SOCIAL MENU

TISCARENO'S
CATERING & EVENTS

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

ALL INCLUSIVE CATERING COMPANY

SERVING ORANGE COUNTY, INLAND EMPIRE & LOS ANGELES COUNTY
E: info@tiscarenoscatering.com W: www.tisscatering.com
T: 714.693.1030

TISCARENO'S
CATERING & EVENTS

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Please ask our catering coordinators for custom menu ideas that would be ideal for your special event
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TISCARENO'S
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ORDERING INFORMATION

T I S C A R E N O S

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 and service charges will apply.

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

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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

CHICKEN ENTREES

Entree includes Two Sides, Salad, Bread & Butter. (All Sides Found on Pgs. 19-20). Includes Disposable Service Dinnerware

T I S C A R E N O S

MEDITERRANEAN CHICKEN

Chicken Breast Sautéed in Olive Oil, Garlic, Tomatoes, Black Olives & Artichoke Hearts with Feta Cheese

15-149	$19.80 PER PERSON
150+	$19.00 PER PERSON

PICATTA CHICKEN

Breast of Chicken simmered in a Lemon Caper Cream Sauce

15-49	$19.80 PER PERSON
150+	$19.00 PER PERSON

PROVENCAL CHICKEN

Breast of Chicken simmered with Black & Green Olives, Pepperoncini's, Tomatoes, Capers, & White Wine Sauce

15-49	$19.80 PER PERSON
150+	$19.00 PER PERSON

MARSALA CHICKEN

Breast of Chicken simmered with a Marsala Mushroom Rosemary Sauce

15-49	$19.80 PER PERSON
150+	$19.00 PER PERSON

PORTOBELLO CHICKEN

Sautéed Chicken Breast with Fresh Portobello Mushroom Cream Garlic Sauce

15-49	$21.00 PER PERSON
150+	$20.00 PER PERSON

SWEET BASIL CHICKEN

Sautéed Chicken Breast with Sweet Basil, Sun Dried Tomatoes in a Light Cream Sauce

15-149	$19.80 PER PERSON
150+	$19.00 PER PERSON

CHICKEN POLENTA

Breast of Chicken Stuffed with Roasted Vegetables, Polenta & Cheese topped with Garlic Rosemary Cream Sauce

15-149	$19.80 PER PERSON
150+	$19.00 PER PERSON

LEMON HERB CHICKEN

Sautéed Chicken Breast simmered with Fresh Rosemary & Lemon Lime Wedge Citrus Sauce

15-149	$19.80 PER PERSON
150+	$19.00 PER PERSON

TISCARENO'S
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CHICKEN ENTREES

Entree includes Two Sides, Salad, Bread & Butter. (All Sides Found on Pgs. 19-20). Includes Disposable Service Dinnerware

T I S C A R E N O S

SOUTHERN FRIED CHICKEN

Buttermilk Fried Chicken of Dark Meat & White Meat served with Biscuits & Gravy or Bread & Butter

15-149	$19.50 PER PERSON
150+	$18.50 PER PERSON

LEMON PEPPERCORN CHICKEN

Sautéed Chicken Breast topped w/ Pinot Noir Reduction Wine Lemon Peppercorn Sauce

15-149	$19.80 PER PERSON
150+	$19.00 PER PERSON

OVEN ROASTED HALF CHICKEN

Lemon & Herbs Marinated & Roasted Half Chicken, served with Pan Drippings

15-149	$20.50 PER PERSON
150+	$19.50 PER PERSON

CHICKEN CORDON BLEU

Stuffed Chicken Breast with Ham & Cheese topped with a Bechamel Cream Sauce

15-149	$21.00 PER PERSON
150+	$20.50 PER PERSON

LEMON AND THYME CHICKEN

Citrus Marinated Chicken Breast with Lemon and Thyme Glaze

15-149	$19.80 PER PERSON
150+	$19.00 PER PERSON

PARMIGIANA CHICKEN

Breaded Chicken Breast with Marinara & Melted Mozzarella Cheese

15-149	$19.80 PER PERSON
150+	$19.00 PER PERSON

FLORENTINE CHICKEN

Chicken Breast Stuffed with Fresh Spinach & Cheeses topped with a Country Tomato Basil Cream Sauce

15-149	$21.00 PER PERSON
150+	$20.50 PER PERSON

TARRAGON CABERNET CHICKEN

Breast of Chicken Simmered with Tarragon, Carrots & Celery. Served with a Cabernet Reduction Sauce

15-149	$21.00 PER PERSON
150+	$20.50 PER PERSON

DIJONNAISE CHICKEN

Chicken Breast simmered with a Light Dijon Cream Sauce

15-149	$19.80 PER PERSON
150+	$19.00PER PERSON

TISCARENO'S
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CHICKEN ENTREES

Entree includes Two Sides, Salad, Bread & Butter. (All Sides Found on Pgs. 19-20). Includes Disposable Service Dinnerware

T I S C A R E N O S

TUSCAN GARLIC CHICKEN

Sauteed Chicken with Sun Dried Tomatoes, Spinach, Fresh Garlic in a Cream Sauce

15-149	$19.80 PER PERSON
150+	$19.00 PER PERSON

CITRUS MARINATED CHICKEN

Marinated Chicken Breast in Slices of Oranges, Lemons, Rosemary Fresh Garlic & Olive Oil and Grilled to Perfection

15-149	$19.80 PER PERSON
150+	$19.00 PER PERSON

OVEN BAKED CHICKEN

Oven Baked Chicken Breast with a Lemon Caper & Fresh Herb Sauce

15-149	$19.80 PER PERSON
150+	$19.00 PER PERSON

SUN DRIED TOMATO CHICKEN

Sauteed Chicken Breast in a Sun-Dried Tomato, Basil & Parmesan Cream Sauce

15-149	$19.80 PER PERSON
150+	$19.00 PER PERSON

POMODORO CHICKEN

Sauteed Chicken with Fresh Chopped Tomatoes, Garlic, Basil & Olive Oil

15-149	$19.80 PER PERSON
150+	$19.00 PER PERSON

RECOMMENDED SIDES

Red Roasted Rosemary Potatoes

Parsley Buttered Potatoes

Rice Pilaf, Lemon Rice, Confetti Rice or Wild Rice Pilaf

Creamy Risotto

Fettuccine Alfredo

Pasta La Checca

Pasta Al Fresco

Roasted Vegetables

Sauteed Roma Green Beans

Honey Ginger Glazed Carrots

Add An Additional Accompaniment + $6.00/Per Person Minimum order of 15 Guests

Add a Salad +$4.00/Per Person Minimum order of 10 guests

TISCARENO'S
CATERING & EVENTS

BBQ

Entree includes Two Sides, Salad, Bread & Butter. (All Sides Found on Pgs. 19-20). Includes Disposable Service Dinnerware

T I S C A R E N O S

SMOKED BBQ BEEF BRISKET

Smoked Beef Brisket with our Homemade BBQ Sauce

15-149	$26.50 PER PERSON
150+	$26.00 PER PERSON

GRILLED BBQ CHICKEN

"Boneless" or "Bone-In" Slow Roasted Chicken with our Homemade BBQ Sauce

15-149	$19.80 PER PERSON
150+	$19.00 PER PERSON

BBQ BABY BACK RIBS

1/3 Rack with our Signature BBQ Sauce

15-149	$28.00 PER PERSON
150+	$27.00 PER PERSON

TRI TIP

Seasoned & Roasted Tri-Tip with our Signature BBQ Sauce

15-149	$25.50 PER PERSON
150+	$25.00 PER PERSON

PULLED PORK

Slow Cooked Pulled Pork Tossed with our Signature BBQ Sauce

15-149	$22.50 PER PERSON
150+	$22.00 PER PERSON

BBQ PORK SPARERIBS

Spareribs with our Signature BBQ Sauce

15-149	$25.00 PER PERSON
150+	$24.50 PER PERSON

ADD A 2nd ENTRÉE (To the Higher Priced Entrée | Minimum 15 Guest)

Brisket	$8.00 PER PERSON
Baby Back Ribs	$26.00 FULL RACK
Tri Tip	$8.00 PER PERSON
Pulled Pork	$6.00 PER PERSON
Spareribs	$21.00 FULL RACK
Chicken	$6.00 PER PERSON

RECOMMENDED SIDES

Gourmet Mac & Cheese

Au Gratin Potatoes

Buttered Mashed Potatoes

BBQ Baked Beans

Buttered Corn on the Cobb

Creamed Corn or Cream of Spinach

Sauteed Green Beans topped with Fried Onions

Potato Salad, Pasta Salad or Macaroni Salad

Garden Green Salad or BBQ Chopped Salad

Traditional Coleslaw or Country Coleslaw *(No Mayo)*

Watermelon Wedges *(Seasonal)*

Add An Additional Accompaniment + $6.00/Per Person

Add a Salad +$4.00/Per Person Minimum order of 10 guests

TISCARENO'S
CATERING & EVENTS

BBQ

Entree includes One Accompaniment & Bagged Potato Chips. (All Sides Found on Pgs. 18-19). Includes Disposable Service Dinnerware

T I S C A R E N O S

BBQ SANDWICH – "Build Your Own"

BBQ Pulled Pork, Roasted Pulled Chicken or Tender Roasted Shredded BBQ Beef Served with Mini Brioche Buns & our Homemade BBQ Sauce

15-149	$19.80 PER PERSON
150+	$19.00 PER PERSON

BUILD YOUR OWN HAMBURGER

1/3 lb. Pre-Cooked Burgers, Served with Brioche Buns, Mayo, Mustard, Onions, Tomatoes, Lettuce, Pickles & Sliced Cheese

15-149	$14.00 PER PERSON
150+	$13.75 PER PERSON

BUILD YOUR OWN HOTDOG

1/4 lb. All Beef Hot Dog on Sesame Seed Bun. Served with Chopped Onions, Relish, Mustard, Ketchup & Jalapeño

15-149	$10.00 PER PERSON
150+	$9.50 PER PERSON

BUILD YOUR OWN BRATWURST

1/4 lb. Bratwurst on Sesame Seed Bun. Served with Chopped Onions, Relish, Mustard, Ketchup, Jalapeño & Sauerkraut

15-149	$12.00 PER PERSON
150+	$11.50 PER PERSON

Chef On Site May be Added for $250.00 (2 Hour Service Time) BBQ Not Included

CHOOSE ONE SIDES

Gourmet Mac & Cheese

Au Gratin Potatoes

Buttered Mashed Potatoes

Stacked Crunch Au Gratin Potatoes

BBQ Baked Beans

Buttered Corn on the Cobb

Creamed Corn or Cream of Spinach

Sauteed Green Beans topped with Fried Onions

Potato Salad, Pasta Salad or Macaroni Salad

Garden Green Salad or BBQ Chopped Salad

Traditional Coleslaw or Country Coleslaw *(No Mayo)*

Watermelon Wedges *(Seasonal)*

Add An Additional Accompaniment + $4.00/Per Person

SUGGESTED ADDITIONS

Whole Roasted Corn Husk with Toppings +$5.00 Each

Chicken Kabobs +$8.00 Each

Caramelized Onion, Bacon & Bleu Cheese +$2.00/PP

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MEXICAN

Entrée Includes Two Sides, Homemade Tortilla Chips, Spicy Red, Mild Green & Avocado Salsa. & Disposable Service Dinnerware

T I S C A R E N O S

FAJITA BAR

(Choice of One)

Sauteed Chicken with Peppers, Onion & Spices

Sauteed Steak with Peppers, Onion & Spices *(Upgrade $2.00)*

Sauteed Shrimp with Peppers, Onion & Spices *(Upgrade $3.00)*

SERVED WITH SOUR CREAM, GUACAMOLE, CORN & FLOUR TORTILLAS

15-149	$19.80 PER PERSON
150+	$19.00 PER PERSON
DUAL ENTRÉE	$4.50 PER PERSON

ENCHILADA BAR *(Choice of One)*

Three Cheese Enchiladas with Red Enchilada Sauce

Three Chicken Enchiladas with Green Enchilada Sauce

Three Shredded Beef Enchiladas with Red Enchilada Sauce

Three Shrimp Enchiladas with Red Enchilada Sauce *(Upgrade $3.00)*

Three Vegetable Enchiladas with Green Enchilada Sauce

SERVED WITH SOUR CREAM, SHREDDED LETTUCE & PICO

15-149	$19.80 PER PERSON
150+	$19.20 PER PERSON

CHILE RELLENO

Open Flamed Roasted Chile Pasilla Stuffed with Queso Fresco, Served with a Salsa Espanola

SERVED WITH CORN TORTILLAS

15-149	$19.80 PER PERSON
150+	$19.00 PER PERSON

TACO BAR

(Choice of Two | Three Tacos Per Person)

Carne Asada, Chicken, Al pastor, Birria (Shredded Beef), Carnitas, Fish or Shrimp *(Upgrade $3.00)*

SERVED WITH CORN & FLOUR TORTILLAS, CILANTRO, ONIONS, LIMES, CHEESE, LETTUCE & SOUR CREAM

10-149	$16.00 PER PERSON
150+	$17.50 PER PERSON

BEEF BIRRIA PLATTER

Slow Cooked Beef served with Consommé

SERVED WITH CILANTRO, ONIONS, LIMES & CORN TORTILLAS

10-149	$21.50 PER PERSON
150+	$21.00 PER PERSON

CHILE VERDE (Not Spicy)

Slow Cooked Pork in a Green Tomatillo Sauce

SERVED WITH CILANTRO, ONIONS, LIMES & TORTILLAS

10-149	$20.00 PER PERSON
150+	$19.90 PER PERSON

TISCARENO'S
CATERING & EVENTS

MEXICAN CONTINUED

Entrée Includes Two Sides, Homemade Tortilla Chips, Spicy Red, Mild Green & Avocado Salsa. & Disposable Service Dinnerware

T I S C A R E N O S

CHILE COLORADO (Not Spicy)

Tender Beef in a Rich Red Chile Sauce

SERVED WITH CILANTRO, ONIONS, LIMES & CORN TORTILLAS

10-149	$21.00 PER PERSON
150+	$20.50 PER PERSON

ADOBO RUBBED CHICKEN

Slow Cooked Beef Served with Consommé

SERVED WITH CORN & FLOUR TORTILLAS

10-149	$19.80 PER PERSON
150+	$19.00 PER PERSON

TEQUILA LIME CHICKEN

Grilled Chicken Marinated in a Tequila, Lime & Garlic Marinade topped Chopped Fresh Cilantro.

15-149	$19.80 PER PERSON
150+	$19.00 PER PERSON

ROLLED TAQUITOS

Three Rolled Tacos Per Person of Your Choice of Chicken, Birria (Shredded Beef), Carnitas or Potato

Topped with Shredded Lettuce, Tomato, Cotija Cheese & Mexican Crème

10-149	$16.00 PER PERSON
150+	$15.50 PER PERSON

MEXICAN TRIO

Choose Any Three Mexican Entrees to Complete Your Trio
Shrimp *(Upgrade $3.00)*

SERVED WITH ALL APPLICABLE GARNISHMENTS

10-149	$24.00 PER PERSON
150+	$23.50 PER PERSON

CHOOSE TWO SIDES

Spanish Rice
Cilantro Lime Rice
Black Beans
Pinto Beans
Ranchero Beans
Chorizo Con Papas
Mexican Succotash (Corn, Lima Bean, Zucchini, Peppers)
Roasted Corn Esquite Salad
Mexican Chopped Salad
Ensalada de Nopales (Cactus Salad) with Queso Fresco
Jicama Slaw (Jicama, Cabbage, Cilantro, Lime Juice)
Mexican Caesar Salad
Seasonal Fresh Fruit

Add An Additional Accompaniment + $6.00/Per Person

SUGGESTED ADDITIONS

Whole Roasted Corn Husk with Toppings +$5.00 Each
Traditional Crème Carmal Flan +$3.75 Each
Arroz Con Leche (Rice Pudding) +$4.00 Each
Churros with Brown Cinnamon Sugar +$3.50 Each

ADD AN ACTION STATION

Homemade Tortillas Made to Order +$250 Per 100 Guests

TISCARENO'S
CATERING & EVENTS

T I S C A R E N O S

MEXICAN

Includes Homemade Spicy Red & Mild Green

ALBONDIGA SOUP (Meatball Soup)

SERVED WITH CORN TORTILLAS, OREGANO, PEPPER FLAKES, DICED ONIONS & CILANTRO

15-149	$ 18.00 PER PERSON
149+	$ 17.50 PER PERSON

POZOLE

Green Chicken with Hominy

Red Pork with Hominy

SERVED WITH TOSTADAS, CABBAGE & SLICED RADISHES

15-149	$ 16.00 PER PERSON
149+	$ 15.50 PER PERSON

MENUDO

SERVED WITH CORN TORTILLAS, OREGANO, PEPPER FLAKES, DICED ONIONS & CILANTRO

15-149	$ 18.00 PER PERSON
149+	$ 17.50 PER PERSON

CALDO DE RES (Beef Soup)

SERVED WITH CORN TORTILLAS, OREGANO, DICED ONIONS & CILANTRO

15-149	$ 20.00 PER PERSON
149+	$ 19.50 PER PERSON

CALDO DE POLLO (Chicken Soup)

SERVED WITH CORN TORTILLAS, OREGANO, DICED ONIONS & CILANTRO

15-149	$ 17.00 PER PERSON
149+	$ 16.50 PER PERSON

TAMALES

Chicken – with Green Sauce

Beef – with Red Sauce

Pork – with Red Sauce

Rajas & Cheese – Peppers & Cheese

Full Dozen	$48.00 EACH

ADDITIONAL ITEMS

SHRIMP CEVICHE WITH TOSTADAS & TAPATIO

10+	$12.00 PER TOSTADA

HOMEMADE CHIPS WITH CHUNKY SALSA

16oz (Serves 13-15)	$50.00 EA
32oz (Serves 23-25)	$80.00 EA

CHUNCKY GUACAMOLE

16oz (Serves 10-12)	$20.00 EA
32oz (Serves 23-25)	$40.00 EA

TISCARENO'S
CATERING & EVENTS

ASIAN

Entrée Includes Two Sides & Siracha (All Sides Found on Pgs. 18-19). Includes Disposable Service Dinnerware

GRILLED CHICKEN TERIYAKI

Grilled Chicken Breast topped with Our Homemade Teriyaki Sauce

15-149	$20.00 PER PERSON
150+	$19.50 PER PERSON

BEEF & BROCCOLI

Thin Sliced Sauteed Beef tossed with Fresh Cut Broccoli

15-149	$22.00 PER PERSON
150+	$21.50 PER PERSON

ORANGE CHICKEN

Orange Glazed Chicken Breast Bites

15-149	$17.00PER PERSON
150+	$16.50 PER PERSON

TERIYAKI BROCHETTES (Two Per Person)

Chicken with Colored Peppers & Onions

Top Sirloin with Colored Peppers & Onions *(Upgrade $4.00)*

Grilled Shrimp with Colored Peppers & Onions *(Upgrade $5.00)*

15-149	$19.00 PER PERSON
150+	$18.50 PER PERSON

ISLA CHICKEN

Grilled Chicken Breast topped with Mango Fruited Salsa

15-149	$20.00 PER PERSON
150+	$19.50 PER PERSON

BEEF TERIYAKI

Sauteed Beef tossed in our Homemade Teriyaki Sauce

15-149	$21.00 PER PERSON
150+	$20.50 PER PERSON

OVEN ROASTED SALMON

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

15-149	$25.00 PER PERSON
150+	$24.50 PER PERSON

SIDES

Vegetarian Chow Mein
Vegetarian Fried Rice
Vegetable Stir Fry
Stir Fried Green Beans
Bok Choy & Broccoli
Sauteed Seasonal Vegetables
Mango Pineapple Salad +$2.00
Broccoli Bacon Salad
Chinese Chopstix Salad

ADD AN APPETIZER

Ahi Tuna Spoons (Tray 25) +$93.75
Chicken or Pork Potstickers (Tray 25) +$68.75
Coconut Shrimp with Sweet Chili Sauce (Tray 25) +$75.00

TISCARENO'S
CATERING & EVENTS

BEEF & PORK

Entrée Includes Two Accompaniment, Bread & Butter ***(All Sides Found on Pgs. 18-19). Includes Disposable Service Dinnerware***

T I S C A R E N O S

ROAST TOP SIRLOIN

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

15-149	$27.00 PER PERSON
150+	$26.50 PER PERSON

GARLIC & HERB ROASTED TRI-TIP

Served with Au Jus & Creamy Horseradish

15-149	$26.00 PER PERSON
150+	$25.50 PER PERSON

BEEF MEDALLIONS

Tender Filet Medallions with Bordelaise sauce

15-149	$38.00 PER PERSON
150+	$37.50 PER PERSON

BURGANDY BEEF TIPS

Slice of Beef Slowly Cooked Until Tender with a Demi-Glaze Sauce

15-149	$24.00 PER PERSON
150+	$23.50 PER PERSON

CENTER CUT FILET MIGNON

7oz Pan Seared Crusted Filet Served with Shiraz Sauce

15-49	$48.00 PER PERSON
150+	$39.50 PER PERSON

RIB EYE STEAK

14oz Generously Seasoned & Topped with Garlic Butter. Served with Au Ju & Creamy Horseradish

15-149	$48.00 PER PERSON
150+	$46.00 PER PERSON

NEW YORK STEAK

Trimmed Lean & Seasoned Topped with Garlic Butter

15-149	$38.00 PER PERSON
150+	$35.00 PER PERSON

BRAISED SHORT RIBS

Slow Cooked Beef Short Rib with Herb Red Wine Jus

15-149	$32.00 PER PERSON
150+	$31.00 PER PERSON

BEEF & PORK CONTINUED

Entrée Includes Two Accompaniment, Bread & Butter ***(All Sides Found on Pgs. 18-19). Includes Disposable Service Dinnerware***

SPIRAL STUFFED MEATLOAF

Stuffed with Ham, Cheese & Asparagus simmered with a Wild Mushroom Sauce

15-149	$18.00 PER PERSON
150+	$17.50 PER PERSON

ROAST PORK LOIN

Lemon Rosemary Sauce with Apple Chutney or Apricot Compote

15-49	$26.00 PER PERSON
150+	$25.50 PER PERSON

HONEY GLAZED HAM

Slow Roasted Honey Glazed Ham with a Pineapple Sauce

15-149	$16.50 PER PERSON
150+	$16.00 PER PERSON

ADD A CARVING STATION

PRIME RIB

Au Jus & Whipped Horseradish | Estimated 7oz Per Guest
Serves 25 = 8oz Cut $354.00 EA

NEW YORK STRIPLOIN

Peppercorn Sauce | Estimated 7oz Per Guests
Serves 25 = 8oz Cut $316.00 EA

HERB CRUSTED ROAST BEEF

Au Jus & Whipped Horseradish
Serves 20 = 7oz Cut $195.00 EA

HERB ROASTED TURKEY BREAST

Pan Dripping Turkey Gravy & Cranberry Relish
Serves 6-8 $105.00 EA

ADD A 2nd CHICKEN ENTRÉE

15-149	$6.00 PER PERSON
150+	$5.00 PER PERSON

RECOMMENDED SIDES

Scalloped Potatoes

Gourmet Mac & Cheese

Creamed Corn

Creamed Spinach

Crisp Lemon Asparagus +$3.00

Sauteed Wine infused Mushrooms

Fresh Vegetable Medley (Broccoli, Cauliflower, Carrot, Zucchini)

Green Beans Almondine

Whipped Buttered Mashed Potatoes

Chili Roasted Sweet Potato

Garden Green Salad with Ranch & Italian Dressing

Spring Salad with Triple Berry Vinaigrette

House Salad with Balsamic Vinaigrette

*Add Surf to Any Beef +$15 Shrimp | +$21 Scallops

A Culinary Carver Is Required For All Carving Stations +$250.00

TISCARENO'S
CATERING & EVENTS

PASTAS

Entrée Includes One Accompaniment, Bread & Butter. Red Pepper Flakes & Parmesan Cheese. (All Sides Found on Pgs. 18-19).
Includes Disposable Service Dinnerware

TISCARENOS

CAJUN CHICKEN JAMBALAYA

Grilled Chicken Breast, Smoked Sausage, Peppers & Onions & a Light Spicy Cajun Sauce tossed with Penne Pasta

ADD SHRIMP FOR $2.00 PER PERSON

15-149	$18.00 PER PERSON
50+	$17.50 PER PERSON

CHICKEN & BAGLIORE

Sautéed Chicken Breast with Fresh Tomatoes, Shallots & Fresh Garlic with a Pomodoro Sauce

15-149	$18.00 PER PERSON
150+	$17.50 PER PERSON

ITALIAN SAUSAGE & PENNE

Roasted Sausage Sliced with Peppers, Onions, Mushrooms tossed with Penne & Marinara Sauce

15-149	$18.50 PER PERSON
150+	$18.00 PER PERSON

SPINACH LASAGNA

Lasagna Noodles Layered with Cheeses, & Sautéed Spinach in Alfredo Sauce or Marinara Sauce

15-149	$18.00 PER PERSON
150+	$17.50 PER PERSON

MEAT LASAGNA

Lasagna Noodles Layered with Cheeses, Sautéed Spinach, Two Meats & Marinara Sauce

15-149	$19.00 PER PERSON
150+	$18.50 PER PERSON

CHICKEN PASTA AL FRESCO

Penne Pasta tossed with Diced Chicken Breast, Sautéed Tomatoes, Basil, Garlic & Cheeses in a Cream Sauce

15-149	$18.00 PER PERSON
150+	$17.50 PER PERSON

GRILLED CHICKEN PASTA LA CHECCA

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

15-149	$18.00 PER PERSON
150+	$17.50 PER PERSON

BOWTIE ALFREDO & CHICKEN

Bowtie Pasta tossed with Alredo Cream Sauce, Fresh Cut Basil Ribbons, Diced Herb Chicken & Parmesan Cheese

15-149	$18.00 PER PERSON
150+	$17.50 PER PERSON

FETTUCCINE CARBONARA

Fettuccine tossed with a Light Alfredo Cream Sauce, Bacon, Peas & Parmesan Cheese

15-149	$18.00 PER PERSON
150+	$17.50 PER PERSON

TISCARENO'S
CATERING & EVENTS

PASTAS CONTINUED

Entrée Includes One Accompaniment, Bread & Butter. Red Pepper Flakes & Parmesan Cheese. (All Sides Found on Pgs. 18-19).
Includes Disposable Service Dinnerware

T I S C A R E N O S

SPAGHETTI WITH MEATBALLS

Spaghetti tossed in a Marinara Sauce & Meatballs

15-149	$18.00 PER PERSON
150+	$17.50 PER PERSON

SPAGHETTI BOLAGNESE

Spaghetti tossed in a Marinara Meat Sauce

15-149	$18.00 PER PERSON
150+	$17.50 PER PERSON

PESTO TORTELLI PASTA & CHICKEN

Cheese Tortellini with Fresh Basil, Diced Chicken Breast in a Pesto Cream Sauce

15-149	$18.00 PER PERSON
150+	$17.50 PER PERSON

SHRIMP SCAMPI

Sautéed Shrimp Scampi with White Wine, Butter & Parsley

15-149	$28.80 PER PERSON
150+	$28.00 PER PERSON

CHICKEN FETTUCCINE FLORENTINE

Fettuccine tossed with Sliced Mushrooms, Fresh Spinach, Sweet Basil & Creamy Pesto Sauce with Grilled Chicken Breast

15-149	$19.00 PER PERSON
150+	$18.50 PER PERSON

LINGUINI & CHICKEN

Linguini tossed with a Sundried Tomato Cream Sauce with Mushrooms, Chives, Sweet Basil & Fresh Garlic with Diced Herb Chicken

15-149	$18.50 PER PERSON
150+	$18.00 PER PERSON

RECOMMENDED SIDES

Seasonal Roasted Vegetables

Sauteed Zucchini & Squash

Caprese - Sliced Tomatoes with Basil & Buffalo Mozzarella

Green Beans Almondine

Seasonal Grilled Vegetables

Fresh Vegetable Medley (Broccoli, Cauliflower, Carrot, Zucchini)

Classic Caesar Salad

Garden Green Salad

ADD A DESSERT

Cream Puffs (Tray 25) +$62.50

Small Cannoli +$3.75 Each | Large Cannoli +$5.75 Each

Crème Brulé +$4.00 Each

Add An Additional Accompaniment + $3.00/Per Person

TISCARENO'S
CATERING & EVENTS

PASTAS CONTINUED

Entrée Includes Red Pepper Flakes (All Sides Found on Pgs. 18-21). Includes Disposable Service Dinnerware

TISCARENOS

BUILD YOUR OWN PASTA BAR

INCLUDES

Spaghetti Pasta & Penne Pasta

Pesto Cream Sauce, Marinara Sauce & Alfredo Sauce

Diced Grilled Herb Chicken & Meatballs

SERVED WITH GARDEN GREEN SALAD OR CLASSIC CAESAR SALAD, GARLIC CHEESE BREAD OR BREAD & BUTTER. COOKIES & BROWNIES INCLUDED.

15-149	$26.50 PER PERSON
150+	$26.00 PER PERSON

TRIO PASTA

Create your Own Specialty Pasta Buffet. Pick & Choose your Favorite Three Pasta Dishes. Includes Salad & Accompaniment

15-149	$27.50 PER PERSON
150+	$27.00 PER PERSON

ACTION PASTA STATION

Chef On Site Required + $250.00 (2 Hour Service Time)

Excellent for Group Sizes of 50 or more. Requires Chef on Site. Includes One Accompaniment, Salad of Choice, Bread & Butter

CHOOSE THREE PASTAS

Penne, Rigatoni, Bowtie, Linguini, Spaghetti

INCLUDES THREE SAUCES

Marinara, Alfredo, Creamy Pesto

CHOOSE TWO PROTEINS

Diced Grilled Chicken, Meatballs OR ITALIAN SAUSAGE

Add Third PROTEIN +$3.00 PER PERSON

Add Shrimp +$4.00 Per Person

CONDIMENTS

Diced Tomato, Fresh Spinach, Bell Peppers, Mushrooms, Garlic, Capers, Artichoke Hearts, Olives, Pesto, Parmesan Cheese & Red Pepper Flakes

50+	$30.00 PER PERSON

TISCARENO'S
CATERING & EVENTS

SIDES

T I S C A R E N O S

PASTAS

FETTUCCINE ALFREDO

Fettuccine Pasta tossed in Creamy Parmesan Alfredo Sauce

PASTA LA CHECCA

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

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

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

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

GREEN BEANS ALMANDINE

Green Beans topped with Roasted Almonds

FRESH VEGETABLE MEDLEY

Broccoli, Cauliflower, Carrots & Zucchini

HONEY GINGER GLAZED CARROTS

CREAMED SPINACH

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)

Al Dente with Fresh Lemon Slices

SAUTEED WINE INFUSED MUSHROOMS

SERVING ORANGE COUNTY, INLAND EMPIRE & LOS ANGELES COUNTY
E: info@tiscatering.com W: www.tiscatering.com
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TISCARENO'S
CATERING & EVENTS

SIDES

T I S C A R E N O S

POTATOES

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

PARSLEY BUTTERED POTATOES

Potatoes Sautéed with Butter & Chopped Parsley

CHILI ROASTED SWEET POTATOES

Roasted Sweet Potato Wedges with Smoked Paprika & Chili Powder

RICE

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

WILD RICE PILAF

Traditional Rice Pilaf Tossed with Wild Rice

BROWN RICE

Steamed Buttered Brown Rice

RISOTTO *(UPGRADE $1.50)*

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 $2.00)*

Jasmine Long Grain Rice with Freshly Chopped Parsley

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TISCARENO'S CATERING & EVENTS

SALADS

SALADS

TISCARENOS

CAESAR SALAD

Crisp Romaine, Parmesan Cheese & Cheese Herb Garlic Croutons

GARDEN GREEN SALAD

Fresh Greens with Crisp Romaine topped with Tomatoes, Cucumber, Shredded Carrot & Croutons

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

SALADS

CALIFORNIA SALAD

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

SERVED WITH TRIPLE BERRY CITRUS VINAIGRETTE

SPINACH SALAD (UPGRADE $1.50)

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

SERVED WITH DRESSING OF CHOICE

FRUIT & SPINACH SALAD (UPGRADE $1.50)

Fresh Spinach topped with Sliced Fresh Seasonal Strawberries, Sliced Red Onions, Feta Cheese & Candied Walnuts

SERVED WITH DRESSING OF CHOICE

MANGO PINEAPPLE SALAD (UPGRADE $1.50) Seasonal

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

SERVED WITH DRESSING OF CHOICE

MEXICAN CAESAR SALAD

Crisp Romaine, Roasted Pepita Seeds, Cotija Cheese, Tortilla Strips & Cilantro Caesar Dressing

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TISCARENO'S
CATERING & EVENTS

SIDES & SALADS

SALADS

MEXICAN CHOPPED SALAD

Crisp Romain, Roasted Corn, Black Beans, Cilantro, Tomato & Tortilla Strips

SERVED WITH CILANTRO CAESAR DRESSING

COBB SALAD (UPGRADE $1.50) | Add Chicken +$2.00 Per Person

Fresh Greens with Crisp Romaine topped Avocado, Tomato, Hard Boiled Egg, Bleu Cheese & Bacon Bits

SERVED WITH DRESSING OF CHOICE

CAPRESE SALAD

Sliced Tomato, Fresh Buffalo Mozzarella & Basil Leaves

TOPPED WITH BALSAMIC REDUCTION

CHINESE CHOPSTIX SALAD

Crisp Romaine tossed with Cabbage, Mandarin Oranges, Pickled Ginger, Cilantro, Sesame Seeds, Water Chestnuts & Wontons

SERVED WITH CHOPSTIX DRESSING

TISCARENOS

ORDER A SALAD "A LA CARTE"

Small (Serves 10-12)	$43.00
Medium (Serves 23-25)	$80.00
Large (Serves 50-55)	$144.00

SALAD BAR STATION

Excellent for Group Sizes of 25 or more A Full Salad Bar is a Great Way for Your Guests to Create Their Own Unique Salad of Choice. Includes House Bread & Butter

FRESH GREENS INCLUDED

Romaine & Spring Mix

CHOOSE THREE DRESSINGS

Ranch, Italian, Balsamic Vinaigrette, Triple Berry Vinaigrette, Champagne Vinaigrette, Chopstix, Caesar or Cilantro Caesar

INCLUDES

Diced Grilled Chicken

Add Bay Shrimp +$4.00 Per Person

CONDIMENTS

Diced Tomato, Bell Peppers, Mushrooms, Cucumber, Artichoke Hearts, Olives, Red Onions, Shredded Carrots, Beets, Croutons, Sunflower Seeds, Sun Dried Cranberries, Blended Cheese, or Feta Cheese

25+	$15.00 PER PERSON

TISCARENO'S
CATERING & EVENTS

SNACKS & BREAKS

Includes Disposable Service Dinnerware

TISCARENOS

START YOUR DAY BREAK

Assorted Whole Fruit Basket

Multi Grain Fruit Bars

Berry Yogurt Parfait with Honey Granola

SERVED WITH ASSORTRED FRUIT JUICES & BOTTLED WATERS

10-49	$12.00 PER PERSON
50+	$11.50 PER PERSON

TRADITIONAL BREAK

Assorted Cheeses & Cracker Tray

Homemade Tortilla Chips with Chunky Salsa & Guacamole

Assorted Cookies

SERVED WITH ASSORTED SOFT DRINKS & BOTTLED WATERS

10-49	$15.00 PER PERSON
50+	$14.50 PER PERSON

AFTERNOON BREAK

Seasonal Fresh Fruit Display

Vegetable Crudités with Ranch Dipping Sauce

Assorted Cookies

Individual Bags of Chips

SERVED WITH ASSORTED SOFT DRINKS & BOTTLED WATERS

10-49	$15.00 PER PERSON
50+	$14.50 PER PERSON

CHOCOLATE LOVERS

Chocolate Chip Cookies

Chocolate Brownie

Chocolate Dipped Strawberries

SERVED WITH COFFEE SERVICE & BOTTLED WATERS

10-49	$15.00 PER PERSON
50+	$14.50 PER PERSON

I NEED A BREAK

Tomato Basil Bruschetta with Cheese Herb Crostini's

Hot or Cold Artichoke Dip with Sliced Baguettes

Assorted Cheeses with Fancy Crackers

Hummus with Crisp Pita Chips

SERVED WITH CHILLED COFFEE & BOTTLED WATERS

10-49	$14.00 PER PERSON
50+	$13.50 PER PERSON

SNACKS & BREAKS CONTINUTED

Includes Disposable Service Dinnerware

T I S C A R E N O S

HOMEMADE TORTILLA CHIPS SALSA TRIO

Medium (SERVES 13-15) $42.00
Large (SERVES 23-25) $62.00

IMPORTED & DOMESTIC CHEESE TRAY

Assortment of Cubed Domestic Cheeses, Imported Cheese, Infused Goat Cheese. Garnished with Berries & Grapes. Served with Fancy Crackers

SMALL (SERVES 13-15) $48.00
MEDIUM (SERVES 23-25) $78.00
LARGE (SERVES 48-50) $148.00

COLD SPINACH DIP WITH BAGUETTES

SMALL (Serves 12-15) $34.25 EA
MEDIUM (Serves 20-25) $55.00 EA

FRESH SEASONAL FRUIT DISPLAY

Sliced Assortment of Seasons Best Fruit

Small (SERVES 13-15) $46.80
Medium (SERVES 23-25) $75.00
Large (SERVES 48-50) $147.50

FRESH VEGETABLE CRUDITES

May Include Carrot Sticks, Celery, Jicama, Bell Peppers, Cherry Tomatoes, Broccoli & Cauliflower. Served with Ranch Dressing

Small (SERVES 13-15) $41.25
Medium (SERVES 23-25) $68.75
Large (SERVES 48-50) $117.50

BRUSCHETTA DISPLAY

Choose One, Two or All Three to Display

Tomato Basil, Eggplant Mint & Roasted Pepper with Cheese Herb Crostini's Cheese

Medium (SERVES 23-25) $75.00
Large (SERVES 48-50) $137.50

HOT OR COLD ARTICHOKE DIP

Included with Sliced Baguettes

(SERVES 33-35) $80.00

TISCARENO'S
CATERING & EVENTS

T I S C A R E N O S

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