



Quinceañera  
Sweet 16th  
Debutante | Cotillion  
Birthday  
Full-Service Catering Packages

Providing Services at  
Homes  
Venues  
Indoor or Outdoor Locations

# CATERING PACKAGES

## DINNER INCLUDES

Packages Based on Buffet Style

Two Appetizers – Stationary

Two Entrees

Two Side Dishes

One Salad

Freshly Baked Bread or Tortillas with Salsas

Unlimited Beverage Station

(Iced Tea, Lemonade with Soft Drinks)

Coffee Service with Accompaniments

Cider ~ Single Pour, Server Passed

## AMENITIES

Table Décor Chargers

*Silver | Gold | White*

Accent Round Table Mirrors

In House Table Numbers

*Silver or Gold*

White China Tableware for Dinner Service

Table Glassware

*Water Glasses | Champagne Flutes*

Floorlength Linens

*White | Black | Ivory | Navy | Dark Gray | Satin*

*Champagne Gold*

Floral Sequins Overlays

*Silver | Gold*

Linen Napkin

*Choice of Color*

Stainless Steel Flatware for Dinner Service

Disposable Cake Plates with Disposable Cake

Forks if needed

## SERVICES INCLUDE

Set Up | Clean Up | Breakdown of Catering Package

Replenish Beverages | Serve Behind the Buffet

Bussing – Dirty Plates after Dinner Service

Serve Cider

Cut & Serve Cake

## STAFF

Servers - \$160.00 / Staff

(1 Servers for 25 guests – includes 8 hours)

Bartender - \$360.00

(1 Servers for 25 guests – includes 8 hours)

On Site Lead Captain - \$360.00

(INCLUDES: On Site Appointment | Logistics of Event)

## PRICING

100 GUESTS = \$3500.00 ++

150 GUESTS = \$5250.00 ++

200 GUESTS = \$7000.00 ++

250 GUESTS = \$8750.00 ++

(++ = 20% Service Charge & Sales Tax)

### **DON'T FORGET YOUR VENDORS**

\$25.00 per meal

Chef Choice Chicken Meal

### **KIDS (3-10)**

\$25.00 per child

Same as buffet or Separate Menu if Requested

SERVING ORANGE COUNTY, INLAND EMPIRE AND LOS ANGELES

E [info@tiscatering.com](mailto:info@tiscatering.com) W [www.tiscatering.com](http://www.tiscatering.com)

Text or Call: 714.693.1030

# ADDITIONAL SERVICES & ADD-ONS

## SERVER EXTRA HOURS

Event Staff Server - \$45.00 ph.  
On-Site Lead Captain - \$60.00 ph.

## FOOD | DESSERT | BEVERAGE UPGRADE OPTIONS

Add Additional Hors d'oeuvres  
Stationary - \$5.00 per person  
Three Tray Passed - \$8.00 per person

Add Custom Cake  
\$4.00 per person  
Upgrade to Plated Dinner Service  
\$8.00 per person

PRE-PHOTO TRAYS  
Fresh Seasonal Fruit Tray  
(Serves 15-20) = \$60.00

Cheese Tray with Crackers  
(Serves 15-20) = \$75.00

Tea Sandwiches  
Ham | Turkey | Egg Salad | Chicken Salad  
(Tray of 25) = \$55.00

# CATERING MENU

## APPETIZERS

Mac N Cheese Fritters  
BBQ Bacon Wrapped Chicken Skewer  
Twice Baked Potato  
Caprese Skewers  
Cheese Quesadilla  
Boneless Buffalo Wings  
Meatballs  
Seasonal Fruit Display

Mini Taquitos  
Chicken Empanadas  
Mango Chipotle Chicken Skewer  
Sweet Corn Fritters  
Chips & Dips  
Chorizo Fondue  
Fruit & Cheese Board  
Trio Bruschetta Bar

## ENTREES

-Southern Oven Roasted Chicken  
-Southern Fried Chicken  
-Herbed Stuffed Pork Chops  
-NY Strip Steak Sliced with Caramelized Onions  
-Chicken or Cheese Enchiladas  
-Chicken or Beef Fajitas  
-Chicken or Asada Tacos with Condiments  
-Chile Verde of Pork  
-Chile Colorado de Beef  
-Birria de Res  
-Chicken Mole  
-Adobo Rubbed Chicken

-Pre-Sliced Roast Beef Carved with Au Jus & Horseradish  
-Burgundy Wine Beef Tips  
-Tri Tip with Demi Glaze  
-Chicken Cordon Bleu with Bechamel Sauce  
-Chicken Picatta  
-Chicken Marsala  
-Chicken Princess with Chardonnay Cream Sauce  
-Lemon Herb Chicken  
-Kahlua Shredded Pork with BBQ Sauce  
-Meat Lovers Lasagna  
-Veggie Lasagna  
-Chicken Parmesan with Marinara Sauce

## SIDE DISHES & SALADS

Garlic Mashed Potatoes  
Red Roasted Rosemary Potatoes  
Rice Pilaf  
Mac N Cheese  
Green Beans  
Corn O' Brien  
Buttered Carrots  
Spanish Rice  
Cilantro Lime Rice

Vegetarian Pinto Beans  
Black Beans  
Roasted Corn on the Cob  
Zucchini, Corn & Peppers  
Mexican Caesar Salad  
Classic Caesar Salad  
Potato Salad  
Pasta Salad  
Jicama, Cilantro Lime Slaw

Agave Ginger Glazed Carrots  
Seasonal Vegetables  
Fettuccini Alfredo  
Au Gratin Potatoes  
Confetti Wild Rice  
California Salad with Dressings  
Pasta Al Fresco  
Pasta La Checca  
Garden Green Salad w/ Dressings

### INCLUDES

Freshly Baked Bread with Butter or Tortillas  
(Salsas Available upon request)

# GENERAL INFORMATION

**MINIMUMS:** Packages are priced per person and are based on a 100+ good minimum. Events less than guest minimum will be charged an additional rate fee per person.

**RETAINER & PAYMENTS:** A \$500.00 retainer is required to secure your date and services. Your initial retainer is non-refundable and non-transferable and will go towards your final balance. Customers will be responsible for submitting payment for their event in accordance with the following guidelines:

**1.0** 10 Days prior to the event, the final payment is due (unless payment submitted in check, final guest count and payment must be paid 21 days to the event date.)

We accept all types of payment from Cash, Checks, and major Credit Cards.

**GUEST COUNT AND CONTRACT CHANGES:** You can change your guest numbers, tweak the menu items, or change from buffet to plated service all up until 10 days prior to your event. At day 9 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 price.

**CANCELLATION / REFUND:** Cancellation notices must be submitted in writing. The initial retainer is non-refundable. Any additional payment will be refundable up to 50% if cancellation is submitted prior to six months from the event date. A food tasting cancellation fee will be held if food tasting has been carried out.

**PACKAGES AND SERVICES:** All prices are subject to change without notice and are guaranteed only at the time of booking when initial retainer is received. Customers will be responsible for honoring guest count minimums. All quotes are only guaranteed within 30 days from consultation date.

**FOOD & BEVERAGES:** Customers 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 customers in selecting appropriate menu or will advise on available menu options to accommodate those needs.

**FOOD TASTINGS:** Once complimentary tasting will be provided after booking and will be subject to caterer's availability. Customized Menu options are available upon request. Food tastings set for 4 guests only. If tasting is required prior to booking, there will be a tasting fee that can range from \$50.00 - \$75.00 per person (depending on menu selections.) Tasting fee will go towards your final balance.

**TAXES AND SERVICE CHARGE:** All items are subject to CA Sales Taxes (at the current rate of time of booking) and 20% Service Charge. The service charges apply if your event is staffed by Tiscareno's Catering. The service charge covers the additional expenses we incur in the planning of execution of your event such as: client consultations, administrative overhead, equipment, preparation, and maintenance, and of course the extra time we spend to make your event the best it can be.