

Quinceañera Sweet 16 Birthday Packages

TISCARENO'S CATERING & EVENTS

“PACKAGE INCLUDES”

ADULT \$35.00 PER PERSON

KIDS \$25.00 PER PERSON (10 & under)

FLOORLENGTH LINENS for Guest & Food Tables

White, Black, Ivory, Navy, Charcoal, Champagne Gold Satin

LINEN NAPKINS

Choice of Color

PLATES & FLATWARE

White China Plates for Dinner

Stainless Silver Flatware

TABLE GLASSWARE OF

Water Glasses

Champagne Flutes

“STAFF”

EVENT STAFF INCLUDED

Servers will take care of of Set Up, Bussing, Pouring Champagne & Cider for Toast, Cutting and Serving the cake along with Clean Up and Breakdown of Catering Services

All Packages include the following:

5 Hour Service Time

1 Server for every 30 guests (Buffet)

1 Server for every 25 guests (Plated)

Additional Rates Will Apply for Setup & Cleanup. Pricing or quantity is subject to change based on the complexity of the venue and event

BEVERAGE STATION

Ice Tea

Lemonade

Water

TABLE CHARGERS

Silver | Gold | White | Clear

“ADD-ONS”

Add-ons available from

- Plated Options
- Coffee Service & Additonal Drink Options
- Bartenders

(SEE PAGE 19 FOR PRICING OR Ask You Sales Associate for Pricing)

"ENTREES"

CHICKEN

Oven Baked Chicken

Sauteed with Capers

Southern Fried Chicken

Bone-In Fried Chicken

Chicken Mole

Bone-In Chicken in Mole Sauce

Adobo Rubbed Chicken

Adobo Rubbed Chicken Breast

Chicken Cordon Bleu with Bechamel Sauce

Stuffed Chicken with Ham & Cheese topped with Bechamel Sauce

Chicken Picatta

Sauteed Chicken Breast topped with a Lemon Butter Caper Sauce

Chicken Marsala

Sauteed Chicken Breast topped with a Mushroom Marsala Wine Sauce

Princess Chicken

Stuffed Chicken with Homemade Stuffing topped with a Chardonnay Cream Sauce

Lemon Herb Chicken

Sauteed Chicken Breast topped with a Lemon Herb Sauce

Chicken Parmesan

Breaded Chicken Breast topped with Mozzarella Cheese & Marinara Sauce

PORK

Seasoned Herb Crusted Pork Chops (Chuletas De Puerco)

Bone-In Roasted & Seasoned Pork Chops with Spanish Sauce

Chile Verde (Pork in Chile Sauce)

Slow Cooked Cubed

BEEF

Pre-Sliced Roast Beef with Au Ju & Creamy Horseradish

Cooked Well Done Sliced Beef

Burgundy Wine Beef Tips

Beef Tips Cooked in a Mushroom Wine Sauce

Pre-Sliced Roasted Tri Tip with Mushroom Demi Sauce

Roasted Tri Tip topped with a Mushroom Demi Sauce

Birria De Res

Slow Cooked Beef Birria Served with Consome

Chile Colorado

Cubed Beef Simmered in a Non Spicy Red Chile Sauce

Chicken or Cheese Enchiladas

Chicken Enchiladas with Green Tomatillo Sauce or Cheese Enchiladas with Red Enchilada Sauce

Fajitas

Diced Chicken or Beef in our House Seasoning & Fajita Sauce with Peppers & Onions

Tacos

Diced Chicken, Carne Asada, Al Pastor, Carnitas with Condiments

“ACCOMPANIMENTS”

POTATOES | RICES | BEANS

Red Roasted Rosemary Potatoes

Red Potato Quarters, Rosemary & Garlic

Whipped Garlic Mashed Potatoes

Fresh Potato, Roasted Garlic

Au Gratin Potatoes

Cut Potato with Cream and Cheeses

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

Spanish Red Rice

Sauteed with Onions & Tomatoes

Cilantro Lime Rice

Cilantro Lime Infused Rice

Chorizo Roasted Potatoes

Red Roasted Potatoes sauteed with Chorizo, Peppers & Onions

Black Beans

Whole or Smashed

Vegetarian Pinto Beans

Whole or Smashed

Ranchero Beans

Bacon, Onions & Jalapeno

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 Sautéed Mushrooms, Tomatoes, Zucchini & Peppers

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

Mexican Angel Hair Fideo Pasta

Angel Hair Pasta with Tomato Sauce

"ACCOMPANIMENTS"

VEGETABLE

Sauteed Zucchini & Squash

Zucchini, Squash, House Spices

Seasonal Roasted Vegetables

Zucchini, Squash, Red Onion, Mushroom, Carrot, Bell Pepper, Oven Roasted

Roma Greens Beans

Green Beans, Roma Tomatoes, Sweet Red Onions

Agave Honey Ginger Glazed Carrots

Agave, Fresh Ginger, Honey, Carrots

Vegetable Medley

Broccoli, Carrots, Cauliflower

Roasted Corn on the Cob

Corn Cobs roasted & topped with Cotija Cheese

Zucchini, Corn, Tomato & Peppers Vegetables

Sauteed Al Dente

SALADS

Classic Caesar Salad

Parmesan Cheese, Herb Focaccia Croutons

Garden Green Salad

Tomatoes, Cucumbers, Shredded Carrots, Red Cabbage & Croutons with Two Dressings

California Salad

Apple Bits, Orange Segments, Dried Cranberries, Candied Walnuts, Feta Cheese & Berry Vinaigrette

Potato Salad

Tossed with Fresh Eggs, Celery, Mayo & Mustard

Elbow Macaroni & Ham Salad

Diced Ham, Celery, Mayo & Mustard

Pepita Mexican Caesar Salad

Romaine, Cotija Cheese, Peppitas, 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

“DESSERTS & DESSERT STATIONS”

SWEET FOR THE SWEET STATION \$9.50 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 Dessert Cups (Chef Choice)
- Coconut Chocolate Macaroons
- Raspberry Ganache Brownie Bites
- Pecan Bites
- Mini Apple Tart
- Mini Crème Brulee
- Strawberry Trifle Cups
- Cream Puffs
- Cake Pops
- Mini Cheesecake Squares
- Triple Chocolate Brownies
- Lemon Bites
- Mini Cupcakes
- Rice Crispy Treats

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.

MEXICAN DESSERT STATION \$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

“ADD-ONS AND OTHER STUFF”

BEVERAGES

COFFEE ~ REGULAR OR DECAF \$3.00 pp

- Sugar, Sweetners, Stirs, Creamers
- White Disposable Coffee Cup

GOURMET COFFEE STATION ~ \$6.00 PP

- Sugar, Sweetners, Stirs, Creamers
- Two (2) Flavored Syrup Pumps
- Semi-Sweet Chocolate Chips
- Whipped Cream

DRINKS \$4.00 pp (Choose 3)

- Coke, Diet Coke & Sprite
- Ice Tea ~ Southern Style, Freshly Brewed or Tropical
- 10oz Acrylic Disposable Cups

- Two (2) Flavored Creamers
- Marshmallows
- Cinnamon Sugar
- Chocolate & Caramel Syrup

- Horchata (Cinnamon Rice) , Jamaica (Hibiscus), Pineapple or Watermelon – Choice of 2
- Lemonade
- Glass Beverage Dispenser

ADDITIONAL MEALS

VENDOR MEALS ~ \$25.00 EA

- Chef Choice Chicken Entrée

KIDS MEALS ~ \$25.00 EA

- Chicken Fingers with Ranch & Ketchup, Mac N Cheese & Fresh Fruit

PLATED MEALS ~ +\$8.00 pp

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

ASSISTANCE WITH COORDINATION OF RENTALS -\$500

- Canopies or Tent Rental
- Chairs from Chiavari, Farmhouse, Urban & More
- China, Glassware & Flatware Upgrade
- Lighting of String Light, Chandeliers & Uplighting
- Furniture or Lounge Furniture

- Tables ~ Traditional | Farmhouse | Sweetheart
- Linen Upgrades
- Dance Floors ~ White, Oak, Round & More
- Bars & Bar Backs
- Table Chargers

STAFF

- Bartendar ~ \$320.00 | 5 hr Event Time | 2 hr Set Up | 1 hr Tear Down
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“GENERAL INFORMATION”

MINIMUMS: Packages are priced per person and are based on 100+ guest minimum. Events less than 100 guests will be charged an additional rate of \$10.00 per person. Prices Subject to Change without notice.

RETAINER AND PAYMENT SCHEDULE: To reserve your date 25% or \$1000.00 of Total is required with a contract signature confirmation. All retainers are non-refundable and non-transferable and will be applied to your final balance. No date will be held unless a deposit is received and is subject to availability at the time of the booking. Following the initial 25% deposit, customers will be responsible for submitting payment for their event in accordance to the following guidelines:

- 25% of the total will be due midway between booking date and event date.
- 100% of the total will be due 10 DAYS prior to the event date with a guaranteed final guest count

Guest count deductions will not be permitted once the final count has been submitted.

CANCELLATIONS / REFUND: Cancellation notices must be submitted in writing or in person. The initial 25% deposit is non-refundable. Any additional payments will be refundable up to 50% if cancellation is submitted prior to six months from the event date. A \$75.00 per person food tasting cancellation fee will be held for all cancellations if food tasting has been carried out.

PACKAGES & SERVICES: All prices are subject to change without notice and are guaranteed only at the time of booking when the initial retainer is received. Customers will be responsible for honoring guarantees made at the time of booking including package selections and guest minimums.

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 Kosher, Vegan, Gluten-Free & Vegetarian meals. Tiscareno's Catering will work with customer in selecting appropriate menu or will advise on available options to accommodate those needs.

FOOD TASTINGS: One complimentary tasting will be provided after booking for menu selection and will be subject to caterer availability. Customized Menu options are available upon request. Food tastings are set up for 4 guests only. If a tasting is requested prior to the booking, there will be a \$75.00 per person food tasting fee (depending on menu selections). If you like the services offered, your tasting fees of \$75.00 per person will go towards the final balance.

FEES & COORDINATION SERVICE CHARGE: All items are subject to CA State Taxes (at the current rate at time of booking) and 18% Service Charge. The service charges apply if your event is staffed by Tiscareno's Event Staff, such as a full service event or when "ON-LOAN" service ware and equipment is used. The coordination service charge covers the additional expenses we incur in the planning and execution of a full service event such as: client consultations, administrative overhead, equipment preparation and maintenance, vehicle expenses and of course, the extra time we spend to make your event the best it can be. The coordination service charge will also cover for staff gratuities.