
ALL AROUND PACKAGE



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.tiscarenoscatering.com

T: 714.693.1030



“BREAKFAST”

MENU 1

CONTINENTAL BREAKFAST

Seasonal Fresh Fruit Display Garnished with Berries & Grapes
 Fresh Baked Breakfast Breads of Zucchini & Banana Nut
 Fruit & Cheese Danish
 Assorted Bagels & Cream Cheese

MENU 2

HEALTHY HOT BREAKFAST

Seasonal Fresh Cut Fruit Bowl
 Mixed Veggie Egg White Frittata
 Assorted Low Fat Yogurts, Berries & Sliced Almonds
 Wheat Bagels with Cream Cheese

MENU 3

ALL AMERICAN BREAKFAST

Seasonal Fresh Fruit Display Garnished with Berries & Grapes
 Scrambled Eggs Garnished with Cheese & Chives
 House Potatoes with Bell Peppers & Sweet Red Onions
 Bacon & Sausage
 Fresh Baked Breakfast Breads

MENU 4

EXECUTIVE BREAKFAST

Seasonal Fresh Fruit Display Garnished with Berries & Grapes
 Choice: Scrambled Eggs, Veggie Frittata or Quiche Lorraine
 Flavored Pancakes or French Toast Casserole
 House Potatoes with Bell Peppers & Sweet Red Onions
 Bacon & Sausage
 Fresh Baked Breakfast Breads

MENU 1, 2, 3 & 4

Menu 1	Menu 2	Menu 3	Menu 4
\$9.75	\$11.75	\$15.50	\$18.50

INCLUDES

- Regular & Decaf Coffee, Hot Tea and Orange Juice
- All disposable plates, utensils, linen buffet tablecloths, buffet table décor set up

ADDITIONAL OPTIONS

- China Settings are an additional \$3.00 per guest and include entrée plates, china, glassware & linen napkins. More place settings are available at an additional cost
- White, Ivory, Black, Pewter or Navy Blue Guest Table Linens Available for \$10/ea
- Service Staff: Professional servers & culinary staff are available at \$25.00 per hour with a minimum of 5 hours
- Please add 18% for all Full Service Events & 7.75% CA Sales Tax on all prices. Gratuities are left to your discretion
- All Credit Card Transaction will Incur a 3% Credit Card Convenience Fee

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“SANDWICHES, WRAPS & PLATTERS”

GOURMET DELI FAVORITES (choose three)

ALL SANDWICHES & WRAPS INCLUDE FRESH GREENS & TOMATO
(MINIMUM OF 3 OF EACH STYLE)

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CALIFORNIA SANDWICH

Roasted Turkey, Avocado on Squaw

HOLLYWOOD STAR

Grilled Chicken Breast & Chipotle Mayo Spread on Wheat

NEW YORKER

Roasted Turkey, Capicola, Bacon, Cheddar Cheese on Baguette

ITALIAN SUB

Salami, Pepperoni, Capicola, Herb Aioli, Pepperchinis & Provolone Cheese on French Roll

MEDITERRANEAN TURKEY

Sliced Roasted Turkey, Gouda Cheese, Artichoke Hearts & Pesto Mayo on Pita Bread

TURKEY & CRANBERRY

Roasted Turkey with Cranberry Sauce, Brie Cheese, Fresh Spinach on Flatbread

SPINACH & ARTICHOKE TURKEY

Roasted Turkey Breast with Marinated Artichokes, Fresh Spinach, Tomato on Flatbread

BBQ CHICKEN WRAP

Grilled Julienne Chicken tossed in a Creamy Ranch BBQ Sauce, Mozzarella Cheese & Fresh Greens in a Flavored Flour Tortilla

CHICKEN CAESAR WRAP

Diced Grilled Chicken tossed in Parmesan Cheese, Julienne Romaine, Caesar Dressing in a Flavored Flour Tortilla

TURKEY COBB WRAP

Julienne Romaine, Boiled Egg, Bacon Bits, Avocado, Tomato, Bleu Cheese Crumbles & Grilled Chicken in a Flavored Flour Tortilla

CAPRESE SANDWICH

Fresh Buffalo Mozzarella, Tomato, Pesto Aioli & Fresh Basil Ribbons on Ciabatta

VEGATIVE STATE

Cucumbers, Pepper Rings, Artichoke Hearts, Tomato and Light Hummus Spread on Ciabatta

SALADS

10-49 (CHOOSE 1)

50-100 (CHOOSE 2)

Classic Caesar

Garden Green Salad with Two Dressings

Spring Salad- Mandarin Oranges, Red Onions & Feta Cheese

House Salad – Tomato, Black Olives, Feta & Artichoke Hearts

Country Coleslaw

Traditional Coleslaw

Potato Salad

Macaroni Salad

Greek Cucumber Salad

Asian Mandarin Salad

Cold Red Potato Salad

Fruited Cous Cous Salad



"SANDWICHES, WRAPS & PLATTERS"

PETITE PALM SANDWICH PLATTER (choose three)

Mini Brioche Bread with: Black Forrest Ham, Roasted Turkey, Roast Beef, Egg Salad, Veggie Caprese or Tuna. Included with Light Mayo Spread, Fresh Greens, Sliced Tomato & Provolone Cheese

Petite Palm Sandwich	\$10.50
Gourmet Deli Favorites	\$11.50

INCLUDES

- Assorted Cookies & Brownies, Unsweetened Ice Tea & Infused Water Dispenser
- All disposable plates, utensils, linen buffet tablecloths, buffet table décor set up

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50-100 (CHOOSE 2)

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“LUNCH/DINNER MENU”

LUNCH/DINNER MENU

LUNCH & DINNER IS INCLUSIVE WITH HOUSE BREAD & BUTTER CHIPS

MARSALA CHICKEN

Breast of Chicken simmered with a Marsala Mushroom Rosemary Sauce

SWEET BASIL CHICKEN

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

LEMON HERB CHICKEN

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

FLORENTINE CHICKEN

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

MEDITERRANEAN CHICKEN

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

ISLA CHICKEN

Grilled Chicken Breast topped with Fruited Salsa

ACCOMPANIMENTS (choose three)

Classic Caesar

Garden Green Salad with Two Dressings

Spring Salad- Mandarin Oranges, Red Onions & Feta Cheese

House Salad – Tomato, Black Olives, Feta & Artichoke Hearts

Red Rosemary Potatoes

Au Gratin Potatoes

Garlic Mashed Potatoes

Parsley Buttered Potatoes

Rice Pilaf

Wild Rice Pilaf

Classic Italian Risotto

Lemon Rice

Pasta La Checca-Angel Hair, Tomato, Garlic, Basil & Tomato

Hand Stuffed Cheese & Spinach Jumbo Shells with Marinara

Fettuccini Alfredo

Gourmet Mac & Cheese

Italian Roasted Vegetables

Vegetables Medley – Broccoli, Cauliflower & Carrots

Honey Ginger Carrots

Roma Green Beans

Crisp Lemon Asparagus *

*(Seasonal: February to June only. May be subject to upgrade)

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"LUNCH/DINNER MENU"

LUNCH/DINNER MENU

ALL LUNCH & DINNERS ARE INCLUDED WITH HOUSE BREAD & BUTTER CHIPS

Lunch (11:00 am – 4:00 pm)	\$14.00
Dinner (4:00 pm +)	\$18.00

BBQ TRI TRIP

Slow Cooked Tri-Tip topped with our Famous BBQ Sauce

BURGANDY BEEF TIPS

Diced Roast Top Sirloin Simmered in a Mushroom Wine Sauce

ROAST TOP SIRLOIN

Simmered Tri Trip served with Mushroom Sauce or Argentinean Chimichurri Basil Sauce

BRAISED SHORT RIB**

Tender Short Ribs topped with a Herb Red Wine Au Jus

FRESH ALASKAN PAN FIRED SALMON**

Sesame Soy Honey Ginger Reduction

INCLUDES

- Unsweetened Ice Tea & Infused Water Dispenser
- All disposable plates, utensils, linen buffet tablecloths, buffet table décor set up

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**Upgraded Entree. Subject to an additional charge of:

Ribs: \$3.00 pp

Salmon: \$6.00 p.p.

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"FINGER FOODS"

Minimum 25 Guests per package

DISPLAY APPETIZERS

HOT ARTICHOKE DIP

Included with Sliced Baguettes

HUMMUS

Included with Toasted & Seasoned Pita Chips

CARAMELIZED PESTO BRIE

Garnished with Dried Fruit & Nuts with Herb Cheese Crostini

MEDI RUSTIC VEGETABLES

Roasted Zucchini, Squash, Carrots, Red Wine Garlic Mushrooms, Artichoke Hearts, Marinated Olives with a Red Pepper Aioli Dip & Cheese Herb Crostinis

IMPORTED & DOMESTIC CHEESE

Included with Entertainment Crackers

TRIO BRUSCHETTA

Tomato Basil, Eggplant Mint & White Bean with Artesian Breads & Cheese Herb Crostinis

SEASONAL FRESH FRUIT

Garnished with Grapes & Berries

RUSTIC ANTIPASTO

Cured Meats, Medi Rustic Vegetables & Domestic Cheeses

**Upgraded Entree. Subject to an additional charge of: \$2.00 pp.

1 DISPLAY & 4 APPETIZER

\$15.00 PER GUESTS

Estimated 1 Hour Cocktail Party

1 DISPLAY & 6 HOT ITEMS

\$19.00 PER GUESTS

Estimated 2 Hour Cocktail Party

2 DISPLAY & 8 HOT ITEMS

\$30.00 PER GUESTS

Estimated 3 Hour Cocktail Party

3 DISPLAY & 10 HOT ITEMS

\$35.50 PER GUESTS

Estimated 4 Hour Cocktail Party

INCLUDES

- All disposable plates, utensils, linen buffet tablecloths, buffet table décor set up

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“FINGER FOODS”

Minimum 25 Guests per package

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COLD APPETIZERS

CHICKEN & ARTICHOKE TARTLET

Grilled Chicken & Artichokes

CHICKEN SALAD CRANBERRY TEA

Cranberry Relish layered with Chicken Salad

CAPRESE SKEWER

Buffalo Mozzarella, Basil, Cherry Tomato with Balsamic Reduction

BRUSCHETTA CROSTINI

Tomato Basil Bruschetta over a Cheese Herb Crostini

AHI TUNA SPOON*

Pickled Ginger and Wasabi Aioli

SPINACH BEEF INVOLTINI

Stuffed with Spinach & Cheese

TOMATO MOZZARELLA PUFF

Roasted Tomato, Mozzarella & Fresh Basil

MINI CEVICHE SHOOTERS**

Shrimp with Lemon Whell Garnish

CARMALIZED APPLE TART

Mozzarella Cheese, Sweet Onions and Granny Apple

CHICKEN STUFFED CUCUMBER BOAT

Garnished with Mandarin Orange

GARLIC ROASTED SHRIMP SCAMPI COCKTAIL*

Cocktail Sauce Garnished with Cucumber & Lime Ring

HOT APPETIZERS

TWICE BAKED POTATOES

Potato Filling, Parmesan Cheese

BBQ CHICKEN BACON WRAPPED SKEWER

Grilled Chicken, Bacon & BBQ Sauce

CRAB CAKES*

Fresh Crab, Pineapple Coconut Dip

CAULIFLOWER CAKES

Romesco Sauce, Garnished with Parsely

BACON WRAPPED SCALLOP*

Bacon, Fresh Scallop, Gastrique

MINI FILET KABOB*

Filet, Sweet Onion, Roasted Pepper

POTATO PANCAKES

Potato, Smoked Salmon, Dill Cream

COCONUT SHRIMP SKEWER*

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



“FINGER FOODS”

Minimum 25 Guests per package

COLD APPETIZERS

PROSCIUTTO WRAPPED FIGS

Brie & Drizzled with Warm Honey

SLIVERED AVOCADO CROSTINI

Purple Basil Cilantro Vinaigrette

COUS COUS SHOOTER

Fruited Cocktail Salad

CREAM CHEESE CHICKEN ROULADE

Topped with Fruited Salsa

SMOKED SALMON CANAPE*

Cream Cheese on Herb Cheese Crostini

FILO CUP

Stuffed with Choice Crab, Mushrooms, Artichokes

PROSCIUTTO WRAPPED ASPARAGUS

Wrapped with Prosciutto

HONEY WALNUT & BRIE

Tartlet Cups

PESTO TORTELLINI & SHRIMP

Skewers with Cherry Tomato

CAPRESES BASIL SKEWER

Balsamic Reduction Sauce

PROSCIUTTO WRAPPED MELON SLICES

Garnished with Mint Leaf

HOT APPETIZERS

LEMON ROSEMARY CHICKEN SKEWER

Grilled Tomato Tip

CHICKEN & ARTICHOKE STUFFED MUSHROOM

Garnished with Parsley

BEEF TENDERLOIN EN CROUTE

Béarnaise Garnish

SPICY BEEF SATAY

Apricot Ponzu Sauce

ITALIAN SAUSAGE STUFFED MUSHROOM

Creamy Marinara

ITALIAN, SWEDISH OR SWEET N SOUR MEATBALLS

Bamboo Pickup Stick & Parsley Garnish

GRILLED ANDOUILLE SAUSAGE PICKS

Dijon Mustard

GRILLED CHICKEN SATAY

Peanut Sauce

GRILLED BABY LAMB CHOPS*

Rosemary Sauce

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“DESSERTS AND BEVERAGES”

Includes Disposable Service ware.

TRADITIONAL DESSERTS

OLD FASHIONED COOKIES

Chocolate Chip, Oatmeal, M&M, Sugar & White Chocolate Macadamia

BROWINES

Cheesecake Brownie & Chocolate Fudge Brownie

COOKIE & BROWNIE TRAY

Chocolate Chip, Oatmeal, M&M, Sugar & White Chocolate Macadamia & Cheesecake & Chocolate Fudge Brownies

DELUXE DESSERTS

SWEETS FOR THE SWEET TRAY

Mini Fruit Tarts, Double Deckers, Cream Puffs, Mini Cheesecake Bites, Lemon Bars, Chocolate Dipped Strawberries, Mini Crème Brule, Chocolate Mousse Cups, Raspberry Mousse Cups & Assorted Macaroons

10-49 (CHOOSE 3)

50+ (CHOOSE 4)

BEVERAGES

Assorted Soft Drinks and Bottled Water

\$1.25/ea

COFFEE (REGULAR OR DECAF)

25-49 - \$1.50/per person

50+ \$1/per person

STARBUCKS COFFEE (REGULAR OR DECAF)

25-49 - \$1.50/per person

50+ \$1/per person

HOT TEA WITH ASSORTED TEA BAGS

25-49 - \$1.50/per person

50+ \$1/per person

FRESH BREWED ICE TEA OR LEMONADE

25-49 - \$1.50/per person

50+ \$1/per person

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"TERMS & CONDITIONS"

PLACING YOUR ORDER, DELIVERY & PICKUP

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.

Delivery orders must be placed one day prior to delivery date
Pickup orders are available at 5205 E. Orangethorpe Ave,
Anaheim, CA. 92807

BREAKFAST, LUNCH, EVENING & WEEKEND FULL SERVICE EVENTS

Our trained service staff will arrive with adequate time to create the perfect event from beginning to end. Service staff is heavily recommended for events with 25+ guests, this will allow you the opportunity enjoy your event. A delivery fee, 18% service charge & sales tax will be added to all events

BREAKFAST, LUNCH, EVENING & WEEKEND FULL SERVICE PERSONAL RATES

Personnel charges are based on minimum 5 hours

CAPTAIN	\$35 Hour
EVENT STAFF	\$25 Hour
CHEFF ONSITE	\$35 Hour
CHEF ASSISTANT	\$30 Hour

GUEST COUNT CHANGES

In order 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 8:00 am to 5:00 pm. Voicemail and e-mail cancellation are not accepted.

CORPORATE PAYMENT TERMS

Payment terms are available for corporate clients with approved credit. If no prior credit has been established, all orders are payable with credit card (Visa, MasterCard, Discover and American Express)

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