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# SOCIAL MENU

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• CATERING & EVENTS •

CORPORATE EVENTS \* WEDDINGS \* SOCIAL \* HOLIDAYS \* NON-PROFIT

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**ALL INCLUSIVE CATERING COMPANY**

SERVING ORANGE COUNTY, INLAND EMPIRE & LOS ANGELES COUNTY

E: [info@tiscarenoscatering.com](mailto:info@tiscarenoscatering.com) W: [www.tiscatering.com](http://www.tiscatering.com)

**T: 714.693.1030**



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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

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**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 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.



## CHICKEN ENTREES

*Entree includes Choice of Two Accompaniments, Salad, Bread & Butter (All Accompaniments Found on Pgs. 18-21). Includes Disposable Service Dinnerware*

### MEDITERRANEAN CHICKEN

Chicken Breast Sautéed in Olive Oil, Garlic, Tomatoes, Black Olives & Artichoke Hearts with Feta Cheese

15-149            \$16.50 PER PERSON  
150+              \$16.00 PER PERSON

### PICATTA CHICKEN

Breast of Chicken simmered in a Lemon Caper Cream Sauce

15-49            \$16.50 PER PERSON  
150+              \$16.00 PER PERSON

### PROVENÇAL CHICKEN

Breast of Chicken simmered with Black & Green Olives, Pepperoncini's, Capers, & White Wine Sauce

15-49            \$16.50 PER PERSON  
150+              \$16.00 PER PERSON

### MARSALA CHICKEN

Breast of Chicken simmered with a Marsala Mushroom Rosemary Sauce

15-149            \$16.50 PER PERSON  
150+              \$16.00 PER PERSON

### PORTOBELLO CHICKEN

Sautéed Chicken Breast stuffed over a Portobello Mushroom topped with Cream Mushroom Garlic Sauce

15-49            \$17.50 PER PERSON  
150+              \$17.00 PER PERSON

### SWEET BASIL CHICKEN

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

15-149            \$16.50 PER PERSON  
150+              \$16.00 PER PERSON

### CHICKEN POLENTA

Breast of Chicken Stuffed with Roasted Vegetables, Polenta & Cheese topped with Garlic Rosemary Cream Sauce

15-149            \$16.50 PER PERSON  
150+              \$16.00 PER PERSON

### LEMON HERB CHICKEN

Sautéed Chicken Breast simmered with Fresh Rosemary & Lemon Lime Wedge Citrus Sauce

15-149            \$16.50 PER PERSON  
150+              \$16.00 PER PERSON

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## CHICKEN ENTREES CONTINUED

*Entree includes Choice of Two Accompaniments, Salad, Bread & Butter (All Accompaniments Found on Pgs. 18-21). Includes Disposable Service Dinnerware*

### **SOUTHERN FRIED CHICKEN**

Buttermilk Fried Chicken of Dark Meat & White Meat served with Biscuits & Gravy or Bread & Butter

15-149            \$16.00 PER PERSON  
150+             \$15.50 PER PERSON

### **LEMON PEPPERCORN CHICKEN**

Sautéed Chicken Breast topped w/ Pinot Noir Reduction Wine Lemon Peppercorn Sauce

15-149            \$16.50 PER PERSON  
150+             \$16.00 PER PERSON

### **OVEN ROASTED HALF CHICKEN**

Lemon & Herbs Marinated & Roasted Half Chicken, served with Pan Drippings

15-149            \$17.00 PER PERSON  
150+             \$16.50 PER PERSON

### **CHICKEN CORDON BLEU**

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

15-149            \$17.50 PER PERSON  
150+             \$17.00 PER PERSON

### **LEMON AND THYME CHICKEN**

Citrus Marinated Chicken Breast with Lemon and Thyme Glaze

15-149            \$16.50 PER PERSON  
150+             \$15.50 PER PERSON

### **PARMIGIANA CHICKEN**

Breaded Chicken Breast with Marinara & Melted Mozzarella Cheese

15-149            \$16.50 PER PERSON  
150+             \$16.00 PER PERSON

### **FLORENTINE CHICKEN**

Chicken Breast Stuffed with Fresh Spinach & Cheeses topped with a Country Tomato Basil Cream Sauce

15-149            \$17.50 PER PERSON  
150+             \$17.00 PER PERSON

### **TARRAGON CABERNET CHICKEN**

Breast of Chicken Simmered with Tarragon, Carrots & Celery. Served with a Cabernet Reduction Sauce

15-149            \$17.50 PER PERSON  
150+             \$17.00 PER PERSON

### **DIJONNAISE CHICKEN**

Chicken Breast simmered with a Light Mushroom Dijon Cream Sauce

15-149            \$16.50 PER PERSON  
150+             \$16.00 PER PERSON



## CHICKEN ENTREES CONTINUED

*Entree Includes Two Accompaniments, Salad, Bread & Butter (All Accompaniments Found on Pgs. 18-21). Includes Disposable Service Dinnerware*

### TUSCAN GARLIC CHICKEN

Sauteed Chicken with Sun Dried Tomatoes, Spinach, Fresh Garlic in a Cream Sauce

15-149            \$16.50 PER PERSON  
150+                \$16.00 PER PERSON

### CITRUS MARINATED CHICKEN

Marinated Chicken Breast in Slices of Oranges, Lemons, Rosemary Fresh Garlic & Olive Oil and Grilled to Perfection

15-149            \$16.50 PER PERSON  
150+                \$16.00 PER PERSON

### OVEN BAKED CHICKEN

Oven Baked Chicken Breast with a Lemon Caper & Fresh Herb Sauce

15-149            \$16.50 PER PERSON  
150+                \$16.00 PER PERSON

### SUN DRIED TOMATO CHICKEN

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

15-149            \$16.50 PER PERSON  
150+                \$16.00 PER PERSON

### POMODORO CHICKEN

Sauteed Chicken with Fresh Chopped Tomatoes, Garlic, Basil & Olive Oil

15-149            \$16.50 PER PERSON  
150+                \$16.00 PER PERSON

### RECOMMENDED ACCOMPANIMENTS

Red Roasted Roasted Rosemary Potatoes

Parsley Buttered Potatoes

Rice Pilaf, Lemon Rice, Cofetti Rice or Wild Rice Pilaf

Creamy Risotto

Fettucini Alfredo

Pasta La Checca

Pasta Al Fresco

Roasted Vegetables

Sauteed Roma Green Beans

Honey Ginger Glazed Carrots

Garden Green Salad with Ranch & Italian Dressing

California Salad with Triple Berry Vinaigrette

Classic Caesar Salad

*Add An Additional Accompaniment + \$4.00/Per Person Minimum order of 10 Guests*



## BBQ

*Entrée Includes Three Accompaniments, Focaccia Bread, or Corn Bread Muffins (All Accompaniments Found on Pgs. 18-21). Includes Disposable Service Dinnerware*

### SMOKED BBQ BEEF BRISKET

Smoked Beef Brisket with our Homemade BBQ Sauce

T	15-149	\$26.50 PER PERSON
	150+	\$26.00 PER PERSON

### GRILLED BBQ CHICKEN

"Boneless" or "Bone-In" Slow Roasted Chicken with our Homemade BBQ Sauce

S	15-149	\$16.50 PER PERSON
C	150+	\$13.00 PER PERSON

### BBQ BABY BACK RIBS

1/3 Rack with our Signature BBQ Sauce

A	15-149	\$23.50 PER PERSON
R	150+	\$23.00 PER PERSON

### TRI TIP

Seasoned & Roasted Tri-Tip with our Signature BBQ Sauce

E	15-149	\$25.50 PER PERSON
N	150+	\$25.00 PER PERSON

### PULL PORK

Slow Cooked Pulled Pork Tossed with our Signature BBQ Sauce

O	15-149	\$22.50 PER PERSON
S	150+	\$22.00 PER PERSON

### BBQ PORK SPARERIBS

Spareribs with our Signature BBQ Sauce

	15-149	\$21.00 PER PERSON
	150+	\$24.50 PER PERSON

### ADD A 2<sup>nd</sup> ENTRÉE *(To the Higher Priced Selection)*

	15-149	\$6.00 PER PERSON
	150+	\$5.50 PER PERSON

### RECOMMENDED ACCOMPANIMENTS

Gourmet Mac & Cheese

Au Gratin Potatoes

Buttered Mashed Potatoes

BBQ Baked Beans

Buttered Corn on the Cobb

Creamed Corn or Cream of Spinach

Sauteed Green Beans topped with Fried Onions

Potato Salad, Pasta Salad or Macaroni Salad

Garden Green Salad or BBQ Chopped Salad

Traditional Coleslaw or Country Coleslaw *(No Mayo)*

Watermelon Wedges *(Seasonal)*

*Add An Additional Accompaniment + \$4.00/Per Person*



## BBQ

*Includes One Accompaniment, Bagged Potato Chips & Disposable Service Dinnerware (All Accompaniments Found on Pgs. 18-21)*

### BBQ SANDWICH – “Build Your Own”

BBQ Pulled Pork, Roasted Pulled Chicken or Tender Roasted Shredded BBQ Beef Served with Mini Brioche Buns & our Homemade BBQ Sauce

15-149	\$16.50 PER PERSON
150+	\$16.00 PER PERSON

### BUILD YOUR OWN HAMBURGER

1/3 lb. Pre-Cooked Burgers, Served with Brioche Buns, Mayo, Mustard, Onions, Tomatoes, Lettuce, Pickles, Jalapeño & Sliced Cheese

15-149	\$12.00 PER PERSON
150+	\$11.50 PER PERSON

### BUILD YOUR OWN HOTDOG

1/4 lb. All Beef Hot Dog on Sesame Seed Bun. Served with Chopped Onions, Relish, Mustard, Ketchup & Jalapeño

15-149	\$8.50 PER PERSON
150+	\$8.00 PER PERSON

### BUILD YOUR OWN BRATWURST

1/4 lb. Bratwurst on Sesame Seed Bun. Served with Chopped Onions, Relish, Mustard, Ketchup, Jalapeño & Sauerkraut

15-149	\$10.00 PER PERSON
150+	\$9.50 PER PERSON

*\*Chef On Site May be Added for \$250.00 (2 Hour Service Time) BBQ Not Included\**

### ADD A 2<sup>nd</sup> ENTRÉE *(To the Higher Priced Selection)*

15-149	\$6.00 PER PERSON
150+	\$5.50 PER PERSON

### CHOOSE ONE ACCOMPANIMENTS

Gourmet Mac & Cheese

Au Gratin Potatoes

Buttered Mashed Potatoes

Stacked Crunch Au Gratin Potatoes

BBQ Baked Beans

Buttered Corn on the Cobb

Creamed Corn or Cream of Spinach

Sauteed Green Beans topped with Fried Onions

Potato Salad, Pasta Salad or Macaroni Salad

Garden Green Salad or BBQ Chopped Salad

Traditional Coleslaw or Country Coleslaw *(No Mayo)*

Watermelon Wedges *(Seasonal)*

*Add An Additional Accompaniment + \$4.00/Per Person*

### SUGGESTED ADDITIONS

Whole Roasted Corn Husk with Toppings +\$5.00 Each

Chicken Kabobs +\$6.00 Each

Caramelized Onion, Bacon & Bleu Cheese +\$2.00/PP





## MEXICAN

*Entrée Includes Two Accompaniments, Homemade Tortilla Chips, Spicy Red, Mild Green & Avocado Salsa. & Disposable Service Dinnerware*

### FAJITA BAR

*(Choice of One)*

- T** Sautéed Chicken with Peppers, Onion & Spices
- Sautéed Steak with Peppers, Onion & Spices *(Upgrade \$2.00)*
- I** Sautéed Shrimp with Peppers, Onion & Spices *(Upgrade \$3.00)*
- SERVED WITH SOUR CREAM, GUACAMOLE, CORN & FLOUR TORTILLAS
- S** 15-149 \$16.50 PER PERSON  
150+ \$16.00 PER PERSON
- C** DUAL ENTRÉE \$4.00 PER PERSON

### ENCHILADA BAR *(Choice of One)*

- A** Three Cheese Enchiladas with Red Enchilada Sauce
- Three Chicken Enchiladas with Green Enchilada Sauce
- R** Three Shredded Beef Enchiladas with Red Enchilada Sauce
- Three Shrimp Enchiladas with Red Enchilada Sauce *(Upgrade \$3.00)*
- Three Vegetable Enchiladas with Green Enchilada Sauce
- N** SERVED WITH SOUR CREAM, SHREDDED LETTUCE & PICO
- 15-149 \$16.50 PER PERSON  
150+ \$16.00 PER PERSON
- O**
- S**

### CHILE RELLENO

Open Flamed Roasted Chile Pasilla Stuffed with Queso Fresco, Served with a Salsa Espanola

SERVED WITH CORN TORTILLAS

15-149 \$16.50 PER PERSON  
150+ \$16.00 PER PERSON

### TACO BAR

*(Choice of Two)*

Carne Asada, Chicken, Al pastor, Birria (Shredded Beef), Carnitas, Fish or Shimp *(Upgrade \$3.00)*

SERVED WITH CORN & FLOUR TORTILLAS, CILANTRO, ONIONS, LIMES, CHEESE, LETTUCE & SOUR CREAM

10-149 \$15.00 PER PERSON  
150+ \$14.50 PER PERSON

### BEEF BIRRIA PLATTER

Slow Cooked Beef served with Consommé

SERVED WITH CILANTRO, ONIONS, LIMES & CORN TORTILLAS

10-149 \$18.50 PER PERSON  
150+ \$18.00 PER PERSON

### CHILE VERDE *(Not Spicy)*

Slow Cooked Pork in a Green Tomatillo Sauce

SERVED WITH CILANTRO, ONIONS, LIMES & TORTILLAS

10-149 \$17.00 PER PERSON  
150+ \$16.50 PER PERSON



## MEXICAN CONTINUED

*Entrée Includes Two Accompaniments, Homemade Tortilla Chips, Spicy Red, Mild Green & Avocado Salsa. & Disposable Service Dinnerware*

### CHILE COLORADO (Not Spicy)

Tender Beef in a Rich Red Chile Sauce

SERVED WITH CILANTRO, ONIONS, LIMES & CORN TORTILLAS

10-149 \$17.50 PER PERSON

150+ \$17.00 PER PERSON

### ADOBO RUBBED CHICKEN

Slow Cooked Beef Served with Consommé

SERVED WITH CORN & FLOUR TORTILLAS

10-149 \$16.50 PER PERSON

150+ \$16.00 PER PERSON

### TEQUILA LIME CHICKEN

Grilled Chicken Marinated in a Tequila, Lime & Garlic Marinade topped Chopped Fresh Cilantro.

15-149 \$16.50 PER PERSON

150+ \$16.00 PER PERSON

### ROLLED TAQUITOS

Three Rolled Tacos Per Person of Your Choice of Chicken, Birria (Shredded Beef), Carnitas or Potato

Topped with Shredded Lettuce, Tomato, Cotija Cheese & Mexican Crème

10-149 \$14.00 PER PERSON

150+ \$13.50 PER PERSON

### MEXICAN TRIO

Choose Any Three Mexican Entrees to Complete Your Trio  
Shrimp (Upgrade \$3.00)

SERVED WITH ALL APPLICABLE GARNISHMENTS

10-149 \$22.00 PER PERSON

150+ \$21.50 PER PERSON

### CHOOSE TWO ACCOMPANIMENTS

Spanish Rice

Cilantro Lime Rice

Black Beans

Pinto Beans

Ranchero Beans

Chorizo Con Papas

Mexican Succotash (Corn, Lima Bean, Zucchini, Peppers)

Roasted Corn Esquite Salad

Mexican Chopped Salad

Ensalada de Nopales (Cactus Salad) with Queso Fresco

Jicama Slaw (Jicama, Cabbage, Cilantro, Lime Juice)

Mexican Caesar Salad

Seasonal Fresh Fruit

*Add An Additional Accompaniment + \$4.00/Per Person*

### SUGGESTED ADDITIONS

Whole Roasted Corn Husk with Toppings +\$4.00 Each

Traditional Crème Carmal Flan +\$3.25 Each

Arroz Con Leche (Rice Pudding) +\$2.95 Each

Churros with Brown Cinnamon Sugar +\$2.75 Each

### ADD AN ACTION STATION

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



## MEXICAN

*Includes Homemade Spicy Red & Mild Green*

### ALBONDIGA SOUP (Meatball Soup)

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

15-149           \$ 15.00 PER PERSON  
149+             \$ 14.50 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

### MENUDO

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

15-149           \$ 16.00 PER PERSON  
149+             \$ 15.50 PER PERSON

### CALDO DE RES (Beef Soup)

SERVED WITH CORN TORTILLAS, OREGANO, DICED ONIONS & CILANTRO

15-149           \$ 16.00 PER PERSON  
149+             \$ 15.50 PER PERSON

### CALDO DE POLLO (Chicken Soup)

SERVED WITH CORN TORTILLAS, OREGANO, DICED ONIONS & CILANTRO

15-149           \$ 14.00 PER PERSON  
149+             \$ 13.50 PER PERSON

### TAMALES

Chicken – with Green Sauce

Beef – with Red Sauce

Pork – with Red Sauce

Rajas & Cheese – Peppers & Cheese

Full Dozen       \$35.00 EACH

### ADDITIONAL ITEMS

#### SHRIMP CEVICHE WITH TOSTADAS & TAPATIO

10+               \$8.00 PER TOSTADA

#### HOMEMADE CHIPS WITH CHUNKY SALSA

16oz (Serves 13-15)   \$42.00 EA

32oz (Serves 23-25)   \$62.00 EA

#### CHUNKY GUACAMOLE

16oz (Serves 10-15)   \$16.00 EA

32oz (Serves 20-25)   \$32.00 EA



## ASIAN

*Entrée Includes Two Accompaniments, Salad, Siracha (All Accompaniments Found on Pgs. 18-21). Includes Disposable Service Dinnerware*

### GRILLED CHICKEN TERIYAKI

Grilled Chicken Breast topped with Our Homemade Teriyaki Sauce

15-149            \$16.50 PER PERSON  
150+                \$16.00 PER PERSON

### BEEF & BROCCOLI

Thin Sliced Sauteed Beef tossed with Fresh Cut Broccoli

15-149            \$16.50 PER PERSON  
150+                \$16.00 PER PERSON

### ORANGE CHICKEN

Orange Glazed Chicken Breast Bites

15-149            \$15.50 PER PERSON  
150+                \$15.00 PER PERSON

### TERIYAKI BROCHETTES (Two Per Person)

Chicken with Colored Peppers & Onions

Top Sirloin with Colored Peppers & Onions *(Upgrade \$2.00)*

Grilled Shrimp with Colored Peppers & Onions *(Upgrade \$3.00)*

15-149            \$17.00 PER PERSON  
150+                \$16.50 PER PERSON

### ISLA CHICKEN

Grilled Chicken Breast topped with Mango Fruited Salsa

15-149            \$17.00 PER PERSON  
150+                \$15.50 PER PERSON

### BEEF TERIYAKI

Sauteed Beef tossed in our Homemade Teriyaki Sauce

15-149            \$17.00 PER PERSON  
150+                \$16.50 PER PERSON

### OVEN ROASTED SALMON

SESAME HONEY SOY – Sesame Topped Salmon Filets with Honey Soy Marinade

15-149            \$22.00 PER PERSON  
150+                \$21.50 PER PERSON

### ACCOMPANIMENTS

Vegetarian Chow Mein  
Vegetarian Fried Rice  
Vegetable Stir Fry  
Stir Fried Green Beans  
Bok Choy & Broccoli  
Sauteed Seasonal Vegetables  
Mango Pineapple Salad +\$2.00  
Broccoli Bacon Salad  
Chinese Chopstix Salad

### ADD AN APPETIZER

Ahi Tuna Spoons (Tray 25) +\$93.75  
Chicken or Pork Potstickers (Tray 25) +\$68.75  
Coconut Shrimp with Sweet Chili Sauce (Tray 25) +\$75.00



## BEEF & PORK

*Entrée Includes Two Accompaniments, Salad, Bread & Butter (All Accompaniments Found on Pgs. 18-21). Includes Disposable Service Dinnerware*

### ROAST TOP SIRLOIN

Marinated Sirloin with Fresh Garlic, Olive Oil & Herbs. Served with Pesto Aioli

15-149            \$28.00 PER PERSON  
150+             \$26.50 PER PERSON

### GARLIC & HERB ROASTED TRI-TIP

Served with Au Jus & Creamy Horseradish

15-149            \$25.50 PER PERSON  
150+             \$25.00 PER PERSON

### BEEF MEDALLIONS

Tender Filet Medallions with Bordelaise sauce

15-149            \$38.00 PER PERSON  
150+             \$37.50 PER PERSON

### BURGANDY BEEF TIPS

Slice of Beef Slowly Cooked Until Tender with a Demi-Glaze Sauce

15-149            \$22.00 PER PERSON  
150+             \$21.50 PER PERSON

### CENTER CUT FILET MIGNON

7oz Pan Seared Crusted Filet Served with Shiraz Sauce

15-49             \$48.00 PER PERSON  
150+             \$39.50 PER PERSON

### RIB EYE STEAK

14oz Generously Seasoned & Topped with Garlic Butter. Served with Au Jus & Creamy Horseradish

15-149            \$48.00 PER PERSON  
150+             \$46.00 PER PERSON

### NEW YORK STEAK

Trimmed Lean & Seasoned Topped with Garlic Butter

15-149            \$36.00 PER PERSON  
150+             \$35.00 PER PERSON

### BRAISED SHORT RIBS

Slow Cooked Beef Short Rib with Herb Red Wine Jus

15-149            \$32.00 PER PERSON  
150+             \$31.00 PER PERSON

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## BEEF & PORK CONTINUED

*Entrée Includes Two Accompaniments, Salad, Bread & Butter (All Accompaniments Found on Pgs. 18-21). Includes Disposable Service Dinnerware*

### SPIRAL STUFFED MEATLOAF

Stuffed with Ham, Cheese & Asparagus simmered with a Wild Mushroom Sauce

15-149	\$15.00 PER PERSON
150+	\$14.50 PER PERSON

### ROAST PORK LOIN

Lemon Rosemary Sauce with Apple Chutney or Apricot Compote

15-49	\$22.00 PER PERSON
150+	\$21.50 PER PERSON

### HONEY GLAZED HAM

Slow Roasted Honey Glazed Ham with a Pineapple Sauce

15-149	\$14.00 PER PERSON
150+	\$13.50 PER PERSON

### ADD A CARVING STATION

#### PRIME RIB

Au Jus & Whipped Horseradish | Estimated 7oz Per Guest

25-27	\$324.00 EA
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#### NEW YORK STRIPLOIN

Peppercorn Sauce | Estimated 7oz Per Guests

25-27	\$354.00 EA
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#### HERB CRUSTED ROAST BEEF

Au Jus & Whipped Horseradish

25-27	\$136.00 EA
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### HERB ROASTED TURKEY BREAST

Pan Dripping Turkey Gravy & Cranberry Relish

25-27	\$123.00 EA
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#### ADD A 2<sup>nd</sup> CHICKEN ENTRÉE

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

### RECOMMENDED ACCOMPANIMENTS

Scalloped Potatoes

Gourmet Mac & Cheese

Creamed Corn

Creamed Spinach

Crisp Lemon Asparagus +\$2.00

Sauteed Wine infused Mushrooms

Fresh Vegetable Medley (Broccoli, Cauliflower, Carrot, Zucchini)

Green Beans Almondine

Whipped Buttered Mashed Potatoes

Chili Roasted Sweet Potato

Garden Green Salad with Ranch & Italian Dressing

Spring Salad with Triple Berry Vinaigrette

House Salad with Balsamic Vinaigrette

\*Add Surf to Any Beef +\$15 Shrimp | +\$21 Scallops

*A Culinary Carver Is Required For All Carving Stations +\$250.00*



## PASTAS

*Entrée Includes One Accompaniment Salad, Bread, Butter & Red Pepper Flakes (All Accompaniments Found on Pgs. 18-21). Includes Disposable Service Dinnerware*

### CAJUN CHICKEN JAMBALAYA

Grilled Chicken Breast, Smoked Sausage, Peppers & Onions & a Light Spicy Cajun Sauce tossed with Penne Pasta

ADD SHRIMP FOR \$2.00 PER PERSON

15-149	\$15.00 PER PERSON
150+	\$14.50 PER PERSON

### CHICKEN & BAGLIORE

Sautéed Chicken Breast with Fresh Tomatoes, Shallots & Fresh Garlic with a Pomodoro Sauce

15-149	\$15.00 PER PERSON
150+	\$14.50 PER PERSON

### ITALIAN SAUSAGE & PENNE

Roasted Sausage Sliced with Peppers, Onions, Mushrooms tossed with Penne & Marinara Sauce

15-149	\$15.50 PER PERSON
150+	\$15.00 PER PERSON

### SPINACH LASAGNA

Lasagna Noodles Layered with Cheeses, & Sautéed Spinach in Alfredo Sauce or Marinara Sauce

15-149	\$15.00 PER PERSON
150+	\$14.50 PER PERSON

### MEAT LASAGNA

Lasagna Noodles Layered with Cheeses, Sautéed Spinach, Two Meats & Marinara Sauce

15-149	\$16.00 PER PERSON
150+	\$15.50 PER PERSON

### CHICKEN PASTA AL FRESCO

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

15-149	\$15.00 PER PERSON
150+	\$15.50 PER PERSON

### GRILLED CHICKEN PASTA LA CHECCA

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

15-149	\$15.00 PER PERSON
150+	\$14.50 PER PERSON

### BOWTIE ALFREDO & CHICKEN

Bowtie Pasta tossed with Alfredo Cream Sauce, Fresh Cut Basil Ribbons, Diced Herb Chicken & Parmesan Cheese

15-149	\$15.00 PER PERSON
150+	\$14.50 PER PERSON

### FETTUCCINI CARBONARA

Fettuccini tossed with a Light Alfredo Cream Sauce, Bacon, Peas & Parmesan Cheese

15-149	\$14.00 PER PERSON
150+	\$13.50 PER PERSON



## PASTAS CONTINUED

*Entrée Includes One Accompaniment Salad, Bread & Butter & Red Pepper Flakes (All Accompaniments Found on Pgs.18-21). Includes Disposable Service Dinnerware*

### SPAGHETTI WITH MEATBALLS

Spaghetti tossed in a Marinara Sauce & Meatballs

T	15-149	\$15.00 PER PERSON
	150+	\$14.50 PER PERSON

### SPAGHETTI BOLAGNESE

Spaghetti tossed in a Marinara Meat Sauce

S	15-149	\$15.00 PER PERSON
	150+	\$14.50 PER PERSON

### PESTO TORTELLI PASTA & CHICKEN

Cheese Tortellini with Fresh Basil, Diced Chicken Breast in a Pesto Cream Sauce

A	15-149	\$15.50 PER PERSON
	150+	\$15.00 PER PERSON

### SHRIMP SCAMPI

Sautéed Shrimp Scampi with White Wine, Butter & Parsley

E	15-149	\$24.00 PER PERSON
	150+	\$23.50 PER PERSON

### CHICKEN FETTUCCINI FLORENTINE

Fettuccini tossed with Sliced Mushrooms, Fresh Spinach, Sweet Basil & Creamy Pesto Sauce with Grilled Chicken Breast

S	15-149	\$16.00 PER PERSON
	150+	\$15.50 PER PERSON

### LINGUINI & CHICKEN

Linguini tossed with a Sundried Tomato Cream Sauce with Mushrooms, Chives, Sweet Basil & Fresh Garlic with Diced Herb Chicken

15-149	\$15.50 PER PERSON
150+	\$15.00 PER PERSON

### RECOMMENDED ACCOMPANIMENTS

Seasonal Roasted Vegetables

Sauteed Zucchini & Squash

Caprese - Sliced Tomatoes with Basil & Buffalo Mozzarella

Green Beans Almondine

Seasonal Grilled Vegetables

Fresh Vegetable Medley (Broccoli, Cauliflower, Carrot, Zucchini)

Classic Caesar Salad

Garden Green Salad

### ADD A DESSERT

Cream Puffs (Tray 25) +\$62.50

Small Cannoli +\$3.75 Each | Large Cannoli +\$5.75 Each

Crème Brulé +\$4.00 Each

*Add An Additional Accompaniment + \$3.00/Per Person*





## PASTAS CONTINUED

*Entrée Includes Red Pepper Flakes (All Accompaniments Found on Pgs. 18-21). Includes Disposable Service Dinnerware*

### BUILD YOUR OWN PASTA BAR

#### INCLUDES

**T** Spaghetti Pasta & Penne Pasta  
Pesto Cream Sauce, Marinara Sauce & Alfredo Sauce

**I** Diced Grilled Herb Chicken & Meatballs

**S** SERVED WITH GARDEN GREEN SALAD OR CLASSIC CAESAR SALAD, GARLIC CHEESE BREAD OR BREAD & BUTTER. COOKIES & BROWNIES INCLUDED.

**C** 15-149 \$22.00 PER PERSON  
150+ \$21.00 PER PERSON

### TRIO PASTA

**A** Create your Own Specialty Pasta Buffet. Pick & Choose your Favorite Three Pasta Dishes. Includes Salad & Accompaniment

**R**

15-149 \$23.00 PER PERSON  
150+ \$22.50 PER PERSON

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### ACTION PASTA STATION

*Chef On Site Required + \$250.00 (2 Hour Service Time)*

Excellent for Group Sizes of 25 or more. Requires Chef on Site. Includes One Accompaniment, Salad of Choice, Bread & Butter

#### CHOOSE THREE PASTAS

Penne, Rigatoni, Bowtie, Linguini, Spaghetti

#### INCLUDES THREE SAUCES

Marinara, Alfredo, Creamy Pesto

#### CHOOSE TWO PROTEINS

Diced Grilled Chicken, Meatballs OR ITALIAN SAUSAGE

Add Third PROTEIN +\$3.00 PER PERSON

Add Shrimp +\$4.00 Per Person

#### CONDIMENTS

Diced Tomato, Fresh Spinach, Bell Peppers, Mushrooms, Garlic, Capers, Artichoke Hearts, Olives, Pesto, Parmesan Cheese & Red Pepper Flakes

25+ \$25.00 PER PERSON



## ACCOMPANIMENTS

### PASTAS

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#### FETTUCCINI ALFREDO

Fettuccini Pasta tossed in Creamy Parmesan Alfredo Sauce

#### PASTA LA CHECCA

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

#### 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

#### 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

### 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

#### GREEN BEANS ALMANDINE

Green Beans topped with Roasted Almonds

#### FRESH VEGETABLE MEDLEY

Broccoli, Cauliflower, Carrots & Zucchini

#### HONEY GINGER GLAZED CARROTS

#### CREAMED SPINACH

#### 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)

Al Dente with Fresh Lemon Slices

#### SAUTEED WINE INFUSED MUSHROOMS



## ACCOMPANIMENTS

### POTATOES

#### RED ROASTED ROSEMARY POTATOES

T Wedged Red Potatoes with Fresh Rosemary & Garlic

#### WHIPPED GARLIC MASHED POTATOES

I Mashed Potatoes with Roasted Garlic Whipped until fluffy

#### WHIPPED MASHED POTATOES

S Fresh Potatoes Whipped with Butter & Sour Cream

#### AU GRATIN POTATOES

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

#### PARSLEY BUTTERED POTATOES

R Potatoes Sautéed with Butter & Chopped Parsley

#### CHILI ROASTED SWEET POTATOES

E Roasted Sweet Potato Wedges with Smoked Paprika & Chili  
N Powder

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### RICE

#### 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

#### WILD RICE PILAF

Traditional Rice Pilaf Tossed with Wild Rice

#### BROWN RICE

Steamed Buttered Brown Rice

#### RISOTTO (UPGRADE \$1.50)

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 \$2.00)

Jasmine Long Grain Rice with Freshly Chopped Parsley



## ACCOMPANIMENTS & SALADS

### SALADS

#### CAESAR SALAD

**T** Crisp Romaine, Parmesan Cheese & Cheese Herb Garlic Croutons

#### GARDEN GREEN SALAD

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

**S** SERVED WITH CHOICE OF TWO DRESSING

#### SPRING SALAD

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

**A** SERVED WITH TRIPLE BERRY CITRUS VINAIGRETTE

#### HOUSE SALAD

**R** Fresh Greens & Crisp Romaine topped with Artichoke Hearts, Tomatoes, Olives & Cheese

**E** SERVED WITH BALSAMIC VINAIGRETTE

#### GREEK SALAD

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

**O** SERVED WITH HOUSE DRESSING

**S**

### SALADS

#### CALIFORNIA SALAD

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

SERVED WITH TRIPLE BERRY CITRUS VINAIGRETTE

#### SPINACH SALAD (UPGRADE \$1.50)

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

SERVED WITH DRESSING OF CHOICE

#### FRUIT & SPINACH SALAD (UPGRADE \$1.50)

Fresh Spinach topped with Sliced Fresh Seasonal Strawberries, Sliced Red Onions, Feta Cheese & Candied Walnuts

SERVED WITH DRESSING OF CHOICE

#### MANGO PINEAPPLE SALAD (UPGRADE \$1.50) Seasonal

Fresh Greens & Romaine topped with Ripe Diced Mango, Diced Pineapple, Red Sliced Onions, Dried Cranberries & Fresh Mint

SERVED WITH DRESSING OF CHOICE

#### MEXICAN CAESAR SALAD

Crisp Romaine, Roasted Pepita Seeds, Cotija Cheese, Tortilla Strips & Cilantro Caesar Dressing



## ACCOMPANIMENTS & SALADS

### SALADS

#### MEXICAN CHOPPED SALAD

**T** Crisp Romain, Roasted Corn, Black Beans, Cilantro, Tomato & Tortilla Strips

**I** SERVED WITH CILANTRO CAESAR DRESSING

**COBB SALAD** (UPGRADE \$1.50) | Add Chicken +\$2.00 Per Person

**S** Fresh Greens with Crisp Romaine topped Avocado, Tomato, Hard Boiled Egg, Bleu Cheese & Bacon Bits

**C** SERVED WITH DRESSING OF CHOICE

#### CAPRESE SALAD

**A** Sliced Tomato, Fresh Buffalo Mozzarella & Basil Leaves

TOPPED WITH BALSAMIC REDUCTION

#### CHINESE CHOPSTIX SALAD

**E** Crisp Romaine tossed with Cabbage, Mandarin Oranges, Pickled Ginger, Cilantro, Sesame Seeds, Water Chestnuts & Wontons

**N** SERVED WITH CHOPSTIX DRESSING

#### ORDER A SALAD "A LA CARTE"

**S**

Small (Serves 10-12)	\$43.00
Medium (Serves 23-25)	\$80.00
Large (Serves 50-55)	\$144.00

### SALAD BAR STATION

Excellent for Group Sizes of 25 or more A Full Salad Bar is a Great Way for Your Guests to Create Their Own Unique Salad of Choice. Includes House Bread & Butter

#### FRESH GREENS INCLUDED

Romaine & Spring Mix

#### CHOOSE THREE DRESSINGS

Ranch, Italian, Balsamic Vinaigrette, Triple Berry Vinaigrette, Champagne Vinaigrette, Chopstix, Caesar or Cilantro Caesar

#### INCLUDES

Diced Grilled Chicken

Add Bay Shrimp +\$4.00 Per Person

#### CONDIMENTS

Diced Tomato, Bell Peppers, Mushrooms, Cucumber, Artichoke Hearts, Olives, Red Onions, Shredded Carrots, Beets, Croutons, Sunflower Seeds, Sun Dried Cranberries, Blended Cheese, or Feta Cheese

25+

\$15.00 PER PERSON



## SNACKS & BREAKS

*Includes Disposable Service Dinnerware*

### START YOUR DAY BREAK

Assorted Whole Fruit Basket

**T** Multi Grain Fruit Bars  
Berry Yogurt Parfait with Honey Granola

**I** SERVED WITH ASSORTED FRUIT JUICES & BOTTLED WATERS

10-49	\$8.50 PER PERSON
50+	\$8.00 PER PERSON

### **S** TRADITIONAL BREAK

**C** Assorted Cheeses & Cracker Tray  
Homemade Tortilla Chips with Chunky Salsa & Guacamole

**A** Assorted Cookies

SERVED WITH ASSORTED SOFT DRINKS & BOTTLED WATERS

10-49	\$11.00 PER PERSON
50+	\$10.50 PER PERSON

### **E** AFTERNOON BREAK

Seasonal Fresh Fruit Display

**N** Vegetable Crudités with Ranch Dipping Sauce

Assorted Cookies

**O** Individual Bags of Chips

SERVED WITH ASSORTED SOFT DRINKS & BOTTLED WATERS

10-49	\$10.00 PER PERSON
50+	\$9.50 PER PERSON

### CHOCOLATE LOVERS

Chocolate Chip Cookies

Chocolate Brownie

Chocolate Dipped Strawberries

SERVED WITH COFFEE SERVICE & BOTTLED WATERS

10-49	\$8.00 PER PERSON
50+	\$7.50 PER PERSON

### I NEED A BREAK

Tomato Basil Bruschetta with Cheese Herb Crostini's

Hot or Cold Artichoke Dip with Sliced Baguettes

Assorted Cheeses with Fancy Crackers

Hummus with Crisp Pita Chips

SERVED WITH CHILLED COFFEE & BOTTLED WATERS

10-49	\$12.00 PER PERSON
50+	\$11.50 PER PERSON



## SNACKS & BREAKS CONTINUED

*Includes Disposable Service Dinnerware*

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### HOMEMADE TORTILLA CHIPS & CHUNKY SALSA

Medium (SERVES 13-15) \$42.00

Large (SERVES 23-25) \$62.00

### IMPORTED & DOMESTIC CHEESE TRAY

Assortment of Cubed Domestic Cheeses, Imported Cheese, Infused Goat Cheese. Garnished with Berries & Grapes. Served with Fancy Crackers

SMALL (SERVES 13-15) \$48.00

MEDIUM (SERVES 23-25) \$78.00

LARGE (SERVES 48-50) \$148.00

### COLD SPINACH DIP WITH BAGUETTES

SMALL (Serves 12-15) \$34.25 EA

MEDIUM (Serves 20-25) \$55.00 EA

### FRESH SEASONAL FRUIT DISPLAY

Sliced Assortment of Seasons Best Fruit

Small (SERVES 13-15) \$46.80

Medium (SERVES 23-25) \$75.00

Large (SERVES 48-50) \$147.50

### FRESH VEGETABLE CRUDITES

May Include Carrot Sticks, Celery, Jicama, Bell Peppers, Cherry Tomatoes, Broccoli & Cauliflower. Served with Ranch Dressing

Small (SERVES 13-15) \$41.25

Medium (SERVES 23-25) \$68.75

Large (SERVES 48-50) \$117.50

### BRUSCHETTA DISPLAY

Choose One, Two or All Three to Display

Tomato Basil, Eggplant Mint & Roasted Pepper with Cheese Herb Crostini's Cheese

Medium (SERVES 23-25) \$75.00

Large (SERVES 48-50) \$137.50



## BEVERAGES

*Includes Disposable Service Dinnerware*

### INDIVIDUAL CHILLED DRINKS

T	<b>ASSORTED SOFT DRINKS (SODAS)</b>	
	(REGULAR & DIET)	\$1.50 EA
I	<b>CHILLED BOTTLED WATERS</b>	
		\$1.50 EA
S	<b>PERRIER</b>	
		\$3.00 EA
C	<b>LIPTON ICED TEA</b>	
	(REGULAR & DIET)	\$1.25 EA
A	<b>SNAPPLE</b>	
	ASSORTED FLAVORS	
R	(REGULAR & DIET)	\$3.25 EA
	<b>GATORADE</b>	
E	ASSORTED FLAVORS	
	12 OZ	\$2.50 EA
N	<b>STARBUCKS MOCHA FRAPPUCCINO</b>	
		\$3.75 EA
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### STATIONS

#### **COFFEE & HOT TEA** (Includes Cups, Stirrs, Sugar & Creamer)

Disposable Air Pot 12-14 Cups \$23.00

Thermal Air Pot 12 Cup \$27.75

#### **STATION PRICING**

25-49 \$2.75

50+ \$2.25

#### **ORANGE JUICE**

Individual Orange Juice \$3.25 ea

Disposable Air Pot 12-14 Cups \$29.50

#### **STATION PRICING**

25-49 \$2.75

50+ \$2.50

#### **HOT CHOCOLATE (WITH MILK)**

Disposable Air Pot 10 Cups \$35.75

Thermal Air Pot 12 Cups \$42.00

#### **STATION PRICING**

25-49 \$3.75

50+ \$3.25

#### **FRUITED PUNCH, LEMONADE OR FRESHLY**

#### **BREWED ICED TEA**

25-49 \$1.50 PER PERSON

50+ \$1.00 PER PERSON