



Holiday Menu 2022

Please ask our catering coordinators for custom menu ideas that would be ideal for your special event

Breakfast Menu
Cocktail Party Menu
Holiday Budget Menu

Salad, Sandwiches & More
Wedding Packages
Seasonal Menu

All Around Menu
Tea Party Menu
Taco Cart

Tiscareno's Catering has created a great Holiday Menu that will allow you to choose from our many great food selections. You may create your event with simplicity or make it as extravagant as you like with our Coordination assistance. We offer many services that will allow you to enjoy your guests and not your kitchen.

Let us know how we can make your event that much more special



"THANKSGIVING"

Includes Disposable Serviceware

"WHOLE" ROASTED TURKEY MEAL

INCLUDES:

Pan Dripping Turkey Gravy & Orange Cranberry Relish
Serves 8-10 \$159.00

ROASTED "SLICED" TURKEY BREAST MEAL

INCLUDES:

Pan Dripping Turkey Gravy & Orange Cranberry Relish
Serves 8-10 \$179.00

PINEAPPLE GLAZED HAM MEAL

Serves 8-10 \$125.00

HAM & "WHOLE" ROASTED TURKEY FEAST

INCLUDES:

Pan Dripping Turkey Gravy & Orange Cranberry Relish
Serves 8-10 \$185.00

HAM & "SLICED" ROASTED TURKEY FEAST

INCLUDES:

Pan Dripping Turkey Gravy & Orange Cranberry Relish
Serves 8-10 \$215.00

ALL MEALS INCLUDE:

Bread & Butter
Choice of Three Accompaniments
Choice of One Dessert

PICK UP TIMES:

Thursday, November 26th from 10 AM – 2 PM

PICK UP LOCATION

Tiscareno's Catering & Events
5205 E Orangethorpe Ave
Anaheim, CA 92807

ORDERS ACCEPTED UNTIL WEDNESDAY, 11/25/19

UNTIL 12PM

TEXT OR CALL 714.693.1030

www.tiscatering.com or info@tiscatering.com

ACCOMPANIMENTS

Traditional Savory Celery Apple Sage Stuffing
Creamed Corn
Roma Green Beans
Seasonal Vegetables
Honey Glazed Carrots
Garlic Mashed Potatoes
Gourmet Mac N Cheese
Apricot Sweet Yams with Marshmallows
Garden Green Salad with Ranch & Italian
California Salad Raspberry Vinaigrette
Seasonal Fresh Fruit Tray

DESSERT

Pumpkin Pie | Apple Pie

A LA CARTE

Extra Side Dishes Serves 8-10	\$30.00 EA
"Whole" Roasted Turkey with Pan Dripping Turkey Gravy 13-15 LBS (SERVES 10-12)	\$52.00 EA
Roasted "Sliced" Turkey Breast with Pan Dripping Turkey Gravy 3 LBS (Serves 6-8)	\$48.00 EA
Pineapple Glazed Ham 3 LBS (Serves 6-8)	\$35.00 EA
Turkey Gravy or Cranberry Relish 16 oz (Serves 7-8)	\$9.00 EA

Pumpkin Or Apple Pie	\$15.00
Cheesecake	\$25.00
ALL HOLIDAY DESSERTS	\$45.00
Holiday Dessert Box	\$25.00
Pumpkin Pie Slice Apple Pie Slice Spice Pie Slice Snickerdoodle Cookies	

ASK ABOUT OUR HOLIDAY MENU |
BIRTHDAY PACKAGES | APPETIZER

TRAYS



"2021 HOLIDAY ON A BUDGET"

All menus are based on lunch portions. 10 guests minimum, per menu selection. Please add \$4.50 pp for dinner portions after 4:00 pm, if requested.

ENTREES - \$14.50 PP

Sun Dried Tomato Chicken
Bacon Mushroom Thyme Chicken
Lemon Herb Chicken
Spiraled Meatloaf with Gravy
BBQ Chicken
Teriyaki Roasted Pork Loin
*Chicken Baked Jumbo Shells
*Spaghetti & Meatballs
*Vegetable Spinach Lasagna
*Beef Lasagna

ACCOMPANIMENTS

(Choice of Side | Vegetable | Salad | * Includes Salad & Vegetable Only)

Red Roasted Potatoes // Whipped Mashed Potatoes
Parsley Potatoes // Wild Rice Pilaf
Fettuccini Alfredo // Baked Ziti
Honey Ginger Glazed Carrots // Roma Green Beans
Sautéed Seasonal Vegetables – Chef Choice
Garden Green Salad with Two Dressings
Classic Caesar Salad

(NO SUBSTITUTIONS ON ANY MENU ITEMS)

PACKAGE INCLUDE

Freshly Baked Rolls & Butter

We Do: Delivery | Doorstep Delivery
Pick Up | To-Go | Curbside Pick Up

A LA CARTE

(Pricing based on 3 lbs. ea)

Roasted Top Sirloin with Mushroom Sauce \$54.00
Santa Maria Tri Tip \$60.00
Crab Stuffed or Baked Salmon \$70.25
BBQ Pork Spareribs \$35.25

ADD-ON'S

Canned Soft Drinks \$1.50 ea
Bottled Waters \$1.50 ea
Cookies and/or Brownies \$1.50 ea

SERVICE OPTIONS

Disposable Delivery: \$45.00

(pans only, no chafers or sterno – Includes plates, napkins, cutlery, utensils)

Disposable Chafing Set: \$21.00 ea

(1 Wire Rack, 1 aluminum pan, 2 two-hour sterno)

Real Platters/Chafers: \$95.00

(Delivery, set-up + next day pick-up – Includes plates, napkins, cutlery, utensils)

Disposable Serviceware: \$1.25 pp

(pans only, no chafers or sterno – Includes plates, napkins, cutlery, utensils)

Delivery prices are for our standard 10-mile radius. 10:00 AM – 6PM. Additional charges



"FESTIVE HOLIDAY COLLECTIONS MENU"

Includes disposable Service ware. Dinner Function after 4:00 pm

MENU 1

POMEGRANATE CHICKEN

Pomegranate Balsamic Reduction
Green Beans Almandine
Garlic Whipped Mashed Potatoes
Festive Winter Salad | Sun Dried Cranberries, Blue Cheese,
Orange Segments, Candied Walnuts & Triple Berry Vinaigrette
Freshly Baked Rustic Bread & Butter
HOLIDAY DESSERT COOKIE / SWEETS

MENU 2

CRANBERRY CHICKEN

Sauteed Chicken with Cranberry Apple Glaze
Baked Peas & Asparagus with Parmesan
Au Gratin Potatoes
Spinach Salad | Bacon, Sweet Red Onions, Candied
Walnuts, Orange Segments & Honey Mustard Dressing
Freshly Baked Rustic Bread & Butter
HOLIDAY DESSERT COOKIE / SWEETS

MENU 3

CHICKEN BREAST MEDALLIONS

Stuffed with Spinach & Sun-Dried Tomatoes topped
With Bechamel Cream Sauce
Honey Ginger Glazed Carrots
New Potatoes with Butter & Parsley
Spinach Salad | Bacon, Sweet Red Onions, Candied
Walnuts, Orange Segments & Honey Mustard Dressing
Freshly Baked Rustic Bread & Butter
HOLIDAY DESSERT COOKIE / SWEETS

MENU 4

HERB ENCRUSTED PORK LOIN

Stuffed with Dried Fruits with Apple Chutney
Sweet Potato Pecans & Brown Sugar Glaze
Classic Italian Risotto
Festive Winter Salad | Sun Dried Cranberries, Blue Cheese,
Orange Segments, Candied Walnuts & Triple Berry Vinaigrette
Freshly Baked Rustic Bread & Butter
HOLIDAY DESSERT COOKIE / SWEETS

MENU 5

ROSEMARY ORANGE ROAST CHICKEN

Butter Thyme Orange Glaze
Brussel Sprouts Gratin
Garlic Herb Wild Rice Pilaf
Winter Country Coleslaw | Apples, Cilantro, Sun Dried
Cranberries, Orange Segments with Apple Cider Vinaigrette
Freshly Baked Rustic Bread & Butter
HOLIDAY DESSERT COOKIE / SWEETS

MENU 6

TAMALES & POZOLE

TWO Homemade Tamales: Pork | Chicken | Cheese
& Veggies
POZOLE: Red Chile Pork | Green Chicken
Shredded Cabbage, Radishes, Limes,
Crisp Tostadas
Spanish Rice
Pinto Beans
Salsas & Tapatio Packages
HOLIDAY DESSERT COOKIE / SWEETS

MENU 1, 2, 3, 4, 5 & 6

Number of Guests	Per Person Price
LUNCH	\$18.00
DINNER	\$22.00

HOW WE SET UP

- STANDARD ORDER– Disposable foil pans, bowls, etc. No Chafers or sternos
- VIP ORDER – Real Platters, Chafers, Sternos, Buffet Linens, Bowls, Baskets, etc.



"FESTIVE HOLIDAY COLLECTIONS MENU"

Includes disposable Service ware. Dinner Function after 4:00 pm

MENU 7

TENDER BEEF MEDALLIONS

With Red Wine Sauce

Zucchini Feta Fritters

Garlic Whipped Potatoes

Winter Garden Salad | Artichoke Hearts, Pickled Red Onions, Feta, Toasted Walnuts & Red Wine Vinaigrette

Freshly Baked Rustic Bread & Butter

HOLIDAY DESSERT COOKIE / SWEETS

MENU 8

BEEF BRISKET WITH ONION JAM

Caramelized Balsamic Jam

Towered Roasted Winter Vegetables

Southern Style Creamy Grits

Field Green Salad | Beets, Pickled Red Onions, Orange Segments, Toasted Walnuts, Feta & Apple Cider Dressing

Freshly Baked Rustic Bread & Butter

HOLIDAY DESSERT COOKIE / SWEETS

MENU 9

PANKO DILL CRUSTED SALMON

Served with Dill Lemon Cream Sauce

Jewel Roasted Vegetables | Beets, Brussel Sprouts, Carrots, Red Onions

Herb Wild Rice Pilaf

Harvest Quinoa Salad | Sun Dried Cranberries, Apples, Fresh Spinach, Roasted Butternut Squash, Walnuts & Apple Cider Vinaigrette

Freshly Baked Rustic Bread & Butter

HOLIDAY DESSERT COOKIE / SWEETS

MENU 10

TRI TIP WITH MUSHROOM RED WINE SAUCE

Green Beans Almandine

Au Gratin Potatoes

Festive Winter Salad | Sun Dried Cranberries, Blue Cheese, Orange Segments, Candied Walnuts & Triple Berry Vinaigrette

Freshly Baked Rustic Bread & Butter

HOLIDAY DESSERT COOKIE / SWEETS

MENU 7, 8, 9 & 10

Number of Guests	Per Person Price
LUNCH	\$27.00
DINNER	\$30.00

HOW WE SET UP

- STANDARD ORDER– Disposable foil pans, bowls, etc. No Chafers or sternos
- VIP ORDER – Real Platters, Chafers, Sternos, Buffet Linens, Bowls, Baskets, etc.



"HOLIDAY MENU"

Includes disposable Service ware. Three Accompaniments, Rolls & Butter. Dinner Function after 4:00 pm – Menus are Based on 6+ Guests

ROAST TOP SIRLOIN

Marinated Sirloin with Fresh Garlic, Olive Oil & Herbs. Served with Pesto Aioli

LUNCH \$25.50 PER PERSON
DINNER \$30.00 PER PERSON

(Includes disposable serviceware)

RIB EYE STEAK

Marinated Open Flame Grilled Beef with Fresh Garlic, Olive Oil & Herbs

LUNCH \$36.00 PER PERSON
DINNER \$40.00 PER PERSON

(Includes disposable serviceware)

GRILLED NEW YORK STEAK

Served with Au Jus & Creamy Horseradish

LUNCH \$34.00 PER PERSON
DINNER \$38.00 PER PERSON

(Includes disposable serviceware)

PRIME RIB

Served with Au Jus & Creamy Horseradish

LUNCH \$39.00 PER PERSON
DINNER \$42.00 PER PERSON

(Includes disposable serviceware)

CENTER CUT FILET MIGNON

Bacon Wrapped or Traditional

Served with Peppercorn Sauce or Mushroom Demi Glaze

LUNCH \$42.00 PER PERSON
DINNER \$46.00 PER PERSON

(Includes disposable serviceware)

ROAST PORK LOIN

Lemon Rosemary Sauce with Apple Chutney or Apricot Compote

LUNCH \$20.00 PER PERSON
DINNER \$18.00 PER PERSON

(Includes disposable serviceware)

CHICKEN BROCHETTES

Apricot Ponzu Sauce

Teriyaki Sauce

Southern Homemade BBQ Sauce

Peanut Sauce

LUNCH \$18.00 PER PERSON
DINNER \$17.00 PER PERSON

(Includes disposable serviceware)

BEEF BROCHETTES

Apricot Ponzu Sauce

Teriyaki Sauce

Southern Homemade BBQ Sauce

LUNCH \$22.00 PER PERSON
DINNER \$25.50 PER PERSON

(Includes disposable serviceware)



No. 7

"HOLIDAY MENU"

Includes disposable Service ware. Three Accompaniments, Rolls & Butter. Dinner Function after 4:00 pm – Menus are Based on 6+ Guests

OVEN ROASTED SALMON

(Choice of One)

PROVENÇAL - Simmered Tomatoes, Basil, Garlic, Capers, Black & Green Olives with White Wine

DILL CREAM SAUCE – Dill Cream White Wine

BASIL PESTO SAUCE – Rustic Sauce with Basil, Pesto & Olive Oil

SESAME HONEY SOY – Sesame Topped Salmon Filets with Honey Soy Marinade

LUNCH \$30.00 PER PERSON

DINNER \$34.00 PER PERSON

(Includes disposable serviceware)

STUFFED TILAPIA WITH CRAB MEAT

Stuffed Tilapia with Crab Meat, Simmered in a Lemon Butter Sauce

LUNCH \$19.50 PER PERSON

DINNER \$23.00 PER PERSON

(Includes disposable serviceware)

SAUTEED ALASKAN HALIBUT

Pan Seared Fish served with Cilantro Vinaigrette

MARKET PRICE

(Includes disposable serviceware)

HAWAIIAN MAHI MAHI

Infused Mahi Mahi with Fresh Basil topped with Fresh Pineapple Coconut Cream Sauce

MARKET PRICE

(Includes disposable serviceware)

CAJUN SWORDFISH

Cajun Spiced Swordfish with Paprika, Herbs & Spices

MARKET PRICE

(Includes disposable serviceware)

SHRIMP SCAMPI

Sautéed Shrimp Scampi with White Wine, Butter & Parsley

LUNCH \$39.00 PER PERSON

DINNER \$42.00 PER PERSON

(Includes disposable serviceware)

**SEAFOOD MENU PRICES SUBJECT TO CHANGE
WITHOUT NOTICE, DUE TO MARKET PRICE



“ACCOMPANIMENTS”

Select from the following selections to compliment your meal

POTATOES & RICE

RED ROASTED ROSEMARY POTATOES

Wedged Red Potatoes with Fresh Rosemary & Garlic

WHIPPED GARLIC MASHED POTATOES

Mashed Potatoes with Roasted Garlic Whipped until fluffy

WHIPPED MASHED POTATOES

Fresh Potatoes Whipped with Butter & Sour Cream

AU GRATIN POTATOES

Diced Potatoes with Cream, Parmesan, Sharp Cheddar & Monterey Jack Cheese

ESCALLOPED PROVOLONE POTATOES

Sliced Potatoes baked with Cream & Cheeses

PARSLEY BUTTERED POTATOES

Potatoes Sautéed with Butter & Chopped Parsley

CHILI ROASTED SWEET POTATOES

Roasted Sweet Potato Wedges with Smoked Paprika & Chili Powder

RICE PILAF

Traditional Rice Pilaf

LEMON RICE

Long Grain Rice with Sliced Lemon Slices

CONFETTI RICE

Traditional Rice Pilaf tossed with Bite Size Peas & Carrots

BROWN RICE

Steamed Buttered Brown Rice

CLASSIC ITALIAN RISOTTO

Arborio Rice slow cooked until creamy & velvety with Butter, White Wine & Parmesan Cheese

ROSEMARY MUSHROOM RISOTTO

(UPGRADE \$1.50)

Arborio Rice slow cooked until creamy & velvety with Mushroom Rosemary Stock with Parmesan Cheese

JASMINE RICE

(UPGRADE \$1.00)

Buttered Thai Fragrant Long Grain Rice with Freshly Chopped Cilantro or Parsley



"ACCOMPANIMENTS"

Select from the following selections to compliment your meal

PASTAS

PASTA LA CHECCA

Pasta Bundles topped with Grilled Chicken & a Tomato Basil Garlic Sauce, garnished with Feta Cheese

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

VEGETABLES

SAUTEED ZUCCHINI & SQUASH

Crisp Zucchini & Squash with Fresh Herbs

ROASTED VEGETABLES

Zucchini, Squash, Mushrooms, Peppers, Onions, Eggplants, Garlic Roasted in a Red Wine Vinaigrette

ROMA GREEN BEANS

Green Beans tossed with Roma Tomatoes & Sliced Sweet Red Onions

GREEN BEANS ALMANDINE

Garlic Green Beans

FRESH VEGETABLE MEDLEY

Broccoli, Cauliflower, Carrots & Zucchini

HONEY GINGER GLAZED CARROTS

CREAMED SPINACH OR CREAMED CORN

SEASONAL GRILLED FRESH VEGETABLES

Seasonal Al Dente Grilled Vegetables

BOK CHOY & BROCCOLI

Seasoned with Fresh Ginger, Soy Sauce & Garlic

CRISP LEMON ASPARAGUS

(UPGRADE \$2.00)

With Lemon Garlic Butter

VEGETABLE DUAL SOUFFLE

(UPGRADE \$2.25)

Broccoli & Carrot with Cheese & Cream



“ACCOMPANIMENTS”

Select from the following selections to compliment your meal

SALADS

CAESAR SALAD

Crisp Romaine, Parmesan Cheese & Cheese Herb Garlic Croutons

SERVED WITH CREAMY CAESAR DRESSING

GARDEN GREEN SALAD

Fresh Greens with Crisp Romaine topped with Tomatoes, Black Olives, Zucchini & Squash

SERVED WITH CHOICE OF TWO DRESSING

SPRING SALAD

Fresh Greens & Crisp Romaine topped with Sweet Red Onions, Feta Cheese & Orange Segments

SERVED WITH TRIPLE BERRY CITRUS VINAIGRETTE

HOUSE SALAD

Fresh Greens & Crisp Romaine topped with Artichoke Hearts, Tomatoes, Olives & Cheese

SERVED WITH BALSAMIC VINAIGRETTE

GREEK SALAD

Cucumbers, Tomato, Feta, Olives over a Bed of Crisp Romaine

SERVED WITH HOUSE DRESSING

COLE SLAW

Shredded Cabbage, Shredded Carrots tossed with Light Mayo & Cider

ASIAN MANDARIN SALAD

Shredded Cabbage, Fresh Lettuce, Chinese Veggies, Orange Segments, Crisp Wontons & Rice Noodles

SERVED WITH PEANUT CHOPSTIX DRESSING

CALIFORNIA SALAD

Fresh Greens tossed with Diced Apples, Dried Cranberries, Raisins, Orange Segments, Feta Cheese & Candied Walnuts

SERVED WITH TRIPLE BERRY CITRUS VINAIGRETTE

SPINACH SALAD

Fresh Spinach topped with Crisp Bacon, Hard Boiled Eggs & Sliced Mushrooms

SERVED WITH WARM BACON MUSTARD BALSAMIC VINAIGRETTE

FRUIT & SPINACH SALAD

(SUMMER SEASON ONLY)

(OUT OF SEASON – UPGRADE \$2.00)

Fresh Spinach topped with Mandarin Oranges; Sliced Fresh Seasonal Strawberries topped with Slivered Almonds

SERVED WITH GINGER LEMON VINAIGRETTE

MANGO PINEAPPLE SALAD

(SUMMER SEASON ONLY)

(OUT OF SEASON – UPGRADE \$2.00)

Fresh Greens & Crisp Romaine topped with Ripe Diced Mango, Diced Pineapple, Red Sliced Onions, Dried Cranberries & Fresh Mint

SERVED WITH GINGER LEMON VINAIGRETTE



"BEVERAGES"

ASSORTED SOFT DRINKS (SODAS)

(REGULAR & DIET) \$1.25 EA

CHILLED BOTTLED WATERS

\$1.00 EA

PERRIER

\$2.00 EA

LIPTON ICED TEA

(REGULAR & DIET) \$1.50 EA

RED BULL

(REGULAR & DIET) \$3.00 EA

MONSTER

(REGULAR & DIET) \$3.00 EA

SNAPPLE

ASSORTED FLAVORS

(REGULAR & DIET) \$1.50 EA

GATORADE

ASSORTED FLAVORS

12 OZ \$1.50 EA

20 OZ \$2.75 EA

STARBUCKS MOCHA FRAPPUCCINO

\$2.25 EA

FRUITED PUNCH, LEMONADE OR

FRESHLY BREWED ICED TEA

(Staffed Events Only)

25-49 \$1.00 PER PERSON

50+ \$0.75 PER PERSON

COFFEE (REGULAR OR DECAF)

Disposable Air Pot (10 Cups) \$18.00 EA

Thermal Air Pot (12 Cups) \$22.00 EA

25-49 \$2.00 PER PERSON

50+ \$1.50 PER PERSON

STARBUCKS COFFEE (REGULAR OR DECAF)

Disposable Air Pot (10 Cups) \$24.00 EA

Thermal Air Pot (12 Cups) \$28.00 EA

25-49 \$2.25 PER PERSON

50+ \$1.50 PER PERSON

DELUXE COFFEE

Starbucks Coffee served with Whipped Cream, Chocolate Shavings, Cinnamon Sugar, Sweet-n-Low, Equal & Flavored Syrup

50-99 \$4.00 PER PERSON

100+ \$3.00 PER PERSON

HOT TEA

Disposable Air Pot (10 Cups) \$18.00 EA

Thermal Air Pot (12 Cups) \$22.00 EA

25-49 \$2.00 PER PERSON

50+ \$1.25 PER PERSON

HOT CHOCOLATE – MADE W/ MILK

Disposable Air Pot (10 Cups) \$22.00 EA

Thermal Air Pot (12 Cups) \$25.00 EA

25-49 \$2.25 PER PERSON

50+ \$1.50 PER PERSON

JUICE

Individual Assorted Juices OR Orange Juice

Small (8oz) \$1.00 EA

Fresh Orange Juice

25-49 \$2.00 PER PERSON

50+ \$1.25 PER PERSON



"PICK UP & DELIVERY INFORMATION"

WHEN TO PLACE YOUR ORDER

We appreciate as much advance notice as possible to properly plan & prepare your order. We welcome advance notice for orders, even if you do not have all the details. With a reservation, we can more accurately plan purchases & staffing needs. Menu prices are subject to change without notice due to market conditions. Tiscareno's menus are priced per person & include disposable serviceware.

PICK UP ORDERS

Any boxed lunch, breakfast, lunch, or dinner order with food displayed on disposable trays & disposable bowls may be picked up at our Studio Shop. Our staff will assist to load your order in your vehicle for you.

DELIVERY / DROP-OFF ORDERS

Delivery charges vary depending on location & time of day. Deliveries will be scheduled within a 15-45-minute window, depending on the complexity of the event.

HOT/COLD BUFFET, STANDARD: WILL INCUR A ONE TIME DELIVERY FEE

HOT/COLD BUFFET, VIP: WILL INCURE A DELIVERY & PICK UP FEE

*Delivery Order Fees will vary on major holidays including New Year's Eve, New Year's Day, Easter, Memorial Day, Labor Day, Thanksgiving Day, Christmas Eve & Christmas Day. Please inquire about holiday rates.

THE WAY WE DELIVER FOOD

HOT/COLD BUFFET, STANDARD: ALL BUFFETWARE CAN BE DISCARDED

Standard events will be set up buffet style in disposable trays & bowls with engraved disposable serving utensils.

HOT/COLD BUFFET, VIP: ALL BUFFETWARE IS RETURNED TO TISCARENO'S

VIP events include simple chafing dishes and serving pieces, wicker baskets, glass or ceramic trays and bowls. Please do not remove any equipment from the buffet. Client will be responsible for cost of lost or missing equipment.

COLD BUFFET, VIP SET UP: A \$30.00 FEE WILL INCUR FOR NIGHT AND WEEKEND EVENTS

HOT BUFFET, VIP SET UP: A \$45.00 FEE WILL INCUR FOR NIGHT AND WEEKEND EVENTS

GUEST COUNT CHANGES

To properly prepare your order and produce it in the most efficient way possible, your final guest count for daily corporate events must be received forty-eight (48) hours prior to your scheduled delivery.

LAST MINUTE CHANGES TO ORDERS

We understand that last minute changes may be necessary for daily orders, but to continue to provide our clients with timely service, final details must be received forty-eight (48) hours prior to scheduled delivery. If last minute changes occur with less notice, you may be applicable to additional fees for the requested changes and work already completed.

CANCELLATION POLICIES

Any corporate non-special event function cancelled with less than twenty-four (24) hours notice before scheduled time, is subject to a 50% cancellation fee. Any cancellations received the day of your order will incur a 100% cancellation fee, less delivery, and rental fees. Cancellation must be received during normal business hours from 9:00 am to 5:00 pm. Voicemail and e-mail cancellation are not accepted.