine Alfredo

Fettuccine Pasta Bundles topped with our Rich Creamy Alfredo Sauce

#### Pasta Al Fresco

Penne Pasta, Tomato, Basil, Garlic, Cheese Cream Sauce

#### Gourmet Mac & Cheese

Elbow Macaroni, Four Cheeses & Bread Crumbs

#### Mexican Angel Hair Fideo Pasta

Angel Hair Pasta with Tomato Sauce

# “ACCOMPANIMENTS”

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## VEGETABLE

### Sauteed Zucchini & Squash

Zucchini, Squash, House Spices

### Seasonal Roasted Vegetables

Zucchini, Squash, Red Onion, Mushroom, Carrot, Bell Pepper, Oven Roasted

### Roma Greens Beans

Green Beans, Roma Tomatoes, Sweet Red Onions

### Agave Honey Ginger Glazed Carrots

Agave, Fresh Ginger, Honey, Carrots

## SALADS

### Classic Caesar Salad

Parmesan Cheese, Herb Focaccia Croutons

### Garden Green Salad

Tomatoes, Cucumbers, Shredded Carrots, Red Cabbage & Croutons with Two Dressings

### California Salad

Apple Bits, Orange Segments, Dried Cranberries, Candied Walnuts, Feta Cheese & Berry Vinaigrette

### Potato Salad

Tossed with Fresh Eggs, Celery, Mayo & Mustard

### Elbow Macaroni & Ham Salad

Diced Ham, Celery, Mayo & Mustard

### Vegetable Medley

Broccoli, Carrots, Cauliflower

### Roasted Corn on the Cob

Corn Cobettes roasted & topped with Cotija Cheese

### Zucchini, Corn, Tomato & Peppers Vegetables

Sauteed Al Dente

### Pepita Mexican Caesar Salad

Romaine, Cotija Cheese, Pepitas, Corn Strips & Pepita Caesar Dressing

### Mango Lime Slaw

Cilantro, Mango with a Cumin Lime Dressing

### Cilantro Jalapeno Jicama Slaw

Jicama, Red Cabbage, Diced Cilantro & Diced Jalapenos in a Cilantro Lime Dressing

### Mexican Cactus Salad

Fresh Nopales (Cactus), Diced Onions, Tomatoes, Cilantro tossed with Cotija Cheese - Yum

## “DESSERTS & DESSERT STATIONS”

### SWEET FOR THE SWEET STATION \$9.50 p.p.

INCLUDES: Trays, Platters, etc Disposable Plates, Flatware & Cocktail Napkins  
CHOOSE A VARIETY OF 5 | 3 PCS PER GUEST

- Chocolate Dipped Strawberries
- Chocolate Mousse Cups
- Double Deckers
- Mini Eclairs
- Assorted Mini Cups
- Coconut Chocolate Macaroons
- Raspberry Ganache Brownie Bites
- Pecan Bites
- Raspberry Mousse Edible Spoon
- Mni Apple Tart
- Mini Crème Brulee
- Strawberry Trifle Cups
- Cream Puffs
- Cake Pops
- Assorted French Macaroons
- Mini Cheesecake Squares
- Triple Chocolate Brownie
- Lemon Bites
- Mini Cupcakes
- Rice Crispy Treats

### MILK & COOKIES \$8.00 p.p.

INCLUDES: Disposable Cups, Cookie Bags & Deluxe Napkins

COOKIES (Choice of 4)

- Snickerdoodles
- White Chocolate Macadamia
- Mexican Wedding Cookies
- Double Chocolate Cranberry
- Fudge Nut Brownie Cookie
- Chocolate Chip
- Oatmeal Cinnamon Raisin Cookies
- Chocolate Dipped Coconut Macaroons
- Peanut Butter Cookies
- M & M Cookie

MILK IN A JUG

- Chocolate Milk
- White Milk
- Strawberry Milk
- Almond Milk +\$1.50 p.p.

### MEXICAN DESSERT STATION \$8.00 p.p.

DESSERTS (Choice of 3)

- Mexican Pan Dulce
- Caramelized Individual Flan
- Buñuelos
- Mexican Cookies
- Arroz Con Leche Shooters
- Cinnamon Sugar Churros

50 GUEST MINIMUM

## “ADDITIONS AND OTHER STUFF”

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### ADDITIONAL MEALS

VENDOR MEALS ~ \$25.00 EA

- Chef Choice Chicken Entrée

PLATED MEALS ~ +\$8.00 pp

KIDS MEALS ~ \$25.00 EA

- Chicken Fingers with Ranch & Ketchup, Mac N Cheese & Fresh Fruit

ADD CUSTOM CAKE - \$4.00 PER PERSON



# GENERAL INFORMATION

**MINIMUMS:** Packages are priced per person and are based on a 100+ good minimum. Events less than the guest minimum will be charged an additional rate fee per person.

**RETAINER & PAYMENTS:** A \$500.00 retainer is required to secure your date and services. Your initial retainer is non-refundable and non-transferable and will go towards your final balance. Customers will be responsible for submitting payment for their event in accordance with the following guidelines:

**1.0** 10 Days prior to the event, the final payment is due (unless payment submitted in check, final guest count and payment must be paid 21 days from the event date.)

We accept all types of payment from Cash, Checks, and major Credit Cards.

**GUEST COUNT AND CONTRACT CHANGES:** You can change your guest numbers, tweak the menu items, or change from buffet to plated service all up until 10 days prior to your event. On day 9 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 price.

**CANCELLATION / REFUND:** Cancellation notices must be submitted in writing. The initial retainer is non-refundable. Any additional payment will be refundable up to 50% if cancellation is submitted prior to six months from the even date. A food tasting cancellation fee will be held if food tasting has been carried out.

**PACKAGES AND SERVICES:** All prices are subject to change without notice and are guaranteed only at the time of booking when initial retainer is received. Customers will be responsible for honoring guest count minimums. All quotes are only guaranteed within 30 days from consultation date.

**FOOD & BEVERAGES:** Customers 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 Kosher, Vegan, Gluten Free & Vegetarian meals. Tiscareno's Catering will work with customers on selecting the appropriate menu or will advise on available menu options to accommodate those needs.

**FOOD TASTINGS:** Once complimentary tasting will be provided after booking and will be subject to caterer's availability. Customized Menu options are available upon request. Food tastings are set for 4 guests only. If tasting is required prior to booking, there will be a tasting fee that can range from \$50.00 - \$75.00 per person (depending on menu selections.) The taste fee will go towards your final balance.



**TAXES AND SERVICE CHARGE:** All items are subject to CA Sales Taxes (at the current rate of time of booking) and a 20% Service Charge. The service charges apply if your event is staffed by Tiscareno's Catering. The service charge covers the additional expenses we incur in the planning of execution of your event such as: client consultations, administrative overhead, equipment, preparation, and maintenance, and of course the extra time we spend to make your event the best it can be.