



TEA | SWEETS | SAVORY BITES
SANDWICHES | CUPCAKES

TISCARENO'S CATERING & EVENTS

Tea Menu

“TEA PACKAGES”

Includes Disposable Serviceware. Minimum of 15 guest of ea package

SPRING TEA

Mini Scones

Devonshire Cream | Raspberry Jam | Lemon Curd

Five Tea Sandwiches

Fresh Seasonal Fruit or Mixed Seasonal Berries *(summer months only)*

Chocolate Covered Cream Puffs

Assorted Macaroon

Ice Tea & Lemonade

2 Tea Selections

PER PERSON \$17.00

LE PETITE TEA

(Guest ages 3-12 years old)

Mini Scone

Fruit Wand

Mini Cupcake

Strawberry Cream Cheese with Strawberry Tea Sandwich

Ham & Cheese Pinwheel

Assorted Macaroon

Lemonade & Strawberry Lemonade

PER PERSON \$13.00

GRANDEUR TEA

Salad

Mini Scones

Devonshire Cream | Raspberry Jam | Lemon Curd

Five Tea Sandwiches

Savory Bites *(selection of 3)*

Fresh Seasonal Fruit or Mixed Seasonal Berries *(summer months only)*

Mimosa Bar

Cranberry Juice | Orange Juice | Pineapple Juice

3 Assorted Fresh Fruit Garnishments

Ice Tea & Lemonade

2 Tea Selections

PER PERSON \$24.00

“TEA PACKAGE SELECTIONS”

INCLUDES DISPOSABLE PLATES, FLATWARE & COCKTAIL NAPKINS

MINI | FINGER SANDWICHES

Cucumber Cream Cheese

Egg Salad Tea Puff

Tuna Salad on White

Chicken Salad Finger Sandwich or Tea Puff

Turkey Cranberry on Squaw

Tomato Cream Cheese

Tomato, Mozzarella & Pesto on Focaccia

Smoked Salmon with Cream Cheese & Dill

Roast Beef with Horseradish Aioli on Wheat

PB&J

Ham & Cheese Pinwheels

MINI CROISSANTS

Turkey & Provolone

Ham & Cheddar

Egg Salad

“TEA PACKAGE SELECTIONS | A LA CARTE”

SAVORY BITES

Mini Crust Less Spinach & Cheese Bite	\$2.25 EA
Caprese Skewers (Mini Tomato Mozzarella Basil Balsamic Reduction Drizzle)	\$2.25 EA
Caramelized Onion & Apple Tarts	\$2.50 EA
Prosciutto Wrapped Asparagus	\$2.75 EA
Chicken Curry Cucumber Boats	\$1.75 EA
Strawberry Goat Cheese Bruschetta	\$2.25 EA
Deviled Eggs	\$1.75 EA
Caramelized Pesto Brie Cheese with Dried Fruits & Nuts	\$65.00 EA
Lemon Blueberry Pancake Bites	\$2.25 EA

A LA CARTE

(MINIMUM OF 15 OF EA KIND)







SALADS

California Salad – Dried Cranberries, Apples, Mandarins, Candied Walnuts, Feta Cheese & Triple Berry Dressing	(Serves 12-15) \$37.50
Caesar Salad – Cheese Herb Croutons, Parmesan Cheese, Caesar Dressing	(Serves 17-20) \$45.00
Chinese Salad – Shredded Carrots, Almonds, Rice Noodles, Scallions, Orange Segments, Sesame Ginger Dressing	(Serves 22-25) \$55.00
Pasta Salad – Diced Veggies, Fresh Spinach in Herb Dressing	(Serves 45-50) \$90.00
Garden Salad – Shredded Carrots, Cucumbers, Tomatoes, Olives, Croutons with 2 Dressings	
Potato Salad – Potatoes, Hard Boiled Eggs, Celery in Creamy Dressing	
Fruit & Spinach Salad – Fresh Seasonal Fruit, Spinach, Feta Cheese, Candied Walnuts & Triple Berry Dressing	

A LA CARTE

“TEA PACKAGE SELECTIONS | A LA CARTE”

HOT TEA SELECTIONS

- English Breakfast 
- Earl Grey 
- Chai 
- Chamomile
- Peppermint
- Wild Raspberry Hibiscus
- Jasmine Blossom
- Pomegranate Raspberry
- Green Tea 
- Orange Spice
- Moroccan Mint 
- Lemon Ginger 

 = CAFFEINE

EA ADDITIONAL POT

\$5.00 EA
(REFILLS INCLUDED)

BEVERAGES

Strawberry Lemonade | Tropical Ice Tea | Lemonade
Regular | Decaf with Accompaniments

A LA CARTE

\$1.50 pp
\$1.50 pp

SWEETS & MORE

(Ask About Our Custom Cakes)

Mini Scones with Cream, Jam & Lemon Curd
Seasonal Fruit Salad or Mixed Seasonal Berries Cups (Summer Months Only)
Chocolate Covered Cream Puffs (MINIMUM 10)
Assorted Macaroons
Bite Size Desserts (Chef Choice)

A LA CARTE

\$6.00 (2 pcs ea)
\$5.00 EA
\$25.00 TRAY
\$4.00 (3 pc ea)
\$3.00 EA

“RENTALS”

VINTAGE CHINA RENTALS

Dinner Luncheon Plate 10"	\$1.60 EA
Tea Plates 7"	\$1.30 EA
Salad Dessert Plate 8"	\$1.30 EA
Presentation Plates	\$4.20 EA
Tea Cup & Saucer	\$1.60 EA
White Creamer & Sugar with Lid Set	\$5.25 EA
Silver Sugar Tongs	\$3.00 EA
Garden Pitcher, 32oz	\$7.35 EA
Water Glass, 14oz Goblet	\$0.80 EA
Pink Tinted Goblet, 11 oz	\$1.05 EA
Roma Blue OR White Goblet, 10 oz	\$2.10 EA
Stainless Silver - Teaspoon	\$0.65 EA
Stainless Silver - Fork Dinner	\$0.65 EA
Stainless Silver – Fork Salad	\$0.65 EA
Stainless Silver – Knife	\$0.65 EA
Stainless Silver – Butter Knife	\$0.65 EA
20"x20" Linen Napkin – Choice of Color (Polyester)	\$0.80 EA

“TEA PACKAGE GENERAL 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.

DEPOSITS & DATE GUARANTEE

A 25% deposit of the Total Value is required to reserve a date with signature confirmation of your contract. This deposit is only refundable within 7 days from booking: following the 7 day period, deposit will be non-refundable and will be applied to your final bill. No date will be held unless a deposit is received and is subject to availability at the time of booking.

PICK UP ORDERS

Any order with food will displayed on disposable trays & disposable bowls may be picked up at our Kitchen 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.

BUFFET, STANDARD: WILL INCUR A ONE TIME DELIVERY FEE. ALL BUFFETWARE CAN BE DISCARDED. Standard Events will be set up buffet style on disposable trays & bowls with disposable serving utensils.

BUFFET, VIP: WILL INCURE A DELIVERY & PICK UP FEE. ALL BUFFETWARE IS RETURNED TO TISCARENO'S. A \$50.00 starting rate FEE WILL INCUR FOR ALL VIP events that will include serving pieces, glass or ceramic trays, bowls, etc. Client will be responsible for cost of lost or missing equipment.

GUEST COUNT CHANGES | FINAL PAYMENTS | CONTRACT CHANGES

You can change your guest numbers, tweak the menu items, or change from buffet to plated, plated to buffet. Once your event is less than the required days, we can no longer make changes as we have pre-ordered what we need for your event. However, last minute order may be accommodated up to forty-eight (48) hours prior to your event, but at a premium price.

PICK UP AND DELIVERY: Final guest count and final payment is 5 days prior to your event. At the 4th day, you are locked in.

FULL SERVICE EVENTS: Final guest count and final payment is 10 days prior to your event. At the 9th day, you are locked in.

GRATUITIES

Service personnel gratuities are customary and are genuinely appreciated by our staff. Gratuities may be given to individual staff members, or to the supervisor for distribution. Your event coordinator can guide you on how gratuities are dispersed to staff members.