



Holiday Menu 2025

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!

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ORDERING INFORMATION

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 manage all the heavy lifting. Our staff will manage everything from start to finish to capture your vision and ensure a perfect event. All staff events require a minimum of 4 hours of event service, and 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 a minimum of two-day 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 for in full, a Tiscareno's Catering Team Member will notify you in advance if necessary.



THANKSGIVING

Includes Disposable Service ware

"WHOLE" ROASTED TURKEY MEAL

INCLUDES:

Pan Dripping Turkey Gravy & Orange Cranberry Relish
Serves 8-10 \$195.00

WHOLE ROASTED "PRE-SLICED" TURKEY MEAL

INCLUDES:

Pan Dripping Turkey Gravy & Orange Cranberry Relish
Serves 8-10 \$228.00

PINEAPPLE GLAZED HAM MEAL

Serves 8-10 \$154.00

HAM & "WHOLE" ROASTED TURKEY FEAST

INCLUDES:

Pan Dripping Turkey Gravy & Orange Cranberry Relish
Serves 8-10 \$225.00

HAM & "SLICED" ROASTED TURKEY FEAST

INCLUDES:

Pan Dripping Turkey Gravy & Orange Cranberry Relish
Serves 8-10 \$265.00

ALL MEALS INCLUDE:

Bread & Butter
Choice of Three Accompaniments
Choice of One Dessert

PICK UP TIMES:

Thursday, November 27th from 10 AM – 3 PM

PICK UP LOCATION

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

ORDERS ACCEPTED UNTIL TUESDAY 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 Pie

A LA CARTE

Extra Side Dishes Serves 8-10	\$40.00 EA
"Whole" Roasted Turkey with Pan Dripping Turkey Gravy 13-15 LBS (SERVES 10-12)	\$71.00 EA
Roasted "Sliced" Turkey Breast with Pan Dripping Turkey Gravy 3 LBS (Serves 6-8)	\$105.00 EA
Pineapple Glazed Ham 3 LBS (Serves 6-8)	\$45.00 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	\$20.00



CHEF INSPIRED HOLIDAY COLLECTIONS MENU

Includes disposable Service ware 15+ Guests Minimum

MENU 1

POMEGRANATE CREAMY CHICKEN

Pomegranate Seeds, Béchamel Cream Sauce & Slivered Almonds

Baked Peas, Asparagus & Broccoli with Parmesan

Garlic Whipped Red Mashed Potatoes

California Salad | Sun Dried Cranberries, Feta Cheese, Orange Segments, Candied Walnuts & Triple Berry Vinaigrette

Freshly Baked Rustic Bread & Butter

MENU 2

CRANBERRY CHICKEN

Sauteed Chicken with Cranberry Apple Glaze

Baked Peas, Asparagus & Broccoli with Parmesan

Au Gratin Potatoes

Beet Salad | Spring Mix, Chopped Pecans, Chopped Beats, Feta Cheese & Citrus Vinaigrette

Freshly Baked Rustic Bread & Butter

MENU 3

CHICKEN BREAST MEDALLIONS

Stuffed with Spinach & Sun-Dried Tomatoes topped with Bechamel Cream Sauce

Baked Peas, Asparagus & Broccoli with Parmesan

New Potatoes with Butter & Parsley

Beet Salad | Spring Mix, Chopped Pecans, Chopped Beats, Feta Cheese & Citrus Vinaigrette

Freshly Baked Rustic Bread & Butter

MENU 4

ROSEMARY ORANGE ROASTED CHICKEN

Butter Thyme Orange Glaze

Baked Peas, Asparagus & Broccoli with Parmesan

New Potatoes with Butter & Parsley

California Salad | Sun Dried Cranberries, Feta Cheese, Orange Segments, Candied Walnuts & Triple Berry Vinaigrette

Freshly Baked Rustic Bread & Butter

MENU 1, 2, 3 & 4

Per Person Price \$20.00

HOW WE SET UP

- STANDARD ORDER– Disposable foil pans, bowls
- VIP ORDER – Ceramic Bowls & Platters, Chafing Dishes, Baskets, Buffet Linens, Stainless Steel Serving Utensils
- Substitute Any Side, Salad or Vegetable at No Additional Cost



CHEF INSPIRED HOLIDAY COLLECTIONS MENU

Includes disposable Service ware 15+ Guests Minimum

MENU 7

BURGUNDY BEEF TIPS

With Mushroom Wine Sauce

Jewel Roasted Vegetables - Beets, Brussel Sprouts,
Carrots, Red Onions & Green Beans

Garlic Whipped Red Mashed Potatoes

Festive Winter Salad | Sun Dried Cranberries, Feta Cheese
Pecans, Sliced Red Onion & Triple Berry Vinaigrette

Freshly Baked Rustic Bread & Butter

MENU 8

CHIMICHURI BEEF BRISKET

with Side of Chimichurri Sauce

Jewel Roasted Vegetables - Beets, Brussel Sprouts,
Carrots, Red Onions & Green Beans

Scalloped Potatoes

Beet Salad | Spring Mix, Chopped Pecans, Chopped Beets,
Feta Cheese & Citrus Vinaigrette

Freshly Baked Rustic Bread & Butter

MENU 9

PANKO DILL CRUSTED SALMON

With Lemon Butter Sauce

Jewel Roasted Vegetables - Beets, Brussel Sprouts,
Carrots, Red Onions & Green Beans

Herb Wild Rice Pilaf

Festive Winter Salad | Sun Dried Cranberries, Feta Cheese
Pecans, Sliced Red Onion & Triple Berry Vinaigrette

Freshly Baked Rustic Bread & Butter

MENU 10

BEEF MEDALLIONS

With Bordelaise Sauce

Jewel Roasted Vegetables - Beets, Brussel Sprouts,
Carrots, Red Onions & Green Beans

Twice Mini Red Potatoes

Beet Salad | Spring Mix, Chopped Pecans, Chopped Beets,
Feta Cheese & Citrus Vinaigrette

Freshly Baked Rustic Bread & Butter

MENU 11

GARLIC & HERB ROASTED TRI-TIP

with Side of Au Ju

Jewel Roasted Vegetables - Beets, Brussel Sprouts,
Carrots, Red Onions & Green Beans

Au Gratin Potatoes

Festive Winter Salad | Sun Dried Cranberries, Feta Cheese
Pecans, Sliced Red Onion & Triple Berry Vinaigrette

Freshly Baked Rustic Bread & Butter

MENU 7, 8, 9, 10 & 11

Add Chicken Entrée	\$6.00 Per Person
Per Person	\$28.00

HOW WE SET UP

- STANDARD ORDER- Disposable foil pans, bowls
- VIP ORDER - Ceramic Bowls & Platters, Chafing Dishes, Baskets, Buffet Linens, Stainless Steel Serving Utensils
- Substitute Any Side, Salad or Vegetable at No Additional Cost



CHEF INSPIRED HOLIDAY COLLECTIONS MENU

Includes disposable Service ware 15+ Guests Minimum

MENU 11

TAMALES & POZOLE

Homemade Tamales: Pork | Chicken | Beef
Chili & Cheese (15-150 Choice of 2 | 151+ Choice of 3)

POZOLE: Red Chile Pork or Green Chicken
Shredded Cabbage, Radishes, Limes,
Crisp Tostadas

Traditional Spanish Rice
Pinto Beans (Whole or Smashed)

Salsas & Tapatio Packages

MENU 12

CREAMY CHIPOTLE CHICKEN

Flavorful Chipotle Cream Sauce Garnished with
Freshly Chopped Cilantro

Confetti White Rice with Peas & Carrots
Succotash of Zucchini, Corn & Red Peppers

Mexican Caesar Salad | Romaine, Cotija, Tortilla Strips &
Cilantro Caesar Dressing

Chips & Salsas

MENU 13

ENCHILADAS SUIZA

Two Green Enchilada Suiza

Cilantro Lime Rice
Black Beans (Whole or Smashed)

Mexican Chopped Salad | Romaine, Roasted Corn, Black
Beans, Cilantro, Tomato, Tortilla Strips, Cotija Cheese. Served with
Cilantro Caesar Dressing

Chips & Salsas

MENU 14

CHICKEN MOLE "Bone in or Breast"

"Bone In or Breast" Bathed in our Homemade Mole
Sauce. Served with 2 Corn Tortillas per person

Traditional Spanish Rice
Pinto Beans (Whole or Smashed)

Succotash of Zucchini, Corn & Red Peppers

Chips and Salsas

MENU 15

MEXICAN TRIO

One Homemade Tamales: Pork | Chicken | Beef or
Chili & Cheese

One Enchilada Suiza

One Chile Relleno

Traditional Spanish Rice
Pinto Beans (Whole or Smashed)

Mexican Caesar Salad | Romaine, Cotija, Tortilla Strips &
Cilantro Caesar Dressing

Chips & Salsas

MENU 11, 12, 13, 14 & 15

Per Person \$22.00

HOW WE SET UP

- STANDARD ORDER– Disposable foil pans, bowls
- VIP ORDER – Ceramic Bowls & Platters, Chafing Dishes, Baskets, Buffet Linens, Stainless Steel Serving Utensils.
- Substitute Any Side, Salad or Vegetable at No Additional Cost



A LA CARTE BEEF ENTREES

Includes disposable Service ware 15+ Guests Minimum

HERB ROASTED TURKEY BREAST

Pan Dripping Turkey Gravy
Citrus Orange Cranberry Relish
Freshly Baked Rustic Bread & Butter
Serves 6-8 \$105.00 EA

PINEAPPLE GLAZED HAM

Freshly Baked Rustic Bread & Butter
Serves 6-8 \$45.00 EA

ROASTED BEEF

Horseradish Cream
Au Jus
Freshly Baked Rustic Bread & Butter
Serves 20 = 7oz Cut \$195.00 EA

SLOW COOKED BRISKET

Chimichurri
Onion Jam
Freshly Baked Rustic Bread & Butter
Serves 20 = 7oz Cut \$205.00 EA

PRIME RIB

Au Jus
Horseradish Cream
Serves 25 = 8oz Cut \$354.00 EA

NEW YORK STRIPLOIN

Peppercorn Sauce
Freshly Baked Rustic Bread & Butter
Serves 25 = 8oz Cut \$316.00 EA

HERB & GARLIC ROASTED TRI-TIP

Horseradish Cream
Au Jus
Freshly Baked Rustic Bread & Butter
Serves 23 = 7oz Cut \$225.00 EA

- Add a Carver for +\$250.00 (Includes 2-hour buffet service)
- Prices may Vary due to Market Conditions



A LA CARTE CHICKEN ENTREES

Includes disposable Service ware 15+ Guests Minimum

PICATTA CHICKEN

Breast of Chicken simmered in a Lemon Caper Cream Sauce

½ Pan Serves 8-10 \$60.00
Full Pan Serves 18-20 \$120.00

SWEET BASIL CHICKEN

Sautéed Chicken Breast with Sweet Basil, Sun Dried Tomatoes in a Light Cream Sauce

½ Pan Serves 8-10 \$60.00
Full Pan Serves 18-20 \$120.00

SUN DRIED TOMATO CHICKEN

Sauteed Chicken Breast in a Sun-Dried Tomato, Basil & Parmesan Cream Sauce

½ Pan Serves 8-10 \$60.00
Full Pan Serves 18-20 \$120.00

CHICKEN BREAST MEDALLIONS

Stuffed with Spinach & Sun-Dried Tomatoes topped with Bechamel Cream Sauce

½ Pan Serves 8-10 \$60.00
Full Pan Serves 18-20 \$120.00

POMEGRANATE CREAMY CHICKEN

Pomegranate Seeds, Béchamel Cream Sauce & Slivered Almonds

½ Pan Serves 8-10 \$60.00
Full Pan Serves 18-20 \$120.00

CRANBERRY CHICKEN

Sauteed Chicken with Cranberry Apple Glaze

½ Pan Serves 8-10 \$60.00
Full Pan Serves 18-20 \$120.00

ROSEMARY ORANGE ROASTED CHICKEN

Butter Thyme Orange Glaze

½ Pan Serves 8-10 \$60.00
Full Pan Serves 18-20 \$120.00

CHICKEN CORDON BLEU

Stuffed Chicken Breast with Ham & Cheese topped with a Bechamel Cream Sauce

½ Pan Serves 8-10 \$60.00
Full Pan Serves 18-20 \$120.00



A LA CARTE

TAMALES – Must be Ordered In Full Dozens

Chicken – with Green Sauce

Beef – with Red Sauce

Pork – with Red Sauce

Rajas & Cheese – Peppers & Cheese

PER DOZEN \$35.00

BIRRIA BY THE POUND

Birria De Res (Shredded Beef) with Consome

15-149 \$ 18.00 PER POUND

CARNITAS BY THE POUND

Shredded Pork

15-149 \$ 15.00 PER POUND

MENUDO

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

15-149 \$ 16.00 PER PERSON

149+ \$ 15.50 PER PERSON

POZOLE

Green Chicken with Hominy

Red Pork with Hominy

SERVED WITH TOSTADAS, CABBAGE & SLICED RADISHES

15-149 \$ 14.00 PER PERSON

149+ \$ 13.50 PER PERSON



A LA CARTE HOLIDAY ACCOMPANIMENTS

POTATOES & RICE

RED ROASTED ROSEMARY POTATOES

(1/2 Pan Serves 8-10- \$42 | Full Pan Serves 18-20- \$84)

WHIPPED GARLIC MASHED POTATOES

(1/2 Pan Serves 8-10- \$66 | Full Pan Serves 18-20- \$132)

AU GRATIN POTATOES

(1/2 Pan Serves 10- \$72 | Full Pan Serves 18-20- \$142)

ESCALLOPED PROVOLONE POTATOES

(1/2 Pan Serves 10- \$72 | Full Pan Serves 18-20- \$142)

PARSLEY BUTTERED POTATOES

(1/2 Pan Serves 10- \$55 | Full Pan Serves 18-20- \$110)

CHILI ROASTED SWEET POTATOES

(1/2 Pan Serves 10- \$46 | Full Pan Serves 18-20- \$92)

CONFETTI RICE

(1/2 Pan Serves 10- \$40 | Full Pan Serves 18-20- \$80)

HERB WILD RICE PILAF

(1/2 Pan Serves 10- \$46 | Full Pan Serves 18-20- \$92)

RICE PILAF

(1/2 Pan Serves 10- \$40 | Full Pan Serves 18-20- \$80)

LEMON RICE

(1/2 Pan Serves 10- \$40 | Full Pan Serves 18-20- \$80)

TRADITIONAL SPANISH RICE

(1/2 Pan Serves 10- \$35 | Full Pan Serves 18-20- \$70)



A LA CARTE HOLIDAY ACCOMPANIMENTS

PASTAS

VEGETABLES

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

JEWEL ROASTED VEGETABLES

Beets, Brussel Sprouts, Carrots, Red Onions & Green Beans

ROMA GREEN BEANS

Tossed with Roma Tomatoes & Sliced Sweet Red Onions

FRESH VEGETABLE MEDLEY

Broccoli, Cauliflower, Carrots & Zucchini

HONEY GINGER GLAZED CARROTS

Sliced Carrots Cooked with Fresh Ginger & Glazed Honey

BAKED PEAS, ASPARAGUS & BROCCOLI

Baked & Tossed with Grated Parmesan Cheese

SUCCOTASH

Succotash of Zucchini, Corn & Red Peppers

A LA CARTE

1/2 Pan (Serves 10-12)	\$60.00
Full Pan (Serves 22-24)	\$120.00

A LA CARTE

1/2 Pan (Serves 10-12)	\$70.00
Full Pan (Serves 22-24)	\$140.00

A LA CARTE FESTIVE HOLIDAY SALADS

SALADS

KALE CAESAR SALAD

Crisp Romaine, Chopped Kale, Sweet Red Onions,
Cherry Tomatoes, Quioná, Parmesan Cheese
SERVED WITH CREAMY CAESAR DRESSING

BEET SALAD

Spring Mix, Pecans, Chopped Beets, Feta Cheese
SERVED WITH CITRUS VINAIGRETTE

FESTIVE WINTER SALAD

Sun Dried Cranberries, Pecans Feta Cheese & Sliced
Red Onion
SERVED WITH TRIPLE BERRY VINAIGRETTE

ROASTED APPLE WINTER SALAD

Spring Mix & Spinach, Roasted Apple, Sweet Red
Onions, Cabbage & Candied Walnuts
SERVED WITH CITRUS VINAIGRETTE

MEXICAN CAESAR SALAD

Romaine, Cotija, Tortilla Strips & Cilantro
SERVED WITH CILANTRO CAESAR 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 BALSAMIC VINAIGRETTE

POMEGRANATE APPLE SPINACH SALAD

Fresh Spinach topped with Pomegranate Seeds,
Sweet Red Onion, Candied Walnuts, Mandarin
Oranges & Feta Cheese
SERVED WITH TRIPLE BERRY VINAIGRETTE

SWEET POTATO SALAD

Roasted Sweet Potatoes, Dried Cranberries, Feta
Cheese, Sweet Red Onions Slices & Chopped
Parsley Garnish
TOSSED WITH A RED WINE VINAIGRETTE

MEXICAN CHOPPED SALAD

Romaine, Roasted Corn, Black Beans, Cilantro,
Tomato, Tortilla Strips, Cotija Cheese
SERVED WITH CILANTRO CAESAR DRESSING

A LA CARTE

Small (Serves 8-10)	\$43.00
Medium (Serves 23-25)	\$80.00
Large (Serves 53-55)	\$144.00



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

COFFEE & HOT TEA

(Includes Cups, Stirrs, Sugar & Creamer)

Disposable Coffee Traveler 96oz \$26.00

Thermal Air Pot 12 Cup \$22.00

STATION PRICING PER PERSON

25-49 \$3.50

50+ \$3.00

FRUITED PUNCH, LEMONADE OR FRESHLY BREWED ICED TEA

Disposable Coffee Traveler 96oz \$26.00

STATION PRICING PER PERSON

25-49 \$2.50

50+ \$2.00

HOT APPLE CIDER

(Includes Cups)

Disposable Coffee Traveler 96oz \$34.00

Thermal Air Pot 12 Cup \$38.00

STATION PRICING

25-49 \$4.00

50+ \$3.75