



TISCARENO'S CATERING & EVENTS

Wedding Packages

"PLATINUM PACKAGE"



\$65.00 / Per Person (Service Charge + CA Sales Tax ~ Minimum 50 guests)

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

STATIONARY APPETIZER (Includes Stationary Appetizer)

SALADS (Includes Choice of 2 salads or 1 salad & 1 soup for buffet or 1 for plated meal)

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

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

Tarragon French Chicken

Tarragon, shallots, white wine & Lemon Zest

Poulet à la Moutarde Chicken

Shallots, Thyme, Dijon Mustard & Crème Fraiche

Tuscan Garlic Chicken

Sun Dried Tomatoes, Spinach & Fresh Garlic in Cream

Spanish Oven Baked Chicken

Tomatoes, Olives & Parsley

Cornbread Chorizo Stuffed Chicken

Adobo Cream Sauce

Roast Prime Rib

Au Jus & Creamy Horseradish

NY Strip Steak

Red Wine Thyme Butter Sauce

SERVICES INCLUDE:

Floorlength Linens

Linens Napkins of Choice

White China Tableware & Stainless Silver Flatware

Table Glassware of Water Glasses & Champagne Flutes

Champagne & Cider Toast – Single Pour, Server Passed

Beverage Station – Sodas, Infused Waters, Natural Water

Gourmet Coffee of Regular & Decaf with Accompaniments

Freshly Baked Bread with Butter

Wedding Cake – Custom Cake of Choice

Assorted Sweets Table

Braised Short Rib

Herb Red Wine Jus

Roast Top Sirloin

Rosemary Mushroom Sauce

Filet Mignon or Bacon Wrapped Filet Mignon

Choice of Sauce: Blue Cheese, Peppercorn, Bordelaise & Béarnaise

Alaskan Pan Fried Salmon

Sesame Soy Honey Ginger Reduction

Golden Sea Bass

Roasted Red Pepper Sauce

Seared Halibut

Argentinian Chimichurri Sauce

Lemon Garlic Shrimp

Fresh Parsley

"DIAMOND PACKAGE"



\$55.00 / Per Person (Service Charge + CA Sales Tax ~ Minimum 50 guests)

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

STATIONARY APPETIZER (Includes Fruit, Cheese & Cracker Display)

SALADS (Includes Choice of 2 salads or 1 salad & 1 soup for buffet or 1 for plated meal)

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

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

Florentine Chicken

Stuffed Sauteed Spinach & Cheese with a Country Tomato Basil Sauce

Cornbread Chorizo Stuffed Chicken

Cilantro Cream Sauce

Cordon Bleu Chicken

Stuffed with Ham & Cheese with a Bechamel Sauce

Chicken Princess

Stuffed with Sage Herb Stuffing topped with Chardonnay Cream Sauce

Cornbread Chorizo Stuffed Chicken

Cilantro Cream Sauce

Stuffed Pork Tenderloin

Bacon, Kale & Apples with a Sage Dijon Sauce

Roasted Herb Pork Loin

Carved to Order with Shallot Burgundy Sauce

SERVICES INCLUDE:

Floorlength Linens
Linen Napkins of Choice
White China Tableware & Stainless Silver Flatware
Table Glassware of Water Glasses & Champagne Flutes
Champagne & Cider Toast – Single Pour, Server Passed
Beverage Station – Sodas, Infused Waters, Natural Water
Starbucks Coffee of Regular & Decaf with Accompaniments
Freshly Baked Bread with Butter
Wedding Cake – Custom Cake of Choice
Trio Tartlet Bar

Tri Tip

Herb Red Wine Jus

Roast Beef

Carved to Order with Au Jus & Creamy Horseradish

Flank Steak

Churrasco or Blackened. Served with Garlic Aioli or Black Peppercorn Sauce

Blackened Red Snapper

Topped with a Mango Fruited Salsa

Maryland Crab Cakes

Remoulade Sauce on Bed of Baby Arugula

Honey Chipotle Glazed Salmon

Crisp Wonton Confetti

Grilled Cilantro Salmon

Cilantro Lime Sauce

"GOLD PACKAGE"



\$45.00 / Per Person (Service Charge + CA Sales Tax ~ Minimum 50 guests)

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

SALADS (Includes Choice of 1 salad OR 1 soup for buffet or plated meal)

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

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

Oven Baked Chicken

With Capers, Lemon and Fresh Herbs

Picatta Chicken

Lemon Caper Cream Sauce

Marsala Chicken

Marsala Wine with Mushrooms

Parmesan Sun Dried Tomato Chicken

Sun Dried Parmesan Cream Sauce with Basil Ribbons

Tropical Coconut Chicken

Coconut Cream Sauce garnished with Cilantro

Mediterranean Chicken

Sauteed Tomatoes, Olives, Artichokes, Basil topped with Feta Cheese

Lemon Herb Chicken

Lemon, Garlic Cream Sauce

SERVICES INCLUDE:

Floorlength Linens

Linens Napkins of Choice

White China Tableware & Stainless Silver Flatware

Table Glassware of Water Glasses & Champagne Flutes

Champagne & Cider Toast – Single Pour, Server Passed

Beverage Station – Sodas, Infused Waters, Natural Water

Coffee of Regular & Decaf with Accompaniments

Freshly Baked Bread with Butter

Wedding Cake – Custom Cake of Choice

Stuffed Pork Tenderloin

Bacon, Kale & Apples with a Sage Dijon Sauce

Roasted Herb Pork Loin

Carved to Order with Burgundy Sauce

Kalua Shredded Pork

Molasses BBQ Sauce

Braised Brisket of Beef

Molasses BBQ Sauce or Wild Mushroom Sauce

Beef Bourguignon

Pearled Onions and Red Wine Sauce

Pan Seared Hanger Steak

Mustard Thyme Sauce

Lemon Garlic Talapia

Fresh Capers, Butter and Parsley

"SILVER PACKAGE"

\$35.00 / Per Person (Service Charge + CA Sales Tax ~ Minimum 50 guests)

STATIONARY APPETIZER (Includes Fruit, Cheese & Cracker Display)

SALADS (Includes Choice of 1 salad OR 1 soup for buffet or plated meal)

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

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

Oven Baked Chicken

With Capers, Lemon and Fresh Herbs

Picatta Chicken

Lemon Caper Cream Sauce

Marsala Chicken

Marsala Wine with Mushrooms

Parmesan Sun Dried Tomato Chicken

Sun Dried Parmesan Cream Sauce with Basil Ribbons

Tropical Coconut Chicken

Coconut Cream Sauce garnished with Cilantro

Mediterranean Chicken

Sauteed Tomatoes, Olives, Artichokes, Basil topped with Feta Cheese

SERVICES INCLUDE:

Basic Linens

Linens Napkins of Choice

White China Tableware & Stainless Silver Flatware

Table Glassware of Water Glasses & Champagne Flutes

Champagne & Cider Toast – Single Pour, Server Passed

Beverage Station – Infused Waters, Natural Water

Coffee of Regular & Decaf with Accompaniments

Freshly Baked Bread with Butter

Wedding Cake – Custom Cake of Choice

Lemon Herb Chicken

Lemon, Garlic Cream Sauce

Rosemary Grilled Chicken

With Rosemary & Fresh Garlic

Apricot Glazed Chicken

Apricot Glaze with Red Pepper Flakes

Country Fried Chicken

Coated and served with Gravy

Basil Chicken

Creamy Basil with Pesto Cream Sauce

"HORS D'OEUVRES"

TRAY PASSED

COLD

Caprese Skewers

Buffalo Mozzarella, Basil, Cherry Tomato with Balsamic Reduction Dip

Brie & Walnut Filo

Brie Cheese with Candied Walnut Stuffed in a Filo Cup

Bruschetta Crostini

Tomato Basil Bruschetta over a Cheese Herb Crostini

Pork Spring Roll

Rice Noodles, Carrots, BBQ Pork & Cilantro Sprig

Ahi Tuna Spoon*

Pickled Ginger and Wasabi Aioli

Beef Tenderloin Crostini

Goat Cheese & Pesto Doll Up

Spinach Beef Involtini

Stuffed with Spinach & Cheese

Tomato Mozzarella Puff

Roasted Tomato, Mozzarella & Fresh Basil

Mini Ceviche Shooters*

Shrimp, Tomatoes, Cucumbers, Onions, Cilantro

Chicken & Artichoke Tartlet

Grilled Chicken & Artichokes

Chicken Stuffed Cucumber Boats

Chicken Salad Garnished with Sliced Grapes

Caramelized Onion & Apple Tart

Mozzarella Cheese, Sweet Onions and Granny Apple

COLD

Asparagus Wrapped Prosciutto

Roasted Asparagus wrapped in prosciutto

Fruited Couscous Shooter

Honey Fruited Couscous Salad with Slivered Crostini

Smoked Salmon & Cream Cheese Cucumber Picks*

Smoked Salmon, Dill Cream Cheese & Cucumber

Garlic Roasted Cocktail Shrimp*

Cocktail Sauce

Cucumber Rolls

Sliced Cucumbers Stuffed with Whipped Cheese

Melon Wrapped Prosciutto

Prosciutto wrapped in Melon

Creole Stuffed Deviled Eggs

Topped with Fried Okra

Pedal Leaves Stuffed with Gorgonzola

Endive Leaves, Whipped Gorgonzola & Candied Walnuts

Spaghetti Squash Cakes

Minced Tofu, Olived & Dried Fruits with a Pesto Aioli Dip

Lentil Meatball Bites

Layered with Mozzarella and Balsamic Reduction Drizzle

Fruit & Cheese Bites

Diced Cheese with Fresh Fruit

Chicken Salad Cranberry Tea Sandwich

Cranberry Relish layered with Chicken Salad

"HORS D'OEUVRES"

TRAY PASSED

HOT

Potstickers

Chicken or Pork with Sweet Chili Dipping Sauce

Chicken Roulade

Flavored Tortilla, Cream Cheese, Chicken & Fruited Salsa

Mini Shredded Beef Tostada

Seasoned Beef, Mini Tostada, Garnished with Tomato

Spanakopita

Filo, Spinach & Feta

Mac & Cheese Fritter

Mac & Cheese, Tomato Bisque Shooter

Italian Sausage Stuffed Mushroom

Italian Sausage, Button Mushroom

Mini Chicken Empanadas

Pulled Chicken and Chipotle Cream Dip

Garlic & Cheese Stuffed Mushrooms

Fresh Garlic and Cream Cheese

Mini Beef Wellingtons*

Puff Pastry, Filet & Creamy Horseradish Dip

Spicy Chipotle Chicken Skewers

Grilled Chicken, Chipotle Sauce & Mango Chutney Dip

Teriyaki Beef Skewers

Grilled Beef, Teriyaki Sauce

Mini Beef Empanadas

Pulled Beef and Cilantro Sour Cream Dip

HOT

Twice Baked Potatoes

Potato Filling, Parmesan Cheese

BBQ Chicken Wrapped Skewer

Grilled Chicken, Applewood Bacon & BBQ Sauce

Crab Cakes*

Fresh Crab, Pineapple Coconut Dip

Garlic Roasted Shrimp Scampi*

Garlic Butter, Butterfly Shrimp

Cauliflower Cakes

Romesco Sauce, Garnished with Parsely

Apple wood Bacon Scallop*

Applewood Bacon, Fresh Scallop, Gastrique

Mini Filet Kabob*

Filet, Sweet Onion, Roasted Pepper

Potato Pancakes

Potato, Smoked Salmon, Dill Cream

Coconut Shrimp Lollipop

Coconut Shrimp, Apricot Ginger Dip

Lobster Cake*

Bernaise Sauce

Tortilla Soup Shooter

Grilled Cheese or Chicken Taquito

Beef Slider

Bacon, Horseradish, Cheddar Cheese, Mini Brioche

“ACCOMPANIMENTS”



POTATOES & RICE

Red Roasted Rosemary Potatoes

Red Potato Quarters, Rosemary & Garlic

Cheddar Cheese Smashed Red Potatoes

Cheddar Cheese

Whipped Garlic Mashed Potatoes

Fresh Potato, Roasted Garlic

Whipped Buttered Mashed Potatoes

Potato, Butter

Au Gratin Potatoes

Cut Potato with Cream and Cheeses

Escalloped Potatoes

Round Cut Potato, Cream and Cheeses

Parsley Buttered Potatoes

Red Potatoes, Butter & Chopped Parsley

Chili Roasted Sweet Potatoes

Sweet Potato Wedges, Smoked Paprika & Chili Powder

PASTAS

Pasta La Checca

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

Pasta Al Fresco

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

Pasta Primavera

Bowtie with Sautéed Mushrooms, Tomatoes, Zucchini & Peppers

Rice Pilaf

Traditional Rice Pilaf

Wild Rice Pilaf

Rice Pilaf Mixed with Wild Rice

Lemon Rice

Long Grain Rice, Lemon Seasoning & Lemon Garnish

Confetti Rice

Rice Pilaf, Peas & Carrots

Brown Rice

Steamed Brown Rice

Classic Italian Risotto

Arborio, Butter, Parmesan Cheese, White Wine

Mushroom Orzo Risotto

Orzo Pasta with Mushrooms, Butter & Parmesan Cheese

Fettuccine Alfredo

Fettuccine Pasta Bundles topped with our Rich Creamy Alfredo Sauce

Pasta Al Fresco

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

Gourmet Mac & Cheese

Elbow Macaroni, Four Cheeses & Bread Crumbs

“ACCOMPANIMENTS”



VEGETABLE

Sauteed Zucchini & Squash

Zucchini, Squash, House Spices

Grilled Summer Roasted Vegetables

Zucchini, Squash, Red Onion, Mushroom, Carrot, Bell Pepper, Oven Roasted

Roma Greens Beans

Green Beans, Roma Tomatoes, Sweet Red Onions

Haricot Verts with Herb Butter

Thin French Green Beans with Herb Butter & Toasted Almonds

Vegetable Soufflé*

Broccoli & Carrots with Cream

Agave Honey Ginger Glazed Carrots

Agave, Fresh Ginger, Honey, Carrots

SALADS

Classic Caesar Salad

Parmesan Cheese, Herb Focaccia Croutons

Baby Spinach Salad

Applewood Bacon Bits, Mushrooms, Egg, Bleu Cheese, Dressing

California Salad

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

Spring Salad

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

Fruit and Spinach Salad

Fresh Strawberries, Feta, Candied Pecans, Dressing

Greek Salad

Feta, Kalamata Olives, Cucumber, Red Onion, Artichoke, Tomato, Balsamic Vinaigrette

Lemon Asparagus*

Asparagus, Olive Oil, Fresh Lemon Juice, Lemon Slices

Roasted Peppers & Asparagus*

Roasted Red Peppers, Sweet Red Onion, Asparagus

Vegetable Medley

Broccoli, Carrots, Cauliflower

Balsamic Roasted Brussel Sprouts

Tossed in Olive Oil and Roasted

Wild Mushroom Sautee

Served with Garlic Butter

Classic Succotash

Lima Beans, Bacon Bits, Corn & Roasted Cherry Tomatoes

House Salad

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

Roasted Peach & Basil Salad

Peaches, Candied Walnuts, Goat Cheese, Chopped Basil, Citrus Vinaigrette (Subject to Availability)

Luxemburg Salad

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

Hearts of Palm

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

Italian Salad

Tomato, Red Onion, Cucumber, Peppercini, Garbanzo Beans, Motzarella Cheese, Dressing

“ACCOMPANIMENTS”

Plated or Stationed at \$7.00 p.p.

SOUPS & BISQUES

New England Clam Chowder

Traditional Creamy New England Clam Chowder

Manhattan Clam Chowder

Tomato Base Manhattan Clam Chowder

Potato Leak Soup

Russet Potatoes, Thyme, Cream Sauce

Lobster Bisque

House Recipe with Lobster Meat & Lobster Essence

Creamy Romesco Bisque

Roasted Peppers, Tomato Cream Sauce

Butternut Squash Bisque

Butternut, Nutmeg topped with Crème Franche

“STATIONS & LATE NIGHT SNACKS”

ANTIPASTO STATION \$8.00 p.p.

Assorted Olives, Roasted Eggplant, Zucchini, Yellow Squash, Marinated Artichokes, Wine Infused Mushrooms. Hummus Dip, Olive Tapenade and Spinach & Artichoke dip. Includes rustic breads, assorted fancy crackers & sliced baguettes.

Cured Italian Sliced Meats

Imported & Domestic Cheeses with Dried Fruits, Grapes, Berries

FRUIT, CHEESE & CRACKER DISPLAY \$10.00 p.p.

Variety of Domestic Cheeses & Imported Cheeses. Fresh Seasonal Fruit with Garnishes of Tropical Fruits, Grapes & Berries. Rustic breads and assorted fancy crackers

TRIO BRUSCHETTA BAR \$9.00 p.p.

CHOICE OF 3 FROM THE FOLLOWING:

- Tomato Basil
- Eggplant, Tomato Basil
- White Bean, Tomato Basil
- Olive Tapenade
- Avocado Tomato Basil
- Balsamic Thyme Mushroom
- Ricotta, Lemon, Basil and Honey

"STATIONS & LATE NIGHT SNACKS"

MASHED POTATO BAR \$8.00 p.p.

POTATO (Choice of 2)

- Sweet Mashed Potatoes
- Garlic Mashed Potatoes

PROTIEN TOPPINGS (Choice of 1)

- Kalua Pulled Pork
- Diced Bacon
- Smoked Andouille Sausage

ADDITIONAL TOPPINGS (Choice of 5)

- Basil Pesot
- Butter
- Creamed Corn
- Diced Tomatoes
- Guacamole
- Marinara Sauce
- Salsa
- Sauteed Veggies
- Caramelized Sweet Onions

- Buttered Parsley Red Skin Potatoes
- Yukon Gold Mashed Potatoes

- Diced Chicken
- Shredded Beef
- Carnitas

- Cheddar Cheese
- Chives
- Demi Glaze
- Feta Cheese
- Horseradish
- Roasted Garlic
- Sauteed Mushrooms
- Sour Cream
- BBQ Sauce

MARTINI MAC N CHEESE BAR \$8.00 p.p.

Chef's Specialty Gourmet Four Cheese Mack N Cheese

PROTIEN TOPPINGS (Choice of 1)

- Kalua Pulled Pork
- Diced Bacon
- Smoked Andouille Sausage

ADDITIONAL TOPPINGS

- Cheddar Cheese
- Salsa
- Roasted Corn

- Diced Chicken
- Shredded Beef
- Carnitas

- Golden Bread Crumbs
- Sliced Green Onions
- Roasted Cherry Tomatoes