
The Buffet Menu





"THE BUFFET MENU"

Entrees include Choice of Three Accompaniments (pg 11-15) Bread & Butter. Add \$2.50 P.P. for Dinner Functions after 4:00 pm

AMBROSIA CHICKEN

Sautéed Chicken Breast simmered with Grapes, Orange Segments & Brandy

10-49 \$12.25 PER PERSON
50+ \$12.00 PER PERSON

(Includes disposable serveware)

MEDITERRANEAN CHICKEN

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

10-49 \$12.25 PER PERSON
50+ \$12.00 PER PERSON

(Includes disposable serveware)

PICATTA CHICKEN

Breast of Chicken simmered in a Lemon Caper Cream Sauce

10-49 \$12.25 PER PERSON
50+ \$12.00 PER PERSON

(Includes disposable serveware)

PROVENCAL CHICKEN

Breast of Chicken simmered with Black & Green Olives, Pepperchinis, Capers, & White Wine Sauce

10-49 \$12.25 PER PERSON
50+ \$12.00 PER PERSON

(Includes disposable serveware)

MARSALA CHICKEN

Breast of Chicken simmered with a Marsala Mushroom Rosemary Sauce

10-49 \$12.25 PER PERSON
50+ \$12.00 PER PERSON

(Includes disposable serveware)

SWEET BASIL CHICKEN

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

10-49 \$12.25 PER PERSON
50+ \$12.00 PER PERSON

(Includes disposable serveware)

LEMON HERB CHICKEN

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

10-49 \$11.25 PER PERSON
50+ \$11.00 PER PERSON

(Includes disposable serveware)

SOUTHERN FRIED CHICKEN

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

10-49 \$11.25 PER PERSON
50+ \$11.00 PER PERSON

(Includes disposable serveware)

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ISLA CHICKEN

Grilled Chicken Breast topped with Mango Papaya Fruited Salsa

10-49 \$12.25 PER PERSON
50+ \$12.00 PER PERSON

(Includes disposable serveware)

PORTOBELLO CHICKEN

Sautéed Chicken Breast Stuffed over a Portobello Mushroom topped with Cream Mushroom Garlic Sauce

10-49 \$13.00 PER PERSON
50+ \$12.00 PER PERSON

(Includes disposable serveware)

LEMON PEPPERCORN CHICKEN

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

10-49 \$12.25 PER PERSON
50+ \$12.00 PER PERSON

(Includes disposable serveware)

PARMIGIANA CHICKEN

Breaded Chicken Breast with Marinara & Melted Mozzarella Cheese

10-49 \$13.00 PER PERSON
50+ \$12.00 PER PERSON

(Includes disposable serveware)

FLORENTINE CHICKEN

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

10-49 \$13.50 PER PERSON
50+ \$13.25 PER PERSON

(Includes disposable serveware)

TARRAGON CABERNET CHICKEN

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

10-49 \$13.00 PER PERSON
50+ \$12.00 PER PERSON

(Includes disposable serveware)

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CHICKEN BARBEQUE

"Boneless" or "Bone-In" Slow Roasted Chicken

10-49	\$11.25 PER PERSON
50+	\$10.50 PER PERSON

(Includes disposable serveware)

BBQ SANDWICH – "Build Your Own"

(Choice of One)

Kalua Roasted Pulled Pork, Roasted Pulled Chicken or Tender Roasted Shredded Beef Served with Mini Rolls & our Southern Homemade BBQ Sauce

10-49	\$10.25 PER PERSON
50+	\$10.00 PER PERSON

(Includes disposable serveware)

BABY BACK RIBS SOUTHERN STYLE

Smoked Spare Ribs with our Southern Homemade BBQ Sauce

10-49	\$13.00 PER PERSON
50+	\$12.00 PER PERSON

(Includes disposable serveware)

SMOKED BBQ BEEF BRISKET

Smoked Beef Brisket with our Southern Homemade BBQ Sauce

10-49	\$12.00 PER PERSON
50+	\$11.75 PER PERSON

(Includes disposable serveware)

CHICKEN & RIBS SOUTHERN STYLE

"Bone-In" Slow Roasted Chicken & Smoked Spare Ribs with our Southern Homemade BBQ Sauce

10-49	\$16.00 PER PERSON
50+	\$15.00 PER PERSON

(Includes disposable serveware)

"BUILD YOUR OWN HAMBURGER"

(MAY REQUIRE CHEF ON SITE – ADDITIONAL FEE WILL APPLY)

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

Served with Side Salad & Chips

10-49	\$8.00 PER PERSON
50+	\$7.50 PER PERSON

(Includes disposable serveware)

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BURGANDY BEEF TIPS

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

10-49 \$12.00 PER PERSON
50+ \$11.75 PER PERSON

(Includes disposable serveware)

SPIRAL STUFFED MEATLOAF

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

Sauce

10-49 \$11.00 PER PERSON
50+ \$10.50 PER PERSON

(Includes disposable serveware)

TRI TRIP

Simmered Tri Trip served with Mushroom Sauce or Argentinean

Chimichurri Basil Sauce

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

(Includes disposable serveware)

MASHED OR BAKED POTATO BAR

(Includes TWO Accompaniments)

*Mashed Potatoes or Whole Baked Potatoes with Crisp Bacon, Cheese,
Sour Cream, Broccoli, Green Onions & Choice of Steak Chili, Vegetarian
Chili or Diced Grilled Chicken*

10-49 \$10.00 PER PERSON
50+ \$9.50 PER PERSON

(Includes disposable serveware)

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THE BUFFET



"THE BUFFET MENU"

Entrees include Choice of Two Accompaniments (pg 11-15) Garlic Cheese Bread or Bread & Butter. Add \$2.50 P.P. for Dinner Functions after 4:00 pm

CAJUN CHICKEN JAMBALAYA

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

ADD SHRIMP FOR \$2.00 PER PERSON

10-49 \$11.00 PER PERSON
50+ \$10.50 PER PERSON

(Includes disposable serviceware)

CHICKEN & BAGLIORE

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

10-49 \$11.00 PER PERSON
50+ \$10.50 PER PERSON

(Includes disposable serviceware)

BAKED JUMBO SHELLS

Jumbo Shells Stuffed with Chicken or Ham, Spinach & Cheeses topped with Creamy Alfredo Sauce

10-49 \$12.00 PER PERSON
50+ \$11.75 PER PERSON

(Includes disposable serviceware)

ITALIAN SAUSAGE & PENNE

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

10-49 \$11.00 PER PERSON
50+ \$10.50 PER PERSON

(Includes disposable serviceware)

MEAT LASAGNA

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

10-49 \$12.00 PER PERSON
50+ \$11.75 PER PERSON

(Includes disposable serviceware)

SPINACH LASAGNA

Lasagna Noodles Layered with Cheeses & Sautéed Spinach in Marinara Sauce

10-49 \$11.00 PER PERSON
50+ \$10.50 PER PERSON

(Includes disposable serviceware)

SPAGHETTI BOLAGNESE

Spaghetti tossed in a Marinara Meat Sauce

10-49 \$11.00 PER PERSON
50+ \$10.50 PER PERSON

(Includes disposable serviceware)

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THE BUFFET



"THE BUFFET MENU"

Entrees include Choice of Two Accompaniments (pg 11-15) Garlic Cheese Bread or Bread & Butter. Add \$2.50 P.P. for Dinner Functions after 4:00 pm

PASTA LA CHECCA

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

10-49 \$10.00 PER PERSON
50+ \$9.50 PER PERSON

(Includes disposable serviceware)

MAMA MIA

Tender Roast Sliced Chicken & Honey Glazed Ham Served over Penne Pasta, Sweet Peppers, Sweet Red Onions & Mushrooms in Marinara Sauce

10-49 \$11.00 PER PERSON
50+ \$10.50 PER PERSON

(Includes disposable serviceware)

SPAGHETTI WITH MEATBALLS

Spaghetti tossed in a Marinara Sauce & Homemade Meatballs

10-49 \$11.00 PER PERSON
50+ \$10.50 PER PERSON

(Includes disposable serviceware)

PESTO TORTELLI PASTA & CHICKEN

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

10-49 \$12.00 PER PERSON
50+ \$11.75 PER PERSON

(Includes disposable serviceware)

PESTO TORTELLI PASTA & CHICKEN

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

10-49 \$12.00 PER PERSON
50+ \$11.75 PER PERSON

(Includes disposable serviceware)

LINGUINI & CHICKEN

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

10-49 \$12.00 PER PERSON
50+ \$11.75 PER PERSON

(Includes disposable serviceware)

LINGUINI & CHICKEN

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

10-49 \$12.00 PER PERSON
50+ \$11.75 PER PERSON

(Includes disposable serviceware)

RIGATONI ROMANO

Rigatoni simmered with Marinara Meat Sauce & Two Cheeses

10-49 \$12.00 PER PERSON
50+ \$11.75 PER PERSON

(Includes disposable serviceware)

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"THE BUFFET MENU"

Entrees include Choice of Two Accompaniments (pg 11-15) Garlic Cheese Bread or Bread & Butter. Add \$2.50 P.P. for Dinner Functions after 4:00 pm

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FETTUCCINI CARBONARA

Fettuccini, Light Alfredo Cream Sauce, Bacon, Peas & Parmesan Cheese

10-49	\$11.00 PER PERSON
50+	\$10.50 PER PERSON

(Includes disposable serviceware)

FETTUCCINI FLORENTINE

Fettuccini, Sliced Mushrooms, Fresh Spinach, Sweet Basil & Creamy Pesto

Sauce with Grilled Chicken Breast

10-49	\$11.00 PER PERSON
50+	\$10.50 PER PERSON

(Includes disposable serviceware)

RAVIOLI ARIBIATA - SPICY

Pasta Pillow filled with Cheese & Meat, Covered in Spicy Marinara Sauce

with Red Pepper Flakes, Julienne Basil & Fresh Garlic

10-49	\$10.00 PER PERSON
50+	\$9.50 PER PERSON

(Includes disposable serviceware)

CHICKEN PASTA AL FRESCO

Penne Pasta, Chicken, Sautéed Tomatoes, Basil, Garlic & Cheeses in a

Cream Sauce

10-49	\$12.00 PER PERSON
50+	\$11.75 PER PERSON

(Includes disposable serviceware)

TRIO PASTA

Create your Own Specialty Pasta Buffet. Pick & Choose your Favorite

Three Pasta Dishes

10-49	\$14.00 PER PERSON
50-99	\$13.00 PER PERSON
100+	\$12.00 PER PERSON

(Includes disposable serviceware)

"BUILD YOUR OWN PASTA BAR"

INCLUDES

Spaghetti Pasta & Penne Pasta

Pesto Cream Sauce, Marinara Sauce & Alfredo Sauce

Diced Grilled Herb Chicken & Meatballs

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

INCLUDED

10-49	\$14.00 PER PERSON
50-99	\$13.00 PER PERSON
100+	\$12.00 PER PERSON

(Includes disposable serviceware)



“HOT BUFFET MENU”

Add \$2.50 P.P. for Dinner Functions after 4:00 pm

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FAJITA BAR

Marinated Chicken with Red Chile, Herbs & Spices

Marinated Steak with Red Chile, Herbs & Spices

SERVED WITH PINTO BEANS & SPANISH RICE, CORN & FLOUR
TORTILLAS & SOUR CREAM

10-49	\$11.50 PER PERSON
50+	\$11.00 PER PERSON
DUAL ENTRÉE	\$1.50 PER PERSON +

(Includes disposable serviceware)

TACO BAR

(Choice of One)

Carne Asada, Chicken, Al Pastor, Birria, Carnitas, Chorizo

SERVED WITH BEANS & RICE, CORN TORTILLAS, CILANTRO, ONIONS,
LIMES, CHOICE OF 2 SALSAS, CHIPS WITH SALSAS

10-25 (CHOOSE 2 MEATS)	\$10.00 PER PERSON
25-49 (CHOOSE 3 MEATS)	\$9.50 PER PERSON
50-99 (CHOOSE 3 MEATS)	\$9.00 PER PERSON

(Includes disposable serviceware)

MEXICAN TRIO

Chile Relleno

Chicken Enchiladas

Shredded Beef Tamale

SERVED WITH BEANS, RICE, SOUR CREAM, CHIPS AND SALSA

10-49	\$14.00 PER PERSON
50+	\$13.00 PER PERSON

(Includes disposable serviceware)

CARNITAS

Braised Pork with Spanish Spices & Herbs

SERVED WITH PINTO BEANS & SPANISH RICE, CORN & FLOUR
TORTILLAS & PICO DE GALLO

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

(Includes disposable serviceware)

ENCHILADAS

Cheese Enchiladas with Red Enchilada Sauce

Chicken Enchiladas with Green Enchilada Sauce

Grilled Vegetable Enchiladas with Green Enchilada Sauce

SERVED WITH PINTO BEANS, SPANISH RICE & SOUR CREAM

10-49	\$11.00 PER PERSON
50+	\$10.50 PER PERSON
DUAL ENTRÉE	\$1.00 PER PERSON +
TRIO ENTRÉE	\$2.00 PER PERSON +

(Includes disposable serviceware)

BURRITO BAR

Chilango Burrito – Carnitas, Al Pastor & Asada with Rice & Beans

Cali Burrito – Stuffed with Steak or Chicken, Fries & Sour Cream

Bean & Cheese Burrito

SERVED WITH BEANS, RICE, SOUR CREAM, CHIPS AND SALSA

10-49	\$14.00 PER PERSON
50+	\$13.00 PER PERSON

(Includes disposable serviceware)



“HOT BUFFET MENU”

TAMALES

Chicken Verde – *Stuffed with Shredded Chicken, Cheese & Green Sauce*

Machaca Beef – *Shredded Beef, Red Sauce & Cheese*

Red Pork Chile – *Pork Meat, Red Chile Sauce*

Green Chile Cheese – *Jalapeno Slices, Green Chile & Cheese*

½ Dozen (Same Flavor)	\$9.50 EA
Dozen (Same Flavor)	\$17.50 EA

ADDITIONAL ITEMS

CHUNKY GUAGAMOLE

16oz (Serves 10-15)	\$20.00 EA
32oz (Serves 20-25)	\$35.00 EA

CORN OR FLOUR TORTILLAS

½ Dozen	\$1.00 EA
Dozen	\$1.75 EA

HOMEMADE CHIPS WITH CHUNKY SALSA

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

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THE BUFFET



“HOT BUFFET MENU”

Entrees include Choice of Three Accompaniments (pg 11-15) Bread & Butter. Add \$2.50 P.P. for Dinner Functions after 4:00 pm

CHICKEN BROCHETTES

Apricot Ponzu Sauce

Teriyaki Sauce

Southern Homemade BBQ Sauce

10-49	\$15.00 PER PERSON
50-99	\$14.00 PER PERSON
100+	\$13.00 PER PERSON

(Includes disposable serveware)

BEEF BROCHETTES

Apricot Ponzu Sauce

Teriyaki Sauce

Southern Homemade BBQ Sauce

10-49	\$16.00 PER PERSON
50-99	\$15.00 PER PERSON
100+	\$14.00 PER PERSON

(Includes disposable serveware)

HAWAIIAN MAHI MAHI

Infused Mahi Mahi with Fresh Basil topped with Fresh Pineapple Coconut

Cream Sauce

10-49	\$19.00 PER PERSON
50-99	\$18.00 PER PERSON
100+	\$17.00 PER PERSON

(Includes disposable serveware)

OVEN ROASTED SALMON

(Choice of One)

PROVENCAL - Simmered Tomatoes, Basil, Garlic, Capers, Black & Green Olives with White Wine

SESAME HONEY SOY – Sesame Topped Salmon Filets with Honey

Soy Marinade

10-49	\$18.00 PER PERSON
50-99	\$17.00 PER PERSON
100+	\$16.00 PER PERSON

(Includes disposable serveware)

STUFFED TILAPIA WITH CRAB MEAT

Stuffed Tilapia with Crab Meat, Simmered in a Lemon Butter Sauce

10-49	\$18.00 PER PERSON
50-99	\$17.00 PER PERSON
100+	\$16.00 PER PERSON

(Includes disposable serveware)

SHRIMP SCAMPI

Sautéed Shrimp Scampi with White Wine, Butter & Parsley

10-49	\$18.00 PER PERSON
50-99	\$17.00 PER PERSON
100+	\$16.00 PER PERSON

(Includes disposable serveware)

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THE BUFFET



“ACCOMPANIMENTS”

Select from the following selections to compliment your meal

POTATOES & RICE

RED ROASTED ROSEMARY POTATOES

Wedged Red Potatoes with Fresh Rosemary & Garlic

WHIPPED GARLIC MASHED POTATOES

Mashed Potatoes with Roasted Garlic Whipped until fluffy

WHIPPED MASHED POTATOES

Fresh Potatoes Whipped with Butter

AU GRATIN POTATOES

Diced Potatoes with Cream & Cheeses

ESCALLOPED PROVOLONE POTATOES

Sliced Potatoes baked with Cream & Cheeses

PARSLEY BUTTERED POTATOES

Potatoes Sautéed with Butter & Chopped Parsley

CHILI ROASTED SWEET POTATOES

Roasted Sweet Potato Wedges with Smoked Paprika & Chili Powder

RICE PILAF

Traditional Rice Pilaf

WILD RICE PILAF

Wild Rice Mixed with Rice Pilaf

LEMON RICE

Long Grain Rice with Sliced Lemon Slices

CONFETTI RICE

Traditional Rice Pilaf tossed with Bite Size Peas & Carrots

BROWN RICE

Steamed Buttered Brown Rice

CLASSIC ITALIAN RISOTTO

Arborio Rice slow cooked until creamy & velvety with Butter, White Wine & Parmesan Cheese

JASMINE RICE

Buttered Thai Fragrant Long Grain Rice with Freshly Chopped Cilantro or Parsley

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“ACCOMPANIMENTS”

Select from the following selections to compliment your meal

PASTAS

PASTA LA CHECCA

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

BAKED JUMBO SHELLS

Jumbo Shells Stuffed with Spinach & Cheeses topped with Creamy Alfredo Sauce

SUN DRIED TOMATO LINGUINI

Linguini tossed with a Sun Dried Tomato Cream Sauce with Mushrooms, Chives, Sweet Basil & Fresh Garlic

PASTA AL FRESCO

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

GOURMET MAC N CHEESE

Elbow Macaroni simmered in Four Cheeses & Cream Sauce topped with Fresh Bread Crumbs & Sharp Jack Cheese

PASTA POMODORO

Penne Pasta simmered in a Pomodoro Marinara Sauce with Parmesan Cheese

PESTO TORTELLI PASTA

Cheese Tortellini with Fresh Basil in a Pesto Basil Cream Sauce

FETTUCINI ALFREDO

Fettuccini Pasta tossed in Creamy Parmesan Alfredo Sauce



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“ACCOMPANIMENTS”

Select from the following selections to compliment your meal

VEGETABLES

SAUTEED ZUCCHINI & SQUASH

Crisp Zucchini & Squash with Fresh Herbs

ROASTED VEGETABLES

Seasonal Vegetables Sliced, Tossed in Seasonings and Roasted until caramelized

ROMA GREEN BEANS

Green Bean Sautéed with Roma Tomatoes & Sliced Sweet Red Onions

GREEN BEANS ALMANDINE

Garlic Green Beans Al Dente garnished with Roasted Almonds

FRESH VEGETABLE MEDLEY

Broccoli, Cauliflower, Carrots & Zucchini

HONEY GINGER GLAZED CARROTS

Sweet Agave Carrots tossed with Ginger

CREAMED SPINACH

CREAMED CORN

SEASONAL GRILLED FRESH VEGETABLES

Seasonal Al Dente Grilled Vegetables

CRISP LEMON ASPARAGUS

(UPGRADE \$2.00)

With Lemon Garlic Butter

VEGETABLE DUAL SOUFFLE

(UPGRADE \$2.25)



“ACCOMPANIMENTS”

Select from the following selections to compliment your meal

SALADS

CAESAR SALAD

Crisp Romaine, Parmesan Cheese & Cheese Herb Garlic Croutons

SERVED WITH CREAMY CAESAR DRESSING

CALIFORNIA SALAD

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

SERVED WITH TRIPLE BERRY CITRUS VINAIGRETTE

SPRING SALAD

Fresh Greens & Crisp Romaine topped with Sweet Red Onions, Feta Cheese & Orange Segments

SERVED WITH TRIPLE BERRY CITRUS VINAIGRETTE

SPINACH SALAD

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

SERVED WITH WARM BACON MUSTARD BALSAMIC VINAIGRETTE

COLE SLAW

Shredded Cabbage, Shredded Carrots tossed with Light Mayo & Cider

GARDEN GREEN SALAD

Fresh Greens with Crisp Romaine topped with Tomatoes, Black Olives, Zucchini & Squash

SERVED WITH CHOICE OF TWO DRESSING

FRUIT & SPINACH SALAD

Fresh Spinach topped with Mandarin Oranges, Sliced Fresh Seasonal Strawberries topped with Slivered Almonds

SERVED WITH GINGER LEMON VINAIGRETTE

HOUSE SALAD

Fresh Greens & Crisp Romaine topped with Artichoke Hearts, Tomatoes, Olives & Cheese

SERVED WITH BALSAMIC VINAIGRETTE

GREEK SALAD

Cucumbers, Tomato, Feta, Olives over a Bed of Crisp Romaine

SERVED WITH HOUSE DRESSING

PLEASE SEE SANDWICHES, SALADS AND MORE FOR ADDITIONAL SALAD

OPTIONS: <http://tiscatering.com/wp-content/uploads/2015/03/Sandwiches-Salads-and-More1.pdf>

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"PICK UP & DELIVERY INFORMATION"

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 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.

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“PICK UP & DELIVERY INFORMATION”

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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