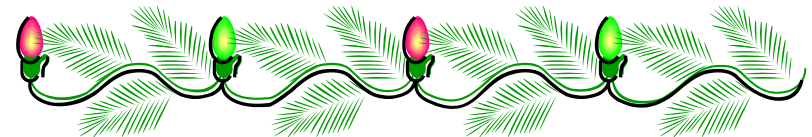

HOLIDAY MENU

Tiscareno's Catering has created a great Holiday Menu that will allow you to choose from our many great food selections. You may create your event with simplicity or make it as extravagant as you like with our experienced assistance. We offer many services that will allow you to enjoy your guests and not your kitchen, from delivery drop offs, set up, full service, rentals, service personal and much more.

Allow us assist in making your event much more special.



TCE
TISCARENO'S CATERING & EVENTS



Holiday Menu is based on all Weekday and Weekend Events
Additional Fees May Apply



"THANKSGIVING"

Includes Disposable Service ware. Add \$2.50 P.P. for Dinner Functions after 4:00 pm

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ROASTED TURKEY THANKSGIVING FEAST

INCLUDES:

- Pan Dripping Turkey Gravy
- Citrus Orange Cranberry Relish
- Freshly Baked Rustic Bread or Biscuits with Butter Chips
- Choice of One Dessert
- Choice of Three Accompaniments
- Serves 8-10 \$135.00
- Serves 16-20 \$200.00

HONEY GLAZED HAM WITH CIDER GLAZE

INCLUDES:

- Pineapple Chutney
- Freshly Baked Rustic Bread or Biscuits with Butter Chips
- Choice of One Dessert
- Choice of Three Accompaniments
- Serves 8-10 \$125.00
- Serves 16-20 \$237.50

HAM & ROASTED TURKEY THANKSGIVING FEAST

INCLUDES:

- Pan Dripping Turkey Gravy
- Pineapple Chutney
- Citrus Orange Cranberry Relish
- Freshly Baked Rustic Bread or Biscuits with Butter Chips
- Choice of One Dessert
- Choice of Three Accompaniments
- Serves 8-10 \$225.00
- Serves 16-20 \$325.00

ACCOMPANIMENTS *(Choice of Three)*

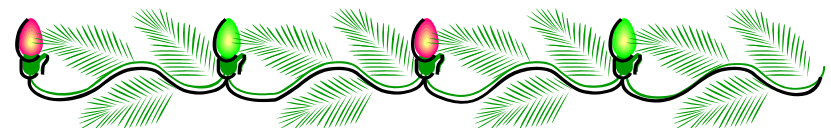
- Savory Celery Apple Sage Dressing
- Apple Sage Sausage Cornbread Dressing
- Creamed Corn
- Green Bean Casserole
- Sautéed Seasonal Vegetables
- Honey Glazed Carrots
- Garlic Mashed Potatoes
- Buttered Whipped Mashed Potatoes
- Red Roasted Rosemary Potatoes
- Gourmet Mac N Cheese
- Apricot Sweet Yams with Marshmallows
- Garden Green Salad with Ranch & Italian
- Pear & Champagne Walnut Salad
- Autumn Salad Raspberry Vinaigrette

DESSERT

- Pecan Pie
- Sweet Potato Pie
- Pumpkin Pie
- Apple Cobbler

A LA CARTE

- Extra Side Dishes
 - SMALL (Serves 8-10) \$25.00 EA
 - LARGE (Serves 16-20) \$45.00 EA
- Whole Roasted Turkey with Pan Dripping Turkey Gravy
 - SMALL 8-10 LBS \$61.25 EA
 - LARGE 14-16 LBS \$98.75 EA
- Honey Glazed Ham with Cider Glaze
 - SMALL 3 LBS (Serves 5-8) \$37.50 EA





"HOLIDAY PACKAGES"

*Includes Disposable Service ware. Add \$2.50 P.P. for Dinner Functions after 4:00 pm
All Menu Prices are based on a Minimum of 10+ guests. Please ask Sales Rep for discounts of 50+ guests*

HOLIDAY PACKAGE

INCLUDES:

*Freshly Baked Rustic Bread & Butter
Choice of One Dessert
Choice of Three Accompaniments
Assorted Soft Drinks with Bottled Waters*

ENTREES

- Traditional Roasted Turkey 12.50
- Berry Berry Stuffed Chicken Florentine 14.00
- Chicken Masala 13.00
- Tarragon Cabernet Chicken 14.00
- Slow Cooked Tender Tri Tip 14.00
- Chicken & Ribs Southern Style 17.00
- Mahi Mahi Provencal 18.00
- Orange Butter Glazed Oven Roasted Salmon 20.00
- Pork Loin Stuffed with Dried Fruits & Apple Chutney 21.00
- Prime Rib of Beef 25.95

*Add 2nd Entrée +\$4.00 p.p. to highest price
Add 3rd Entrée + \$6.00 p.p. to the highest Price*

APPETIZERS *(Choice of Three for \$5.50 p.p.)*

- Hot Spinach & Artichoke Dip
- Spicy Chipotle Grilled Chicken Skewers
- Chicken Empanadas with Chipotle Cream Cheese Dip
- Beef Satay with Apricot Ponzu
- Basil Tomato Bruschetta
- Cream Cheese Chicken Roulade with Fruited Salsa
- Seasonal Fresh Fruit Skewers with Honey Ginger Dip

ACCOMPANIMENTS *(Choice of Three)*

- Red Roasted Potatoes
- Whipped Mashed Potatoes
- Parsley Potatoes
- Au Gratin Potatoes
- Classic Italian Risotto
- Wild Rice Pilaf
- Tortellini Al Pesto
- Ana Potatoes
- New Potatoes with Butter & Parsley
- Honey Ginger Glazed Carrots
- Green Beans Almandine
- Baked Peas & Asparagus with Parmesan
- Garden Green Salad with Two Dressings
- Classic Caesar Salad
- Autumn Salad Raspberry Vinaigrette
- California Salad with Triple Berry Vinaigrette
- Spinach Salad with Honey Dijon Mustard
- Caramelized Butternut Squash Salad

DESSERT *(Choice of One)*

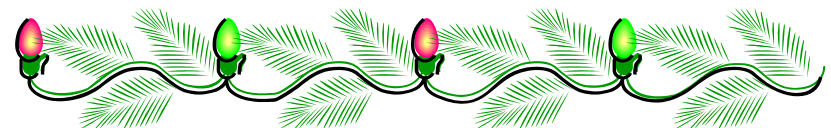
- Mini Cream Puff Tray
- Double Decker
- Cheesecake Bites
- Assorted Cookies
- Chocolate Fudge Brownies

A LA CARTE

- Extra Side Dishes
 - SMALL (Serves 8-10) \$25.00 EA
 - LARGE (Serves 16-20) \$45.00 EA

- Sweet for the Sweet Tray
may include an assortment of Holiday Pastries
3 pieces per person \$6.00 EA

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"HOLIDAY COLLECTIONS MENU"

Includes Disposable Service ware. Dinner Functions after 4:00 pm

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MENU 1

POMEGRANATE CHICKEN

Sautéed Chicken Breast with Pomegranate Balsamic Reduction
Green Beans Almandine
Roasted Garlic Whipped Mashed Potatoes
Festive Winter Salad with Sun Dried Cranberries, Gorgonzola Cheese,
Orange, Candied Walnuts & Triple Berry Vinaigrette
Freshly Baked Rustic Bread & Butter
HOLIDAY DESSERT COOKIE / SWEETS

MENU 2

CRANBERRY CHICKEN

Sautéed Chicken Breast with Cranberry Apple Glaze
Baked Peas & Asparagus with Parmesan
Au Gratin Potatoes
Spinach Salad with Bacon Bits, Sweet Red Onions, Candied Walnuts, Orange
Segments and Honey Dijon Mustard Dressing
Freshly Baked Rustic Bread & Butter
HOLIDAY DESSERT COOKIE / SWEETS

MENU 3

CANDY CANE CHICKEN

Chicken Breast Stuffed with Spinach & Sundried Tomatoes
Honey Ginger Glazed Carrots
New Potatoes with Butter & Parsley
Freshly Baked Rustic Bread & Butter
HOLIDAY DESSERT COOKIE / SWEETS

MENU 4

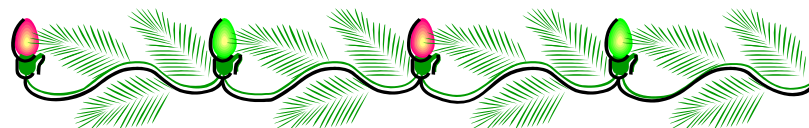
HERB ENCRUSTED PORK LOIN

Stuffed with Dried Fruits accompanied with Apple Chutney
Sweet Potato with Pecan & Brown Sugar Glaze
Classic Italian Risotto
Festive Winter Salad with Sun Dried Cranberries, Gorgonzola Cheese,
Orange, Candied Walnuts & Triple Berry Vinaigrette
Freshly Baked Rustic Bread & Butter
HOLIDAY DESSERT COOKIE / SWEETS

MENU 1, 2, 3 & 4

Number of Guests	25-49	50-99	100-499	500+
LUNCH	\$12.95	\$12.30	\$11.67	CALL!
DINNER	\$15.45	\$14.80	\$14.17	CALL!

- *Prices include all disposable plates, utensils, linen buffet tablecloths, buffet table décor*
- *China Plates Settings are an additional \$3.00 per guest and include entrée plates & linen napkins. More place settings are available at and additional cost*
- *Service Staff: Professional servers & culinary staff are available at \$25.00 per hour with a minimum of 4 hours*
- *Please charge 10% for VIP Full Buffet Set Up & 8% CA Sales Tax on all prices. Please charge 18% for all Full Service Events & 8% CA Sales Tax on all prices. Gratuities are left to your discretion*





"HOLIDAY COLLECTIONS MENU"

Includes Disposable Service ware. Dinner Functions after 4:00 pm

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MENU 5

TRI TIP WITH MUSHROOM RED WINE REDUCTION & HERB ROASTED TURKEY BREAST

Green Beans Almandine
Roasted Garlic Whipped Mashed Potatoes
Pan Dripping Turkey Gravy
Citrus Orange Cranberry Relish
Festive Winter Salad with Sun Dried Cranberries, Gorgonzola Cheese, Orange, Candied Walnuts & Triple Berry Vinaigrette
Apple, Pear & Walnut Salad with Sun Dried Cranberries, Cinnamon, Brown Sugar, Pear & Apple Slices with Triple Berry Vinaigrette
Freshly Baked Rustic Bread & Butter
HOLIDAY DESSERT COOKIE / SWEETS

MENU 6

TRI TIP WITH MUSHROOM RED WINE RECUTION & POMOGRANATE CHICKEN

Sautéed Chicken Breast with Pomegranate Balsamic Reduction
Baked Peas & Asparagus with Parmesan
Au Gratin Potatoes
Festive Winter Salad with Sun Dried Cranberries, Gorgonzola Cheese, Orange, Candied Walnuts & Triple Berry Vinaigrette
Freshly Baked Rustic Bread & Butter
HOLIDAY DESSERT COOKIE / SWEETS

MENU 7

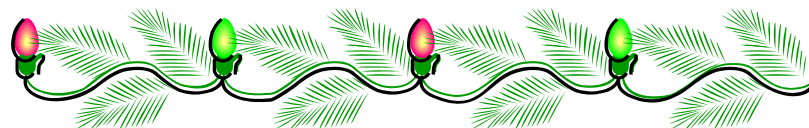
HERB ENCRUSTED PORK LOIN & CANDY CANE CHICKEN

Stuffed with Dried Fruits accompanied with Apple Chutney
Chicken Breast Stuffed with Spinach & Sundried Tomatoes
Sweet Potato with Pecan & Brown Sugar Glaze
Classic Italian Risotto
Festive Winter Salad with Sun Dried Cranberries, Gorgonzola Cheese, Orange, Candied Walnuts & Triple Berry Vinaigrette
Freshly Baked Rustic Bread & Butter
HOLIDAY DESSERT COOKIE / SWEETS

MENU 5, 6 & 7

Number of Guests	25-49	50-99	100-499	500+
LUNCH	\$14.94	\$14.32	\$13.53	CALL!
DINNER	\$17.40	\$16.82	\$16.03	CALL!

- Prices include all disposable plates, utensils, linen buffet tablecloths, buffet table décor
- China Plates Settings are an additional \$3.00 per guest and include entrée plates & linen napkins. More place settings are available at and additional cost
- Service Staff: Professional servers & culinary staff are available at \$25.00 per hour with a minimum of 4 hours
- Please charge 10% for VIP Full Buffet Set Up & 8% CA Sales Tax on all prices. Please charge 18% for all Full Service Events & 8% CA Sales Tax on all prices. Gratuities are left to your discretion





"HOLIDAY COLLECTIONS MENU"

Includes Disposable Service ware. Dinner Functions after 4:00 pm

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MENU 8

HERB CRUSTED PRIME RIB ROAST & POMOGRANATE CHICKEN

Prime Rib served with Au Jus & Horseradish Cream
Sautéed Chicken Breast with Pomegranate Balsamic Reduction
Sweet Potato with Pecan & Brown Sugar Glaze
Green Beans Almandine
Roasted Garlic Whipped Mashed Potatoes
Pan Dripping Turkey Gravy
Citrus Orange Cranberry Relish
Festive Winter Salad with Sun Dried Cranberries, Gorgonzola Cheese,
Orange, Candied Walnuts & Triple Berry Vinaigrette
Apple, Pear & Walnut Salad with Sun Dried Cranberries, Cinnamon, Brown
Sugar, Pear & Apple Slices with Triple Berry Vinaigrette
Freshly Baked Rustic Bread & Butter
HOLIDAY DESSERT COOKIE / SWEETS

MENU 9

HERB CRUSTED TENDERLOIN OF BEEF & CRANBERRY CHICKEN

Beef Tenderloin served with Mushroom Au Jus
Sautéed Chicken Breast with Cranberry Apple Glaze
Roasted Vegetables Garnished with Sweet Potato & Feta Cheese
Provolone Potatoes
Festive Winter Salad with Sun Dried Cranberries, Gorgonzola Cheese,
Orange, Candied Walnuts & Triple Berry Vinaigrette
Caramelized Butternut Squash Salad with Sweet Red Sliced Onions &
Citrus Vinaigrette
Freshly Baked Rustic Bread & Butter
HOLIDAY DESSERT COOKIE / SWEETS

MENU 10

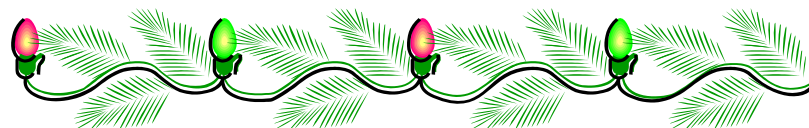
PARMESAN CRUSTED SALMON & CANDY CANE CHICKEN

Parmesan Salmon with a Beurre Blanc Sauce
Chicken Breast Stuffed with Spinach & Sundried Tomatoes
Green Beans Almandine
Honey Ginger Glazed Carrots
Ana Potatoes
Festive Winter Salad with Sun Dried Cranberries, Gorgonzola Cheese,
Orange, Candied Walnuts & Triple Berry Vinaigrette
Spinach Salad with Bacon Bits, Sweet Red Onions, Candied Walnuts,
Orange Segments and Honey Dijon Mustard Dressing
Freshly Baked Rustic Bread & Butter
HOLIDAY DESSERT COOKIE / SWEETS

MENU 8, 9 & 10

Number of Guests	25-49	50-99	100-499	500+
LUNCH	\$26.95	\$25.60	\$24.32	CALL!
DINNER	\$29.45	\$28.10	\$26.82	CALL!

- Prices include all disposable plates, utensils, linen buffet tablecloths, buffet table décor
- China Plates Settings are an additional \$3.00 per guest and include entrée plates & linen napkins. More place settings are available at and additional cost
- Service Staff: Professional servers & culinary staff are available at \$25.00 per hour with a minimum of 4 hours
- Please charge 10% for VIP Full Buffet Set Up & 8% CA Sales Tax on all prices. Please charge 18% for all Full Service Events & 8% CA Sales Tax on all prices. Gratuities are left to your discretion





"HOLIDAY COLLECTION CARVING MENU"

INCLUDES 2 HOURS OF CULINARY CHEF

ADD A CARVING STATION

HERB CRUSTED TENDERLOIN OF BEEF

Horseradish Cream
Freshly Baked Rustic Bread & Butter
25-49 \$6.95 PER GUEST
50+ \$6.65 PER GUEST

PRIME BEEF

Au Jus
Horseradish Cream
Freshly Baked Rustic Bread & Butter
25-49 \$7.95 PER GUEST
50+ \$7.65 PER GUEST

- A 2 hour Culinary Carver is included within the per guest pricing
- Service Staff: Culinary Staff are available at \$25.00 per hour with a minimum of 2 hours for additional Carving Services

HERB ROASTED TURKEY BREAST

Pan Dripping Turkey Gravy
Citrus Orange Cranberry Relish
Freshly Baked Rustic Bread & Butter
25-49 \$5.95 PER GUEST
50+ \$5.65 PER GUEST

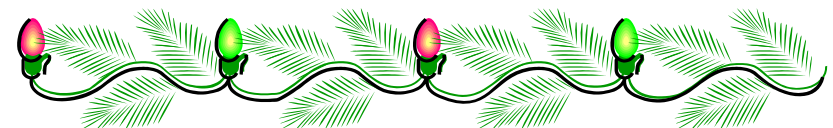
ROASTED PRIME RIB TOP SIRLOIN

Horseradish Cream
Stone Ground Mustard
Freshly Baked Rustic Bread & Butter
25-49 \$5.95 PER GUEST
50+ \$5.65 PER GUEST

HONEY GLAZED HAM WITH CIDER GLAZE

Citrus Orange Cranberry Relish
Stone Ground Mustard
Freshly Baked Rustic Bread & Butter
25-49 \$5.95 PER GUEST
50+ \$5.65 PER GUEST

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"HOLIDAY BUDGET FRIENDLY MENU"

*Includes Disposable Service ware. Add \$2.50 P.P. for Dinner Functions after 4:00 pm
All Menu Prices are based on a Minimum of 20+ guests. PLEASE, NO SUBSTITUTION TO THESE BUDGET FRIENDLY MENUS*

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MENU 1

ROASTED TURKEY BREAST

Roasted Garlic Whipped Mashed Potatoes
Pan Dripping Turkey Gravy
Citrus Orange Cranberry Relish
Traditional Classic Caesar Salad
Freshly Baked Rustic Bread & Butter
HOLIDAY DESSERT COOKIE / SWEETS

MENU 2

POMEGRANATE CHICKEN

Grilled Chicken with Pomegranate Balsamic Reduction
Red Roasted Rosemary Potatoes
Traditional Classic Caesar Salad
Freshly Baked Rustic Bread & Butter
HOLIDAY DESSERT COOKIE / SWEETS

MENU 3

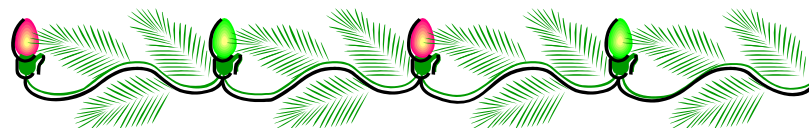
TRI TIP WITH MUSHROOM AU JUS

Red Roasted Rosemary Potatoes
Traditional Classic Caesar Salad
Freshly Baked Rustic Bread & Butter
HOLIDAY DESSERT COOKIE / SWEETS

MENU 11, 12 & 13

\$10.00 PER GUEST

- *Prices include all disposable plates, utensils, linen buffet tablecloths, buffet table décor*
- *China Plates Settings are an additional \$3.00 per guest and include entrée plates & linen napkins. More place settings are available at and additional cost*
- *Service Staff: Professional servers & culinary staff are available at \$25.00 per hour with a minimum of 4 hours*
- *Please charge 10% for VIP Full Buffet Set Up & 8% CA Sales Tax on all prices. Please charge 18% for all Full Service Events & 8% CA Sales Tax on all prices. Gratuities are left to your discretion.*





"HOLIDAY COLLECTION HORS D'OEUVRES"

Minimum 25 Guests per package. Includes Acrylic Service ware

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COLD ITEMS:

- Smoked Turkey & Cranberry Roulade
- The Season's Freshest Crudités with Dip
- Crispy Wonton Cup with Toasted Walnut Chicken
- Pecan Crusted Shrimp Skewers with Plum Sauce
- Crab & Parmesan Dip with Sliced Sour Dough Baguette
- Trio Bruschetta Bar of Eggplant, Tomato Basil & Olive Tapenade
- Spinach & Artichoke Dip, served with Pita Chips

- Caramelized Pesto Brie Cheese with Cheese Herb Crostini's
- Sliced Tenderloin Canapé with Herb Horseradish Cream Cheese

- Caprese Skewers
- Honey Walnut & Brie Tartlet Cups
- Potato Latkes with Apple Chutney

HOT ITEMS:

- Crab Cakes with Cranberry Salsa
- Chicken Satay with Peanut Sauce
- Chicken Empanadas with Cilantro Sour Cream Sauce
- Coconut Shrimp with Cranberry Citrus Marmalade
- Spanakopita with Spinach & Feta
- Vegetarian Spring Rolls with Sweet Chili Dip
- Mini Beef Wellingtons with Horseradish Cream Sauce
- Mini Andouille Sausage & Bacon Wrap Skewer
- Cheese Tortellini Skewers with Pesto Dip
- Chicken Spring Roll with Thai Sweet Chili Dip
- Finger Mac n Cheese Bites
- Swedish Meatballs
- Quiche Lorraine

3 COLD & 2 HOT ITEMS

\$9.95 PER GUESTS

4 COLD & 2 HOT ITEMS

\$1.95 PER GUESTS

5 COLD & 3 HOT ITEMS

\$13.95 PER GUESTS

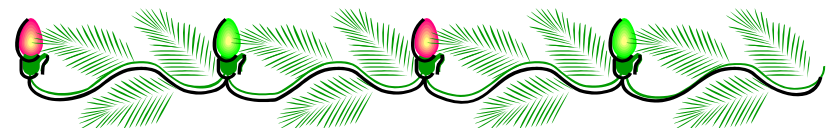
6 COLD & 4 HOT ITEMS

\$16.95 PER GUESTS

7 COLD & 5 HOT ITEMS

\$18.95 PER GUESTS

- Prices include all disposable plates, utensils, linen buffet tablecloths, buffet table décor
- China Plates Settings are an additional \$3.00 per guest and include entrée plates & linen napkins. More place settings are available at and additional cost
- Service Staff: Professional servers & culinary staff are available at \$25.00 per hour with a minimum of 4 hours
- Please charge 10% for VIP Full Buffet Set Up & 8% CA Sales Tax on all prices. Please charge 18% for all Full Service Events & 8% CA Sales Tax on all prices. Gratuities are left to your discretion





"HOLIDAY A LA CARTE APPETIZERS"

Minimum of 1 TRAY OF ANY ONE ITEM

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SEAFOOD

NORWEGIAN WHOLE SMOKED SALMON

Decorated with Cucumbers, Fresh Herbs & Shrimp. Served with Capers, Red Sliced Onions, Lemon Confetti, Whipped Cream Cheese & Cocktail Breads

18-20 lbs (SERVES 20-30) \$200.00 EA

22-25 lbs (SERVES 40-50) \$250.00 EA

GRAVALAX SIDE OF SALMON (minimum of 5 days advance order)

Displayed with Red Sliced Onions, Slice Tomatoes, Capers & Creamy Dill Sauce

3 lbs (SERVES 20-25) \$150.00 EA

CHILLED JUMBO SHRIMP DISPLAY

Served with Lemon Wedges & Horseradish Cocktail Sauce

(SERVES 15-20) \$180.00 EA

SEARED AHI TUNA PLATTER

Served with Wasabi Cream Sauce

(SERVES 15-20) \$180.00 EA

SUSHI ASSORTMENT PLATTER

Served with Wasabi & Pickled Ginger

(SERVES 15-20) \$150.00 EA

CRAB STUFFED MUSHROOMS

TRAY OF 25 PCS \$37.50

CRAB CAKES WITH CRANBERRY REMOULADE

TRAY OF 25 PCS \$37.50

COCONUT SHRIMP SKEWERS & CRANBERRY CITRUS MARMALADE

TRAY OF 25 PCS \$41.25

GRILLED SHRIMP WRAPPED PROSCIUTTO ON ROSEMARY SKEWER

TRAY OF 25 PCS \$47.50

HOT PICK UP/PASSED

LEMON ROSEMARY CHICKEN SKEWERS WITH GRILLED TOMATOES

TRAY OF 25 PCS \$41.25

CHICKEN & ARTICHOKE STUFFED MUSHROOMS

TRAY OF 25 PCS \$41.25

Beef Tenderloin en Croute with Béarnaise

TRAY OF 25 PCS \$54.00

CHICKEN STUFFED CUCUMBER BOATS

TRAY OF 25 PCS \$31.25

Spinach Bacon Wrapped Sea Scallops

TRAY OF 25 PCS \$47.50

Spicy Beef Satay with Apricot Ponzu Sauce

TRAY OF 25 PCS \$37.50

Italian Sausage with Marinara Stuffed Mushrooms

TRAY OF 25 PCS \$31.25

Italian, Swedish or Sweet N Sour Meatballs

TRAY OF 25 PCS \$47.50

Grilled Andouille Sausage Picks with Dijon Mustard

TRAY OF 25 PCS \$37.50

Grilled Chicken Satay with Peanut Sauce

TRAY OF 25 PCS \$41.25

Grilled Baby Lamb Chops with Rosemary Sauce

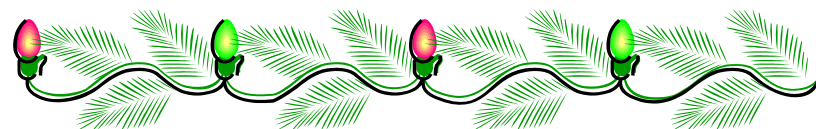
TRAY OF 25 PCS \$47.50

Crab Cakes with Roasted Mango & Orange Vinaigrette Drizzle

TRAY OF 25 PCS \$45.00

Artichoke Stuffed Mushrooms

TRAY OF 25 PCS \$37.00





"HOLIDAY A LA CARTE APPETIZERS"

Minimum of 1 TRAY OF ANY ONE ITEM

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DISPLAY APPETIZERS

Hot Artichoke Dip

SERVES 15-20 \$45.00

Hummus with Pita Chips

SERVES 10-15 \$22.50

SERVES 20-25 \$37.50

Warm Baked Brie Cheese en Croute with Choice of One (Pesto, Cranberry Relish or Apricot Marmalade)

SERVES 10-15 \$40.00

SERVES 20-25 \$60.00

Caramelized Pesto Brie Cheese with Dried Fruits and Nuts & Cheese Herb Crostini's

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

Imported & Domestic Cheese with Fancy Crackers

SERVES 10-15 \$22.50

SERVES 20-25 \$37.50

Bruschetta Display of Tomato Basil, Eggplant Mint or White Bean with Cheese Herb Garlic Crostini's

SERVES 10-15 \$37.50

SERVES 20-25 \$50.00

COLD PICK UP/PASSED

Prosciutto Wrapped Figs with Brie & Drizzled with Warm Honey

TRAY OF 25 PCS \$SEASONAL

Slivered Avocado Crostini's with Purple Basil Cilantro Vinaigrette

TRAY OF 25 PCS \$37.50

Cous Cous Fruited Cocktail Salad

TRAY OF 25 PCS \$31.25

Cream Cheese Chicken Roulade topped with Fruited Salsa

TRAY OF 25 PCS \$47.50

Smoked Salmon Canapé

TRAY OF 25 PCS \$41.25

Filo Cups Stuffed with Choice Crab, Mushrooms, Artichokes

TRAY OF 25 PCS \$41.25

Roasted Asparagus with Prosciutto

TRAY OF 25 PCS \$33.75

Honey Walnut & Brie Tartlet Cups

TRAY OF 25 PCS \$31.25

Pesto Tortellini & Shrimp Skewers with Cherry Tomato

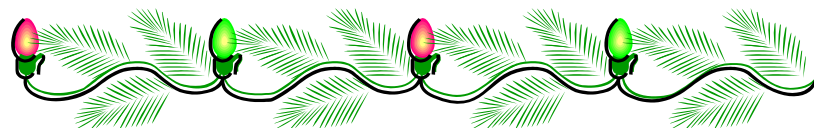
TRAY OF 25 PCS \$45.00

Caprese Basil Skewers with Balsamic Reduction Sauce

TRAY OF 25 PCS \$37.50

Prosciutto Wrapped Melon Slices

TRAY OF 25 PCS \$47.50





"BRUNCH MENUS"

*Includes Disposable Service ware. Add \$2.50 P.P. for Dinner Functions after 4:00 pm
All Menu Prices are based on a Minimum of 20+ guests. PLEASE, NO SUBSTITUTION TO THESE BUDGET FRIENDLY MENUS*

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BRUNCH MENU #1

- Assortment of Fresh Baked Breakfast Breads
- Fresh Seasonal Fruit Display
- Country Potatoes
- Scrambled Eggs
- Buttermilk Pancakes or French Toast Casserole
- Bacon & Sausage

SERVED WITH COFFEE, JUICE & HOT TEA

25-49	\$5.95 PER GUEST
50+	\$5.65 PER GUEST

BRUNCH MENU #2

- Assortment of Fresh Baked Breakfast Breads
- Fresh Seasonal Fruit Display
- Country Potatoes
- Scrambled Eggs
- Buttermilk Pancakes or French Toast Casserole
- Eggs Benedict
- Bacon & Sausage
- Roast Turkey – Carved to Order
- Mashed Potatoes or Rice Pilaf
- Cold Pasta Salad or Tossed Salad

SERVED WITH COFFEE, JUICE & HOT TEA

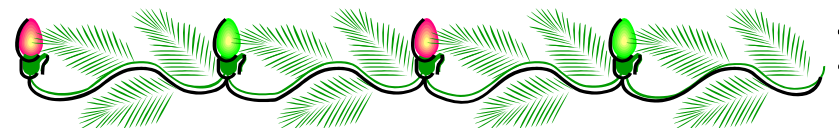
25-49	\$5.95 PER GUEST
50+	\$5.65 PER GUEST

BRUNCH MENU #3

- Assortment of Fresh Baked Breakfast Breads
- Fresh Seasonal Fruit Display
- Country Potatoes
- Scrambled Eggs
- Buttermilk Pancakes with Whipped Butter & Maple Syrup
- Quiche Lorraine
- Eggs Benedict
- Bacon & Sausage
- Roasted Turkey – Carved to Order
- Pasta Al Fresco
- Cold Pasta Salad or Tossed Salad
- Mashed Potatoes or Rice Pilaf
- Baked Salmon
- Omelet Station
- Apple Cobbler & Assorted Mini Pastries

SERVED WITH COFFEE, JUICE & HOT TEA

25-49	\$5.95 PER GUEST
50+	\$5.65 PER GUEST





"BRUNCH MENU CONTIUED"

INCLUDES 2 HOURS OF CULINARY CHEF

ADD A CARVING STATION

A LA CARTE

Breakfast Burritos	\$5.50 PER PERSON
Frittata	\$4.00 PER PERSON
Biscuits & Gravy	\$3.50 PER PERSON
Steamed Vegetables	\$3.00 PER PERSON
Rice Pilaf	\$3.00 PER PERSON
Chicken Masala	\$4.00 PER PERSON
Beef Stroganoff	\$5.00 PER PERSON

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HERB ROASTED TURKEY BREAST

Pan Dripping Turkey Gravy
 Citrus Orange Cranberry Relish
 Freshly Baked Rustic Bread & Butter

25-49	\$5.95 PER GUEST
50+	\$5.65 PER GUEST

ROASTED PRIME RIB TOP SIRLOIN

Horseradish Cream
 Stone Ground Mustard
 Freshly Baked Rustic Bread & Butter

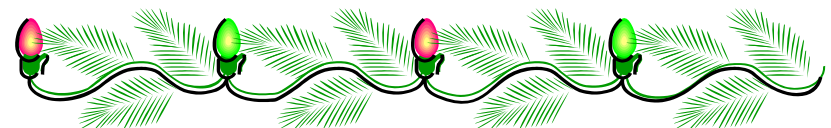
25-49	\$5.95 PER GUEST
50+	\$5.65 PER GUEST

HONEY GLAZED HAM WITH CIDER GLAZE

Citrus Orange Cranberry Relish
 Stone Ground Mustard
 Freshly Baked Rustic Bread & Butter

25-49	\$5.95 PER GUEST
50+	\$5.65 PER GUEST

- Prices include all disposable plates, utensils, linen buffet tablecloths, buffet table décor
- China Plates Settings are an additional \$3.00 per guest and include entrée plates & linen napkins. More place settings are available at and additional cost
- Service Staff: Professional servers & culinary staff are available at \$25.00 per hour with a minimum of 4 hours
- Please charge 10% for VIP Full Buffet Set Up & 8% CA Sales Tax on all prices. Please charge 18% for all Full Service Events & 8% CA Sales Tax on all prices. Gratuities are left to your discretion.





"BRUNCH MENU CONTIUED"

INCLUDES 2 HOURS OF CULINARY CHEF

ADD A CARVING STATION

A LA CARTE

Breakfast Burritos	\$5.50 PER PERSON
Frittata	\$4.00 PER PERSON
Biscuits & Gravy	\$3.50 PER PERSON
Steamed Vegetables	\$3.00 PER PERSON
Rice Pilaf	\$3.00 PER PERSON
Chicken Masala	\$4.00 PER PERSON
Beef Stroganoff	\$5.00 PER PERSON

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HERB ROASTED TURKEY BREAST

Pan Dripping Turkey Gravy
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 Freshly Baked Rustic Bread & Butter

25-49	\$5.95 PER GUEST
50+	\$5.65 PER GUEST

ROASTED PRIME RIB TOP SIRLOIN

Horseradish Cream
 Stone Ground Mustard
 Freshly Baked Rustic Bread & Butter

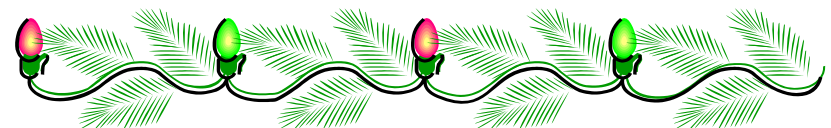
25-49	\$5.95 PER GUEST
50+	\$5.65 PER GUEST

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Citrus Orange Cranberry Relish
 Stone Ground Mustard
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“DESSERTS”

SWEETS FOR THE SWEET TRAY

Fruit Tarts, Double Decker's, Cheesecake Lollipops, Napoleon Tarts & Cream Puffs, Cheesecake Squares, Lemon Bars, Chocolate Dipped Strawberries

3PCS PER GUEST	\$5.00 PER GUEST
SMALL TRAY OF 25	\$45.00 EA
LARGE TRAY OF 25	\$80.00 EA

OLD FASHIONED HOILDAY COOKIES

Chocolate Chip, Sugar, Oatmeal, M&M & Traditional Holiday Cookie

SMALL TRAY OF 15	\$15.00 EA
MEDIUM TRAY OF 30	\$25.00 EA
LARGE TRAY OF 50	\$40.00 EA

COOKIE & BROWNIE TRAY

Chocolate Chip, Sugar, Oatmeal, M&M & Traditional Holiday Cookie & Fudge Brownies

SMALL TRAY OF 15	\$15.00 EA
MEDIUM TRAY OF 30	\$25.00 EA
LARGE TRAY OF 50	\$40.00 EA

CRÈME BRULE

Traditional Crème Brule	\$4.00 EA
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BROWINES

Cheesecake Brownie & Fudge Brownie

SMALL TRAY OF 15	\$15.00 EA
MEDIUM TRAY OF 30	\$25.00 EA
LARGE TRAY OF 50	\$40.00 EA

MINI FRESH FRUIT TARTS

SMALL TRAY OF 15	\$30.00 EA
MEDIUM TRAY OF 25	\$47.00 EA
LARGE TRAY OF 50	\$94.00 EA

CHEESECAKE SQUARES

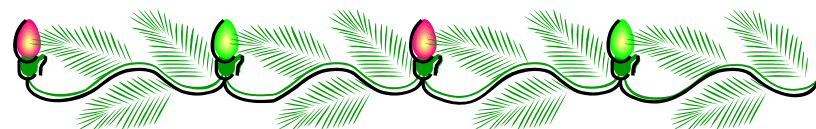
SMALL TRAY OF 15	\$30.00 EA
MEDIUM TRAY OF 25	\$47.00 EA
LARGE TRAY OF 50	\$94.00 EA

MINI CREAM PUFF TRAY

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

DOUBLE DECKERS

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





"TERMS & CONDITIONS"

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WHEN TO PLACE YOUR ORDER

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 service ware.

BREAKFAST, LUNCH, 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.

BREAKFAST, LUNCH, EVENING & WEEKEND FULL 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
CHEFF ASSISTANT	\$160.00 EA
OVERTIME FEE	\$30.00 EA

FULL SERVICE EVENT PAYMENTS

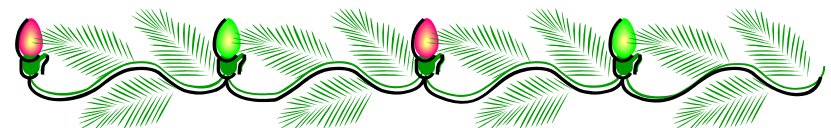
A deposit of 50% may be required to confirm your order & secure the event date with a signed contract. The final Balance of your event must be paid in full prior to the event date. Payment terms are available for corporate clients with approved credit.

WHEN TO PLACE YOUR ORDER

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 service ware.

PICK UP ORDERS

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





"TERMS & CONDITIONS"

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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.

BREAKFAST, LUNCH, EVENING & WEEKEND FULL SERVICE PERSONAL RATES

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

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)

