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# WINTER HOLIDAY MENU & FESTIVE COLLECTIONS

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• CATERING & EVENTS •

CORPORATE EVENTS \* WEDDINGS \* SOCIAL \* HOLIDAYS \* NON-PROFIT

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ALL INCLUSIVE CATERING COMPANY

SERVING ORANGE COUNTY, INLAND EMPIRE & LOS ANGELES COUNTY  
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# "FESTIVE COLLECTIONS MENU"

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

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## A DECEMBER TO REMEMBER - 1

### BEEF BRISKET WITH ONION JAM

Towered Roasted Winter Vegetables  
Southern Style Creamy Grits  
Scalloped Potatoes | Chives  
Field Green Salad | Beets | Pickled Sliced Red Onions | Orange Segments,  
Toasted Walnuts | Feta Cheese | Apple Cider Vinaigrette  
Freshly Baked Rustic Bread & Butter

HOLIDAY DESSERT COOKIE / SWEETS

LUNCH \$14.00  
DINNER \$17.00

## A JOLLY GOOD TIME - 2

### ROSEMARY ORANGE ROAST BREAST OF CHICKEN

Brussel Sprout Gratin  
Garlic Herb Wild Rice Pilaf  
Roasted Beet Salad | Goat Cheese | Walnuts  
Freshly Baked Rustic Bread & Butter

HOLIDAY DESSERT COOKIE / SWEETS

LUNCH \$13.00  
DINNER \$16.00

## CANDY CANE LANE - 3

### CHICKEN BREAST MEDALLIONS

Spinach | Sun Dried Tomatoes | Tomato Basil Cream Sauce  
Roasted Carrots & Parsnips  
Classic Italian Risotto  
Winter Pear Salad | Grapes | Walnuts | Pears | Feta | Pomegranate  
Vinaigrette

Freshly Baked Rustic Bread & Butter

HOLIDAY DESSERT COOKIE / SWEETS

LUNCH \$13.50  
DINNER \$16.50

## WINTER WONDERLAND - 4

### PANKO DILL CRUSTED SALMON

Jewel Roasted Vegetables | Beets | Brussels Sprouts | Carrots  
Cheese Ravioli with Alfredo Sauce  
Harvest Quinoa Salad | Sun Dried Cranberries | Apples | Spinach  
| Butternut Squash | Walnuts | Apple Cider Vinaigrette  
Freshly Baked Rustic Bread & Butter

HOLIDAY DESSERT COOKIE / SWEETS

LUNCH \$17.50  
DINNER \$20.50



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## REINDEER REINS - 5

### TENDER BEEF MEDALLIONS

Zucchini Feta Fritters  
Garlic Whipped Mashed Potatoes  
Winter Garden Salad | Roasted Pimento | Artichoke Hearts | Sliced Red Onions | Toasted Walnuts | Parmesan Red Wine Vinaigrette  
Freshly Baked Rustic Bread & Butter  
HOLIDAY DESSERT COOKIE / SWEETS

LUNCH \$18.50  
DINNER \$21.50

## TWINKLE LIGHTS - 6

### Mustard Herb Crusted Pork Loin

Sweet Potato with Pecan & Brown Sugar Glaze  
Classic Italian Risotto  
Field Green Salad | Beets | Pickled Sliced Red Onions | Orange Segments, Toasted Walnuts | Feta Cheese | Apple Cider Vinaigrette  
Freshly Baked Rustic Bread & Butter  
HOLIDAY DESSERT COOKIE / SWEETS

LUNCH \$15.50  
DINNER \$18.50

## FESTIVE FIESTA - 7

### TAMALES & POZOLE

TWO Homemade Tamales: Pork | Cheese & Veggies | Chicken  
Pozole: Red Chile Pork | Green Chicken ~ Shredded Cabbage, Sliced Radishes, Limes & Crisp Tostadas  
Spanish Rice  
Pinto Beans  
Chips & Salsas  
HOLIDAY DESSERT COOKIE / SWEETS

LUNCH \$12.50  
DINNER \$15.00



## “HOLIDAY ENTRÉE SELECTIONS – A LA CARTE”

### BEEF ENTREES

#### BEEF BRISKET

Mushrooms | Red Wine Braised Onions | Thyme

#### TENDER BEEF MEDALLIONS

Rosemary Horseradish Aioli

#### BEEF SHORT RIBS

Red Wine Reduction

#### SLICED FILET OF BEEF

Mushroom Fricassee | Herbs | Madeira

#### PRIME RIB

Red Wine Au Ju | Creamy Horseradish

### LAMB ENTREES

#### RACK OF LAMB

Garlic | Rosemary Herbs

### PORK ENTREES

#### Bacon Wrapped Pork Loin

Apricot Glaze

#### Mustard Herb Crusted Pork Loin

Merlot Herb Sauce

### POULTRY ENTREES

#### ROSEMARY ORANGE ROAST BREAST OF CHICKEN

Bone-In

#### CHICKEN BREAST MEDALLIONS

Spinach | Sun Dried Tomatoes | Tomato Basil Cream Sauce

#### CHICKEN CORD ON BLEU

Ham | Provolone | Chardonnay Sauce

#### BROWN BUTTER SAGE CHICKEN BREAST

Lemon | Thyme

#### POMEGRANATE CHICKEN

Pomegranate Balsamic Reduction

### SEAFOOD ENTREES

#### ROASTED CITRUS SALMON

Lemons | Herbs | Thyme

#### PANKO DILL CRUSTED SALMON

Parsley | Lemon

#### TOMATO-CAPER BRUSCHETTA SEARED HALIBUT

#### BACON WRAPPED SCALLOPS

Sriracha Aioli | Julienne Water Chestnut

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## "SEASONAL SOUPS & SALADS"

12 Guest Minimum

### SEASONAL SOUPS & BISQUES

**BUTTERNUT SQUASH SOUP**

**CREAMY POTATO ZUPPA  
KALE & ITALIAN SAUSAGE**

**LOBSTER BISQUE**

**CREAMY CAULIFLOWER  
BACON SOUP**

**HEARTY WINTER VEGETABLE SOUP**

**GINGER CARROT SOUP**

**SWEET POTATO BISQUE**

### SEASONAL SALADS

**Field Green Salad**

Beets | Pickled Sliced Red Onions | Orange Segments, Toasted Walnuts | Feta Cheese | Apple Cider Vinaigrette

**Winter Garden Salad**

Roasted Pimento | Artichoke Hearts | Sliced Red Onions | Toasted Walnuts | Parmesan Red Wine Vinaigrette

**Roasted Beet Salad**

Goat Cheese | Walnuts

**Harvest Quinoa Salad**

Sun Dried Cranberries | Apples | Spinach | Butternut Squash | Walnuts | Apple Cider Vinaigrette

**Winter Pear Salad**

Grapes | Walnuts | Pears | Feta | Pomegranate Vinaigrette

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## “SEASONAL VEGGIES & SIDES”

### VEGGIE SIDES

AGAVE GLAZED GINGER CARROTS

TOWERED MEDITERRANEAN ROASTED VEGETABLES  
WITH BALSAMIC DRIZZLE

WINTER VEGETABLES WITH THYME

LEMONY ROASTED ASPARAGUS

SPAGHETTI SQUASH WITH ROASTED TOMATOES

ROASTED CARROTS & PARSNIPS

ROASTED BRUSSELS SPROUTS WITH BACON & GARLIC

WINTER SQUASH SOUFFLE

ROASTED ARTICHOKE HEARTS & FENNEL

MISO ROASTED MUSHROOMS WITH FRESH HERBS

DUAL VEGGIE SOUFFLE

CAULIFLOWER CAKES WITH ROMESCO TOPPING

### SIDE DISHES

MAPLE BUTTER MASHED SWEET POTATOES

SOUTHERN STYLE CREAMY GRITS

SCALLOPED POTATOES

WILD RICE PILAF CONFETTI

APPLE SAGE STUFFING

MASHED CAULIFLOWER WITH GARLIC & HERBS

MASCARPONE MASHED POTATOES WITH  
SAGE BROWN BUTTER

RED ROASTED ROSEMARY POTATOES

ROASTED FINGERLING POTATOES

TRADITIONAL ITALIAN RISOTO

STUFFED JUMBO SHEELS WITH A SUN DRIED TOMATOE  
CREAM SAUCE

MUSHROOM TORTELLINI CHEESE DISH

LINGUINI WITH FRESH SPINACH & ROASTED TOMATOES  
IN A CREAM SAUCE

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# "HOLIDAY COLLECTION CARVING MENU"

INCLUDES 2 HOURS OF CULINARY CHEF

## ADD A CARVING STATION

### PRIME RIB

Au Jus

Horseradish Cream

25-27

\$240.00 EA

Based on 6 oz per guest

### HERB CRUSTED TENDERLOIN OF BEEF

Horseradish Cream

Freshly Baked Rustic Bread & Butter

25-27

\$320.00 EA

Based on 6oz per guest

- A Culinary Carver is not 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

\$6.95 PER GUEST

### HONEY GLAZED HAM WITH CIDER GLAZE

Citrus Orange Cranberry Relish

Stone Ground Mustard

Freshly Baked Rustic Bread & Butter

\$10.95 PER GUEST

### ROASTED TOP SIRLOIN

Horseradish Cream

Stone Ground Mustard

Freshly Baked Rustic Bread & Butter

\$15.95 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**

\$13.50 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 Disposable Black Service ware

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## DISPLAY APPETIZERS

### HOT ARTICHOKE DIP

Included with Sliced Baguettes

### HUMMUS

Included with Toasted & Seasoned Pita Chips

### CARAMELIZED PESTO BRIE

Garnished with Dried Fruit & Nuts with Herb Cheese Crostini

### MEDI RUSTIC VEGETABLES

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

### IMPORTED & DOMESTIC CHEESE

Included with Entertainment Crackers

### TRIO BRUSCHETTA

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

### SEASONAL FRESH FRUIT

Garnished with Grapes & Berries

### RUSTIC ANTIPASTO

Cured Meats, Medi Rustic Vegetables & Domestic Cheeses

## 1 DISPLAY & 4 APPETIZER

\$15.00 PER GUEST

Estimated 1 Hour Cocktail Party

## 1 DISPLAY & 6 HOT ITEMS

\$19.00 PER GUEST

Estimated 2 Hour Cocktail Party

## 2 DISPLAY & 8 HOT ITEMS

\$30.00 PER GUEST

Estimated 3 Hour Cocktail Party

## 3 DISPLAY & 10 HOT ITEMS

\$35.50 PER GUEST

Estimated 4 Hour Cocktail Party

## INCLUDES

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

## ADDITIONAL OPTIONS

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

All Credit Card Transaction will Incur a 3% Credit Card Convenience Fee

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



## "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) \$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 BEARNAISE

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 STUFFED MUSHROOMS

TRAY OF 25 PCS \$31.25

#### ITALIAN, SWEDISH OR SWEET & SOUR MEATBALLS

TRAY OF 25 PCS \$47.50

#### GRILLED ANDOUILLE SAUSAGE 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 ORANGE VINAIGRETTE DRIZZLE

TRAY OF 25 PCS \$45.00



## "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 & VEGGIES

SERVES 10-15 \$22.50

SERVES 20-25 \$37.50

#### CARAMELZIED STUFFED PESTO BRIE CHEESE

SERVES 10-15 \$37.50

SERVES 20-25 \$57.00

#### MEDI RUSTIC VEGGIES

SERVES 10-15 \$30.00

SERVES 20-25 \$50.00

#### IMPORTED & DOMESTIC CHEESE DISPLAY

SERVES 10-15 \$22.50

SERVES 20-25 \$37.50

#### TRIO BRUSCHETTA BAR

SERVES 10-15 \$37.50

SERVES 20-25 \$50.00

### COLD PICK UP/PASSED

#### PROSCIUTTO FIGS WITH HONEY DRIZZLE

TRAY OF 25 PCS \$SEASONAL

#### SLIVERED AVOCADO CROSTINIS

TRAY OF 25 PCS \$37.50

#### COUS COUS FRUITED COCKTAIL SALAD

TRAY OF 25 PCS \$31.25

#### CHICKEN STUFFED ROULADE WITH FRUITED SALSA

TRAY OF 25 PCS \$47.50

#### SMOLED SALMON CANAPE

TRAY OF 25 PCS \$41.25

#### FILO CUPS WITH CRAB, CHICKEN ARTICHOKE OR MANGO CHICKEN SALAD

TRAY OF 25 PCS \$41.25

#### PROSCIUTTO ROASTED ASPARAGUS

TRAY OF 25 PCS \$33.75

#### HONEY

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	\$13.95 PER GUEST
50+	\$12.95 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 – Pre Carved with Gravy & Cranberry Sauce  
Mashed Potatoes or Rice Pilaf  
Cold Pasta Salad or Tossed Salad

SERVED WITH COFFEE, JUICE & HOT TEA

25-49	\$17.95 PER GUEST
50+	\$16.95 PER GUEST

### BRUNCH MENU #3

Assortment of Fresh Baked Breakfast Breads  
Fresh Seasonal Fruit Display  
Country Potatoes  
Buttermilk Pancakes with Whipped Butter & Maple Syrup  
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 and Scrambled Eggs to Order  
Apple Cobbler & Assorted Mini Pastries

SERVED WITH COFFEE, JUICE & HOT TEA

25-49	\$21.95 PER GUEST
50+	\$20.95 PER GUEST

### A LA CARTE

Breakfast Burritos	\$5.50 PER PERSON
Frittata	\$4.00 PER PERSON
Biscuits & Gravy	\$5.50 PER PERSON
Steamed Vegetables	\$3.00 PER PERSON
Rice Pilaf	\$3.00 PER PERSON



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**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      \$6.75 PER GUEST  
SMALL TRAY OF 25      \$62.50 EA  
LARGE TRAY OF 50      \$120.00 EA

**OLD FASHIONED HOILDAY COOKIES**

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

SMALL TRAY OF 15      \$17.25 EA  
MEDIUM TRAY OF 30      \$33.00 EA  
LARGE TRAY OF 50      \$52.50 EA

**COOKIE & BROWNIE TRAY**

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

SMALL TRAY OF 15      \$17.25 EA  
MEDIUM TRAY OF 30      \$33.00 EA  
LARGE TRAY OF 50      \$52.50 EA

**CRÈME BRULE**

Traditional Crème Brule      \$4.00 EA

**“DESSERTS”**

**BROWINES**

*Cheesecake Brownie & Fudge Brownie*

SMALL TRAY OF 15      \$17.25 EA  
MEDIUM TRAY OF 30      \$33.00 EA  
LARGE TRAY OF 50      \$52.50 EA

**MINI FRESH FRUIT TARTS**

SMALL TRAY OF 15      \$33.75 EA  
MEDIUM TRAY OF 25      \$53.75 EA  
LARGE TRAY OF 50      \$102.50 EA

**CHEESECAKE SQUARES**

SMALL TRAY OF 15      \$33.75 EA  
MEDIUM TRAY OF 25      \$53.75 EA  
LARGE TRAY OF 50      \$102.50 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      \$50.00 EA  
LARGE TRAY OF 50      \$100.00 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 & 20% service charge & sales tax of 7.75% 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	\$40.00 PER HR
EVENT STAFF	\$25.00 PER HR
CHEFF ASSISTANT	\$40.00 PER HR
OVERTIME FEE	Subject to Position

### 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 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)



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• CATERING & EVENTS •

CONTACT US AT

[info@tiscatering.com](mailto:info@tiscatering.com) or

Call 714.693.1030

Thank You for Contacting Us