
TACO CART PACKAGES



• CATERING & EVENTS •

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

ALL INCLUSIVE CATERING COMPANY

SERVING ORANGE COUNTY, INLAND EMPIRE & LOS ANGELES COUNTY

E: info@fiscarenoscatering.com W: www.fisscatering.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

MINIMUMS: Packages are priced per person and are based on 40+ guest minimum.

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RETAINER AND PAYMENTS: 40-75 GUESTS = \$200.00
76-100 GUESTS = \$400.00 101+ = \$600.00 All retainers will go towards your final balance. No event will be held without a retainer and signed contract. All retainers are non-refundable and non-transferable. Final details with final payment will need to be provided 10 days prior to the event (unless payment is submitted in check, final guest count and payment must be provided 21 days prior to the event date). We accept all types of payments from Cash, all major cards & checks: Credit Card Payments: A Credit Card Authorization Form must be filled in and sent back for every transaction charges.

Checks: All Checks are accepted. For final payment, checks must be submitted with final guest count, 21 days prior to event date. (No guest count changes will be accepted after 21 days from event date, if payment is submitted in a personal or business check) Cashier's Check, Money Orders or Checks: Please remit payment to Tiscareno's Catering & Events.

GUEST COUNT AND CONTRACT CHANGES: You can change your guest numbers, tweak the menu items, or change your details up to 10 days prior to your event. At 9 days or less, we can no longer make changes as we have pre-ordered everything we need for your event. However, last minute orders may be accommodated, but at a premium charge.

CANCELLATIONS / REFUND: Cancellation notices must be submitted in writing or in person. Any additional payments will be refundable up to 50% if cancellation is submitted prior to six months from the event date.

PACKAGES & SERVICES: All prices are subject to change without notice and are guaranteed only at the time of booking when initial retainer is received. The customer will be responsible for honoring guarantees made at the time of finalization appointment including package selections and guest minimums. All quotes are only guaranteed within 30 days from Consultation date.

FOOD & BEVERAGE: Customer will select packages based on their individual catering needs and will be responsible for honoring minimum guest requirements of the chosen package selection. Please advise Tiscareno's Catering of any dietary restrictions for Vegan, Gluten-Free & Vegetarian meals. Tiscareno's Catering will work with customers in selecting appropriate menu or will advise on available options to accommodate those needs.

FEES & DELIVERY CHARGES: All items are subject to CA State Taxes (at the current rate at time of booking). Travel fees will be applied based on the distance of location and will be added onto all orders.

GRATUITIES: Taco Cart Events are not serviced charged and do not include a gratuity. They are at the client's discretion. You may add a gratuity to the order or provide a gratuity to the staff at the time of event.



TACO CART PACKAGES

Includes Disposable Service Dinnerware

CLASSIC PACKAGE

Choice of Meats (Variety of 3)
 Carne Asada | Chicken | Al Pastor | Carnitas | Birria | Chorizo | Veggie
 Spanish Rice or Cilantro Lime Rice
 Black Beans or Pinto Beans (Whole or Hand Smashed)
 Classic Condiments: Cilantro | Onions | Lime Wedges
 Classic Salsas: 2 Salsas of choice
 Homemade Tortilla Chips
 Chunky Guacamole
 Agua Fresca: Choice of One

PER PERSON 40+ \$17.00

GOURMET PACKAGE

Choice of Meats (Variety of 4)
 Carne Asada | Chicken | Al Pastor | Carnitas | Birria | Chorizo | Papas Con
 Chorizo | Grilled Shrimp | +\$ Grilled Fish
 Spanish Rice or Cilantro Lime Rice
 Black Beans or Pinto Beans (Whole or Hand Smashed)
 Gourmet Condiments: Cilantro | Onions | Lime Wedges | Pickled Onions
 | Roasted Corn Pico De Gallo | Jack Cheese
 Gourmet Salsas: Spicy Red, Mild Green, Avocado Non-Spicy &
 Fruited Salsa
 Homemade Tortilla Chips
 Chunky Guacamole
 Cheese Quesadillas Made to Order
 Agua Fresca: Choice of One

PER PERSON 40+ \$20.00

IT'S A PARTY PACKAGE

Hors Oeuvres (Choose Variety of 3)

Choose on Page 5

Salad

Choose on Page 6

Choice of Meats (Variety of 3)

Carne Asada | Chicken | Al Pastor | Carnitas | Birria | Papa Con
 Chorizo | Chorizo Roasted Cauliflower | Mexican Succotash | +\$
 Grilled Shrimp | +\$ Grilled Fish |

Spanish Rice or Cilantro Lime Rice

Black Beans or Pinto Beans (Whole or Hand Smashed)

Condiments: Cilantro | Onions | Lime Wedges | Pickled Onions |
 Roasted Corn Pico De Gallo | Jack Cheese

Salsas: Spicy Red, Mild Green, Avocado Non-Spicy

Homemade Tortilla Chips

Chunky Guacamole

Cheese Quesadillas Made to Order

Agua Fresca: Choice of One

PER PERSON 40+ \$24.00

**Vegetarian Options Available Upon Request*

AGUA FRESCA OPTIONS:

Watermelon, Jamaica (Hibiscus), Horchata, Tamarindo,
 Cucumber/Lime, Pineapple, Melon

Homemade Tortillas Made to Order

PER 100 GUESTS \$250.00



HORS D'OEUVRES

HORS D'OEUVRES Tray of 25 Pcs

Chips & Guacamole Shooters

Fresh Chunky Guacamole with Tortilla Chip Garnish

TRAY OF 25 PCS \$62.50

Mini Shredded Beef Tostada

Seasoned Beef, Mini Tostada, Garnished with Tomato

TRAY OF 25 PCS \$75.00

Mini Chicken or Beef Empanadas

Pulled Chicken and Chipotle Cream Dip

TRAY OF 25 PCS \$75.00

Mini Taquitos

Shredded Beef or Chicken with Avocado Salsa

TRAY OF 25 PCS \$68.75

Beef Flautas

Crispy Flour Tortilla Filled with Beef, Cheese & Salsa

TRAY OF 25 PCS \$68.75

Chicken Flautas

Crispy Flour Tortilla Filled with Chicken & Cheese & Salsa

TRAY OF 25 PCS \$65.00

Chicken Flautas

Crispy Flour Tortilla Filled with Shredded Beef, Cheese & Salsa

TRAY OF 25 PCS \$65.00

*Reference Cocktail Menu for Additional Hors D'Oeuvres Selections

QUESO FUNDIDO

Creamy Jack Cheese with Chorizo Garnished with Cilantro. Served with Homemade Tortilla Chips

(SERVES 18-20) \$43.00

(SERVES 38-40) \$80.00

HOMEMADE TORTILLA CHIPS & SALSA TRIO

Fresh Tortilla Chips with Bean Dip, Chunky Salsa & Roasted Tomatillo Salsa

(SERVES 18-20) \$42.00

(SERVES 38-40) \$62.00

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

SEVEN LAYER DIP

Beans, Sour Cream, Guacamole, Salsa, Mexican Cheese, Tomato. Served with Homemade Tortilla Chips

(SERVES 18-20) \$36.00

(SERVES 38-40) \$70.00

SHRIMP CEVICHE TOSTADAS

Lime Marinated & Cooked Shrimp with Chopped Tomato, Cilantro, Cucumber. Served with Tostadas or Chips

10+ \$8.00/EACH

CHUNCKY GUACAMOLE

16oz (Serves 10-15) \$16.00 EA

32oz (Serves 20-25) \$32.00 EA



SALADS | A LA CARTE

SALADS

GARDEN GREEN SALAD

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

SERVED WITH CHOICE OF TWO DRESSING

MEXICAN CAESAR SALAD

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

MEXICAN CHOPPED SALAD

Crisp Romaine, Roasted Corn, Black Beans, Cilantro, Tomato & Tortilla Strips

SERVED WITH CILANTRO CAESAR DRESSING

SEASONAL FRESH FRUIT SALAD

Seasons Best Fruits tossed in a Fruit Salad

ROASTED CORN ESQUITE SALAD

Fresh Roasted Corn Mexican Salad

ENSALDA DE NOPALE (CACTUS SALAD)

Chopped Cactus Salad with Queso Fresco

ORDER A SALAD "A LA CARTE"

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

A LA CARTE

Cheese Enchiladas

SMALL TRAY OF 12 \$33.00 EA

LARGE TRAY OF 24 \$66.00 EA

Chicken Enchiladas

SMALL TRAY OF 12 \$42.00 EA

LARGE TRAY OF 24 \$84.00 EA

Beef Enchiladas

SMALL TRAY OF 12 \$48.00 EA

LARGE TRAY OF 24 \$96.00 EA

Shrimp Enchiladas

SMALL TRAY OF 12 \$60.00 EA

LARGE TRAY OF 24 \$120.00 EA

Chiles Rellenos

SMALL TRAY OF 12 \$54.00 EA

LARGE TRAY OF 24 \$108.00 EA

Tamales – Pork, Chicken, Beef or Chile & Cheese

Full Dozen ONLY \$33.00 EA

Salsa Toppings: Roasted Corn | Pickled Onions | Fruited Salsa

SERVES 12-15 | 32oz \$23.00 EA



DESSERTS & DRINKS

Includes Disposable Service Dinnerware

DESSERT

T	TRADITIONAL CRÈME CARAMEL FLAN	INDIVIDUAL (Minimum 15)	\$3.25
		WHOLE	\$45.00
I	OLD FASHIONED COOKIE TRAY	SMALL TRAY OF 15	\$17.25
	Chocolate Chip, Oatmeal, Sugar & White Chocolate Macadamia	MEDIUM TRAY OF 30	\$33.00
		LARGE TRAY OF 50	\$52.50
S	COOKIES & BROWNIES	SMALL TRAY OF 15	\$20.25
	Chocolate Chip, Oatmeal, Sugar, White Chocolate Macadamia & Chocolate Brownies	MEDIUM TRAY OF 30	\$39.00
		LARGE TRAY OF 50	\$62.50
C			
A	ARROZ CON LECHE - EA	INDIVIDUAL (Minimum 15)	\$2.95
R			
E	AGUA FRESCA: (Serves 25 guests)		\$36.00
	Jamaica (Hibiscus) Horchata (Rice Water) Watermelon Pineapple Cantaloupe Honeydew Strawberry (Seasonal) Cucumber Lime		
	Mexican Bottled Coke		\$2.95 EACH
N	Assorted Mexican Bottled Drinks of Coke, Sprite & Fanta		\$2.95 EACH
	Assorted Jarritos Bottled Drinks		\$2.95 EACH
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