TISCARENO'S
CATERING & EVENTS

Holiday Menu

2026

CORPORATE * WEDDINGS * SOCIAL * HOLIDAY

ALL INCLUSIVE CATERING COMPANY

SERVICING ORANGE COUNTY, INLAND EMPIRE AND LOS ANGELES
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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

PICKUP: Cold and hot food pickups are available seven days a week and are scheduled within a 30-minute pickup window of your choice.

STANDARD DELIVERY:

Delivery is available seven days a week and is scheduled within a 30-minute delivery window of your choice.

All items are delivered in disposable containers and platters for convenient setup and easy cleanup.

Minimum Food Order:

- Monday–Thursday: $250 or a 15-guest minimum, whichever is greater
- Friday–Sunday: $350 or a 15-guest minimum, whichever is greater

Delivery Fees: Delivery fees are based on the delivery time and distance and will be applied separately.

VIP SETUP:

VIP SETUPS are an upgraded service option designed to provide a higher level of presentation and service than our Standard Delivery.

With a VIP SETUP, our trained delivery team will arrive at your location with display and food-service equipment as needed for your event. This service may include:

- Cloth table linens
- Risers
- Decorative props
- Display and food-service equipment as needed

VIP SETUP Fee: $240.00

VIP SETUPS are scheduled within a **one-hour arrival window of your choice**.

Please note that **delivery and pickup fees are additional** and will be applied separately.

FULL-SERVICE EVENTS: Sit back, relax, and enjoy your event while **our experienced team handles heavy lifting from start to finish**. We'll work closely with you to bring your vision to life and ensure every detail is thoughtfully executed for a seamless and memorable event.

Full-Service Events Include:

- Professional event staff to manage service and event details
- Assistance with setup, service, and cleanup
- Personalized execution based on your event needs and vision

Service Requirements:

- A 4-hour minimum of event service is required for all staffed events.
- Event staff hours are charged based on the specific details and requirements of your event.
- Most events require a minimum of 2 hours for setup and 1 hour for cleanup, in addition to service time.

Additional Fees: Delivery fees and service charges will apply.

ORDERING INFORMATION

HOW TO ORDER: Please place all orders **at least two days in advance**. While last-minute orders may be accepted, when possible, **menu items and availability are not guaranteed.**

Large orders and orders requiring staff personnel will require **additional advance notice.** Please be aware that popular dates may fill out quickly and may close for booking further in advance.

Tiscareno's Catering & Events will not process or confirm any order without **full payment in advance, 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, descriptions, or other published information.

Prices are subject to change without notice due to changing market conditions. Changes in food supply chains may occasionally require **menu substitutions**, even after an order has been placed and paid in full. If a substitution is necessary, a member of the Tiscareno's Catering & Events team will notify you in advance whenever possible**.**

We look forward to working with you and helping make your event
memorable, seamless, and uniquely yours!

-Tiscareno's Catering Team

TISCARENO'S
•CATERING & EVENTS•

CRAFT | CHEF INSPIRED HOLIDAY MENU

Choose Your Entrée, Two Sides & One Salad. Includes disposable Service ware 15+ Guests Minimum

CHOOSE YOUR ENTRÉE – *Choose 1*

CITRUS FIRE GRILLED CHIMICHURRI CHICKEN
Seasoned & Grilled Chicken Breast topped with a Delicious Chimichurri Sauce

MAPLE GLAZED CHICKEN
Seared Chicken Breast with a Maple Glazed Bourbon Reduction

STUFFED CHICKEN ROULADE
Stuffed with Spinach, Sun-Dried Tomatoes & Feta Cheese topped with Sun Tomato Cream Sauce

BUTTER CHICKEN
Sauteed Chicken Breast simmered in a Shallot Butter Herb Cream Sauce

WINTER TURKEY MEATBALLS
Baked Meatballs with Fresh Herbs. Served with Lemon Citrus Sauce on Side

FRENCH BISTRO BEEF SKILLET +$3.00/pp
Sauteed Beef with Caramelized Onions & Mushrooms in a Thyme Red Wine Sauce

HERB & GARLIC ROASTED TRI-TIP +$5.00/pp
Pre-Sliced Tri-Tip topped with a Mushroom Demi Glaze

ROAST TOP SIRLOIN +$6.00/pp
Marinated Sirloin with Fresh Garlic, Olive Oil & Herbs. Served with Pesto Aioli

CHOOSE YOUR SIDES – *Choose 2*

Baked Peas, Asparagus & Broccoli with Parmesan

Roasted Cauliflower

Roasted Sweet Potatoes with Garlic & Parmesan

Green Bean Casserole

Garlic Whipped Red Mashed Potatoes

New Potatoes with Butter & Parsley

Lemon Orzo Pasta

Au Gratin Potatoes

CHOOSE YOUR SALAD – *Choose 1*

California Salad | Sun Dried Cranberries, Feta Cheese, Orange Segments, Candied Walnuts & Triple Berry Vinaigrette

Festive Beet Salad | Arugula, Crumbled Feta, Pistachios, Orange Segments, Thinly Sliced Red Onions & House Vinaigrette

Kale Caesar Salad | Massaged Kale with Crisp Romaine tossed with Caesar Dressing, Croutons, & Parmesan Cheese

INCLUDES:
Freshly Baked Rustic Bread & Butter

CRAFT MENU

Per Person Price	$21.00
2ND Entrée	+$8.00

TISCARENO'S
•CATERING & EVENTS•

No. 6

CUCCINA | CHEF INSPIRED HOLIDAY MENU

Choose Your Entrée, Two Sides & One Salad. Includes disposable Service ware 15+ Guests Minimum

CHOOSE YOUR ENTRÉE – *Choose 1*

BAKED CAPRESE CHICKEN
Marinated Chicken with Herbs & Garlic topped with a Cherry Tomato Basil Relish, Garnished with Balsamic Reduction

CHICKEN FRANCAISE
Breaded Tenderized Chicken Breast with a Lemon Butter & White Wine Sauce

CACCIATORE CHICKEN
Sauteed Chicken Thighs with Grilled Onions, Thyme, Olives, Mushrooms in a Tomato Red Wine Sauce

CREAMY TUSCAN CHICKEN
Sauteed Chicken Breast in a Tomato Spinach Cream Sauce

BEEF BRACIOLE +$6.00/pp
Stuffed with Parsley, Breadcrumbs, Spinach, Garlic simmered in a Tomato Sauce

STUFFED PORKLOIN
Parsley, Rosemary, Breadcrumbs, Garlic with a Dijon Cream Sauce

CRAFT MENU

Per Person Price	$21.00
2ND Entrée	+$8.00

CHOOSE YOUR SIDES – *Choose 2*

Baked Peas, Asparagus & Broccoli with Parmesan

Roasted Cauliflower

Roasted Sweet Potatoes with Garlic & Parmesan

Agave Glazed Ginger Carrots

Lemon Orzo Pasta

Fettuccini Alfredo

Pasta Al Fresco - Tomato, Basil, Mushroom Cream

Pasta La Checca – Tomato, Basil, Garlic Sauce

CHOOSE YOUR SALAD – *Choose 1*

Caprese | Fresh Mozzarella, Tomato, Basil with Balsamic & Olive Oil Drizzle

Italian Salad | Greens, Tomatoes, Shredded Parmesan, Pepperoncini, Cucumbers, Red Onions, Olives, Croutons with Italian Dressing

Little Green Salad | Arugula, Red Cabbage, Shredded Parmesan, Toasted Pecans with Citrus Vinaigrette

INCLUDES:
Freshly Baked Rustic Bread & Butter

TISCARENO'S
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No. 7

SABORES | CHEF INSPIRED HOLIDAY MENU

Choose Your Entrée, Two Sides & One Salad. Includes disposable Service ware 15+ Guests Minimum

CHOOSE YOUR ENTRÉE – *Choose 1*

CHICKEN MOLE
Tender Chicken smothered in a Rich Sauce of Chili Peppers, Spices and Nuts

FAJITAS
Julienne Meat with Sauteed Peppers & Onions
Chicken Included
Beef = +$1.00/pp
Shrimp = +$2.00/pp

ROPA VIEJA
Shredded Beef with Braised Onions, Peppers, in a Tomato Sauce

LECHON
Slow Roasted Pork Shoulder marinated in a Garlicky, Citrus-Infused Mojo Sauce

POZOLE
TRADITIONAL RED POZOLE – Stew with Tender Chunks of Pork & Hominy simmered in a Red Broth

GREEN CHICKEN POZOLE – Stew with Shredded Chicken & Hominy simmered in a Green Broth

INCLUDES: Cabbage, Radish, Onions, Cilantro, Tostadas

TAMALES
Chicken with Green Sauce
Pork with Red Sauce
Beef with Red Sauce
Peppers & Cheese with Green Sauce

15-30 ppl (Split up to 2 ways)
31-50 ppl (Split up to 3 ways)
51+ ppl (Split up to 4 ways)

CHOOSE YOUR SIDES – *Choose 2*

Gallo Pinto – Rice & Beans tossed with Veggies

Rice – Spanish, Cilantro Lime, White

Beans – Pinto or Black

Zucchini, Red Peppers, Corn & Red Onions

Roasted Potatoes

Roasted Corn on the Cobb??

Roasted Carrots with Chipotle Honey Butter

CHOOSE YOUR SALAD – *Choose 1*

Mexican Cole Slaw | Red & Green Cabbage, Carrots, Corn, Red Peppers, Red Onon, Cilantro, Jalapenos in a Cilantro Lime Dressing

Cactus Salad | Freshly Cooked Cactus tossed with Tomato, Onions, Cilantro & Queso Fresco

Caesar Salad | Crisp Romaine tossed with Caesar Dressing, Croutons, & Parmesan Cheese

INCLUDES:
Tortillas with Red & Green Salsa

CRAFT MENU

Per Person Price	$21.00
2ND Entrée	+$6.00

TISCARENO'S
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No. 8

BBQ | CHEF INSPIRED HOLIDAY MENU

Choose Your Entrée, Two Sides & One Salad. Includes disposable Service ware 15+ Guests Minimum

CHOOSE YOUR ENTRÉE – *Choose 1*

BBQ PULLED PORK
Slow Cooked Pork, Shredded by Hand & tossed in Homemade BBQ Sauce

TRI TIP (Sliced) +$5.00/pp
Slow Cooked Beef with a Homemade Southern Style rub

PORK BABY BACK RIBS
Slow Cooked Ribs with Homemade Southern Style Rub Glazed with BBQ Sauce

CHICKEN WINGS
Buffalo Style
Homemade BBQ Sauce

15-30 (Split up to 1 way)
31-50 (Split up to 2 ways)

GRILLED CHICKEN
Marinated Bone-In Chicken. Grilled until tender.

CHOOSE YOUR SIDES – *Choose 2*

Mac N Cheese

Cheddar Mashed Potatoes

BBQ Beans

Corn O'Brian

Collard Greens

Green Beans

CHOOSE YOUR SALAD – *Choose 1*

Broccoli Salad | Florets, Cheddar Cheese, Sun Dried Cranberries, Sunflower Seeds, Red Onion, Bacon Bits in Sweet Dressing

Pasta Salad | Fresh Veggies, Tomatoes, Spinach in a Creamy Vinaigrette Dressing

Dad's Potato Salad | Potatoes, Boiled Eggs, Crispy Celery, Red Onions, Dill Pickles in Mayo Mustard Dressing

INCLUDES:
Freshly Baked Rustic Bread & Butter

CRAFT MENU

Per Person Price	$21.00
2ND Entrée	+$8.00

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CARVING STATION & EXTRAS SIDES

HOT CARVING STATION

ROAST BREAST OF TURKEY
Pan Dripping Turkey Gravy
Citrus Orange Cranberry Relish
Serves 8 = 6oz Cut $105.00 EA

PINEAPPLE GLAZED HAM
Serves 6-8 $45.00 EA

ROASTED BEEF
Horseradish Cream
Au Jus
Serves 20 = 7oz Cut $195.00 EA

SLOW COOKED BRISKET
Chimichurri
Onion Jam
Serves 20 = 7oz Cut $205.00 EA

PRIME RIB
Au Jus
Horseradish Cream
Serves 25 = 8oz Cut $354.00 EA

NEW YORK STRIPLOIN
Peppercorn Sauce
Serves 25 =8oz Cut $316.00 EA

HERB & GARLIC ROASTED TRI-TIP
Au Ju
Horseradish Cream
Serves 23 = 7oz Cut $225.00 EA

POTATOES & RICE

RICE PILAF

LEMON RICE

CONFETTI RICE

HERB WILD RICE PILAF

1/2 Pan Serves 8-10 $35.00 EA
Full Pan Serves 18-20 $70.00 EA

RED ROASTED ROSEMARY POTATOES

CHILI ROASTED SWEET POTATOES

½ Pan Serves 8-10 $38.00 EA
Full Pan Serves 18-20 $72.00 EA

PARSLEY BUTTERED POTATOES

½ Pan Serves 8-10 $50.00 EA
Full Pan Serves 18-20 $100.00 EA

WHIPPED GARLIC MASHED POTATOES

½ Pan Serves 8-10 $60.00 EA
Full Pan Serves 18-20 $120.00 EA

AU GRATIN POTATOES

ESCALLOPED PROVOLONE POTATOES

½ Pan Serves 8-10 $65.00 EA
Full Pan Serves 18-20 $130.00 EA

- *Add a Carver for +$250.00 (Includes 2-hour buffet service)*
- *Prices may Vary due to Market Conditions*

EXTRA SIDES

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

A LA CARTE

1/2 Pan Serves 8-10	$65.00
Full Pan Serves 18-20	$132.00

VEGETABLES

JEWEL ROASTED VEGETABLES
Beets, Brussel Sprouts, Carrots, Red Onions & Green Beans

HONEY GINGER GLAZED CARROTS
Sliced Carrots Cooked with Fresh Ginger & Glazed Honey

A LA CARTE

1/2 Pan Serves 8-10	$55.00
Full Pan Serves 18-20	$110.00

ROMA GREEN BEANS
Tossed with Roma Tomatoes & Sliced Sweet Red Onions

FRESH VEGETABLE MEDLEY
Broccoli, Cauliflower, Carrots & Zucchini

BAKED PEAS, ASPARAGUS & BROCCOLI
Baked & Tossed with Grated Parmesan Cheese

SUCCOTASH
Succotash of Zucchini, Corn & Red Peppers

A LA CARTE

1/2 Pan Serves 8-10	$58.00
Full Pan Serves 18-20	$116.00

EXTRA SALADS

KALE CAESAR SALAD
Crisp Romaine, Chopped Kale, Sweet Red Onions, Cherry Tomatoes, Parmesan Cheese
SERVED WITH CREAMY CAESAR DRESSING

FESTIVE BEET SALAD
Arugula, Crumbled Feta, Pistachios, Orange Segments, Thinly Sliced Red Onions & House SERVED WITH CITRUS VINAIGRETTE

MEXICAN CAESAR SALAD
Romaine, Cotija, Tortilla Strips & Cilantro
SERVED WITH CILANTRO CAESAR DRESSING

CAPRESE SALAD
Fresh Mozzarella, Sliced Tomato, Basil Leaf & Balsamic & Olive Oil Drizzle

ITALIAN SALAD
Fresh Greens, Tomato, Shredded Parmesan, Pepperoncini, Cucumber Rings, Red Onions, & Croutons.
SERVED WITH ITALIAN DRESSING

LITTLE GREEN SALAD
Arugula, Red Cabbage, Shredded Parmesan, Toasted Pecans
SERVED WITH CITRUS VINAIGRETTE

MEXICAN COLESLAW
Red & Green Cabbage, Shredded Carrots, Red Peppers, Red Onions, Cilantro, Cotija Cheese & Jalapeno Rings
SERVED WITH CILANTRO LIME DRESSING

CACTUS SALAD
Freshly Cooked Cactus tossed with Tomato, Red Onions, Cilantro, Lime Juice & Queso Fresco

BROCCOLI SALAD
Florets of Broccoli, Cheddar Cheese, Sun Dried Cranberries, Sunflower Seeds, Red Onions, Bacon Bits
SERVED WITH SWEET VINAIGRETTE

PASTA SALAD
Bowtie Pasta, Fresh Cut Winter Veggies, Tomato, Spinach
TOSSED WITH CREAMY VINAIGRETTE

DADS POTATO SALAD
Peeled Red Potatoes, Boiled Egg, Crispy Celery, Red Onions, Dill Pickle in Mayo/Mustard Dressing

A LA CARTE

Small Serves 8-10	$43.00
Medium Serves 23-25	$80.00
Large Serves 53-55	$144.00

APPETIZER TRAYS

Market Crudité Platter
Assorted Fresh Cut Vegetables Served with Buttermilk Ranch
$6.00 per person (increments of 10 ppl)
Sub Hummus $2.00 pp
Add Hummus $1.00 pp

Deluxe Cheese Platter
Variety of Cheeses Served with Fruit, Nuts, Preserves & Crackers
3 Cheeses $9.00 per person (increments of 10 ppl)
4 Cheeses $10.00 per person (increments of 10 ppl)
5 Cheeses $12.00 per person (increments of 10 ppl)

Charcuterie Platter
Variety of 3 Meats, Pickled Accompaniments, Dried Fruits, Fresh Fruits, Nuts, Jam, Olives, Variety of 3 Cheeses, Artisan Crackers, Crostinis
$18.00 per person (increments of 10 ppl)

Build Your Own Bruschetta Bar
Crackers, Sliced Baguettes & Crostinis
Tomato Basil | Eggplant Mint | Olive Tappenade | Zucchini
2 Choice $7.00 per person (increments of 10 ppl)
3 Choice $9.00 per person (increments of 10 ppl)
4 Choice $10.00 per person (increments of 10 ppl)

Pesto Tortellini & Shrimp Skewer
Garnished with Cherry Tomato
TRAY OF 25 PCS $105.00

Beef Tenderloin Crostini
Goat Cheese & Pesto Dollup
TRAY OF 25 PCS $115.00

Caprese Skewer
Cherry Tomatoe, Fresh Mozzarella, Basil Leave with Balsamic Drizzle
TRAY OF 25 PCS $85.00

Beet & Cheese Endive Boats
Beet Salad with Fresh Dill with Whipped Cheese
TRAY OF 25 PCS $85.00

Glazed Pear & Goat Cheese Tartlet
Tarts filled with Glazed Pears & topped with Whipped Goat Cheese Drizzled with Honey
TRAY OF 25 PCS $95.00

Lobster Cakes
Bernaise Dip
TRAY OF 25 PCS $145.00

Mini Beef Wellingtons
Tender Bite Size Beef Cubes coated in Mushroom Duxelles, wrapped in Golden Buttery Flaky Puff Pastry
TRAY OF 25 PCS $110.00

Italian Meatball "Bowties"
Italian Meatballs with Marinara with Bowtie & Fresh Basil
TRAY OF 25 PCS $95.00

Grilled Baby Lamb Chops
Marinated Rosemary Lamb Chops
TRAY OF 25 PCS $165.00

Mini Filet Kabob
Filet, Sweet Onion, Roasted Pepper
TRAY OF 25 PCS $116.00

Potato Fritters
Topped with Choice of:
Crème Fraiche
Spicy Aioli
TRAY OF 25 PCS $95.00

Mac N Cheese Finger Sandwich
Served with a Tomato Soup Shooter
TRAY OF 25 PCS $95.00

ADDITIONAL TRAYS AND OPTIONS IN THE COCKTAIL PARTY & APPETIZER MENU Link:

DESSERTS

DESSERT STATION

Assorted Mini Dessert Bar
(Based on 2 pcs per person | increments of 10 ppl)

Variety of 3 | Min 15 ppl	$8.00 per person
Variety of 5 | Min 30 ppl	$12.00 per person

Mini Crème Brulé
Tiramisu Cups
Chocolate Covered Pretzels
Chocolate Dipped Strawberries
Mini Trifle Strawberry Cups
Oreo Mousse Cups
Cheesecake Bites
Lemon Bars
Apple Tart
Fruit Tart
Chocolate Tart
Chocolate Dipped Cream Puff
Eclairs
Vanilla European Macaron
Chocolate European Macaron
Raspberry European Macaron
Chocolate Brownie
Chocolate Chip Cookies
Sugar Cookies
Oatmeal Cookies

BEVERAGES

Assorted Soft Drinks (Canned)

EA	$1.50

Bottled Waters (16oz)

EA	$1.50

Perrier

EA	$4.50

Orange Juice
(Includes Cups)

Individual Orange Juice	$3.00 ea
Disposable Air Pot 12-14 Cups	$28.00 ea
STATION PRICING	
25-49	$2.50 pp
50+	$2.25 pp

Hot Chocolate
(Includes Cups)

Disposable Air Pot 10 Cups	$34.00 ea
Thermal Air Pot 12 Cups	$40.00 ea
STATION PRICING	
25-49	$3.50 pp
50+	$3.00 pp

Lemonade OR Brewed Iced Tea
(Includes Cups)

STATION PRICING	
25-49	$2.00 pp
50+	$1.50 pp

Coffee Station
Regular &/or Decaf Coffee
Sugar, Sweetners, Wooden Stirs
Creamers
White Disposable Coffee Cups with Lids
$4.00 per person

Gourmet Coffee Station
Regular &/or Decaf Coffee
Sugar, Sweetners, Wooden Stirs
Creamers, 2 Flavored Syrups
Whipped Cream, Chocolate & Caramel Syrup
White Disposable Coffee Cups with Lids
$6.00 per person

Cold Brew Coffee Station
Regular Coffee
Sugar, Sweetners, Wooden Stirs
Creamers, 2 Flavored Syrups
Whipped Cream, Chocolate & Caramel Syrup
Ice, Cups with Lids & Straws
$8.00 per person