TISCARENO'S CATERING & EVENTS

Wedding & Social Package

"PACKAGE INCLUDES"

GUEST & FOOD LINENS

White, Black, Ivory, Navy, Charcoal, Champagne Gold Satin

LINEN NAPKINS

Choice of Color

PLATES & FLATWARE

White China Plates for Dinner & Dessert

Stainless Silver Flatware

TABLE GLASSWARE OF

Water Glasses

Champagne Flutes

BEVERAGE STATION

Ice Tea

Lemonade

Water

TABLE CHARGERS

Silver | Gold | White | Clear

"STAFF"

EVENT STAFF INCLUDED

Servers will take care of of Set Up, Bussing, Pouring Champagne & Cider for Toast, Cutting and Serving the cake along with Clean Up and Breakdown of Catering Services

All Packages include the followng:
5 Hour Service Time

Quantity of Staff and Price is based on the complexity of the venue and event

"ADD-ONS"

Add-ons available from

- Plated Options
- Coffee Service & Additonal Drink Options
- Bartenders

(SEE PAGE 19 FOR PRICING OR Ask You Sales Associate for Pricing)

"DIAMOND PACKAGE"

Per Person (*Service Charge + CA Sales Tax ~ Minimum 100 guests)*

HORS D'OUEVRES *(Includes Choice of 3 tray-passed hors d'oeuvres)*

STATIONARY APPETIZER *(Includes Charcuterie Board)*

SALAD *(Includes Choice of 1 Salad or 1 Soup)*

ENTREES *(Includes Choice of 2 entrees) ~ $250.00 for carver on site*

SIDES *(Includes Choice of 3 side dishes for buffet or 2 sides for plated)*

Tarragon French Chicken
Tarragon, shallots, white wine & lemon zest

Poulet a la Moutarde Chicken
Shallots, Thyme, Dijon Mustard & Crème Fraiche

Tuscan Garlic Chicken
Sun Dried Tomatoes, Spinach, Fresh Garlic in Cream

Roast Prime Rib
Au Jus and Creamy Horseradish

Braised Short Rib
Herb Red Wine Jus

Bacon Wrapped Filet Mignon
Choice of Sauce, Blue cheese, Peppercorn, Bordelaise or Bearnaise

Additional Options will be included from

Platinum | Gold | Save, Save, Save

PACKAGE TO INCLUDE:

Freshly Baked Bread with Butter

Wedding Cake – Custom Cake of Choice

Dessert Station: Any Dessert Station

Pan Fried Salmon
With A Lemon Butter Sauce

Lemon Garlic Shrimp
Fresh Parsley

*Sea Bass
Roasted Red Pepper Sauce

*Seared Halibut
Argentianian Chimichurri Sauce

*Maryland Crab Cakes
Remoulade Sauce on Bed of Baby Arugula

*Seasonal Availability Price May Subject to Additional Cost

Additional Entrees from Platinum, Gold, Save, Spanish-Latin Available

"PLATINUM PACKAGE"

Per Person (*Service Charge + CA Sales Tax ~ Minimum 100 guests)*

HORS D'OUEVRES *(Includes Choice of 3 tray-passed hors d'oeuvres)*

STATIONARY APPETIZER *(Fruit & Cheese Board)*

SOUP OR SALAD *(1 salad & 1 Soup for buffet or plated)*

ENTREES *(Includes Choice of 2 entrees) ~ *$250.00 for carver on site*

SIDES *(Includes Choice of 2 side dishes for buffet or plated)*

Picatta Chicken
Lemon Caper Cream Sauce

Marsala Chicken
Marsala Wine with Mushrooms

Sun Dried Tomato Chicken
Sun Dried Parmesan Cream Sauce with Basil Ribbons

Lemon Peppercorn Chicken
Topped with a Pinot Noir Reduction Wine Sauce

Florentine Chicken
Stuffed Sauteed Spinach & Cheese with a Country Tomato Basil Sauce

Sweet Basil Chicken
Creamy Basil with Pesto Cream Sauce

Additional Options will be included from
Gold | Save, Save, Save

PACKAGE TO INCLUDE:
Freshly Baked Bread with Butter
Wedding Cake – Custom Cake of Choice
Dessert Station: We Go Together Like Milk & Cookies

Chicken Cordon Bleu
Stuffed Chicken with Ham & Cheese topped with Bechamel Sauce

Pomodoro Chicken
Fresh Chopped Tomatoes, Garlic, Basil & Olive Oil

Braised Short Rib
Herb Red Wine Jus

Flank Steak
Churrasco Style. Served with Garlic Aioli or Black Peppercorn Sauce

NY Strip Steak
Red Wine Thyme Butter Sauce

Honey Chipotle Glazed Salmon
Crisp Wonton Confetti

Grilled Cilantro Salmon
Cilantro Lime Sauce

Additional Entrees from Gold, Save, Spanish-Latin Available

"GOLD PACKAGE"

Per Person (*Service Charge + CA Sales Tax ~ Minimum 100 guests)*

HORS D'OUEVRES *(Includes Choice of 3 tray-passed hors d'oeuvres)*

SOUP OR SALAD *(Includes Choice of 1 salad OR 1 soup for buffet or plated)*

ENTREES *(Includes Choice of 1 entrees) ~ *$250.00 for carver on site*

SIDES *(Includes Choice of 2 side dishes for buffet or plated meal)*

PACKAGE TO INCLUDE:
Freshly Baked Bread with Butter

Picatta Chicken
Lemon Caper Cream Sauce

Marsala Chicken
Marsala Wine with Mushrooms

Sun Dried Tomato Chicken
Sun Dried Parmesan Cream Sauce with Basil Ribbons

Tuscan Garlic Chicken
Sun Dried Tomato, Fresh Spinach, Fresh Garlic in a Cream Sauce

Mediterranean Chicken
Sauteed Tomaotes, Olives, Artichokes, Basil topped with Feta Cheese

Lemon Peppercorn Chicken
Topped with a Pinot Noir Reduction Wine Sauce

Citrus Herb Chicken
Lemon, Orange & Garlic Citrus Sauce

Additional Options will be included from
Save, Save, Save

Rosemary Grilled Chicken
With Rosemary & Fresh Garlic

Sweet Basil Chicken
Creamy Basil with Pesto Cream Sauce

Pomodoro Chicken
Fresh Chopped Tomatoes, Garlic, Basil & Olive Oil

Herb & Garlic Roasted Top Sirloin
Topped our Mushroom Demi Sauce

Roasted Tri Tip
with Au Jus & Creamy Horseradish

Beef Bourguignon
Pearled Onions and Red Wine Sauce

Additional Entrees from Save, Spanish-Latin Available

"SAVE SAVE SAVE PACKAGE"

Per Person (*Service Charge + CA Sales Tax ~ Minimum 100 guests)*

STATIONARY APPETIZER *(Includes Fruit & Cheese Board)*

SALAD *(Includes Choice of 1 Salad)*

ENTREES *(Includes Choice of 1 entrees) ~ $250.00 for carver on site*

SIDES *(Includes Choice of 2 side dishes for buffet or plated meal)*

PACKAGE TO INCLUDE:
Freshly Baked Bread with Butter

Oven Baked Chicken
With Capers, Lemon and Fresh Herbs

Marsala Chicken
Marsala Wine with Mushrooms

Sun Dried Tomato Chicken
Sun Dried Parmesan Cream Sauce with Basil Ribbons

Tuscan Garlic Chicken
Sun Dried Tomato, Fresh Spinach, Fresh Garlic in a Cream Sauce

Lemon Peppercorn Chicken
Topped with a Pinot Noir Reduction Wine Sauce

Citrus Herb Chicken
Lemon, Orange & Garlic Citrus Sauce

Rosemary Grilled Chicken
With Rosemary & Fresh Garlic

Sweet Basil Chicken
Creamy Basil with Pesto Cream Sauce

Pomodoro Chicken
Fresh Chopped Tomatoes, Garlic, Basil & Olive Oil

"SPANISH-LATIN PACKAGE"

Per Person (*Service Charge + CA Sales Tax ~ Minimum 100 guests)*

STATIONARY APPETIZER *(Chips & Salsa with Fruit & Cheese Board Combination)*

SOUP OR SALAD *(Includes Choice of 1 salad OR 1 soup for buffet or plated meal)*

ENTREES *(Includes Choice of 1 entrees) ~ $250.00 for Cooking on Site*

SIDES *(Includes Choice of 2 side dishes for buffet or plated meal)*

PACKAGE TO INCLUDE:

Freshly Baked Bread with Butter

Condiments – 2 Salsas of Choice

Tortilla Chips

Enchiladas of Green Chile Chicken or Red Cheese

With a Non Spicy Sauce & Cheese

Chicken or Beef Fajitas

With Sauteed Peppers & Onions

Chile Verde (Pork or Beef)

Simmered in a Green Tomatatillo Sauce with Onions

Chile Colorado

Tender pieces of beef with a rech and flavorful red chile sauce

Birria de Res

A blend of chiles & spices simmered with beef stew meat|Onions|Cilantro|Salsa

Tender Braised Carnitas

Braised Pork until tender with Pico de Gallo

Adobo Rubbed Chicken

Chicken Breast Rubbed & Grilled in a Homestyle Adobo Sauce

Red Chicken Mole

Jalisco Style Red Mole

Southwest Chicken

Creamy Chile Poblano Sauce Peppers & Onions

Chile Relleno *(+$5.00)*

Pasilla Chile Stuffed with Cheese

Shrimp Fajitas *(+$8.00)*

Sauteed Jumbo Shrimp with Peppers & Onions

Tortillas Made to Order *(+$6.00)*

Handmade Corn Tortillas Made to Order

"SPANISH-LATIN ACCOMPANIMENTS"

POTATOES & RICE

Spanish Red Rice
Sauteed with Onions & Tomatoes

Cilantro Lime Rice
Cilantro Lime Infused Rice

Black Beans
Whole or Smashed

Vegetarian Pinto Beans
Whole or Smashed

Ranchero Beans
Bacon, Onions & Jalapeno

Roasted Corn on the Cob
Corn Cobettes roasted & topped with Cotija Cheese

Mexican Angel Hair Fideo Pasta
Angel Hair Pasta with Tomato Sauce

Chorizo Roasted Potatoes
Red Roasted Potatoes sauteed with Chorizo, Peppers & Onions

Zucchini, Corn, Tomato & Peppers Vegetables
Sauteed Al Dente

SALADS

Pepita Caesar Salad
Romaine, Cotija Cheese, Pepitas, Corn Strips & Pepita Caesar Dressing

Mango Lime Slaw
Cilantro, Mango with a Cumin Lime Dressing

Cilantro Jalapeno Jicama Slaw
Jicama, Red Cabbage, Diced Cilantro & Diced Jalapenos in a Cilantro Lime Dressing

Mexican Cactus Salad
Fresh Nopales (Cactus), Diced Onions, Tomatoes, Cilantro tossed with Cotija Cheese - Yum

Classic Caesar Salad
Romaine, Caesar Dressing, Cheese Herb Croutons & Parmesan Cheese

Garden Green Salad
Tomatoes, Cucumbers, Shredded Carrots, Red Cabbage & Croutons with Two Dressings

Potato Salad
Tossed with Fresh Eggs, Celery, Mayo & Mustard

Elbow Macaroni & Ham Salad
Diced Ham, Celcery, Mayo & Mustard

Ambrosia Salad
Fruit Cocktail, Whipped Cream, Marshellows, Coconut

"HORS D'OEUVRES"

TRAY PASSED

COLD

Caprese Skewers
Buffalo Mozzarella, Basil, Cherry Tomato with Balsamic Reduction Dip

Brie & Walnut Filo
Brie Cheese with Candied Walnut Stuffed in a Filo Cup

Bruschetta Crostini
Tomato Basil Bruschetta over a Cheese Herb Crostini

Pork Spring Roll
Rice Noodles, Carrots, BBQ Pork & Cilantro Sprig

Ahi Tuna Spoon*
Pickled Ginger and Wasabi Aioli

Beef Tenderloin Crostini
Goat Cheese & Pesto Doll Up

Spinach Beef Involtini
Stuffed with Spinach & Cheese

Tomato Mozzarella Puff
Roasted Tomato, Mozzarella & Fresh Basil

Mini Ceviche Shooters*
Shrimp, Tomatoes, Cucumbers, Onions, Cilantro

Chicken & Artichoke Tartlet
Grilled Chicken & Artichokes

Chicken Stuffed Cucumber Boats
Chicken Salad Garnished with Sliced Grapes

Caramelized Onion & Apple Tart
Mozzarella Cheese, Sweet Onions and Granny Apple

COLD

Asparagus Wrapped Prosciutto
Roasted Asparagus wrapped in prosciutto

Fruited Couscous Shooter
Honey Fruited Couscous Salad with Slivered Crostini

Smoked Salmon & Cream Cheese Cucumber Picks*
Smoked Salmon, Dill Cream Cheese & Cucumber

Garlic Roasted Cocktail Shrimp*
Cocktail Sauce

Cucumber Rolls
Sliced Cucumbers Stuffed with Whipped Cheese

Melon Wrapped Prosciutto
Prosciutto wrapped in Melon

Creole Stuffed Deviled Eggs
Topped with Fried Okra

Pedal Leaves Stuffed with Gorgonzola
Endive Leaves, Whipped Gorgonzola & Candied Walnuts

Spaghetti Squash Cakes
Minced Tofu, Olived & Dried Fruits with a Pesto Aoili Dip

Lentil Meatball Bites
Layered with Mozzarella and Balsamic Reduction Drizzle

Fruit & Cheese Bites
Diced Cheese with Fresh Fruit

Chicken Salad Cranberry Tea Sandwich
Cranberry Relish layered with Chicken Salad

"HORS D'OEUVRES"

TRAY PASSED

HOT

Potstickers
Chicken or Pork with Sweet Chili Dipping Sauce

Chicken Roulade
Flavored Tortilla, Cream Cheese, Chicken & Fruited Salsa

Mini Shredded Beef Tostada
Seasoned Beef, Mini Tostada, Garnished with Tomato

Spanakopita
Filo, Spinach & Feta

Mac & Cheese Fritter
Mac & Cheese

Italian Sausage Stuffed Mushroom
Italian Sausage, Button Mushroom

Mini Chicken Empanadas
Pulled Chicken and Chipotle Cream Dip

Garlic & Cheese Stuffed Mushrooms
Fresh Garlic and Cream Cheese

Mini Beef Wellingtons*
Puff Pastry, Filet & Creamy Horseradish Dip & Mushroom Pate

Spicy Chipotle Chicken Skewers
Grilled Chicken, Chipotle Sauce & Mango Chutney Dip

Teriyaki Beef Skewers
Grilled Beef, Teriyaki Sauce

Mini Beef Empanadas
Pulled Beef and Cilantro Sour Cream Dip

HOT

Twice Baked Potatoes
Potato Filling, Parmesan Cheese

BBQ Chicken Wrapped Skewer
Grilled Chicken, Applewood Bacon & BBQ Sauce

Crab Cakes*
Fresh Crab, Pineapple Coconut Dip

Garlic Roasted Shrimp Scampi*
Garlic Butter, Butterfly Shrimp

Cauliflower Cakes
Romesco Sauce, Garnished with Parsely

Bacon Scallop*
Bacon, Fresh Scallop, Gastrique

Mini Filet Kabob*
Filet, Sweet Onion, Roasted Pepper

Potato Pancakes
Potato, Smoked Salmon, Dill Cream

Coconut Shrimp Lollipop
Coconut Shrimp, Apricot Ginger Dip

Lobster Cake*
Bernaise Sauce

Tortilla Soup Shooter
Grilled Cheese or Chicken Taquito

Beef Slider
Bacon, Horseradish, Cheddar Cheese, Mini Brioche

"ACCOMPANIMENTS"

POTATOES & RICE

Red Roasted Rosemary Potatoes
Red Potato Quarters, Rosemary & Garlic

Cheddar Cheese Smashed Red Potatoes
Cheddar Cheese

Whipped Garlic Mashed Potatoes
Fresh Potato, Roasted Garlic

Whipped Buttered Mashed Potatoes
Potato, Butter

Au Gratin Potatoes
Cut Potato with Cream and Cheeses

Escalloped Potatoes
Round Cut Potato, Cream and Cheeses

Parsley Buttered Potatoes
Red Potatoes, Butter & Chopped Parsley

Chili Roasted Sweet Potatoes
Sweet Potato Wedges, Smoked Paprika & Chili Powder

PASTAS

Pasta La Checca
Pasta Bundles, Fresh Garlic, Tomato, Basil, Feta Cheese

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

Pasta Primavera
Bowtie with Sauteed Mushrooms, Tomatoes, Zucchini & Peppers

Rice Pilaf
Traditional Rice Pilaf

Wild Rice Pilaf
Rice Pilaf Mixed with Wild Rice

Lemon Rice
Long Grain Rice, Lemon Seasoning & Lemon Garnish

Confetti Rice
Rice Pilaf, Peas & Carrots

Brown Rice
Steamed Brown Rice

Classic Italian Risotto
Arborio, Butter, Parmesan Cheese, White Wine

Creamy Mushroom Orzo
Orzo Pasta with Mushrooms, Butter & Parmesan Cheese

Fettuccine Alfredo
Fettuccine Pasta Bundles topped with our Rich Creamy Alfreado Sauce

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

Gourmet Mac & Cheese
Elbow Macaroni, Four Cheeses & Bread Crumbs

"ACCOMPANIMENTS"

VEGETABLE

Sauteed Zucchini & Squash
Zucchini, Squash, House Spices

Grilled Summer Roasted Vegetables
Zucchini, Squash, Red Onion, Mushroom, Carrot, Bell Pepper, Oven Roasted

Roma Greens Beans
Green Beans, Roma Tomatoes, Sweet Red Onions

Haricot Verts with Herb Butter
Thin French Green Beans with Herb Butter & Toasted Almonds

Vegetable Soufflé*
Broccoli & Carrots with Cream

Agave Honey Ginger Glazed Carrots
Agave, Fresh Ginger, Honey, Carrots

Lemon Asparagus*
Asparagus, Olive Oil, Fresh Lemon Juice, Lemon Slices

Roasted Peppers & Asparagus*
Roasted Red Peppers, Sweet Red Onion, Asparagus

Vegetable Medley
Brocolli, Carrots, Cauliflower

Balsamic Roasted Brussel Sprouts
Tossed in Olive Oil and Roasted

Wild Mushroom Sautee
Served with Garlic Butter

Classic Succotash
Lima Beans, Bacon Bits, Corn & Roasted Cherry Tomatoes

SALADS

Classic Caesar Salad
Parmesan Cheese, Herb Focaccia Croutons

Baby Spinach Salad
Bacon Bits, Mushrooms, Egg, Bleu Cheese, Dressing

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

Spring Salad
Sweet Red Onions, Orange Segments, Feta, Triple Berry Vinaigrette

Fruit and Spinach Salad
Fresh Strawberries, Feta, Candied Pecans, Dressing

Greek Salad
Feta, Kalamata Olives, Cucumber, Red Onion, Tomato, Balsamic Vinaigrette

House Salad
Tomato, Artichoke Hearts, Black Olives, Feta Cheese, Balsamic Vinaigrette

Luxemburg Salad
Applewood Bacon Bits, Tomato, Red Onion, Bleu Cheese, Croutons, Dressing

Hearts of Palm
Artichoke Hearts, Celery, Basil, Hearts of Palm, Cucumber, Tomato, Garbanzo Beans, Dressing

Italian Salad
Tomato, Red Onion, Cucumber, Peppercini, Garbanzo Beans, Mozzarella Cheese, Dressing

"ACCOMPANIMENTS"

SOUPS & BISQUES

New England Clam Chowder
Traditional Creamy New England Clam Chowder

Manhattan Clam Chowder
Tomato Base Manhattan Clam Chowder

Potato Leak Soup
Russet Potatoes, Thyme, Cream Sauce

Lobster Bisque
House Recipe with Lobster Meat & Lobster Essence

Creamy Romesco Bisque
Roasted Peppers, Tomato Cream Sauce

Butternut Squash Bisque
Butternut, Nutmeg topped with Crème Franche

Mexican Tortillas Soup
Topped with Tortilla Strips

"STATIONS"

CHARCUTERIE GRAZING TABLE STATION | PER PERSON
Assorted Artisanal Imported & Domestic Cheeses, Assorted Curated Meats, Fresh & Dried Fruits, Nuts, Olives, Spreads, Crusty Bread and Crackers

FRUIT & CHEESE BOARD $12.00 p.p.
Variety of Domestic Cheeses & Imported Cheeses. Fresh Seasonal Fruit with Garnishes of Tropical Fruites, Grapes & Berries. Olives, Jam, Dried Fruits & Nuts. Rustic breads and assorted fancy crackers

TRIO BRUSCHETTA BAR $10.00 p.p.
CHOICE OF 3 FROM THE FOLLOWING:
- Tomato Basil
- Eggplant, Tomato Basil
- Roasted Red Peppers & Goat Cheese
- Olive Tappenade
- Avocado Tomato Basil
- Balsamic Thyme Mushroom
- Fig & Blue Cheese

"STATIONS"

MASHED POTATO BAR | PER PERSON

POTATO (Choice of 2)

- Sweet Mashed Potatoes
- Garlic Mashed Potatoes
- Buttered Parsley Red Skin Potatoes
- Yukon Gold Mashed Potatoes

PROTIEN TOPPINGS (Choice of 1)

- Kalua Pulled Pork
- Diced Bacon
- Smoked Andouille Sausage
- Diced Chicken
- Shredded Beef
- Carnitas

ADDITIONAL TOPPINGS (Choice of 5)

- Basil Pesto
- Butter
- Creamed Corn
- Diced Tomatoes
- Guacamole
- Marinara Sauce
- Salsa
- Sauteed Veggies
- Caramelized Sweet Onions
- Cheddar Cheese
- Chives
- Demi Glaze
- Feta Cheese
- Horseradish
- Roasted Garlic
- Sauteed Mushrooms
- Sour Cream
- BBQ Sauce

MARTINI MAC N CHEESE BAR $10.00 p.p.

Chef's Specialty Gourmet Four Cheese Mack N Cheese

PROTIEN TOPPINGS (Choice of 1)

- Kalua Pulled Pork
- Diced Bacon
- Smoked Andouille Sausage
- Diced Chicken
- Shredded Beef
- Carnitas

ADDITIONAL TOPPINGS

- Cheddar Cheese
- Salsa
- Roasted Corn
- Golden Bread Crumbs
- Sliced Green Onions
- Roasted Cherry Tomatoes

50 GUEST MINIMUM

"LATE NIGHT SNACKS"

SOUTH OF THE BORDER TACO BAR | PER PERSON – Staff not included. Additional charge

PROTIEN (Choice of 3)

- Diced Carne Asada
- Carnitas
- Al Pastor
- Diced Chicken
- Birria
- Chorizo +$2.00 p.p.

GARNISHMENTS INCLUDE

- Red & Green Salsa
- Cilantro
- Diced Onions
- Limes
- Radishes
- Homemade Tortilla Chips
- Mango Salsa +$1.00 p.p.
- Diced Tomatoes +$1.00 p.p.
- Guacamole +$1.00 p.p.
- Tortillas Made to Order +$5.00 p.p.

MEXICAN WATER TO INCLUDE

- Horchata
- Jamaica
- Piña (Pineapple)
- Sandia (Watermelon)

NACO BAR $10.00 | PER PERSON Staff not included. Additional charge

Homemade Tortilla Chips with Nacho Cheese & Jalapenos
Includes: Red & Green Salsa

PROTIEN (Choice of 2)

- Steak
- Ground Beef
- Al Pastor
- Diced Chicken
- Shredded Pork

GARNISHMENTS (Choice of 3)

- Diced Tomatoes
- Diced Onions
- Sour Cream
- Chives
- Limes
- Chunky Salsa
- Cilantro
- Olives
- Shredded Cheese
- Guacamole +$1.50 pp

MINIMUM OF 50 GUESTS

"LATE NIGHT SNACKS"

SLIDER STATION | PER PERSON Staff not included. Additional charge

PROTIEN (Choice of 2)

- Beef Sliders with Cheese, Pickles & Ketchup
- BBQ Pulled Pork with Pickles & Homemade BBQ Sauce
- Chipotle Pulled Chicken With Chiipotle Aiole
- Teriyaki Turkey Slider Cheddar & Sriracha Aiole
- Cuban Slider with Pork Medallions, Deli Ham, Swiss & Pickles
- Buffalo Fried Chicken Sliders with Red Hots Buffalo Sauce & Blue Cheese
- Black Bean Burger Slider with Sliced Pickles, Cheese & Tomato
- Greek Veggie Burger with Hummus Spread, Roasted Veggies & Cherry Tomato

STREET DOGS | PER PERSON Staff not included. Additional charge

Hot Dog & Bacon Wrapped Hot Dog
Includes: Hot Dog Buns, Ketchup, Mustard, Grilled Peppers & Onions

GARNISHMENTS (Choice of 3)

- Diced Tomatoes
- Sour Cream
- Nacho Cheese
- Chipotle Mustard
- BBQ Sauce
- Pico de Gallo
- Shredded Cheese
- Jalapenos
- Homemade Pickles
- Guacamole +$1.00 p.p.
- Chile Beans +$2.50 p.p.
- Smoked Pulled BBQ Pork +$3.00 p.p.

GRILLED QUESADILLAS | PER PERSON Staff not included. Additional charge

Blended Cheese, Extra Large Flour Tortilla & Red Salsa

PROTIEN (Choice of 2)

- Pizza Quesadilla
- Jerk Chicken
- Chipotle Diced Chicken
- Hawaiian Pulled Pork
- Carne Asada (Steak)
- Veggie Mushroom & Grilled Onions

GARNISHMENTS (CHOOSE 3)

- Pico De Gallo
- Chunky Salsa
- Guacamole +$1.50 p.p.
- Sour Cream
- Cauliflower Salsa
- Mango Salsa +$1.00 p.p.

MINIMUM OF 50 GUESTS

"DESSERTS & DESSERT STATIONS"

LOVE IS SWEET | PER PERSON

INCLUDES: Trays, Platters, etc Disposable Plates, Flatware & Cocktail Napkins
CHOOSE A VARIETY OF 5 | 3 PCS PER GUEST

- Chocolate Dipped Strawberries
- Chocolate Mousse Cups
- Double Deckers
- Mini Eclairs
- Assorted Mini Cups
- Coconut Chocolate Macaroons
- Raspberry Ganache Brownie Bites
- Pecan Bites
- Raspberry Mousse Edible Spoon
- Mni Apple Tart
- Mini Crème Brulee
- Strawberry Trifle Cups
- Cream Puffs
- Cake Pops
- Assorted French Macaroons
- Mini Cheesecake Squares
- Triple Chocolate Brownie
- Lemon Bites
- Mini Cupcakes
- Rice Crispy Treats

SMORE LOVE | PER PERSON

Hershey's Chocolate Squares
Graham Crackers
Large Fluffy Marshmallows

SMORE IN LOVE | PER PERSON

INCLUDES: SMORE LOVE + ADDITIONAL OPTIONS

MARSHMALLOW
- Strawberry
- Chocolate

CHOCOLATE (Choice of 1)
- Reeses Cups
- Andes Mint Chocolate
- Rolo
- Cookies & Cream Hershey's

FILLING
- Nutella
- Peanut Butter
- Strawberry Jam

COOKIE / CRACKER (Choice of 1)
- Chocolate Graham Crackers
- Fudge Striped Cookies
- Chocolate Chip Cookies

50 GUEST MINIMUM

"DESSERTS & DESSERT STATIONS"

BECAUSE YOU POPPED WITH QUESTION | PER PERSON

INCLUDES: Brown Paper Bags & Deluxe Napkins
FRESHLY POPPED POPCORN & BUTTER SPRITZ

SEASONING (Choice of 3)

- Kettle Corn
- White Cheddar
- Caramel
- Nacho Cheddar
- Ranch
- Chile Lime Tajin
- Apple Cinnamon
- Garlic Parmesan

SCOOP (Choice of 3)

- Chocolate Candies
- Peanut Butter Candies
- Gummy Bears
- Malt Balls
- Mini Marshmallows
- Honey Roasted Peanuts
- Reese's Mini Cups
- Red Licorice
- Rolos

WE GO TOGETHER LIKE MILK & COOKIES | PER PERSON

INCLUDES: Disposable Cups, Cookie Bags & Deluxe Napkins

COOKIES (Choice of 4)

- Snickerdoodles
- White Chocolate Macadamia
- Mexican Wedding Cookies
- Double Chocolate Cranberry
- Fudge Nut Brownie Cookie
- Chocolate Chip
- Oatmeal Cinnamon Raisin Cookies
- Chocolate Dipped Coconut Macaroons
- Peanut Butter Cookies
- M & M Cookie

MILK IN A JUG

- Chocolate Milk
- White Milk
- Strawberry Milk
- Almond Milk +$1.50 p.p.

LOS NOVIOS | PER PERSON

DESSERTS (Choice of 3)

- Mexican Pan Dulce
- Caramelized Individual Flan
- Buñuelos
- Mexican Cookies
- Arroz Con Leche Shooters
- Cinnamon Sugar Churros

50 GUEST MINIMUM

"ADD-ONS AND OTHER STUFF"

BEVERAGES

COFFEE ~ REGULAR OR DECAF $3.00 pp

- Sugar, Sweetners, Stirs, Creamers
- White Disposable Coffee Cup

GOURMET COFFEE STATION ~ $6.00 PP

- Sugar, Sweetners, Stirs, Creamers
- Two (2) Flavored Syrup Pumps
- Semi-Sweet Chocolate Chips
- Whipped Cream
- Two (2) Flavored Creamers
- Marshmallows
- Cinnamon Sugar
- Chocolate & Caramel Syrup

DRINKS $4.00 pp (Choose 3)

- Coke, Diet Coke & Sprite
- Ice Tea ~ Southern Style, Freshly Brewed or Tropical
- 10oz Acrylic Disposable Cups
- Horchata (Cinnamon Rice) , Jamaica (Hibiscus), Pineapple or Watermelon – Choice of 2
- Lemonade
- Glass Beverage Dispenser

ADDITIONAL MEALS

VENDOR MEALS ~ $25.00 EA

- Chef Choice Chicken Entrée

PLATED MEALS ~ +$8.00 pp

KIDS MEALS ~ $25.00 EA

- Chicken Fingers with Ranch & Ketchup, Mac N Cheese & Fresh Fruit

FAMILY STYLE PLATED ~

- While we offer family style plated meals, the price may vary. Once a Menu is set, a final price quote will be provided

ASSISTANCE WITH COORDINATION OF RENTALS -$500

- Canopies or Tent Rental
- Chairs from Chiavari, Farmhouse, Urban & More
- China, Glassware & Flatware Upgrade
- Lighting of String Light, Chandaliers & Uplighting
- Furniture or Lounge Furniture
- Tables ~ Traditional | Farmhouse | Sweetheart
- Linen Upgrades
- Dance Floors ~ White, Oak, Round & More
- Bars & Bar Backs
- Table Chargers

STAFF

- Bartendar ~ $320.00 | 5 hr Event Time | 2 hr Set Up | 1 hr Tear Down

"GENERAL INFORMATION"

MINIMUMS: Packages are priced per person and are based on 100+ guest minimum. Events less than 100 guests will be charges an additional rate of $10.00 per person. Prices Subject to Change without notice.

RETAINER AND PAYMENT SCHEDULE: To reserve your date 25% or $1000.00 of Total is required with a contract signature confirmation. All retainers are non-refundable and non-transferable and will be applied to your final balance. No date will be held unless a deposit is received and is subject to availability at the time of the booking. Following the initial 25% deposit, customers will be responsible for submitting payment for their event in accordance to the following guidelines:

- 25% of the total will be due midway between booking date and event date.
- 100% of the total will be due 10 DAYS prior to the event date with a guaranteed final guest count

Guest count deductions will not be permitted once the final count has been submitted.

CANCELLATIONS / REFUND: Cancellation notices must be submitted in writing or in person. The initial 25% deposit is non-refundable. Any additional payments will be refundable up to 50% if cancellation is submitted prior to six months from the event date. A $75.00 per person food tasting cancellation fee will be held for all cancellations if food tasting has been carried out.

PACKAGES & SERVICES: All prices are subject to change without notice and are guaranteed only at the time of booking when the initial reainer is received. Customers will be responsible for honoring guarantees made at the time of booking including package selections and guest minimums.

FOOD & BEVRAGE: 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 tasting are set up for 4 guests only. If a tasting is requested prior to the booking, there will be a $75.00 per person food tasting fee (depending on menu selections). If you like the services offered, your tasting fees of $75.00 per person will go towards the final balance.

FEES & COORDINATIOIN SERVICE CHARGE: All items are subject to CA State Taxes (at the current rate at time of booking) and 18% 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 expensed 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.