



TISCARENO'S CATERING & EVENTS

Wedding & Social Package

“PACKAGE INCLUDES”

COFFEE STATION

Regular & Decaf Coffee with Sugar, Sweeteners, Two Coffee Creamers, Stirrs & Coffee Cups

FLOORLENGTH 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

TOAST – Single Pour, Server Passed

Champagne & Cider

BEVERAGE STATION (Choice of 2)

Infused Waters: Pineapple Orange Ginger, Watermelon Mint, Strawberry Basil

Hot Tea with Herbal and Caffeine Packages

Ice Tea

Lemonade

SERVERS

Servers are not included for Set Up, Bussing, Pouring Champagne & Cider, Cut & Serve Cake Clean Up and Breakdown.

1 Server for every 20 guests (Buffet)

1 Server for every 15 guests (Plated)

“PLATINUM PACKAGE”

\$75.00 / 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)

SOUP OR SALAD (Includes Choice of 2 salads | 1 salad & 1 soup for buffet or plated)

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

Spanish Oven Baked Chicken

Tomatoes, Olives, Parsley

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

PACKAGE TO INCLUDE:

Freshly Baked Bread with Butter

Wedding Cake – Custom Cake of Choice

Dessert Station: Any Dessert Station

Table Chargers: Gold, Silver or White

Pan Fried Salmon

Sesame Soy Honey Ginger Reduction with Sesame Garnish

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

*price is subject to change due to market price and availability

“DIAMOND PACKAGE”

\$65.00 / 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 (Includes Choice of 2 salads | 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)

Florentine Chicken

Stuffed Sautéed Spinach & Cheese with a Country Tomato Basil Sauce

Cornbread Chorizo Stuffed Chicken

Espanola Sauce with Peppers & Onions

Cordon Bleu Chicken

Stuffed with Ham & Cheese with Bechamel Sauce

Chicken Princess

Stuffed with Sage Herb Stuffing topped with Chardonnay Cream Sauce

Stuffed Pork Tenderloin

Bacon, Kale & Apples with Sage Dijon Sauce

Roasted Herb Pork Loin

Carved to Order with Shallot Burgundy Sauce

PACKAGE TO INCLUDE:

Freshly Baked Bread with Butter

Wedding Cake – Custom Cake of Choice

Table Chargers: Gold, Silver or White

Dessert Station: We Go Together Like Milk & Cookies

Roast Top Sirloin

Rosemary Mushroom Sauce

Tri Tip

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

"GOLD PACKAGE"

\$55.00 / 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)

Oven Baked Chicken

With Capers, Lemon and Fresh Herbs

Picatta Chicken

Lemon Caper Cream Sauce

Marsala Chicken

Marsala Wine with Mushrooms

Sun Dried Tomato Chicken

Sun Dried Parmesan Cream Sauce with Basil Ribbons

Tropical Coconut Chicken

Coconut Cream Sauce garnished with Cilantro

Mediterranean Chicken

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

Lemon Herb Chicken

Lemon, Garlic Cream Sauce

PACKAGE TO INCLUDE:

Freshly Baked Bread with Butter

Wedding Cake – Custom Cake of Choice

Stuffed Pork Tenderloin

Bacon, Kale & Apples with a Sage Dijon Sauce

Roasted Herb Pork Loin

Carved to Order with Burgundy Sauce

Kalua Shredded Pork

Molasses BBQ Sauce

*Roast Beef

Carved to Order with Au Jus & Creamy Horseradish

Beef Bourguignon

Pearled Onions and Red Wine Sauce

Lemon Garlic Tilapia

Fresh Capers, Butter and Parsley

*price is subject to change due to market price and availability

“SILVER PACKAGE”

\$45.00 / Per Person *(Service Charge + CA Sales Tax ~ Minimum 100 guests)*

STATIONARY APPETIZER *(Includes Fruit & Cheese Board)*

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 carver on site*

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

Oven Baked Chicken

With Capers, Lemon and Fresh Herbs

Picatta Chicken

Lemon Caper Cream Sauce

Marsala Chicken

Marsala Wine with Mushrooms

Sun Dried Tomato Chicken

Sun Dried Parmesan Cream Sauce with Basil Ribbons

Tropical Coconut Chicken

Coconut Cream Sauce garnished with Cilantro

Mediterranean Chicken

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

PACKAGE TO INCLUDE:

Freshly Baked Bread with Butter

Lemon Herb Chicken

Lemon, Garlic Cream Sauce

Rosemary Grilled Chicken

With Rosemary & Fresh Garlic

Apricot Glazed Chicken

Apricot Glaze with Red Pepper Flakes

Country Fried Chicken

Coated and served with Gravy

Basil Chicken

Creamy Basil with Pesto Cream Sauce

“SPANISH-LATIN PACKAGE”

\$45.00 / Per Person (Service Charge + CA Sales Tax ~ Minimum 100 guests)

STATIONARY APPETIZER (Chips & Salsa & 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 | Pico de Gallo

PACKAGE TO INCLUDE:

Freshly Baked Bread with Butter

Beverage Station: Choice of Horchata, Jamaica or Tamarindo with Natural Water

Condiments – 2 Salsas of Choice

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”

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”

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 Sauteed 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”

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

Roasted Peach & Basil Salad

Peaches, Candied Walnuts, Goat Cheese, Chopped Basil, Citrus Vinaigrette

(Subject to Availability)

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”

Plated or Stationed at \$7.00 p.p.

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

“STATIONS”

ANTIPASTO GRAZING TABLE STATION \$18.00 p.p.

Assorted Olives, Roasted Eggplant, Zucchini, Yellow Squash, Marinated Artichokes, Wine Infused Mushrooms. Hummus Dip, Olive Tapenade and Spinach & Artichoke dip. Includes rustic breads, assorted fancy crackers & sliced baguettes.

Cured Italian Sliced Meats

Imported & Domestic Cheeses with Dried Fruits, Grapes, Berries

FRUIT & CHEESE BOARD \$12.00 p.p.

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 \$10.00 p.p.

CHOICE OF 3 FROM THE FOLLOWING:

- Tomato Basil
- Eggplant, Tomato Basil
- White Bean, Tomato Basil
- Olive Tapenade
- Avocado Tomato Basil
- Balsamic Thyme Mushroom
- Ricotta, Lemon, Basil and Honey

"STATIONS"

MASHED POTATO BAR \$10.00 p.p.

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 \$10.00 p.p.

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 \$14.00 p.p. – Staff not included. Additional charge

PROTIEN (Choice of 3)

- Diced Carne Asada
- Carnitas
- Al Pastor
- Diced Chicken
- Birria
- Chorizo +\$2.00 p.p.

GARNISHMENTS INCLUDE

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

MEXICAN WATER TO INCLUDE

- Horchata
- Jamaica
- Piña (Pineapple)
- Sandia (Watermelon)

NACO BAR \$10.00 p.p. 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
- Diced Chicken
- Shredded Pork

GARNISHMENTS (Choice of 3)

- Diced Tomatoes
- Diced Onions
- Sour Cream
- Chives
- Limes
- Chunky Salsa
- Cilantro
- Olives
- Shredded Cheese
- Guacamole +\$1.50 pp

MINIMUM OF 50 GUESTS

“LATE NIGHT SNACKS”

SLIDER STATION \$12.00 p.p. 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 \$12.00 p.p. 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 \$10.00 p.p. 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 \$8.75 p.p.

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

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

SMORE LOVE \$8.00 p.p.

Hershey's Chocolate Squares
Graham Crackers
Large Fluffy Marshmallows

SMORE IN LOVE \$10.00 p.p.

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 \$8.00 p.p.

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

SEASONING (Choice of 3)

- Kettle Corn
- White Cheddar
- Caramel
- Nacho Cheddar

SCOOP (Choice of 3)

- Chocolate Candies
- Peanut Butter Candies
- Gummy Bears
- Malt Balls
- Mini Marshmallows

- Ranch
- Chile Lime Tajin
- Apple Cinnamon
- Garlic Parmesan

- Honey Roasted Peanuts
- Reese's Mini Cups
- Red Licorice
- Rolos

WE GO TOGETHER LIKE MILK & COOKIES \$8.00 p.p.

INCLUDES: Disposable Cups, Cookie Bags & Deluxe Napkins

COOKIES (Choice of 4)

- Snickerdoodles
- White Chocolate Macadamia
- Mexican Wedding Cookies
- Double Chocolate Cranberry
- Fudge Nut Brownie Cookie

- Chocolate Chip
- Oatmeal Cinnamon Raisin Cookies
- Chocolate Dipped Coconut Macaroons
- Peanut Butter Cookies
- M & M Cookie

MILK IN A JUG

- Chocolate Milk
- White Milk

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

LOS NOVIOS \$8.00 p.p.

DESSERTS (Choice of 3)

- Mexican Pan Dulce
- Caramelized Individual Flan
- Buñuelos

- Mexican Cookies
- Arroz Con Leche Shooters
- Cinnamon Sugar Churros

50 GUEST MINIMUM

“ADDITIONS AND OTHER STUFF”

BEVERAGES

GOURMET COFFEE STATION \$2.50 PP

- Sugar, Sweetners, Stirs, Creamers
- Flavored Syrups
- Semi-Sweet Chocolate Chips
- Cinnamon Sugar

DRINKS \$2.00 pp

- 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 OF RENTALS AND DAY OF COORDINATION REFERRALS

- Canopies or Tent Rentals
- Chairs from Chiavari, Farmhouse, Urban & More
- China, Glassware & Flatware Upgrade
- Lighting of String Lights, Chandaliers or Uplighting
- Furniture or Lounge Furniture

- Flavored Creamers
- Marshmallows
- Andes Mint Chocolate
- White Disposable Coffee Cups

- 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 Upgrade
- Dance Floors ~ White, Oak, Round & More
- Bars & Bar Backs
- Table Chargers