



# Holiday Menu 2024

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 INFORMATION.....	2
THANKSGIVING FLYER.....	3
HOLIDAY FLYER.....	4
HOLIDAY COLLECTIONS.....	5-7
CARVER MENU.....	8
ACCOMPANIMENTS.....	9– 11
BEVERAGES.....	12



# 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. Delivery 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.



# THANKSGIVING

Includes Disposable Service ware

## “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 28th from 10 AM – 3 PM

### PICK UP LOCATION

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

**ORDERS ACCEPTED UNTIL TUESDAY 11/26/24 UNTIL 2PM**

**TEXT OR CALL 714.693.1030**

[www.tiscatering.com](http://www.tiscatering.com) or [info@tiscatering.com](mailto: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



# 2024 HOLIDAY FLYER

Includes disposable Service ware 15+ Guests Minimum

## ENTREES - \$14.00 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

## 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: \$120.00 + Delivery Fee

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

## 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 | Pick Up | To-Go



# CHEF INSPIRED HOLIDAY COLLECTIONS MENU

Includes disposable Service ware 15+ Guests Minimum

## MENU 1

### POMEGRANATE CREAMY CHICKEN

Pomegranate Seeds, Béchamel Cream Sauce & Slivered Almonds

Seasons Best Winter Roasted Vegetables - Beets, Brussel Sprouts, Carrots, Red Onions & Green Beans  
Garlic Whipped Red 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 & Broccoli with Parmesan  
Au Gratin Potatoes  
Beat Salad - Spring Mix, Chopped Pecans, Chopped Beats, Feta Cheese & Citrus Vinaigrette  
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  
Kale Caesar Salad – Romaine, Kale, Red Onions, Cherry Tomato, Quiona, Parmesan Cheese  
Freshly Baked Rustic Bread & Butter  
HOLIDAY DESSERT COOKIE / SWEETS

## MENU 4

### ROSEMARY ORANGE ROASTED CHICKEN

Butter Thyme Orange Glaze

Roasted Winter Vegetable - Beets, Brussel Sprouts & Broccoli  
Garlic Herb Wild Rice Pilaf  
California Salad - Sun Dried Cranberries, Feta Cheese, Orange Segments, Candied Walnuts & Triple Berry Vinaigrette  
Freshly Baked Rustic Bread & Butter  
HOLIDAY DESSERT COOKIE / SWEETS

### MENU 1, 2, 3 & 4

Number of Guests	Per Person Price
LUNCH	\$20.00

### 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.



# CHEF INSPIRED HOLIDAY COLLECTIONS MENU

Includes disposable Service ware 15+ Guests Minimum

## MENU 7

### BURGUNDY BEEF TIPS

With Sauteed Scallions 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

ASSORTED HOLIDAY DESSERT COOKIE / SWEETS

## MENU 8

### CHIMICHURI BEEF BRISKET

Slow Cooked Seasoned 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 Beats,  
Feta Cheese & Citrus Vinaigrette

Freshly Baked Rustic Bread & Butter

ASSORTED HOLIDAY DESSERT COOKIE / SWEETS

## MENU 9

### PANKO DILL CRUSTED SALMON

Served 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

ASSORTED HOLIDAY DESSERT COOKIE / SWEETS

## 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 Beats,  
Feta Cheese & Citrus Vinaigrette

Freshly Baked Rustic Bread & Butter

ASSORTED HOLIDAY DESSERT COOKIE / SWEETS

## MENU 11

### GARLIC & HERB ROASTED TRI-TIP

Slow Cooked with Side of Au Ju

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

Au Gratin Potatoes

Pomegranate Salad- Fresh Pomegranate Seeds, Sweet  
Red Onion, Candied Walnuts, Apple Slices & Feta Cheese

Freshly Baked Rustic Bread & Butter

ASSORTED HOLIDAY DESSERT COOKIE / SWEETS

### ADD A 2<sup>nd</sup> CHICKEN ENTRÉE

15-149	\$6.00 PER PERSON
150+	\$5.00 PER PERSON

### MENU 7, 8, 9, 10 & 11

Number of Guests	Per Person Price
LUNCH	\$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

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

Traditional Spanish Rice

Pinto Beans (Whole or Smashed)

Salsas & Tapatio Packages

ASSORTED HOLIDAY DESSERT COOKIE / SWEETS

## 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

Salsas

ASSORTED HOLIDAY DESSERT COOKIE / SWEETS

## MENU 13

### ENCHILADAS SUIZAS

Two Green Enchilada Suizas

Spanish 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

ASSORTED HOLIDAY DESSERT COOKIE / SWEETS

## MENU 14

### CHICKEN MOLE "Bone In or Breast"

"Bone In or Breast" Bathed in our Homemade Mole  
Sauce

Traditional Spanish Rice

Pinto Beans (Whole or Smashed)

Succotash of Zucchini, Corn & Red Peppers

Chips & Salsas

ASSORTED HOLIDAY DESSERT COOKIE / SWEETS

## MENU 15

### MEXICAN TRIO

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

One Enchilada Suiza

One Chile Relleno

Spanish Rice

Pinto Beans

Chips & Salsas

ASSORTED HOLIDAY DESSERT COOKIE / SWEETS

## MENU 11, 12, 13, 14 & 15

Number of Guests	Per Person Price
LUNCH	\$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



# CARVING MENU

Includes disposable Service ware 15+ Guests Minimum

## ADD A CARVING STATION

### HERB ROASTED TURKEY BREAST

Pan Dripping Turkey Gravy  
Citrus Orange Cranberry Relish  
Freshly Baked Rustic Bread & Butter  
15+ \$7.95 PER GUEST

### HONEY GLAZED HAM WITH CIDER GLAZE

Citrus Orange Cranberry Relish  
Stone Ground Mustard  
Freshly Baked Rustic Bread & Butter  
15+ \$7.95 PER GUEST

### ROASTED TOP SIRLOIN

Horseradish Cream  
Au Jus  
Freshly Baked Rustic Bread & Butter  
15+ \$11.95 PER GUEST

### SLOW COOKED BRISKET

Chimichurri  
Onion Jam  
Freshly Baked Rustic Bread & Butter  
15+ \$12.95 PER GUEST

### PRIME RIB

Au Jus  
Horseradish Cream  
Serves 21-22 \$250.00 EA

### NEW YORK STRIPLOIN

Peppercorn Sauce  
Freshly Baked Rustic Bread & Butter  
Serves 21-22 \$265.00 EA

### HERB CRUSTED TENDERLOIN OF BEEF

Mushroom Demi Sauce  
Freshly Baked Rustic Bread & Butter  
Serves 21-22 \$330.00 EA

- *Culinary Carver Pricing Not Included*
- *Prices may Vary due to Market Conditions*



# A LA CARTE

## HOLIDAY ACCOMPANIMENTS

### POTATOES & RICE

#### RED ROASTED ROSEMARY POTATOES

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

#### WHIPPED GARLIC MASHED POTATOES

(1/2 Pan Serves 10- \$45 | Full Pan Serves 18-20- \$90)

#### AU GRATIN POTATOES

(1/2 Pan Serves 10- \$52 | Full Pan Serves 18-20- \$104)

#### ESCALLOPED PROVOLONE POTATOES

(1/2 Pan Serves 10- \$52 | Full Pan Serves 18-20- \$104)

#### PARSLEY BUTTERED POTATOES

(1/2 Pan Serves 10- \$45 | Full Pan Serves 18-20- \$90)

#### CHILI ROASTED SWEET POTATOES

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

### CONFETTI RICE

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

### HERB WILD RICE PILAF

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

### RICE PILAF

(1/2 Pan Serves 10- \$30 | Full Pan Serves 18-20- \$60)

### LEMON RICE

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

### TRADITIONAL SPANISH RICE

(1/2 Pan Serves 10- \$30 | Full Pan Serves 18-20- \$60)



# A LA CARTE HOLIDAY ACCOMPANIMENTS

## PASTAS

### 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

### WINTER ROASTED VEGETABLES

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

### 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

### CREAMED SPINACH

Spinach with Cream Sauce +\$15 1/2 Pan | +\$30 Full Pan

### CREAMED CORN

Buttered & Creamed Corn +\$15 1/2 Pan | +\$30 Full Pan

### CRISP LEMON ASPARAGUS

With Lemon Garlic Butter +\$15 1/2 Pan | +\$30 Full Pan

## A LA CARTE

**1/2 Pan**

\$50.00

**Full Pan**

\$100.00

## A LA CARTE

**1/2 Pan**

\$45.00

**Full Pan**

\$90.00



# A LA CARTE

## FESTIVE HOLIDAY SALADS

### SALADS

#### KALE CAESAR SALAD

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

**1/2 Tray**

**Serves 10**

**\$65.00**

**Full Tray**

**Serves 20**

**\$130.00**



# “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 Air Pot 12-14 Cups \$22.00

Thermal Air Pot 12 Cup \$26.00

### STATION PRICING

25-49 \$2.50

50+ \$2.00

## FRUITED PUNCH, LEMONADE OR FRESHLY BREWED ICED TEA

(Staffed Events Only)

25-49 \$1.50 PER PERSON

50+ \$1.00 PER PERSON

## HOT APPLE CIDER

(Includes Cups)

Disposable Air Pot 12-14 Cups \$34.00

Thermal Air Pot 12 Cup \$38.00

### STATION PRICING

25-49 \$4.00

50+ \$3.75

