



**TISCARENO'S CATERING & EVENTS**

*Wedding & Social Package*

## “PACKAGE INCLUDES”

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### GUEST & FOOD LINENS

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

### LINEN NAPKINS

Choice of Color

### PLATES & FLATWARE

White China Plates for Dinner & Dessert

Stainless Silver Flatware

### TABLE GLASSWARE OF

Water Glasses

Champagne Flutes

### BEVERAGE STATION

Ice Tea

Lemonade

Water

### TABLE CHARGERS

Silver | Gold | White | Clear

## “STAFF”

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### EVENT STAFF INCLUDED

Servers will take care of of Set Up, Bussing, Pouring Champagne & Cider for Toast, Cutting and Serving the cake along with Clean Up and Breakdown of Catering Services

All Packages include the following:

**5 Hour Service Time**

Quantity of Staff and Price is based on the complexity of the venue and event

## “ADD-ONS”

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Add-ons available from

- Plated Options
- Coffee Service & Additional Drink Options
- Bartenders

(SEE PAGE 19 FOR PRICING OR Ask You Sales Associate for Pricing)

## “DIAMOND PACKAGE”

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**Per Person** (Service Charge + CA Sales Tax ~ Minimum 100 guests)

**HORS D'OEUVRES** (Includes Choice of 3 tray-passed hors d'oeuvres)

**STATIONARY APPETIZER** (Includes Charcuterie Board)

**SALAD** (Includes Choice of 1 Salad or 1 Soup)

**ENTREES** (Includes Choice of 2 entrees) ~ \$250.00 for carver on site

**SIDES** (Includes Choice of 3 side dishes for buffet or 2 sides for plated)

### Tarragon French Chicken

Tarragon, shallots, white wine & lemon zest

### Poulet a la Moutarde Chicken

Shallots, Thyme, Dijon Mustard & Crème Fraiche

### Tuscan Garlic Chicken

Sun Dried Tomatoes, Spinach, Fresh Garlic in Cream

### Roast Prime Rib

Au Jus and Creamy Horseradish

### Braised Short Rib

Herb Red Wine Jus

### Bacon Wrapped Filet Mignon

Choice of Sauce, Blue cheese, Peppercorn, Bordelaise or Bearnaise

*Additional Options will be included from*

*Platinum | Gold | Save, Save, Save*

### PACKAGE TO INCLUDE:

*Freshly Baked Bread with Butter*

*Wedding Cake – Custom Cake of Choice*

*Dessert Station: Any Dessert Station*

### Pan Fried Salmon

With A Lemon Butter Sauce

### Lemon Garlic Shrimp

Fresh Parsley

### \*Sea Bass

Roasted Red Pepper Sauce

### \*Seared Halibut

Argentinian Chimichurri Sauce

### \*Maryland Crab Cakes

Remoulade Sauce on Bed of Baby Arugula

\*Seasonal Availability Price May Subject to Additional Cost

*Additional Entrees from Platinum, Gold, Save, Spanish-Latin Available*

## “PLATINUM PACKAGE”

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**Per Person** (Service Charge + CA Sales Tax ~ Minimum 100 guests)

**HORS D'OEUVRES** (Includes Choice of 3 tray-passed hors d'oeuvres)

**STATIONARY APPETIZER** (Fruit & Cheese Board)

**SOUP OR SALAD** (1 salad & 1 Soup for buffet or plated)

**ENTREES** (Includes Choice of 2 entrees) ~ \*\$250.00 for carver on site

**SIDES** (Includes Choice of 2 side dishes for buffet or plated)

### **Picatta Chicken**

Lemon Caper Cream Sauce

### **Marsala Chicken**

Marsala Wine with Mushrooms

### **Sun Dried Tomato Chicken**

Sun Dried Parmesan Cream Sauce with Basil Ribbons

### **Lemon Peppercorn Chicken**

Topped with a Pinot Noir Reduction Wine Sauce

### **Florentine Chicken**

Stuffed Sautéed Spinach & Cheese with a Country Tomato Basil Sauce

### **Sweet Basil Chicken**

Creamy Basil with Pesto Cream Sauce

*Additional Options will be included from*

*Gold | Save, Save, Save*

### **PACKAGE TO INCLUDE:**

*Freshly Baked Bread with Butter*

*Wedding Cake – Custom Cake of Choice*

*Dessert Station: We Go Together Like Milk & Cookies*

### **Chicken Cordon Bleu**

Stuffed Chicken with Ham & Cheese topped with Bechamel Sauce

### **Pomodoro Chicken**

Fresh Chopped Tomatoes, Garlic, Basil & Olive Oil

### **Braised Short Rib**

Herb Red Wine Jus

### **Flank Steak**

Churrasco Style. Served with Garlic Aioli or Black Peppercorn Sauce

### **NY Strip Steak**

Red Wine Thyme Butter Sauce

### **Honey Chipotle Glazed Salmon**

Crisp Wonton Confetti

### **Grilled Cilantro Salmon**

Cilantro Lime Sauce

*Additional Entrees from Gold, Save, Spanish-Latin Available*

## "GOLD PACKAGE"

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**Per Person** (Service Charge + CA Sales Tax ~ Minimum 100 guests)

**HORS D'OEUVRES** (Includes Choice of 3 tray-passed hors d'oeuvres)

**SOUP OR SALAD** (Includes Choice of 1 salad OR 1 soup for buffet or plated)

**ENTREES** (Includes Choice of 1 entrees) ~ \*\$250.00 for carver on site

**SIDES** (Includes Choice of 2 side dishes for buffet or plated meal)

### **Picatta Chicken**

Lemon Caper Cream Sauce

### **Marsala Chicken**

Marsala Wine with Mushrooms

### **Sun Dried Tomato Chicken**

Sun Dried Parmesan Cream Sauce with Basil Ribbons

### **Tuscan Garlic Chicken**

Sun Dried Tomato, Fresh Spinach, Fresh Garlic in a Cream Sauce

### **Mediterranean Chicken**

Sauteed Tomatoes, Olives, Artichokes, Basil topped with Feta Cheese

### **Lemon Peppercorn Chicken**

Topped with a Pinot Noir Reduction Wine Sauce

### **Citrus Herb Chicken**

Lemon, Orange & Garlic Citrus Sauce

*Additional Options will be included from*

*Save, Save, Save*

### **PACKAGE TO INCLUDE:**

*Freshly Baked Bread with Butter*

### **Rosemary Grilled Chicken**

With Rosemary & Fresh Garlic

### **Sweet Basil Chicken**

Creamy Basil with Pesto Cream Sauce

### **Pomodoro Chicken**

Fresh Chopped Tomatoes, Garlic, Basil & Olive Oil

### **Herb & Garlic Roasted Top Sirloin**

Topped our Mushroom Demi Sauce

### **Roasted Tri Tip**

with Au Jus & Creamy Horseradish

### **Beef Bourguignon**

Pearled Onions and Red Wine Sauce

*Additional Entrees from Save, Spanish-Latin Available*

## “SAVE SAVE SAVE PACKAGE”

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**Per Person** (Service Charge + CA Sales Tax ~ Minimum 100 guests)

**STATIONARY APPETIZER** (Includes Fruit & Cheese Board)

**SALAD** (Includes Choice of 1 Salad)

**ENTREES** (Includes Choice of 1 entrees) ~ \$250.00 for carver on site

**SIDES** (Includes Choice of 2 side dishes for buffet or plated meal)

### Oven Baked Chicken

With Capers, Lemon and Fresh Herbs

### Marsala Chicken

Marsala Wine with Mushrooms

### Sun Dried Tomato Chicken

Sun Dried Parmesan Cream Sauce with Basil Ribbons

### Tuscan Garlic Chicken

Sun Dried Tomato, Fresh Spinach, Fresh Garlic in a Cream Sauce

### Lemon Peppercorn Chicken

Topped with a Pinot Noir Reduction Wine Sauce

### PACKAGE TO INCLUDE:

Freshly Baked Bread with Butter

### Citrus Herb Chicken

Lemon, Orange & Garlic Citrus Sauce

### Rosemary Grilled Chicken

With Rosemary & Fresh Garlic

### Sweet Basil Chicken

Creamy Basil with Pesto Cream Sauce

### Pomodoro Chicken

Fresh Chopped Tomatoes, Garlic, Basil & Olive Oil

## “SPANISH-LATIN PACKAGE”

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**Per Person** (Service Charge + CA Sales Tax ~ Minimum 100 guests)

**STATIONARY APPETIZER** (Chips & Salsa with Fruit & Cheese Board Combination)

**SOUP OR SALAD** (Includes Choice of 1 salad OR 1 soup for buffet or plated meal)

**ENTREES** (Includes Choice of 1 entrees) ~ \$250.00 for Cooking on Site

**SIDES** (Includes Choice of 2 side dishes for buffet or plated meal)

### **Enchiladas of Green Chile Chicken or Red Cheese**

With a Non Spicy Sauce & Cheese

### **Chicken or Beef Fajitas**

With Sauteed Peppers & Onions

### **Chile Verde (Pork or Beef)**

Simmered in a Green Tomatillo Sauce with Onions

### **Chile Colorado**

Tender pieces of beef with a rich and flavorful red chile sauce

### **Birria de Res**

A blend of chiles & spices simmered with beef stew meat | Onions | Cilantro | Salsa

### **Tender Braised Carnitas**

Braised Pork until tender with Pico de Gallo

### **PACKAGE TO INCLUDE:**

Freshly Baked Bread with Butter

Condiments – 2 Salsas of Choice

Tortilla Chips

### **Adobo Rubbed Chicken**

Chicken Breast Rubbed & Grilled in a Homestyle Adobo Sauce

### **Red Chicken Mole**

Jalisco Style Red Mole

### **Southwest Chicken**

Creamy Chile Poblano Sauce Peppers & Onions

### **Chile Relleno** (+\$5.00)

Pasilla Chile Stuffed with Cheese

### **Shrimp Fajitas** (+\$8.00)

Sauteed Jumbo Shrimp with Peppers & Onions

### **Tortillas Made to Order** (+\$6.00)

Handmade Corn Tortillas Made to Order

## “SPANISH-LATIN ACCOMPANIMENTS”

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### POTATOES & RICE

#### Spanish Red Rice

Sauteed with Onions & Tomatoes

#### Cilantro Lime Rice

Cilantro Lime Infused Rice

#### Black Beans

Whole or Smashed

#### Vegetarian Pinto Beans

Whole or Smashed

#### Ranchero Beans

Bacon, Onions & Jalapeno

#### Roasted Corn on the Cob

Corn Cobettes roasted & topped with Cotija Cheese

#### Mexican Angel Hair Fideo Pasta

Angel Hair Pasta with Tomato Sauce

#### Chorizo Roasted Potatoes

Red Roasted Potatoes sauteed with Chorizo, Peppers & Onions

#### Zucchini, Corn, Tomato & Peppers Vegetables

Sauteed Al Dente

### SALADS

#### Pepita 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

#### Classic Caesar Salad

Romaine, Caesar Dressing, Cheese Herb Croutons & Parmesan Cheese

#### Garden Green Salad

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

#### Potato Salad

Tossed with Fresh Eggs, Celery, Mayo & Mustard

#### Elbow Macaroni & Ham Salad

Diced Ham, Celery, Mayo & Mustard

#### Ambrosia Salad

Fruit Cocktail, Whipped Cream, Marshmallows, Coconut

# “HORS D’OEUVRES”

## TRAY PASSED

### COLD

#### Caprese Skewers

Buffalo Mozzarella, Basil, Cherry Tomato with Balsamic Reduction Dip

#### Brie & Walnut Filo

Brie Cheese with Candied Walnut Stuffed in a Filo Cup

#### Bruschetta Crostini

Tomato Basil Bruschetta over a Cheese Herb Crostini

#### Pork Spring Roll

Rice Noodles, Carrots, BBQ Pork & Cilantro Sprig

#### Ahi Tuna Spoon\*

Pickled Ginger and Wasabi Aioli

#### Beef Tenderloin Crostini

Goat Cheese & Pesto Doll Up

#### Spinach Beef Involtini

Stuffed with Spinach & Cheese

#### Tomato Mozzarella Puff

Roasted Tomato, Mozzarella & Fresh Basil

#### Mini Ceviche Shooters\*

Shrimp, Tomatoes, Cucumbers, Onions, Cilantro

#### Chicken & Artichoke Tartlet

Grilled Chicken & Artichokes

#### Chicken Stuffed Cucumber Boats

Chicken Salad Garnished with Sliced Grapes

#### Caramelized Onion & Apple Tart

Mozzarella Cheese, Sweet Onions and Granny Apple

### COLD

#### Asparagus Wrapped Prosciutto

Roasted Asparagus wrapped in prosciutto

#### Fruited Couscous Shooter

Honey Fruited Couscous Salad with Slivered Crostini

#### Smoked Salmon & Cream Cheese Cucumber Picks\*

Smoked Salmon, Dill Cream Cheese & Cucumber

#### Garlic Roasted Cocktail Shrimp\*

Cocktail Sauce

#### Cucumber Rolls

Sliced Cucumbers Stuffed with Whipped Cheese

#### Melon Wrapped Prosciutto

Prosciutto wrapped in Melon

#### Creole Stuffed Deviled Eggs

Topped with Fried Okra

#### Pedal Leaves Stuffed with Gorgonzola

Endive Leaves, Whipped Gorgonzola & Candied Walnuts

#### Spaghetti Squash Cakes

Minced Tofu, Olived & Dried Fruits with a Pesto Aioli Dip

#### Lentil Meatball Bites

Layered with Mozzarella and Balsamic Reduction Drizzle

#### Fruit & Cheese Bites

Diced Cheese with Fresh Fruit

#### Chicken Salad Cranberry Tea Sandwich

Cranberry Relish layered with Chicken Salad

# “HORS D'OEUVRES”

## TRAY PASSED

### HOT

#### Potstickers

Chicken or Pork with Sweet Chili Dipping Sauce

#### Chicken Roulade

Flavored Tortilla, Cream Cheese, Chicken & Fruited Salsa

#### Mini Shredded Beef Tostada

Seasoned Beef, Mini Tostada, Garnished with Tomato

#### Spanakopita

Filo, Spinach & Feta

#### Mac & Cheese Fritter

Mac & Cheese

#### Italian Sausage Stuffed Mushroom

Italian Sausage, Button Mushroom

#### Mini Chicken Empanadas

Pulled Chicken and Chipotle Cream Dip

#### Garlic & Cheese Stuffed Mushrooms

Fresh Garlic and Cream Cheese

#### Mini Beef Wellingtons\*

Puff Pastry, Filet & Creamy Horseradish Dip & Mushroom Pate

#### Spicy Chipotle Chicken Skewers

Grilled Chicken, Chipotle Sauce & Mango Chutney Dip

#### Teriyaki Beef Skewers

Grilled Beef, Teriyaki Sauce

#### Mini Beef Empanadas

Pulled Beef and Cilantro Sour Cream Dip

### HOT

#### Twice Baked Potatoes

Potato Filling, Parmesan Cheese

#### BBQ Chicken Wrapped Skewer

Grilled Chicken, Applewood Bacon & BBQ Sauce

#### Crab Cakes\*

Fresh Crab, Pineapple Coconut Dip

#### Garlic Roasted Shrimp Scampi\*

Garlic Butter, Butterfly Shrimp

#### Cauliflower Cakes

Romesco Sauce, Garnished with Parsely

#### Bacon Scallop\*

Bacon, Fresh Scallop, Gastrique

#### Mini Filet Kabob\*

Filet, Sweet Onion, Roasted Pepper

#### Potato Pancakes

Potato, Smoked Salmon, Dill Cream

#### Coconut Shrimp Lollipop

Coconut Shrimp, Apricot Ginger Dip

#### Lobster Cake\*

Bernaise Sauce

#### Tortilla Soup Shooter

Grilled Cheese or Chicken Taquito

#### Beef Slider

Bacon, Horseradish, Cheddar Cheese, Mini Brioche

## “ACCOMPANIMENTS”

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### POTATOES & RICE

#### Red Roasted Rosemary Potatoes

Red Potato Quarters, Rosemary & Garlic

#### Cheddar Cheese Smashed Red Potatoes

Cheddar Cheese

#### Whipped Garlic Mashed Potatoes

Fresh Potato, Roasted Garlic

#### Whipped Buttered Mashed Potatoes

Potato, Butter

#### Au Gratin Potatoes

Cut Potato with Cream and Cheeses

#### Escalloped Potatoes

Round Cut Potato, Cream and Cheeses

#### Parsley Buttered Potatoes

Red Potatoes, Butter & Chopped Parsley

#### Chili Roasted Sweet Potatoes

Sweet Potato Wedges, Smoked Paprika & Chili Powder

### 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

#### 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

#### Brown Rice

Steamed Brown Rice

#### Classic Italian Risotto

Arborio, Butter, Parmesan Cheese, White Wine

#### Creamy Mushroom Orzo

Orzo Pasta with Mushrooms, Butter & Parmesan Cheese

#### 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

# “ACCOMPANIMENTS”

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## VEGETABLE

### Sauteed Zucchini & Squash

Zucchini, Squash, House Spices

### Grilled Summer Roasted Vegetables

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

### Roma Greens Beans

Green Beans, Roma Tomatoes, Sweet Red Onions

### Haricot Verts with Herb Butter

Thin French Green Beans with Herb Butter & Toasted Almonds

### Vegetable Soufflé\*

Broccoli & Carrots with Cream

### Agave Honey Ginger Glazed Carrots

Agave, Fresh Ginger, Honey, Carrots

## SALADS

### Classic Caesar Salad

Parmesan Cheese, Herb Focaccia Croutons

### Baby Spinach Salad

Bacon Bits, Mushrooms, Egg, Bleu Cheese, Dressing

### California Salad

Apple Bits, Dried Cranberries, Orange Segments, Candied Walnuts, Triple Berry Vinaigrette

### Spring Salad

Sweet Red Onions, Orange Segments, Feta, Triple Berry Vinaigrette

### Fruit and Spinach Salad

Fresh Strawberries, Feta, Candied Pecans, Dressing

### Greek Salad

Feta, Kalamata Olives, Cucumber, Red Onion, Tomato, Balsamic Vinaigrette

### Lemon Asparagus\*

Asparagus, Olive Oil, Fresh Lemon Juice, Lemon Slices

### Roasted Peppers & Asparagus\*

Roasted Red Peppers, Sweet Red Onion, Asparagus

### Vegetable Medley

Broccoli, Carrots, Cauliflower

### Balsamic Roasted Brussel Sprouts

Tossed in Olive Oil and Roasted

### Wild Mushroom Sautee

Served with Garlic Butter

### Classic Succotash

Lima Beans, Bacon Bits, Corn & Roasted Cherry Tomatoes

### House Salad

Tomato, Artichoke Hearts, Black Olives, Feta Cheese, Balsamic Vinaigrette

### Luxemburg Salad

Applewood Bacon Bits, Tomato, Red Onion, Bleu Cheese, Croutons, Dressing

### Hearts of Palm

Artichoke Hearts, Celery, Basil, Hearts of Palm, Cucumber, Tomato, Garbanzo Beans, Dressing

### Italian Salad

Tomato, Red Onion, Cucumber, Peppercini, Garbanzo Beans, Mozzarella Cheese, Dressing

## “ACCOMPANIMENTS”

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### SOUPS & BISQUES

#### New England Clam Chowder

Traditional Creamy New England Clam Chowder

#### Manhattan Clam Chowder

Tomato Base Manhattan Clam Chowder

#### Potato Leak Soup

Russet Potatoes, Thyme, Cream Sauce

#### Lobster Bisque

House Recipe with Lobster Meat & Lobster Essence

#### Creamy Romesco Bisque

Roasted Peppers, Tomato Cream Sauce

#### Butternut Squash Bisque

Butternut, Nutmeg topped with Crème Franche

#### Mexican Tortillas Soup

Topped with Tortilla Strips

## “ADDITIONAL STATIONS”

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### CHARCUTERIE GRAZING TABLE STATION

Assorted Artisanal Imported & Domestic Cheeses, Assorted Curated Meats, Fresh & Dried Fruits, Nuts, Olives, Spreads, Crusty Bread and Crackers

### FRUIT & CHEESE BOARD

Variety of Domestic Cheeses & Imported Cheeses. Fresh Seasonal Fruit with Garnishes of Tropical Fruits, Grapes & Berries. Olives, Jam, Dried Fruits & Nuts. Rustic breads and assorted fancy crackers

### TRIO BRUSCHETTA BAR

CHOICE OF 3 FROM THE FOLLOWING:

- Tomato Basil
- Eggplant, Tomato Basil
- Roasted Red Peppers & Goat Cheese
- Olive Tapenade
- Avocado Tomato Basil
- Balsamic Thyme Mushroom
- Fig & Blue Cheese

## “ADDITIONAL STATIONS”

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### MASHED POTATO BAR

#### POTATO (Choice of 2)

- Sweet Mashed Potatoes
- Garlic Mashed Potatoes

#### PROTIEN TOPPINGS (Choice of 1)

- Kalua Pulled Pork
- Diced Bacon
- Smoked Andouille Sausage

#### ADDITIONAL TOPPINGS (Choice of 5)

- Basil Pesto
- Butter
- Creamed Corn
- Diced Tomatoes
- Guacamole
- Marinara Sauce
- Salsa
- Sauteed Veggies
- Caramelized Sweet Onions

- Buttered Parsley Red Skin Potatoes
- Yukon Gold Mashed Potatoes

- Diced Chicken
- Shredded Beef
- Carnitas

- Cheddar Cheese
- Chives
- Demi Glaze
- Feta Cheese
- Horseradish
- Roasted Garlic
- Sauteed Mushrooms
- Sour Cream
- BBQ Sauce

### MARTINI MAC N CHEESE BAR

#### Chef's Specialty Gourmet Four Cheese Mack N Cheese

#### PROTIEN TOPPINGS (Choice of 1)

- Kalua Pulled Pork
- Diced Bacon
- Smoked Andouille Sausage

#### ADDITIONAL TOPPINGS

- Cheddar Cheese
- Salsa
- Roasted Corn

- Diced Chicken
- Shredded Beef
- Carnitas

- Golden Bread Crumbs
- Sliced Green Onions
- Roasted Cherry Tomatoes

50 GUEST MINIMUM

## “LATE NIGHT SNACKS”

### **SOUTH OF THE BORDER TACO BAR** – Staff not included. Additional charge

#### PROTIEN (Choice of 3)

- Diced Carne Asada
- Carnitas
- Al Pastor

#### GARNISHMENTS INCLUDE

- Red & Green Salsa
- Cilantro
- Diced Onions
- Limes
- Radishes

#### MEXICAN WATER TO INCLUDE

- Horchata
- Jamaica

- Diced Chicken
- Birria
- Chorizo +\$2.00 p.p.

- Homemade Tortilla Chips
- Mango Salsa +\$1.00 p.p.
- Diced Tomatoes +\$1.00 p.p.
- Guacamole +\$1.00 p.p.
- Tortillas Made to Order +\$5.00 p.p.

- Piña (Pineapple)
- Sandia (Watermelon)

### **NACO BAR** Staff not included. Additional charge

Homemade Tortilla Chips with Nacho Cheese & Jalapenos

Includes: Red & Green Salsa

#### PROTIEN (Choice of 2)

- Steak
- Ground Beef
- Al Pastor

#### GARNISHMENTS (Choice of 3)

- Diced Tomatoes
- Diced Onions
- Sour Cream
- Chives
- Limes

- Diced Chicken
- Shredded Pork

- Chunky Salsa
- Cilantro
- Olives
- Shredded Cheese
- Guacamole +\$1.50 pp

MINIMUM OF 50 GUESTS

## “LATE NIGHT SNACKS”

### SLIDER STATION Staff not included. Additional charge

#### PROTIEN (Choice of 2)

- Beef Sliders with Cheese, Pickles & Ketchup
- BBQ Pulled Pork with Pickles & Homemade BBQ Sauce
- Chipotle Pulled Chicken With Chiipotle Aiolo
- Teriyaki Turkey Slider Cheddar & Sriracha Aiolo
- Cuban Slider with Pork Medallions, Deli Ham, Swiss & Pickles
- Buffalo Fried Chicken Sliders with Red Hots Buffalo Sauce & Blue Cheese
- Black Bean Burger Slider with Sliced Pickles, Cheese & Tomato
- Greek Veggie Burger with Hummus Spread, Roasted Veggies & Cherry Tomato

### STREET DOGS Staff not included. Additional charge

#### Hot Dog & Bacon Wrapped Hot Dog

Includes: Hot Dog Buns, Ketchup, Mustard, Grilled Peppers & Onions

#### GARNISHMENTS (Choice of 3)

- Diced Tomatoes
- Sour Cream
- Nacho Cheese
- Chipotle Mustard
- BBQ Sauce
- Pico de Gallo
- Shredded Cheese
- Jalapenos
- Homemade Pickles
- Guacamole +\$1.00 p.p.
- Chile Beans +\$2.50 p.p.
- Smoked Pulled BBQ Pork +\$3.00 p.p.

### GRILLED QUESADILLAS Staff not included. Additional charge

Blended Cheese, Extra Large Flour Tortilla & Red Salsa

#### PROTIEN (Choice of 2)

- Pizza Quesadilla
- Jerk Chicken
- Chipotle Diced Chicken
- Hawaiian Pulled Pork
- Carne Asada (Steak)
- Veggie Mushroom & Grilled Onions

#### GARNISHMENTS (CHOOSE 3)

- Pico De Gallo
- Chunky Salsa
- Guacamole +\$1.50 p.p.
- Sour Cream
- Cauliflower Salsa
- Mango Salsa +\$1.00 p.p.

MINIMUM OF 50 GUESTS

# “DESSERTS & DESSERT STATIONS”

## LOVE IS SWEET

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

## SMORE LOVE

Hershey's Chocolate Squares  
Graham Crackers  
Large Fluffy Marshmallows

## SMORE IN LOVE

INCLUDES: SMORE LOVE + ADDITIONAL OPTIONS

### MARSHMALLOW

- Strawberry

### CHOCOLATE (Choice of 1)

- Reeses Cups
- Andes Mint Chocolate

### FILLING

- Nutella
- Peanut Butter

### COOKIE / CRACKER (Choice of 1)

- Chocolate Graham Crackers
- Fudge Striped Cookies

- Chocolate
- Rolo
- Cookies & Cream Hershey's
- Strawberry Jam
- Chocolate Chip Cookies

50 GUEST MINIMUM

## “DESSERTS & DESSERT STATIONS”

### BECAUSE YOU POPPED WITH QUESTION

INCLUDES: Brown Paper Bags & Deluxe Napkins  
FRESHLY POPPED POPCORN & BUTTER SPRITZ

SEASONING (Choice of 3)

- Kettle Corn
- White Cheddar
- Caramel
- Nacho Cheddar
- Ranch
- Chile Lime Tajin
- Apple Cinnamon
- Garlic Parmesan

SCOOP (Choice of 3)

- Chocolate Candies
- Peanut Butter Candies
- Gummy Bears
- Malt Balls
- Mini Marshmallows
- Honey Roasted Peanuts
- Reese's Mini Cups
- Red Licorice
- Rolos

### WE GO TOGETHER LIKE MILK & COOKIES

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.

### LOS NOVIOS

DESSERTS (Choice of 3)

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

50 GUEST MINIMUM

# “ADD-ONS AND OTHER STUFF”

## BEVERAGES

COFFEE ~ REGULAR OR DECAF \$3.00 pp

- Sugar, Sweetners, Stirs, Creamers
- White Disposable Coffee Cup

GOURMET COFFEE STATION ~ \$6.00 PP

- Sugar, Sweetners, Stirs, Creamers
- Two (2) Flavored Syrup Pumps
- Semi-Sweet Chocolate Chips
- Whipped Cream

DRINKS \$4.00 pp (Choose 3)

- Coke, Diet Coke & Sprite
- Ice Tea ~ Southern Style, Freshly Brewed or Tropical
- 10oz Acrylic Disposable Cups

## ADDITIONAL MEALS

VENDOR MEALS ~ \$25.00 EA

- Chef Choice Chicken Entrée

PLATED MEALS ~ +\$8.00 pp

## ASSISTANCE WITH COORDINATION OF RENTALS

- Canopies or Tent Rental
- Chairs from Chiavari, Farmhouse, Urban & More
- China, Glassware & Flatware Upgrade
- Lighting of String Light, Chandeliers & Uplighting
- Furniture or Lounge Furniture

## STAFF

- Bartendar ~ \$320.00 | 5 hr Event Time | 2 hr Set Up | 1 hr Tear Down
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- Two (2) Flavored Creamers
- Marshmallows
- Cinnamon Sugar
- Chocolate & Caramel Syrup

- Horchata (Cinnamon Rice) , Jamaica (Hibiscus), Pineapple or Watermelon – Choice of 2
- Lemonade
- Glass Beverage Dispenser

KIDS MEALS ~ \$25.00 EA

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

FAMILY STYLE PLATED ~

- While we offer family style plated meals, the price may vary. Once a Menu is set, a final price quote will be provided

- Tables ~ Traditional | Farmhouse | Sweetheart
- Linen Upgrades
- Dance Floors ~ White, Oak, Round & More
- Bars & Bar Backs
- Table Chargers

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## “GENERAL INFORMATION”

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**MINIMUMS:** Packages are priced per person and are based on 100+ guest minimum. Events less than 100 guests will be charged an additional rate of \$10.00 per person. Prices Subject to Change without notice.

**RETAINER AND PAYMENT SCHEDULE:** To reserve your date 25% or \$1000.00 of Total is required with a contract signature confirmation. All retainers are non-refundable and non-transferable and will be applied to your final balance. No date will be held unless a deposit is received and is subject to availability at the time of the booking. Following the initial 25% deposit, customers will be responsible for submitting payment for their event in accordance to the following guidelines:

- 25% of the total will be due midway between booking date and event date.
- 100% of the total will be due 10 DAYS prior to the event date with a guaranteed final guest count

Guest count deductions will not be permitted once the final count has been submitted.

**CANCELLATIONS / REFUND:** Cancellation notices must be submitted in writing or in person. The initial 25% deposit is non-refundable. Any additional payments will be refundable up to 50% if cancellation is submitted prior to six months from the event date. A \$75.00 per person food tasting cancellation fee will be held for all cancellations if food tasting has been carried out.

**PACKAGES & SERVICES:** All prices are subject to change without notice and are guaranteed only at the time of booking when the initial retainer is received. Customers will be responsible for honoring guarantees made at the time of booking including package selections and guest minimums.

**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 Kosher, 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.

**FOOD TASTINGS:** One complimentary tasting will be provided after booking for menu selection and will be subject to caterer availability. Customized Menu options are available upon request. Food tastings are set up for 4 guests only. If a tasting is requested prior to the booking, there will be a \$75.00 per person food tasting fee (depending on menu selections). If you like the services offered, your tasting fees of \$75.00 per person will go towards the final balance.

**FEES & COORDINATION SERVICE CHARGE:** All items are subject to CA State Taxes (at the current rate at time of booking) and 18% Service Charge. The service charges apply if your event is staffed by Tiscareno's Event Staff, such as a full service event or when "ON-LOAN" service ware and equipment is used. The coordination service charge covers the additional expenses we incur in the planning and execution of a full service event such as: client consultations, administrative overhead, equipment preparation and maintenance, vehicle expenses and of course, the extra time we spend to make your event the best it can be. The coordination service charge will also cover for staff gratuities.