



TISCARENO'S CATERING & EVENTS

Married & Mimosas | Brunch Menu

“BRUNCH MENU”

\$35.00 / Per Person (Service Charge + CA Sales Tax ~ Minimum 100 guests)

BUFFET STATION (Includes One)

BREAKFAST BAR (Includes One)

PASTAS & SALADS (Includes Choice of 2 salads)

SIDES (Includes Choice of 3 side dishes for buffet)

BUFFET STATION

Roasted Turkey

Cranberry Relish & Turkey Gravy

Pre-Carved Roast Beef

Au Jus with Creamy Horseradish

Glazed Ham

BREAKFAST BAR

Served with Two Table Syrups, Two Fresh Seasonal Toppings & Whipped Butter

Buttermilk Pancake Bar

French Toast Casserole

Layered Bread with Cinnamon Sugar, Baked to Perfection

SERVICES INCLUDE:

5 Hour Event Time

Service Staff

Floorlength Linens – White, Black or Pearl

Linens Napkins of Choice

White China Tableware & Stainless Silver Flatware

Table Glassware of Water Glasses & Champagne Flutes

Wedding Cake – Custom Cake of Choice

PASTAS & SALADS

Classic Caesar Salad

Parmesan Cheese, Herb Focaccia Croutons

Baby Spinach Salad

Applewood Bacon Bits, Mushrooms, Egg, Bleu Cheese, Dressing

California Salad

Apple Bits, Dried Cranberries, Orange Segments, Candied Walnuts, Triple Berry Vinaigrette

Italian Pasta Salad

Fresh Veggies, Spinach in our Rich Dressing

Creamy Basil Pasta Salad

Penne Pasta, Basil Pesto Dressing, Parmesan Cheese with Cherry Tomatoes

Greek Pasta Salad

Bowtie Pasta, Diced Onions, Olives, Cucumbers, Dill, Tomatoes with Feta Cheese

Sun Dried Tomato & Quinoa Salad

Fresh Spinach, Almonds & Sun Dried Tomatoes with Lemon Dressing

“BRUNCH SIDES”

POTATOES & RICE

Breakfast Country Potatoes

Red Potato with Sauteed Peppers & Onions

Red Roasted Rosemary Potatoes

Red Potato Quarters, Rosemary & Garlic

Parsley Buttered Potatoes

Red Potatoes, Butter & Chopped Parsley

Chili Roasted Sweet Potatoes

Sweet Potato Wedges, Smoked Paprika & Chili Powder

Rice Pilaf

Traditional Rice Pilaf

Wild Rice Pilaf

Rice Pilaf Mixed with Wild Rice

Lemon Rice

Long Grain Rice, Lemon Seasoning & Lemon Garnish

PASTAS

Fettuccine Alfredo

Fettuccine Pasta Bundles topped with our Rich Creamy Alfredo Sauce

Pasta Al Fresco

Penne Pasta, Tomato, Basil, Garlic, Cheese Cream Sauce

Pasta Marinara

Bowtie with Marinara, Parmesan

VEGETABLE

Sauteed Zucchini & Squash

Zucchini, Squash, House Spices

Grilled Summer Roasted Vegetables

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

Agave Honey Ginger Glazed Carrots

Agave, Fresh Ginger, Honey, Carrots

Vegetable Medley

Broccoli, Carrots, Cauliflower

“COMPLEMENTS | EXTRAS”

COMPLEMENTS

Assortment of Fresh Baked Breakfast Breads

Fresh Seasonal Fruit

Scrambled Eggs

Bacon & Sausage

Regular & Decaf

Hot Tea

Orange Juice

Natural Water with Lemon Lime Slices

EXTRAS

Carving Stations \$6.00 p.p.

Breakfast Bar \$5.00 p.p.

Pastas, Salads or Sides \$4.00 p.p.

Cranberry Juice, Orange Mango, Pineapple \$3.00 p.p.

OMLETES TO ORDER

\$7.00 p.p.

Ham, Bacon, Sausage, Peppers, Onions, Tomatoes, Black Olives, Fresh Spinach, Mushrooms,
Cheese, Jalapenos, Tomato Salsa

PASTAS TO ORDER

\$7.00 p.p.

Chicken, Bay Shrimp, Peppers, Onions, Tomatoes, Black Olives, Fresh Spinach, Mushrooms, Garlic,
Parmesan Cheese, Crushed Red Peppers with Alfredo, Marinara, Pesto & Pomodoro

PLATED MEAL

\$5.00 p.p.

VENDOR MEALS

Boxed Lunch - \$15.00

Chef Choice - \$20.00

KIDS MEAL

\$15.00 p.p.

Chicken Tenders, Mac N Cheese, Fresh Fruit | Milk or Juice
Spaghetti & Meatballs, Fresh Fruit | Milk or Juice

BRIDAL SUITE PACKAGE

\$150.00 (Serves 8-10) ea

Tea Sandwiches, Cheese & Crudité
4 Bottles of Champagne

"GENERAL INFORMATION"

MINIMUMS: Packages are priced per person and are based on 100+ guest minimum. Events less than 99 guests will be charged an additional rate of \$5.00 per person.

DEPOSITS AND PAYMENTS: Following the initial 25% deposit, customers will be responsible for submitting payments for their event in accordance to the following guidelines:

- 1.0 Six Month or Mid-way prior to the event, a payment of 50% of the balance is due;
- 2.0 10 days prior to event, the final payment is due (unless payment is submitted in check, final guest count and payment must be provided 21 days prior to the event date)

We accept all types of payments from Cash, all major cards, checks & electronic deposits.

Credit Card Payments: A Credit Card Authorization Form must be filled in and sent back for every transaction charges

Checks: All Checks are accepted. For final payment, checks must be submitted with final guest count, 21 days prior to event date. (No guest count changes will be accepted after 21 days from event date, if payment is submitted in a personal or business check)

Cashier's Check, Money Orders or Checks: Please remit payment to Tiscareno's Catering & Events.

Electronic Deposits: We accept Venmo or Zelle

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 9 days 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 charge.

CANCELLATIONS / REFUND: Cancellation notices must be submitted in writing or in person. The initial 25% deposit is only refundable within 10 days from booking. Any additional payments will be refundable up to 50% if cancellation is submitted prior to six months from the event date. A \$45.00 per person food tasting cancellation fee will be held for all cancellations that are within the 10 days from booking if food tasting have been carried out.

Cancellations of up to 90 days prior to the event date will result in 50% forfeiture of all deposits.

Cancellations of up to 60 days prior to the event date will result in 100% forfeiture of all deposits.

PACKAGES & SERVICES: All prices are subject to change without notice and are guaranteed only at the time of booking when initial deposit is received. Customer will be responsible for honoring guarantees made at the time of booking including package selections and guest minimums. All quotes are only guaranteed within 30 days from Consultation date.

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 \$45.00 per person food tasting fee (depending on menu selections). If you like the services offered, your tasting fees of \$45.00 per person will go towards the initial deposit to complete the \$25%.

FEES & COORDINATION SERVICE CHARGE: All items are subject to CA State Taxes (at the current rate at time of booking) and 20% 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.