



# **TISCARENO'S CATERING & EVENTS**

*Wedding Packages*

## “PLATINUM PACKAGE”

**\$65.00 / Per Person** (Service Charge + CA Sales Tax ~ Minimum 100 guests)

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

**STATIONARY APPETIZER** (Includes Stationary Appetizer from Stations)

**SOUP OR SALAD** (Includes Choice of 2 salads | 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

### Roast Prime Rib

Au Jus & Creamy Horseradish

### Braised Short Rib

Herb Red Wine Jus

### Filet Mignon or Bacon Wrapped Filet Mignon

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

### 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

Freshly Baked Bread with Butter

Wedding Cake – Custom Cake of Choice

Assorted Sweets Table

### Alaskan Pan Fried Salmon

Sesame Soy Honey Ginger Reduction

### Sea Bass

Roasted Red Pepper Sauce

### Seared Halibut

Argentinian Chimichurri Sauce

### Lemon Garlic Shrimp

Fresh Parsley

### Maryland Crab Cakes

Remoulade Sauce on Bed of Baby Arugula

## “DIAMOND PACKAGE”

**\$55.00 / Per Person** (Service Charge + CA Sales Tax ~ Minimum 100 guests)

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

**STATIONARY APPETIZER** (Includes Fruit & Cheese Board)

**SOUP OR SALAD** (Includes Choice of 2 salads | 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

### 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

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

Freshly Baked Bread with Butter

Wedding Cake – Custom Cake of Choice

Tartlet Bar

### Roast Top Sirloin

Rosemary Mushroom Sauce

### Tri Tip

Herb Red Wine Jus

### Flank Steak

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

### NY Strip Steak

Red Wine Thyme Butter Sauce

### Honey Chipotle Glazed Salmon

Crisp Wonton Confetti

### Grilled Cilantro Salmon

Cilantro Lime Sauce

## "GOLD PACKAGE"

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**\$45.00 / Per Person** (Service Charge + CA Sales Tax ~ Minimum 100 guests)

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

**SOUP OR SALAD** (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

### 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

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

### Roast Beef\*

Carved to Order with Au Jus & Creamy Horseradish

### Braised Brisket of Beef

Molasses BBQ Sauce or Wild Mushroom Sauce

### Beef Bourguignon

Pearled Onions and Red Wine Sauce

### Lemon Garlic Tilapia

Fresh Capers, Butter and Parsley

## "SILVER PACKAGE"

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**\$35.00 / Per Person** (Service Charge + CA Sales Tax ~ Minimum 100 guests)

**STATIONARY APPETIZER** (Includes Fruit & Cheese Board)

**SOUP OR SALAD** (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

### 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:

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 – Infused Waters, Natural Water

Freshly Baked Bread with Butter

### 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

## “SPANISH-LATIN PACKAGE”

**\$35.00 / Per Person** (Service Charge + CA Sales Tax ~ Minimum 100 guests)

**STATIONARY APPETIZER** (Chips & Salsa & Fruit & Cheese Board Combination)

**SOUP OR SALAD** (Includes Choice of 1 salad OR 1 soup for buffet or plated meal)

**ENTREES** (Includes Choice of 1 entrees) ~ \$250.00 for Cooking On Site

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

### Enchiladas of Green Chile Chicken or Red Cheese

With a Non Spicy Sauce & Cheese

### Chicken or Beef Fajitas

With Sauteed Peppers & Onions

### Chile Verde (Pork or Beef)

Simmered in a Green Tomatillo Sauce with Onions

### Chile Colorado

Tender pieces of beef with a rich and flavorful red chile sauce

### Birria de Res

A blend of chiles & spices simmered with beef stew meat | Onions | Cilantro | Salsa

### Tender Braised Carnitas

Braised Pork until tender | Pico de Gallo

### 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: Choice of Horchata, Jamaica or Tamarindo with Natural Water

Freshly Baked Rolls with Butter

Condiments – 2 Salsas of Choice

### Adobo Rubbed Chicken

Chicken Breast Rubbed & Grilled in a Homestyle Adobo Sauce

### Red Chicken Mole

Jalisco Style Red Mole

### Southwest Chicken

Creamy Chile Poblano Sauce Peppers & Onions

### Chile Relleno (+\$5.00)

Pasilla Chile Stuffed with Cheese

### Shrimp Fajitas (+\$7.00)

Sauteed Jumbo Shrimp with Peppers & Onions

### Tortillas Made to Order (+\$4.00)

Handmade Corn Tortillas Made to Order

## "SPANISH-LATIN ACCOMPANIMENTS"

### POTATOES & RICE

#### Spanish Red Rice

Sauteed with Onions & Tomatoes

#### Cilantro Lime Rice

Cilantro Lime Infused Rice

#### Black Beans

Whole or Smashed

#### Vegetarian Pinto Beans

Whole or Smashed

#### Ranchero Beans

Bacon, Onions & Jalapeno

#### Roasted Corn on the Cob

Corn Cobettes roasted & topped with Cotija Cheese

#### Mexican Angel Hair Fideo Pasta

Angel Hair Pasta with Tomato Sauce

#### Chorizo Roasted Potatoes

Red Roasted Potatoes sauteed with Chorizo, Peppers & Onions

#### Zucchini, Corn, Tomato & Peppers Vegetables

Sauteed Al Dente

### SALADS

#### Pepita Caesar Salad

Romaine, Cotija Cheese, Pepitas, Corn Strips & Pepita Caesar Dressing

#### Mango Lime Slaw

Cilantro, Mango with a Cumin Lime Dressing

#### Cilantro Jalapeno Jicama Slaw

Jicama, Red Cabbage, Diced Cilantro & Diced Jalapenos in a Cilantro Lime Dressing

#### Mexican Cactus Salad

Fresh Nopales (Cactus), Diced Onions, Tomatoes, Cilantro tossed with Cotija Cheese - Yum

#### Classic Caesar Salad

Romaine, Caesar Dressing, Cheese Herb Croutons & Parmesan Cheese

#### Garden Green Salad

Tomatoes, Cucumbers, Shredded Carrots, Red Cabbage & Croutons with Two Dressings

#### Potato Salad

Tossed with Fresh Eggs, Celery, Mayo & Mustard

#### Elbow Macaroni & Ham Salad

Diced Ham, Celery, Mayo & Mustard

#### Ambrosia Salad

Fruit Cocktail | Whipped Cream | Marshmallows | Coconut

# "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

#### 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 & Mushroom Pate

#### 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

#### Bacon Scallop\*

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”

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### 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

#### Mexican Tortillas Soup

Topped with Tortilla Strips

## “STATIONS”

### ANTIPASTO GRAZING TABLE 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 BOARD \$6.00 p.p.

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

### TRIO BRUSCHETTA BAR \$7.00 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"

## 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 Pesto
- 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

50 GUEST MINIMUM

## “LATE NIGHT SNACKS”

### SOUTH OF THE BORDER TACO BAR \$12.00 p.p.

PROTIEN (Choice of 3)

- Diced Carne Asada
- Carnitas
- Al Pastor

GARNISHMENTS INCLUDE

- Red & Green Salsa
- Cilantro
- Diced Onions
- Limes
- Radishes

MEXICAN WATER TO INCLUDE

- Horchata
- Jamaica

- Diced Chicken
- Birria
- Chorizo +\$2.00 p.p.

- Homemade Tortilla Chips
- Mango Salsa +\$1.00 p.p.
- Diced Tomatoes +\$1.00 p.p.
- Guacamole +\$1.00 p.p.
- Tortillas Made to Order +\$5.00 p.p.

- Piña (Pineapple)
- Sandia (Watermelon)

### NACO BAR \$10.00 p.p.

Homemade Tortilla Chips with Nacho Cheese & Jalapenos

Includes: Red & Green Salsa

PROTIEN (Choice of 2)

- Steak
- Ground Beef
- Al Pastor

- Diced Chicken
- Shredded Pork

GARNISHMENTS (Choice of 3)

- Diced Tomatoes
- Diced Onions
- Sour Cream
- Chives
- Limes

- Chunky Salsa
- Cilantro
- Olives
- Shredded Cheese
- Guacamole +\$1.50 pp

MINIMUM OF 50 GUESTS

## "LATE NIGHT SNACKS"

### SLIDER STATION \$12.00 p.p.

PROTIEN (Choice of 2)

- Beef Sliders with Cheese, Pickles & Ketchup
- BBQ Pulled Pork with Pickles & Homemade BBQ Sauce
- Chipotle Pulled Chicken With Chiipotle Aiolo
- Teriyaki Turkey Slider Cheddar & Sriracha Aiolo
- Cuban Slider with Pork Medallions, Deli Ham, Swiss & Pickles
- Buffalo Fried Chicken Sliders with Red Hots Buffalo Sauce & Blue Cheese
- Black Bean Burger Slider with Sliced Pickles, Cheese & Tomato
- Greek Veggie Burger with Hummus Spread, Roasted Veggies & Cherry Tomato

### STREET DOGS \$12.00 p.p.

Hot Dog & Bacon Wrapped Hot Dog

Includes: Hot Dog Buns, Ketchup, Mustard, Grilled Peppers & Onions

GARNISHMENTS (Choice of 3)

- Diced Tomatoes
- Sour Cream
- Nacho Cheese
- Chipotle Mustard
- BBQ Sauce
- Pico de Gallo
- Shredded Cheese
- Jalapenos
- Homemade Pickles
- Guacamole +\$1.00 p.p.
- Chile Beans +\$2.50 p.p.
- Smoked Pulled BBQ Pork +\$3.00 p.p.

### GRILLED QUESADILLAS \$10.00 p.p.

Blended Cheese, Extra Large Flour Tortilla & Red Salsa

PROTIEN (Choice of 2)

- Pizza Quesadilla
- Jerk Chicken
- Chipotle Diced Chicken
- Hawaiian Pulled Pork
- Carne Asada (Steak)
- Veggie Mushroom & Grilled Onions

GARNISHMENTS (CHOOSE 3)

- Pico De Gallo
- Chunky Salsa
- Guacamole +\$1.50 p.p.
- Sour Cream
- Cauliflower Salsa
- Mango Salsa +\$1.00 p.p.

MINIMUM OF 50 GUESTS

# “DESSERTS & DESSERT STATIONS”

## LOVE IS SWEET \$7.75 p.p.

INCLUDES: Trays, Platters, etc Disposable Plates, Flatware & Cocktail Napkins  
CHOOSE A VARIETY OF 5 | 3 PCS PER GUEST

- Chocolate Dipped Strawberries
- Chocolate Mousse Cups
- Double Deckers
- Mini Eclairs
- Assorted Mini Cups
- Coconut Chocolate Macaroons
- Raspberry Ganache Brownie Bites
- Pecan Bites
- Raspberry Mousse Edible Spoon
- Mni Apple Tart
- Mini Crème Brulee
- Strawberry Trifle Cups
- Cream Puffs
- Cake Pops
- Assorted French Macaroons
- Mini Cheesecake Squares
- Triple Chocolate Brownie
- Lemon Bites
- Mini Cupcakes
- Rice Crispy Treats

## SMORE LOVE \$7.00 p.p.

Hershey's Chocolate Squares  
Graham Crackers  
Large Fluffy Marshmallows

## SMORE IN LOVE \$9.00 p.p.

INCLUDES: SMORE LOVE + ADDITIONAL OPTIONS

### MARSHMALLOW

- Strawberry

### CHOCOLATE (Choice of 1)

- Reeses Cups
- Andes Mint Chocolate

### FILLING

- Nutella
- Peanut Butter

### COOKIE / CRACKER (Choice of 1)

- Chocolate Graham Crackers
- Fudge Striped Cookies

- Chocolate
- Rolo
- Cookies & Cream Hershey's
- Strawberry Jam
- Chocolate Chip Cookies

50 GUEST MINIMUM



## “DESSERTS & DESSERT STATIONS”

### BECAUSE YOU POPPED WITH QUESTION \$8.00 p.p.

INCLUDES: Brown Paper Bags & Deluxe Napkins  
FRESHLY POPPED POPCORN & BUTTER SPRITZ

#### SEASONING (Choice of 3)

- Kettle Corn
- White Cheddar
- Caramel
- Nacho Cheddar

#### SCOOP (Choice of 3)

- Chocolate Candies
- Peanut Butter Candies
- Gummy Bears
- Malt Balls
- Mini Marshmallows

- Ranch
- Chile Lime Tajin
- Apple Cinnamon
- Garlic Parmesan

- Honey Roasted Peanuts
- Reese's Mini Cups
- Red Licorice
- Rolos

### WE GO TOGETHER LIKE MILK & COOKIES \$6.00 p.p.

INCLUDES: Disposable Cups, Cookie Bags & Deluxe Napkins

#### COOKIES (Choice of 4)

- Snickerdoodles
- White Chocolate Macadamia
- Mexican Wedding Cookies
- Double Chocolate Cranberry
- Fudge Nut Brownie Cookie

- Chocolate Chip
- Oatmeal Cinnamon Raisin Cookies
- Chocolate Dipped Coconut Macaroons
- Peanut Butter Cookies
- M & M Cookie

#### MILK IN A JUG

- Chocolate Milk
- White Milk

- Strawberry Milk
- Almond Milk +\$1.50 p.p.

### LOS NOVIOS \$6.00 p.p.

#### DESSERTS (Choice of 3)

- Mexican Pan Dulce
- Caramelized Individual Flan
- Buñuelos

- Mexican Cookies
- Arroz Con Leche Shooters
- Cinnamon Sugar Churros

50 GUEST MINIMUM

# “ADDITIONS AND OTHER STUFF”

## BEVERAGES

COFFEE ~ REGULAR & DECAF \$1.50 pp

- Sugar, Sweetners, Stirs, Creamers
- White Disposable Coffee Cups

GOURMET COFFEE STATION \$2.50 PP

- Sugar, Sweetners, Stirs, Creamers
- Flavored Syrups
- Semi-Sweet Chocolate Chips
- Cinnamon Sugar

DRINKS \$2.00 pp

- Coke, Diet Coke & Sprite
- Ice Tea ~ Southern Style, Freshly Brewed or Tropical
- 10oz Acrylic Disposable Cups

## ADDITIONAL MEALS

VENDOR MEALS ~ \$15.00 EA

- Chef Choice Chicken Entrée

PLATED MEALS ~ +\$6.00 pp

## ASSISTANCE OF RENTALS AND DAY OF COORDINATION

- Canopies or Tent Rentals
- Chairs from Chiavari, Farmhouse, Urban & More
- China, Glassware & Flatware Upgrade
- Lighting of String Lights, Chandeliers or Uplighting
- Furniture or Lounge Furniture

## DAY OF COORDINATION

Please ask about our Day of Coordination Packages

- Glass Irish Coffee Mugs - \$1.00 ea

- Flavored Creamers
- Marshmallows
- Andes Mint Chocolate
- White Disposable Coffee Cups

- Horchata (Cinnamon Rice) , Jamaica (Hibiscus), Pineapple or Watermelon – Choice of 2
- Lemonade
- Glass Beverage Dispenser

KIDS MEALS ~ \$25.00 EA

- Chicken Fingers with Ranch & Ketchup, Mac N Cheese & Fresh Fruit

FAMILY STYLE PLATED ~

- While we offer family style plated meals, the price may vary. Once a Menu is set, a final price quote will be provided

- Tables ~ Traditional | Farmhouse | Sweetheart
- Linen Upgrade
- Dance Floors ~ White, Oak, Round & More
- Bars & Bar Backs
- Table Chargers