
BREAKFAST BRUNCH



• CATERING & EVENTS •

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

ALL INCLUSIVE CATERING COMPANY

SERVING ORANGE COUNTY, INLAND EMPIRE & LOS ANGELES COUNTY

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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

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 the 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 will apply. All full-service events are subject to a 20% service charge.

PICKUP:

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



ORDERING INFORMATION

HOW TO ORDER:

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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**.

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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.

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Tiscareno's Catering & Events will not process or confirm any order without **full payment in advance, a signed contract, and signed Terms & Conditions**.

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Although Tiscareno's Catering & Events strives for **100% accuracy**, we reserve the right to correct any errors in pricing, descriptions, or other published information.

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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.

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

-Tiscareno's Catering Team



BREAKFAST

Minimum 15 Guests

CONTINENTAL BREAKFAST

Fresh Baked Breakfast Breads
Fruit & Cheese Danish
Assorted Bagels & Cream Cheese
Assorted Scones
Assorted Muffins
Seasonal Fresh Fruit

PER PERSON 15+ \$8.00

HEALTHY HOT BREAKFAST

Oatmeal, Brown Sugar, Sun Dried Cranberries, Nuts & Fresh Berries
Blueberry Oatmeal Muffins
Seasonal Fresh Fruit

PER PERSON 15+ \$9.25

CALI HEALTHY BREAKFAST TACOS

Scrambled Egg Whites
Wheat Flour Tortillas | Diced Tomatoes | Diced Avocado |
Fresh Spinach | Mayo Aioli
Seasonal Fresh Fruit

PER PERSON 15+ \$11.50

KETO FRIENDLY BREAKFAST

Scrambled Eggs in Butter
2 Bacon Slices
Sliced Avocado
Cubed Cheese

PER PERSON 15+ \$15.75

GRAB & GO PROTEIN BREAKFAST

Hard Boiled Eggs
Cottage Cheese
Raw Almonds
Fresh Berries & Sliced Cucumbers

PER PERSON 15+ \$9.50



BREAKFAST

Minimum 15 Guests

ALL AMERICAN BREAKFAST

Two Eggs (Substitute for Egg Whites - \$1.00)

Two Bacon Strips & Two Sausage Links

House Potatoes

Two Buttermilk Pancakes, Original French Toast or ½ Waffle

PER PERSON 15+ \$14.85

FRENCH TOAST LOVERS

(Choice of One)

-Cinnamon French Toast Casserole with Triple Berry Topping

-Original French Toast with Powdered Sugar, Butter & Maple Syrup

-Pumpkin French Toast (*Seasonal*)

-Berry French Toast topped with Assorted Berries

Choose Egg Scramble: Spinach, Sun Dried Tomato, Sweet Red Bell Peppers, or Scrambled Eggs

Add: Ham, Bacon, or Sausage - \$2.00 Per Person

Substitute for Egg Whites: - \$1.00

SERVED WITH FRESH SEASONAL FRUIT

PER PERSON 15+ \$15.50

CLASSIC BREAKFAST

Two Eggs (Substitute for Egg Whites - \$1.00)

Two Crisp Bacon Strips

House Potatoes

Breakfast Bread

PER PERSON 15+ \$13.25

EXECUTIVE BREAKFAST

Two Eggs (Substitute for Egg Whites - \$1.00)

Crisp Bacon Strips

Ham Steak

House Potatoes

Assorted Breakfast Breads

Plain Yogurt Parfait with Honey Granola & Fresh Berry Topping

SERVED WITH FRESH SEASONAL FRUIT

PER PERSON 15+ \$17.50



BREAKFAST

Minimum 15 Guests

MEXICAN SUNRISE BREAKFAST

Homemade Tortilla Chips Smothered in Green or Red Enchilada Sauce

Topped with Mexican Crème, Cotija Cheese & Chopped Cilantro

ADD: Steak, Carnitas or Birria de Res (Shredded Beef) \$4.00

SERVED WITH Scrambled Eggs (Substitute for Egg Whites - \$1.00)

PER PERSON 15+ \$13.25

QUICHE

(Choice of One)

-Quiche Lorraine – Ham, Cheese & Chives

-Sun Dried Tomato, Spinach, Cheese, Quiche (*Vegetarian*)

-Mexican Quiche – Chorizo, Peppers & Cheese

SERVED WITH FRESH SEASONAL FRUIT

PER PERSON 15+ \$13.25

BECAUSE I WOKE UP HUNGRY BREAKFAST

Egg & Cheese Scramble

Chopped Breakfast Potatoes with Sausage

Mini Pancakes with Whipped Butter & Syrup

SERVED WITH FRESH SEASONAL FRUIT

PER PERSON 15+ \$15.50

BREAKFAST SANDWICH

Choose Bread: White, Wheat, Brioche or Croissant

Scrambled Eggs (Substitute for Egg Whites - \$1.00)

Choose: Cheddar or Provolone Cheese

Choose Protein: Bacon, Sausage or Ham

PER PERSON 15+ \$13.00 EA

CLASSIC BREAKFAST BURRITOS

Scrambled Egg, Country Potatoes with Peppers & Onions, Cheese on 12" Flour Tortilla

Choose Ham, Sausage, Bacon, Chorizo or Vegetarian

SERVED WITH: Red & Green Salsa - (5 Per Order)

15+ \$12.00 EA

NOT YOUR TRADITIONAL BREAKFAST BURRITOS

-Scrambled Egg, Tater Tots, Bacon & Sausage & Cheese

-Scrambled Egg, Chorizo Con Papa, Cilantro, Queso Fresco, Bell Peppers & Onion

-Scrambled Egg, Sauteed Spinach, Zucchini, Mushroom, Bell Peppers, Sun Dried Tomato & Cheese

-Scrambled Egg, Hash Brown, Bacon, Sausage or Ham, Jalapeno Chilies & Cheese

SERVED WITH: Red & Green Salsa - (Minimum 5 Per Order)

15+ \$15.50 EA



BRUNCH

Minimum 25 Guests per package

CLASSIC BRUNCH

Assorted Breakfast Breads
 Seasonal Fresh Fruit Display
 Scrambled Eggs
 Country Potatoes or Rice Pilaf
 Grilled Summer/Winter Vegetables
 Bacon & Sausage

SERVED WITH COFFEE, ORANGE JUICE & HOT WATER WITH
 ASSORTED TEA PACKAGES

25+ PER PERSON \$23.00

TRADITIONAL BRUNCH

Assorted Breakfast Breads
 Seasonal Fresh Fruit Display
 Scrambled Eggs
 Country Potatoes or Rice Pilaf
 Silver Dollar Pancakes or French Toast (Ref. French Toast Pg.3)
 Bacon & Sausage
 Grilled BBQ Chicken
 Rotelli Cold Pasta Salad or California Salad

SERVED WITH COFFEE, ORANGE JUICE & HOT WATER WITH
 ASSORTED TEA PACKAGES

25+ \$26.50

NOT YOUR AVERAGE BRUNCH

Assorted Breakfast Breads
 Seasonal Fresh Fruit Display
 Scrambled Eggs
 Country Potatoes or Rice Pilaf
 Silver Dollar Pancakes or French Toast (Ref. French Toast Pg.3)
 Bacon & Sausage
 Grilled BBQ Chicken
 Rotelli Cold Pasta Salad or California Salad
 Grilled Summer/Winter Vegetables
 Garlic & Herb Pre-Sliced Roasted Tri-Tip

SERVED WITH COFFEE, ORANGE JUICE & HOT WATER WITH
 ASSORTED TEA PACKAGES

25+ PER PERSON \$30.00



BRUNCH

Minimum 25 Guests Per Package

MEXICAN BRUNCH MENU

Spanish Rice

Pinto Beans

Mexican Succotash

Papas Con Chorizo

Chile Colorado (Pork or Beef)

Mexican Caesar Salad

Chilaquiles (Red or Green)

Scrambled Eggs

Huevos Rancheros

SERVED WITH COFFEE, ORANGE JUICE & HOT WATER WITH
ASSORTED TEA PACKAGES

25+ PER PERSON

\$25.00

BRUNCH WITH A TWIST

OMELETTE STATION

(Chef On-Site Required Additional Fees will Apply)

Diced Ham, Bacon Bits, Shredded Cheese, Spinach,
Tomato, Onion, Fresh Spinach, Mushroom, Green
Peppers, Jalapeno's, Spicy Red Salsa & Mild Green Salsa

Assorted Breakfast Bread

Country Potatoes

Bacon & Sausage

Grilled Summer/Winter Vegetables

Silver Dollar Pancakes or French Toast (Ref. French Toast Pg.3)

Rotelli Cold Pasta Salad or California Salad

Grilled BBQ Chicken

SERVED WITH COFFEE, ORANGE JUICE & HOT WATER WITH
ASSORTED TEA PACKAGES

25+

\$28.00 PER PERSON

ALL BRUNCHES INCLUDE

- All disposable plates, utensils
- VIP SETUP – Display Platters & Buffet Equipment (Delivery Fee Not Included)



ADD A CARVING STATION

ROAST BREAST OF TURKEY

Pan Dripping Turkey Gravy

Citrus Orange Cranberry Relish

Serves 8 = 6oz Cut \$105.00 EA

PINEAPPLE GLAZED HAME

Citrus Orange Cranberry Relish

Serves 6-8 \$45.00 EA

ROASTED TOP SIRLOIN

Horseradish Cream

Au Jus

Serves 20-25 = 7oz Cut \$245.00 EA

SLOW COOKED BRISKET

CHOICE OF:

BBQ Sauce or Chimichurri Sauce

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 CRUSTED BEEF TENDERLOIN (FILET)

Mushroom Demi Sauce

Freshly Baked Rustic Bread & Butter

25-27 Ask Your Sales Rep

- A Culinary Carver is not included within the per guest pricing
- Prices may Vary due to Market Conditions
- If Adding to An Existing Brunch Menu We Recommend Ordering for Less Guests
- Please Speak with Your Sales Representative for Questions or Best Ways to Add a Carving Station

Service Staff: Culinary Staff are available at per hour with a minimum of 2 hours for additional Carving Services



BREAKFAST

A LA CARTE

CINNAMON FRENCH TOAST

With Triple Berry Sauce, Maple Syrup & Butter

Half Pan Serves 10-12 \$39.00

Full Pan Serves 20-24 \$78.00

SCRAMBLED EGGS

SMALL SERVES 10-12 \$36.00

LARGE SERVES 20-25 \$72.00

COUNTRY POTATOES

SMALL SERVES 10-12 \$36.00

LARGE SERVES 20-25 \$78.00

SEASONAL FRESH FRUIT PLATTER

SMALL SERVES 13-15 \$46.80

MEDIUM SERVES 23-25 \$75.00

LARGE SERVES 48-50 \$147.50

OATMEAL WITH BROWN SUGAR

Brown Sugar, Dry Cranberries & Blueberries

SMALL SERVES 10-12 \$29.00

LARGE SERVES 20-24 \$54.00

YOGURT PARFAIT

Plain Yogurt, Honey Granola & Fresh Berries

SMALL SERVES 10-12 \$5.50

A LA CARTE

EXTRAS

BACON 2pcs \$3.75

SAUSAGE 2pcs \$3.00

HAM 2pcs \$3.00

TURKEY BACON 2pcs \$5.50

INDIVIDUAL YOGURT \$3.75

ASSORTED SCONES

SMALL TRAY OF 12 \$36.00

LARGE TRAY OF 24 \$72.00

ASSORTED FRUIT & CHEESE DANISH

CREAM CHEESE, RASBERRY & PINEAPPLE

SMALL TRAY OF 12 \$37.25

LARGE TRAY OF 24 \$74.50

ASSORTED MUFFINS

BANANA NUT, CHOCOLATE & BLUEBERRY

SMALL TRAY OF 12 \$31.25

LARGE TRAY OF 24 \$60.00

FRESH BAKED BAGELS WITH CREAM CHEESE

PLAIN OR EVERYTHING

SMALL TRAY OF 12 \$38.00

LARGE TRAY OF 24 \$75.00



BEVERAGES

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 (WITH MILK)

(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

Assorted Soft Drinks (Canned)

EA	\$1.50
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Bottled Waters (16oz)

EA	\$1.50
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Coffee Station

Regular &/or Decaf Coffee
 Sugar, Sweeteners, Wooden Stirrs
 Creamers
 White Disposable Coffee Cups with Lids
 \$4.00 per person

Gourmet Coffee Station

Regular &/or Decaf Coffee
 Sugar, Sweeteners, Wooden Stirrs
 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, Sweeteners, Wooden Stirrs
 Creamers, 2 Flavored Syrups
 Whipped Cream, Chocolate & Caramel Syrup
 Ice, Cups with Lids & Straws
 \$8.00 per person