



ALL AROUND MENU
Corporate, Private & Event Menu

ALL AROUND MENU

TISCARENO'S CATERING OFFERS VARIOUS SERVICES FOR THE PLANNING OF YOUR NEXT EVENT. FROM DETAILS OF LINENS, STAFFING AND CENTERPIECES, TO A SIMPLE, BUT DELICATE DROP OFF FOR A CORPORATE EVENT. ASK US ABOUT ALL THE SERVICES WE OFFER.



"SNACKS & BREAKS"

Includes Disposable Serviceware

START YOUR DAY BREAK

Assorted Whole Fruit Basket

Multi Grain Fruit Bars

Assorted Low Fat Yogurt with Granola

SERVED WITH ASSORTED FRUIT JUICES & BOTTLED WATERS

10-49 \$6.50 PER PERSON
50+ \$6.50 PER PERSON

TRADITIONAL BREAK

Cheese & Cracker Tray

Homemade Tortilla Chips with Chunky Salsa & Guacamole

Assorted Cookies

SERVED WITH ASSORTED SOFT DRINKS & BOTTLED WATERS

10-49 \$6.50 PER PERSON
50+ \$6.50 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 \$7.50 PER PERSON
50+ \$7.00 PER PERSON

CHOCOLATE LOVERS

Chocolate Chip Cookies

Cheesecake Crackers

Chocolate Dipped Strawberries

SERVED WITH COFFEE SERVICE & BOTTLED WATERS

10-49 \$6.00 PER PERSON
50+ \$5.50 PER PERSON

I NEED A BREAK

Tomato Basil Bruchetta with Cheese Herb Crostinis

Hot Artichoke Dip with Sliced Baguettes

Caramelized Pesto Brie Cheese with Fancy Crackers

Hummus with Crisp Pita Chips

SERVED WITH CHILLED STARBUCKS COFFEE & BOTTLED WATERS

10-49 \$7.00 PER PERSON
50+ \$6.50 PER PERSON

HOMEMADE CHIPS WITH CHUNKY SALSA

16oz (Serves 10-15) \$15.00 EA
32oz (Serves 25-30) \$25.00 EA

ASSORTED CHEESE & CRACKER TRAY

SMALL (Serves 12-15) \$40.00 EA
MEDIUM (Serves 20-28) \$65.00 EA

COLD SPINACH DIP WITH BAGUETTES

SMALL (Serves 12-15) \$25.00 EA
MEDIUM (Serves 20-25) \$45.00 EA

FRESH VEGETABLE CRUDITE WITH RANCH

SMALL (Serves 12-15) \$33.00 EA
MEDIUM (Serves 20-25) \$55.00 EA

GRANOLA BARS, POWER BARS & TRAIL MIX

INDIVIDUAL \$1.00 EA

“PICK UP/ PASSED HORS D’OEUVRES”

Includes Disposable Serviceware

HOT PICK UP/PASSED

Grilled Chicken Satay with Peanut Sauce

EA \$1.80
TRAY OF 25 PCS \$41.25

Chicken Potstickers with Sweet Chili Dipping Sauce

EA \$1.50
TRAY OF 25 PCS \$31.25

Chicken & Artichoke Stuffed Mushrooms

EA \$1.75
TRAY OF 25 PCS \$37.50

Lemon Rosemary Chicken Skewers with Grilled Chicken Tomatoes

EA \$1.80
TRAY OF 25 PCS \$41.25

Spicy Chipotle Chicken Skewers with Grilled Mango

EA \$2.00
TRAY OF 25 PCS \$45.00

Chicken Empanadas with Chipotle Dipping Sauce

EA \$1.80
TRAY OF 25 PCS \$33.75

Chicken Lollipop Drummette

EA \$2.00
TRAY OF 25 PCS \$45.00

Mini Taquitos of Beef or Chicken with Guacamole

EA \$1.50
TRAY OF 25 PCS \$31.25

Shrimp Wrapped Prosciutto Rosemary Skewers

EA \$2.05
TRAY OF 25 PCS \$47.50

Crab Cakes with Mango Orange Vinaigrette Drizzle

EA \$2.00
TRAY OF 25 PCS \$45.00

HOT PICK UP/PASSED

Spinach Bacon Wrapped Sea Scallops

EA \$2.05
TRAY OF 25 PCS \$47.50

Chicken or Pork Eggrolls with Sweet N Sour Dip

EA \$1.75
TRAY OF 25 PCS \$37.50

Fried Oysters with Spicy Dipping Sauce

EA \$2.05
TRAY OF 25 PCS \$47.50

Crab Stuffed Mushrooms

EA \$1.75
TRAY OF 25 PCS \$37.50

Shrimp Empanadas with Cilantro Dipping Sauce

EA \$1.75
TRAY OF 25 PCS \$37.50

Coconut Shrimp Skewers & Pineapple Dipping Sauce

EA \$1.80
TRAY OF 25 PCS \$41.25

Spicy Beef Satay with Apricot Ponzu Sauce

EA \$2.00
TRAY OF 25 PCS \$37.50

Hawaiian Beef Sliders

EA \$2.00
TRAY OF 25 PCS \$37.50

Italian Sausage with Marinara Stuffed Mushrooms

EA \$1.50
TRAY OF 25 PCS \$31.25

Baby Back BBQ Riblets

EA \$1.80
TRAY OF 25 PCS \$41.25

Italian, Swedish or Sweet N Sour Meatballs

PER PERSON \$2.05
TRAY OF 25 PCS \$47.50

“PICK UP/ PASSED HORS D'OEUVRES”

Includes Disposable Serviceware

HOT PICK UP/PASSED

Pork Potstickers with Sweet Chili Dipping Sauce

EA \$1.50
TRAY OF 25 PCS \$31.25

Grilled Baby Lamb Chops with Rosemary Sauce

EA \$2.30
TRAY OF 25 PCS \$54.00

Teriyaki Beef Skewers

EA \$2.00
TRAY OF 25 PCS \$45.00

Mini Beef Empanadas with Chimmichurri Dip

EA \$1.75
TRAY OF 25 PCS \$37.50

Grilled Andouille Sausage Picks with Dijon Mustard

EA \$1.50
TRAY OF 25 PCS \$31.25

Sun Dried Tomato Quiche Cups with Crème Fraiche

EA \$1.75
TRAY OF 25 PCS \$37.50

Hot Garlic Stuffed Mushrooms

EA \$1.75
TRAY OF 25 PCS \$37.50

Canapé French Tartlets with Caramelized Onions

EA \$1.75
TRAY OF 25 PCS \$37.50

Carrot Parmesan Twice Baked Potatoes

EA \$2.00
TRAY OF 25 PCS \$45.00

Three Cheese Mac Finger Sandwiches

EA \$1.75
TRAY OF 25 PCS \$37.50

HOT PICK UP/PASSED

Artichoke Stuffed Mushrooms

EA \$1.75
TRAY OF 25 PCS \$37.50

Buffalo Chicken Bites

EA \$1.80
TRAY OF 25 PCS \$47.50

Beef Tenderloin en Croute with Béarnaise

EA \$2.30
TRAY OF 25 PCS \$54.00

COLD PICK UP/PASSED

Prosciutto Wrapped Figs with Brie & Drizzled with Warm Honey

EA \$SEASONAL
TRAY OF 25 PCS \$SEASONAL

Slivered Avocado Crostinis with Purple Basil Cilantro Vinaigrette

EA \$1.75
TRAY OF 25 PCS \$37.50

Cous Cous Fruited Cocktail Salad

EA \$1.50
TRAY OF 25 PCS \$31.25

Cream Cheese Chicken Roulade topped with Fruited Salsa

EA \$1.80
TRAY OF 25 PCS \$47.50

Grilled Eggplant & Sweet Pepper Finger Canapé with Basil Spread

EA \$1.75
TRAY OF 25 PCS \$37.50

Seasonal Fresh Fruit Skewers with Honey Ginger Cream Cheese Dip

EA \$1.50
TRAY OF 25 PCS \$31.25

————— “PICK UP/PASSED HORS D’OEUVRES” —————

COLD PICK UP/PASSED

Sesame Ahi Tuna with Wasabi Aioli on Crisp Wonton

EA \$2.00
TRAY OF 25 PCS \$45.00

Stuffed Dates Stuffed with Gorgonzola & Balsamic Molasses Reduction

EA \$2.05
TRAY OF 25 PCS \$47.50

Lomi Smoked Salmon Ceviche Shooters with Wonton Frills

EA \$2.05
TRAY OF 25 PCS \$47.50

Shrimp Stuffed Red Potatoes with Dill Chive Sour Cream

EA \$2.05
TRAY OF 25 PCS \$47.50

Pesto Tortellini & Shrimp Skewers with Cherry Tomato

EA \$2.00
TRAY OF 25 PCS \$45.00

Caprese Basil Skewers with Balsamic Molasses Reduction Dipping Sauce

EA \$1.75
TRAY OF 25 PCS \$37.50

Belgium Endive Leaves Stuffed with Choice of One: (Candied Walnuts & Gorgonzola or Smoked Salmon & Dill Cream Cheese)

EA \$2.00
TRAY OF 25 PCS \$45.00

Prosciutto Wrapped Melon Slices

EA \$1.80
TRAY OF 25 PCS \$47.50

Spanokopitas Stuffed with Spinach & Feta Cheese

EA \$1.75
TRAY OF 25 PCS \$37.50

COLD PICK UP/PASSED

Smoked Salmon Canapé

EA \$1.80
TRAY OF 25 PCS \$41.25

Curry Chicken Stuffed Cucumber Boats

EA \$1.50
TRAY OF 25 PCS \$31.25

Filo Cups Stuffed with Choice of One: (Crab, Mushrooms or Artichokes)

EA \$1.80
TRAY OF 25 PCS \$41.25

Mini Spiral Sandwiches

EA \$1.75
TRAY OF 25 PCS \$45.00

Assorted Individual Sushi with Wasabi Aioli & Pickled Ginger Garnish

EA \$2.50
TRAY OF 25 PCS \$60.00

Basil Tomato Bruchetta on Cheese Herb Crostinis

EA \$1.50
TRAY OF 25 PCS \$31.25

Roasted Asparagus with Prosciutto

PER PERSON \$1.80
TRAY OF 25 PCS \$33.75

Honey Walnut & Brie Tartlet Cups

EA \$1.50
TRAY OF 25 PCS \$31.25

Cuban Style Pork Springroll with Peanut Dipping Sauce

EA \$1.50
TRAY OF 25 PCS \$31.25

Potato OR Sweet Potato Latkes topped with Choice of One: (Apple Chutney, Apricot Jelly, Crème Fraiche & Minced Scallions or Sour Cream & Smoked Paprika)

EA \$1.75
TRAY OF 25 PCS \$37.50

“DISPLAYED HORS' D'OEUVRES”

DISPLAY APPETIZERS

Hot Artichoke Dip

(SERVES 15-20) \$45.00

Southwest Fondue Dip

(SERVES 15-20) \$45.00

Caramelized Pesto Brie Cheese with Dried Fruits and Nuts & Cheese Herb Crostinis

(SERVES 10-15) \$37.50

(SERVES 20-25) \$57.00

Mediterranean Rustic Roasted Vegetables, Roasted Red Pepper Aioli, Marinated Olives, Marinated Mushrooms & Rustic Breads

(SERVES 10-15) \$30.00

(SERVES 20-25) \$50.00

Norwegian Smoked Salmon served with Capers, Red Sliced Onions, Lemon Confetti, Cream Cheese & Mini Bagels

(SERVES 20-30) \$150.00

Chilled Jumbo Shrimp Display with Horseradish Cocktail Sauce & Lemon Wedges

(SERVES 15-20) \$150.00

Crab Claw Display with Horseradish, Tabasco & Lemon Wedges

(SERVES 15-20) \$MARKET PRICE

Oyster Rockefeller Display with Tabasco, Sliced Lemon Wedges & Horseradish Cocktail Sauce

(SERVES 15-20) \$MARKET PRICE

Sushi Assortment Platter with Wasabi, Pickled Ginger & Soy Sauce

(SERVES 15-20) \$150.00

DISPLAY APPETIZERS

Brown Sugar Glaze Cream Cheese Spread topped with Walnuts & Crisp Pita Chips

(SERVES 20-30) \$45.00

Imported & Domestic Cheese with Fancy Crackers & Artesian Breads

(SERVES 20-25) \$65.00

(SERVES 50-60) \$120.00

Rustic Antipasto Platter with Marinated Olives & Mushrooms

(SERVES 20-25) \$50.00

(SERVES 50-60) \$100.00

Torte Terrine of Cheeses, Sun Dried Tomatoes with Sliced Baguettes

(SERVES 20-25) \$45.00

Fresh Vegetable Crudités with Ranch Dressing

(SERVES 10-15) \$33.00

(SERVES 20-25) \$55.00

(SERVES 40-50) \$110.00

Bruschetta Display of Tomato Basil, Eggplant Mint or White Bean with Cheese Herb Garlic Crostinis

Cheese Herb Crostinis, Rustic Flat Focaccia Bread, Slender Crispy Bread Sticks

(SERVES 20-25) \$37.50

(SERVES 40-50) \$50.00

Fresh Fruit Display with Whimsical Birds

(SERVES 12-15) \$37.50

(SERVES 20-25) \$62.50

(SERVES 50-60) \$125.00

Hummus with Pita Chips

(SERVES 12-15) \$22.50

(SERVES 20-25) \$37.50



“TAPAS STATIONS”

EUROPA ITALIANA TAPAS BAR

- Cheese Herb Crostinis, Focaccia Bread, Bread Sticks*
- Marinated Buffalo Mozzarella Caprese Skewers*
- Roasted Bell Peppers*
- Grilled Marinated Mushrooms*
- Three Olive Tapenade*
- Spanish Tortilla with Chipotle Mousse & Avocado Balsamic Reduction*
- Torte Terrine*
- Grilled Skewer of Spanish Chorizo with Saffron Aioli*

10-49 \$7.50 PER PERSON
 50+ \$7.00 PER PERSON

(Includes disposable serveware)

ANTIPASTO BRUCHETTA BAR

- Cheese Herb Crostinis, Rustic Flat Focaccia Bread, Slender Crispy Bread Sticks*
- Tomato Basil Bruschetta*
- Eggplant Mint Bruschetta*
- White Bean Basil Bruschetta*
- Pesto Cream Cheese Spread*
- Marinated Olives*
- Grilled Marinated Mushrooms*
- Rustic Roasted Carrots, Zucchini, Squash, Grilled Asparagus with Caramelized Onions*
- Garlic Roasted Mini Potatoes*
- Italian Meat Skewers*

10-49 \$7.50 PER PERSON
 50+ \$7.00 PER PERSON

INTERNATIONAL MARTINI BAR

Served in Martini Glasses
(CHEF REQUIRED ON SITE)

- Southern Buttered Grits*
- Texan Chili 5 Way Style*
- Garlic Mashed Potatoes*
- Whipped Sweet Potatoes*
- Carrot Parmesan Whipped Potatoes*

INCLUDES 4 TOPPINGS CHOICE OF:

- Melted Gruyere Cheese, Grilled Marinated Mushrooms & Onions, Apricot & Smoked Mushrooms, Marinara & Vodka Tomato Cream Sauce, Sour Cream & Chives, Bacon & Cheddar, TC Southern Short Ribs, Milan Chicken, Peppercorn Sirloin Steak,*

- Cajun Shrimp & Andouille, (Upgrade +\$3.00)*
- Creamy Crab & Shrimp Sauce (Market Price)*

10-49 \$10.50 PER PERSON
 50+ \$10.00 PER PERSON

(Includes disposable serveware)

SOUP BAR SHOOTERS

(CHEF REQUIRED ON SITE)

- Butternut Squash Bisque*
- Root Vegetable & Garlic Soup*
- “Summer” Gazpacho*
- Louisiana Gumbo*
- Lobster Bisque (Market Price)*

SERVED IN DISPOSABLE MARTINI GLASSES

10-49 \$8.50 PER PERSON
 50+ \$10.00 PER PERSON



ALL AROUND MENU

Corporate, Private & Event Menu

(Includes disposable serviceware)

(Includes disposable serviceware)

“TAPAS STATIONS”



ALL AROUND MENU

Corporate, Private & Event Menu

MARTINI MAC N CHEESE BAR

Served in Martini Glasses
(CHEF REQUIRED ON SITE)

CHEF'S SPECIALTY GOURMET FOUR CHEESE MAC N CHEESE

(Choices)
Roasted Corn

Roasted Cherry Tomatoes

Blue Cheese Sprinkle

Applewood Bacon Bits

Smoked Andouille Sausage

Pancetta (Upgrade +\$1.00)

Applewood Bacon Bits

Grilled Lobster (Market Price)

SERVED IN DISPOSABLE MARTINI GLASSES
10-49 (CHOOSE TWO) \$13.50 PER PERSON
50+ (CHOOSE THREE) \$13.00 PER PERSON
(Includes disposable serveware)

SEAFOOD BAR DISPLAY

Large Shrimp

Oysters on the Half Shell

Crab Claws

Marinated Mussels

Calamari Salad

SERVED WITH COCKTAIL SAUCE, LEMONS, LIMES, CAPERS, CHILI SAUCE & MUCH MORE

MARKET PRICE
(Includes disposable serveware)

SUSHI STATION

Pre Assembled Fresh Sushi Set up in Beautiful Display with Wasabi, Pickled Ginger & Soy Sauce

SERVED IN DISPOSABLE MARTINI GLASSES
10-49 (CHOOSE TWO) \$13.50 PER PERSON
50+ (CHOOSE THREE) \$13.00 PER PERSON
(Includes disposable serveware)

THE CHEF'S CARVING TABLE

(CHEF REQUIRED ON SITE)

Baron of Beef

100-150 \$450.00 EA

New York Roast

30-40 \$255.00 EA

Beef Tenderloin Roast

25-30 \$255.00 EA

Prime Rib

30-35 \$210.00 EA

SERVED WITH ROSEMARY INFUSED CARAMELIZED ONION MARMALADE, CREAMY HORSE RADISH, FRESH BAKES FOCACCIA ROLLS, MUSTARD & RUSTIC VEGETABLES

Pineapple Glazed Ham with Sour Cream & Honey
Apricot Glazed Apples

FRESH BAKES FOCACCIA ROLLS

60-70 \$180.00 EA

Thyme Garlic Pork Loin with Apple Chutney

FRESH BAKES FOCACCIA ROLLS

25-30 \$180.00 EA

Roasted Turkey with Cranberry Relish, Grain Mustard Mayonnaise

FRESH BAKES FOCACCIA ROLLS

25-30 \$165.00 EA

“DESSERTS”



ALL AROUND MENU

Corporate, Private & Event Menu

TRADITIONAL CRÈME CARAMEL FLAN

SMALL (SERVES 10-15) \$25.00 EA
LARGE (SERVES 20-25) \$45.00 EA

TIRAMISU

SMALL (SERVES 10-15) \$42.00 EA
LARGE (SERVES 20-25) \$70.00 EA

CHOCOLATE MOUSSE CAKE

12" ROUND (SERVES 10-15) \$39.00 EA

BAKED CHEESECAKE

12" ROUND (SERVES 10-15) \$39.00 EA

FRESH FRUIT TARTS

MINI INDIVIDUAL \$2.00 EA
MEDIUM INDIVIDUAL \$3.50 EA
LARGE INDIVIDUAL \$4.50 EA
12" ROUND (SERVES 10-12) \$35.00 EA

CRÈME BRULEE

Traditional Crème Brulee \$4.00 EA

FRUIT COBBLERS

Peach, Apple, Cherry & Berry Berry

SMALL (SERVES 12-15) \$35.00 EA
LARGE (SERVES 25-30) \$60.00 EA

FRESH FRUIT PARFAIT

Lowfat Yogurt, Fresh Berries topped with Toasted Granola

SMALL (SERVES 15-18) \$40.00 EA
LARGE (SERVES 25-30) \$75.00 EA

NAPOLEONS

INDIVIDUAL (MIN OF 5 EA) \$1.50 EA
SMALL TRAY OF 25 \$30.00 EA
LARGE TRAY OF 50 \$50.00 EA

MINI CREAM PUFF TRAY

Vanilla Pastry Cream Filled

SMALL TRAY OF 15 \$25.00 EA
MEDIUM TRAY OF 25 \$35.00 EA
LARGE TRAY OF 50 \$65.00 EA

DOUBLE DECKER TRAY

Cream Puffs dipped in Melted Chocolate & Re-Dipped in Chocolate Shavings

SMALL TRAY OF 15 \$35.00 EA
MEDIUM TRAY OF 25 \$45.00 EA
LARGE TRAY OF 50 \$75.00 EA

CHEESECAKE POPS

Dipped in Chocolate Candy & Decorated

SMALL TRAY OF 15 \$35.00 EA
MEDIUM TRAY OF 25 \$45.00 EA
LARGE TRAY OF 50 \$75.00 EA

CAKE POPS

Chocolate Candy Icing & Decorated

SMALL TRAY OF 15 \$30.00 EA
MEDIUM TRAY OF 25 \$40.00 EA
LARGE TRAY OF 50 \$70.00 EA

CARAMEL DIPPED APPLES

Crispy Apples dipped in Caramel, Chocolate & toppings of Sprinkles, Nuts or Cookie Crumble

SMALL TRAY OF 15 \$22.00 EA
MEDIUM TRAY OF 25 \$50.00 EA
LARGE TRAY OF 50 \$95.00 EA

CHEESECAKE BITES

SMALL TRAY OF 15 \$25.00 EA
MEDIUM TRAY OF 25 \$35.00 EA
LARGE TRAY OF 50 \$60.00 EA

"DESSERTS"



ALL AROUND MENU

Corporate, Private & Event Menu

SWEETS FOR THE SWEET TRAY

Fruit Tarts, Double Deckers, Cheesecake Lollipops, Napoleon Tarts & Cream Puffs, Cheesecake Squares, Lemon Bars, Chocolate Dipped Strawberries & Much more...

3 PIECES PER GUEST	\$5.00 PER PERSON
SMALL TRAY OF 25	\$45.00 EA
LARGE TRAY OF 50	\$80.00 EA

OLD FASHIONED COOKIES

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

SMALL TRAY OF 15	\$12.00 EA
MEDIUM TRAY OF 30	\$24.00 EA
LARGE TRAY OF 50	\$40.00 EA

COOKIE & BROWNIE TRAY

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

INDIVIDUAL	\$1.00 PER PERSON
SMALL TRAY OF 15	\$12.00 EA
MEDIUM TRAY OF 30	\$24.00 EA
LARGE TRAY OF 50	\$40.00 EA

BROWINES

Cheesecake Brownie & Chocolate Ganache

INDIVIDUAL	\$1.00 PER PERSON
SMALL TRAY OF 25	\$20.00 EA
LARGE TRAY OF 50	\$45.00 EA

“WE LOVE SUNDAES”

(25 GUEST MINIMUM)

Vanilla Ice Cream Sundae Bar with Chocolate & Strawberry Syrup, Candy Toppings, Cookie Toppings, Chopped Nuts, Whipped Cream & Maraschino Cherries

25-49	\$5.50 PER PERSON
50-99	\$5.00 PER PERSON
100+	\$4.50 PER PERSON

PIES & CAKES

(SERVED IN DISPOSABLE PANS)

Sweet Potato Pie

9" Round (SERVES 10) \$27.00 EA

Pumpkin Pie (Seasonal)

9" Round (SERVES 10) \$25.00 EA

Pineapple Upside Down Cake

9" Round (SERVES 10) \$30.00 EA

Old Fashioned Chocolate Cake with Chocolate Frosting

9" Round (SERVES 10) \$25.00 EA

Banana Cake with Cream Cheese Frosting

9" Round (SERVES 10) \$22.00 EA

Cranberry Apple Crisp (Seasonal)

SMALL (SERVES 10)	\$20.00 EA
MEDIUM (SERVES 25)	\$45.00 EA
LARGE (SERVES 50)	\$75.00 EA

CLASSIC CAKES

Carrot Cake, Chocolate Decadent Cake, Chocolate Fudge, Black Forest, German Chocolate & Italian Rum

10" ROUND (SERVES 10-16)	\$55.00 EA
¼ SHEET CAKE (SERVES 20-25)	\$70.00 EA
½ SHEET CAKE (SERVES 45-50)	\$90.00 EA
FULL SHEET CAKE (SERVES 100-120)	\$145.00 EA

SPECIALTY CAKES

Grand Orange Cake, Grand Marnier Cake, Green Tea Lemon Mousse, Strawberry Short Cake, Hawaiian Mousse Cake, Gluten Free Flourless Chocolate Cake & Gluten Free Flourless White Cake

10" ROUND (SERVES 10-16)	\$65.00 EA
¼ SHEET CAKE (SERVES 20-24)	\$80.00 EA
½ SHEET CAKE (SERVES 40-48)	\$100.00 EA
FULL SHEET CAKE (SERVES 88-96)	\$155.00 EA

“DECORATED CAKES”



ALL AROUND MENU
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CAKES

- White*
- Chocolate*
- Marble*

ICINGS

- American Buttercream*
- Chocolate Buttercream*
- Whipped Cream*

FILLINGS

- Vanilla Bavarian*
- Chocolate Bavarian*

FRESH FRUIT

- Strawberry*
- Kiwi*
- Banana*
- Pear*
- Peach*

SPECIALTY CAKES

- Carrot*
- Lemon*
- Red Velvet*

SPECIALTY ICINGS

- Cream Cheese*
- Ganache*
- Chocolate Mousse*
- Strawberry Mousse*
- Lemon Mousse*
- Cappuccino Mousse*
- Raspberry Mousse*
- Chocolate Fudge*

SPECIALTY FILLINGS

- Cherry Jam*
- Strawberry Jam*
- Raspberry Jam*
- Lemon Jam*
- Grape Jam*
- Orange Jam*
- Apricot Jam*
- Pineapple Jam*
- Pina Colada Mousse*
- Chocolate Mousse*
- Strawberry Mousse*
- Lemon Mousse*
- Cappuccino Mousse*
- Raspberry Mousse*
- Cream Cheese*

- Lemon*
- Grape*
- Mandarin Oranges*
- Pineapple*
- Raspberry*

CAKE SIZES

10" ROUND

(SERVES 10-16)

1/4 SHEET

(SERVES 20-24)

1/2 SHEET

(SERVES 40-48)

FULL SHEET

(SERVES 88-96)

PRICE	\$45.00	\$50.00	\$75.00	\$145.00
Specialty Cake	\$4.00	\$7.50	\$12.50	\$19.00
Specialty Icing	\$4.00	\$7.50	\$12.50	\$19.00
Specialty Filling	\$4.00	\$7.50	\$12.50	\$19.00
Fresh Fruit	\$4.00	\$7.50	\$12.50	\$19.00

WEDDING CAKES START AT \$4.00 PER PERSON (MINIMUM 50)

“BEVERAGES”



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ASSORTED SOFT DRINKS (SODAS)

(REGULAR & DIET) \$1.25 EA

CHILLED BOTTLED WATERS

\$1.25 EA

PERRIER

\$2.00 EA

LIPTON ICE TEA

(REGULAR & DIET) \$1.25 EA

RED BULL

(REGULAR & DIET) \$2.50 EA

MONSTER

(REGULAR & DIET) \$2.50 EA

SNAPPLE

ASSORTED FLAVORS
(REGULAR & DIET) \$1.25 EA

GATORADE

ASSORTED FLAVORS
12 OZ \$1.25 EA
20 OZ \$2.00 EA

STARBUCKS MOCHA FRAPPUCCINO

\$2.25 EA

FRUITED PUNCH, LEMONADE OR FRESHLY BREWED ICED TEA

(Staffed Events Only)

25-49 \$1.00 PER PERSON
50+ \$0.75 PER PERSON

COFFEE (REGULAR OR DECAF)

Disposable Air Pot (10 Cups) \$15.00 EA
Thermal Air Pot (12 Cups) \$18.00 EA
25-49 \$1.50 PER PERSON
50+ \$1.00 PER PERSON

STARBUCKS COFFEE (REGULAR OR DECAF)

Disposable Air Pot (10 Cups) \$20.00 EA
Thermal Air Pot (12 Cups) \$23.00 EA
25-49 \$1.75 PER PERSON
50+ \$1.25 PER PERSON

DELUXE COFFEE

Starbucks Coffee served with Whipped Cream, Chocolate Shavings, Cinnamon Sugar, Sweet-n-Low, Equal & Flavored Syrup

50-99 \$3.00 PER PERSON
100+ \$2.50 PER PERSON

HOT TEA

Disposable Air Pot (10 Cups) \$15.00 EA
Thermal Air Pot (12 Cups) \$18.00 EA
25-49 \$1.50 PER PERSON
50+ \$1.00 PER PERSON

HOT CHOCOLATE – MADE W/ MILK

Disposable Air Pot (10 Cups) \$18.00 EA
Thermal Air Pot (12 Cups) \$21.00 EA
25-49 \$1.75 PER PERSON
50+ \$1.25 PER PERSON

JUICE

Individual Assorted Juices OR Orange Juice

Small (8oz) \$0.75 EA

Fresh Orange Juice

25-49 \$1.50 PER PERSON
50+ \$1.00 PER PERSON

“DISPOSABLE SERVICEWARE”



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FOAM DISPOSABLE PLATES

(WHITE OR BLACK)

10"	\$0.09 EA
9"	\$0.08 EA
7"	\$0.07 EA
6"	\$0.06 EA
LUNCH BUNDLE	\$1.00 PER PERSON
DINNER BUNDLE	\$1.50 PER PERSON

DISPOSABLE FLATWARE

(WHITE OR CLEAR)

Fork	\$0.08 EA
Knife	\$0.08 EA
Spoon	\$0.08 EA

DISPOSABLE FLATWARE

("SHINNY LOOK")

Fork	\$0.15 EA
Knife	\$0.15 EA
Spoon	\$0.15 EA

ROUND ACRYLIC PLATES

(WHITE, BLACK OR CLEAR)

10"	\$0.60 EA
9"	\$0.50 EA
7"	\$0.45 EA
6"	\$0.40 EA
LUNCH BUNDLE	\$3.00 PER PERSON
DINNER BUNDLE	\$3.50 PER PERSON

BLACK & WHITE AVAILABLE

SQUARE ACRYLIC PLATES

(WHITE, BLACK OR CLEAR)

10.75"	\$1.25 EA
9.5"	\$0.70 EA
8"	\$0.65 EA
6.5"	\$0.60 EA

ACRYLIC CUPS

9oz Tumblers	\$0.09 EA
12oz Tumblers	\$0.10 EA
Coffee Mugs	\$0.40 EA
Wine Stemmed Glasses	\$0.40 EA
Champagne Flute	\$0.65 EA
Martini Stemmed Glasses	\$0.75 EA

NAPKINS

(WHITE 2 PLY)

Beverage Napkin	\$0.07 EA
Dinner Napkin	\$0.10 EA

"FULL SERVICE EVENT INFORMATION"

WHEN TO PLACE YOUR ORDER



ALL AROUND MENU

Corporate, Private & Event Menu

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. With a reservation, we can more accurately plan purchases & staffing needs. Menu prices are subject to change without notice due to market conditions. Tiscareno's menus are priced per person & include disposable serviceware.

BREAKFAST & LUNCH FULL SERVICE EVENT

Our service staff will arrive with adequate time to create the perfect event from beginning to end. This will allow you to enjoy your guests and your event. A delivery fee & 18% service charge & sales tax of 8.0% will be added to food & beverages of full serviced events. Gratuity is additional.

BREAKFAST, LUNCH & WEEKDAY SERVICE PERSONAL RATES

PERSONNEL CHARGES ARE BASED ON A 2 HOUR EVENT TIME, PLUS 1 HOUR SET UP AND 1 HOUR CLEAN UP

CAPTAIN	\$140.00 EA
EVENT STAFF	\$100.00 EA
CHEF ASSISTANT	\$160.00 EA
OVERTIME FEES	\$30.00 PER SERVER PER HOUR

EVENING & WEEKEND FULL SERVICE EVENTS

Our service staff will arrive with adequate time to create the perfect event from beginning to end. This will allow you to enjoy your guests and your event. A delivery fee & 18% service charge & sales tax of 8.0% will be added to food & beverages of full serviced events. Gratuity is additional.

EVENING & WEEKEND SERVICE PERSONAL RATES

PERSONNEL CHARGES ARE BASED ON A 8 HOURS FOR EVENING & WEEKEND EVENTS

CAPTAIN	\$220.00 EA
EVENT STAFF	\$205.00 EA
EXECUTIVE CHEF	\$250.00 EA
SOUX CHEF	\$175.00 EA
BARTENDER	\$180.00 EA (AVAILABLE WITH BRING YOUR OWN)
OVERTIME FEES	\$30.00 PER SERVER PER HOUR

December & Holiday Rates may differ.

FULL SERVICE EVENT PAYMENTS

A deposit of 50% may be required to confirm your order & secure the event date with a signed contract. The final balance of your event must be paid in full prior to the event date. Payment terms are available for corporate clients with approved credit.

“PICK UP & DELIVERY INFORMATION”

WHEN TO PLACE YOUR ORDER



ALL AROUND MENU

Corporate, Private & Event Menu

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. With a reservation, we can more accurately plan purchases & staffing needs. Menu prices are subject to change without notice due to market conditions. Tiscareno's menus are priced per person & include disposable serviceware.

PICK UP ORDERS

Any boxed lunch, breakfast, lunch or dinner order with food displayed on disposable trays & disposable bowls may be picked up at our Studio Shop. Our staff will assist to load your order in your vehicle for you.

DELIVERY / DROP-OFF ORDERS

Delivery charges vary depending on location & time of day. Deliveries will be scheduled within a 15-45 minute window, depending on the complexity of the event.

HOT/COLD BUFFET, STANDARD: WILL INCUR A ONE TIME DELIVERY FEE

HOT/COLD BUFFET, VIP: WILL INCURE A DELIVERY & PICK UP FEE

*Delivery Order Fees will vary on major holidays including New Year's Eve, New Year's Day, Easter, Memorial Day, Labor Day, Thanksgiving Day, Christmas Eve & Christmas Day. Please inquire about holiday rates.

THE WAY WE DELIVER FOOD

HOT/COLD BUFFET, STANDARD: ALL BUFFETWARE CAN BE DISCARDED

Standard events will be set up buffet style in disposable trays & bowls with engraved disposable serving utensils.

HOT/COLD BUFFET, VIP: ALL BUFFETWARE IS RETURNED TO TISCARENO'S

VIP events include simple chafing dishes and serving pieces, wicker baskets, glass or ceramic trays and bowls. Please do not remove any equipment from the buffet. Client will be responsible for cost of lost or missing equipment.

COLD BUFFET, VIP SET UP: A \$30.00 FEE WILL INCUR FOR NIGHT AND WEEKDEND EVENTS

HOT BUFFET, VIP SET UP: A \$45.00 FEE WILL INCUR FOR NIGHT AND WEEKDEND EVENTS

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.

“PICK UP & DELIVERY INFORMATION”

CANCELLATION POLICIES

SERVICING ORANGE COUNTY, INLAND EMPIRE AND LOS ANGELES

TEL: 714-693-1030

w: www.tiscarenoscatering.com

E: info@tiscarenoscatering.com

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ALL AROUND MENU

Corporate, Private & Event Menu

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).