



THE CENTRE

EVENTS BY TGIS



DINNER BUFFET PACKAGES

As the Exclusive full-service caterer for
THE CENTRE

Thank Goodness It's Sofia (TGIS) will handle all Catering and Event Needs for your Special Event. In business for over 30 years, TGIS is known as one of the premier catering companies in Southern California. TGIS provides the finest quality food and impeccable service, not to mention creativity and presentation second to none. Whether your event is sizable or intimate, extravagant, individually-themed, or unassuming....

TGIS will make it spectacular and memorable!



WHAT'S INCLUDED.....

All of our Buffet Packages Include:

- **Guest Tables and Banquet Chairs**
- **Choice of White, Ivory, or Black Tablecloth**
- **Choice of Select Linen Napkin Colors**
- **China, Flatware, and Glassware**
- **Bread & Butter with Meal (When Applicable)**
- **Choice of Iced Tea or Lemonade Station**
- **Two-Hour Gourmet Blend Coffee Station**
- **Professional Kitchen & Serving Staff**
*(Excluding Bartenders)
- **4 Hour Event Time Frame** *(Depending on Space & Time Restrictions)
- **Free Wifi**
- **Free Parking**

ADDITIONAL INFO...

VENUE USAGE FEES:

All Indoor Packages Include Access to Venue up to 90Min. Prior to Event Start Time
Evening Event: Four Hours at No Additional Fees

***Set Up Fee \$150.00**

***Clean Up Fee \$200.00**

***Early Set Up Fee \$400.00 (4 Hours, Depending on Availability)**

***Cocktail Table & Linen \$15.00 each**

***Events Under (50) Guests: \$200.00 Fee will be added to Invoice**

Evening Event Times: Between 5:00PM – 1:00AM *(Based on Availability)

Additional Event Time for: \$400.00 per Hour

****NO INDOOR EVENTS GO PAST 1:00AM**

THINGS TO THINK ABOUT...

CHIVARI CHAIRS: \$5.50 (EACH)

COLORS: GOLD, WHITE, BLACK, FRUITWOOD & SILVER Plus \$150.00 Delivery and Pick Up

CHAIR COVERS WITH SASH: \$3.50 (EACH)

Includes Installation

UP LIGHTING PACKAGE: \$300.00

(10 -LED LIGHTS, SET TO ANY COLOR REQUEST)

CHARGERS:

COLORS: GOLD OR SILVER (\$1.25 EACH)

CLEAR GLASS \$1.75 (EACH)

SQUARE MIRROR:

\$1.50 (EACH)

DANCE FLOOR:

24x24 Black

\$350.00

PREFERRED CAKE VENDORS:

Pacific Patisserie

(714) 549-2808

www.pacificpatisserie.com

Torrance Bakery

(310) 320 – 2722

www.torrancebakery.com

Sweet Traders

(714) 903-6800

www.sweettraders.com

ADDITIONAL PREFERRED VENDORS.....

FLOWERS:

Katy G's Flowers (562) 682-5191

Cristina's Flowers (562) 425-6821

C2flowers@aol.com

DAY OF COORDINATOR:

The Best Day Ever Events By Theresa

Direct: 310-634-8698

Thebestdayeverevents@gmail.com

<https://www.thebestdayeverdesigns.com>

A Wedding Store / Linda Gray (562) 436-2222

www.aweddingstore.net

The Events Boutique / Christina Cruz (424) 261-8887

www.theeventsboutique.com

XOXO Weddings / Kaci Mallat (608) 217-7885

www.xoxowed.com

EVENT INSURANCE:

One Day Event

www.onedayevent.com (408) 217-6787

The Event Helper

www.theeventhelper.com (855) 493-8368

PHOTOGRAPHERS:

Elise Souza Photography (951) 870-7673

elisesouza@me.com

PHOTO BOOTH:

BOOTHBROSSF / Romina (714) 822-7444

boothbrossf@gmail.com

IBK 360 Photo Booths

(714) 942-8000

<http://www.ibkphotoboosth.com>

DJ:

Audio FX Productions (714) 925-4353

(Bilingual Tagalog/English)

joe@audiofxdjs.com

DJLX (323) 522-7162 (Bilingual Spanish/English)

alex@DJLX-LSV.com

www.DJLX-LSV.com

DJ TEMPOE (833) 358-3676

www.djtempoe.com

TENTING / FURNITURE RENTALS:

SIGNATURE PARTY RENTALS / DIANE (714) 412-5106

dcardenas@signatureparty.com

CELEBRATION PARTY RENTALS / CINDY (714) 897-3333

info@ocpartyrental.com

GLITZY PARTY RENTALS / DORA (562) 420-4582

www.glitzyeventrentals.com

STEPHANIES LINENS / (562) 997-7946

www.stephanieslinens.com

VALET:

Cedars Parking / Rocky (949) 233-8502

cedarsparking@hotmail.com

CENTRE BUFFET

PREMIUM \$57.00 PER PERSON

Plus 22% Production Fee & Sales Tax

Entrées

(Choose Two)

BALSAMICO ROAST CHICKEN

Stuffed with Fresh Herbs and Prosciutto
Balsamic Glaze

COAL ROASTED BREAST OF CHICKEN

Filled with Charred Anaheim Chilies, Pepitas, Queso
Fresco, Tequila Lime Tomatillo Sauce
Chihuahua Cheese

PROVENCIAL CHICKEN

Stuffed With Spinach, Chive, Mushrooms, Wild Rice,
White Wine Sauce

ALE & MAPLE BRAISED SHORT RIBS

Boneless Beef Short Ribs
Aromatic Braising Reduction

COULOTTE TOP SIRLOIN STEAK

Chimichurri

SEAFOOD BROCHETTE

Gulf of Mexico Shrimp, Salmon, Olive Oil, Garlic and
Lemon Confit

ROASTED TENDERLOIN OF BEEF

*MP

Mustard, Thyme, Butter Crusted Creamy Horseradish,
Cognac Mushroom Cream Sauce

CARVED RACK OF LAMB

*MP

Lemon, Garlic and Rosemary Crusted with Mint
Chimichurri

HERB & SALT CRUSTED PRIME RIB OF BEEF

*MP

Horseradish Crème & Demi Glaze Au Jus

ROASTED TENDERLOIN BEEF WELINGTON

*MP

Duxelle & Prosciutto Crusted Wrapped in Flaky Crust
Brandy Green peppercorn Sauce

***YOU MAY CHOOSE SIDES FROM
STANDARD PACKAGE**

LOCAL OR MEXICAN SEABASS *(Add \$3.00)

Fresh Grilled
Fresh Dill, Kalamata & Lemon Confit
Lemon Shallot White Wine Sauce

CHILEAN SEABASS *(MKT)

Fresh Grilled
Fresh Dill, Kalamata & Lemon Confit
Lemon Shallot White Wine Sauce

Sides

(Choose One)

LEMON & SHALLOT ROASTED POTATO WEDGE

HERB ROASTED MARBLE POTATO

WHITE TRUFFLE FARRO RISOTTO WITH ASPARAGUS

MINI TWICE BAKED CHEDDAR POTATO

Sour Cream and Chive topped with Cheddar and Bacon
POTATO GRATINEE

Vegetables

(Choose One)

ROASTED BABY VEGETABLES

Baby Zucchini, Sunburst Squash, Baby French Carrots, Baby
Peppers

ROASTED BROCCOLIN, BABY RAINBOW CARROTS, JULIENNE BELL PEPPERS

JUMBO ASPARAGUS & BABY FRENCHED CARROTS

Salads

(Choose Two)

BTLA SALAD

Iceberg, Radicchio, Butterleaf Lettuce, Candied Spiced Bacon,
Cut Cherry Tomatoes, Pickled Onion Crouton, Shaved Radish,
Creamy Avocado Dressing

HARICOT VERT

Shaved Manchego, Button Mushrooms, Butternut Squash,
Walnuts, Fried Shallot, Honey Truffle Dressing

STRIPE SALAD

Israeli Couscous, Diced Tomato, Toasted Pepitas, Black
Currants, Shredded Asiago, Freeze Dried Corn, Chopped
Arugula, Buttermilk Pesto Dressing

VEGETABLE ANTIPASTO

Ciligrini Mozzarella, Marinated Artichoke, Kalamata Olive, Fire
Roasted Bell Pepper, Pickled Red Onion, Sundried Tomato,
Marinated Grilled Zucchini, Grilled Fennel, Augergine, Red Wine
Oregonatto

CENTRE BUFFET

STANDARD \$50.00 PER PERSON

Plus 22% Production Fee & Sales Tax

Entrées

(Choose Two)

CHICKEN BREAST MARSALA

Sauce of Marsala Wine, Garlic and Mushrooms

CHICKEN BREAST PICATTA

Sauce of Lemon, Capers and White Wine

MEDITERRANEAN BREAST OF CHICKEN

Feta, Roma Tomato, Sundried Tomato, Capers, Kalamata Olives, Sherry Artichoke Cream Sauce

HERB CRUSTED BREAST OF CHICKEN

Mediterranean Pesto

THYME & MUSTARD GLAZED PORK LOIN

Bacon, Apple, Cinnamon Compote
Port Wine Reduction

SLOW ROASTED BRISKET OF BEEF

Pan Gravy

TENDER BISTRO STEAK

Port Wine & Red Onion Marmalade
Shallot Bordelaise

SANTA MARIA TRI TIP

Chimichurri, Horseradish

ATLANTIC SALMON

*(Add \$2.00)

NORTHERN COD

*(Add \$2.00)

Fish can be prepared as follows:

- **Herb Lemon Butter Brushed Leek, Sundried Tomato, Kalamata Olive, Chardonnay Citrus Sauce**
- **Shallot Honey Truffle Glaze, Gold and Red Tomato, Garlic Olive, Basil Coulis** *(Add \$1.00)

Sides

(Choose One)

ROASTED GARLIC MASHED POTATO

OLIVE OIL & ROSEMARY ROASTED BABY POTATO

RICE PILAF

CARMELIZED SHALLOT ORZO

LARGE PEARL VEGETABLE COUSCOUS

PENNE PASTA POMADORO

Vegetables

(Choose One)

CHEF'S CHOICE ROASTED JULIENNED VEGETABLES

SEASONAL ROASTED VEGETABLES

ROASTED BROCCOLINI

Chili Flakes, Olive Oil, Garlic, Lemon

Salads

(Choose Two)

TOSSED CAESAR SALAD

Hearts of Romaine, Shredded Parmesan, Herbed Croutons
House Made Caesar Dressing

WILD MIXED FIELD GREENS

Dried Cranberries, Gorgonzola, Toasted Walnuts
Champagne Vinaigrette

MEDITERRANEAN SALAD

Romaine, Cucumber, Tomato, Olives, Feta, Red Onion,
Bell Peppers & Balsamic Vinaigrette

BUTTERLEAF BIB LETTUCE

Shredded Asiago, Bosc Pears, Candied Pecans
Champagne Vinaigrette

CALIFORNIA GREEN SALAD

Iceberg & Romaine, Baby Tomato, Spiral Carrot, Cucumber,
Red Cabbage, Buttermilk Ranch

ISRAELI QUINOA SALAD

Quinoa, Diced Red Pepper, Parsley, Green Onion, Persian
Cucumbers, Baby Tomatoes, Lemon Sumac Dressing

TORTELLINI SALAD

Shaved Brussel Sprouts, Grated Parmesan, Calabrian Pepper, Sherry
Vinaigrette

CURRIED COUSCOUS & CAULIFLOWER

WOK FRY, THAI, K-TOWN BBQ THE EAST

DINNER \$48.00 PER PERSON

Plus 22% Production Fee & Sales Tax

Entrées

(Choose Two)

KUNG PAO CHICKEN

Stir Fried with Peanuts, Green Onions,
Dried Red Chili Peppers

SPICY BULGOGI BONELESS CHICKEN THIGHS

GRILLED TERIYAKI CHICKEN

ORANGE CHICKEN

Lightly Breaded, Tossed in Sweet Orange Sauce

THAI PANANG CHICKEN CURRY

Lemon Grass, Coriander, Galangal, Chili Peppers,
Curried Coconut Sauce

THAI PANANG BEEF CURRY

Lemon Grass, Coriander, Galangal, Chili Peppers,
Curried Coconut Sauce

Sides

(Choose Two)

VEGETABLE FRIED RICE

JASMINE RICE

ASIAN GARLIC NOODLES

RED THAI CURRY NOODLES

CHOW MEIN

WOK FRIED VEGETABLES

HUNAN HONEY BLACK VINEGAR BROCOLINI

BROCCOLI BEEF

Tender Strips of Marinated Beef,
Fresh Broccoli Florets

SPICY BULGOGI KOREAN BBQ PORK

VIETNAMESE CARAMEL STICKY PORK RIBS

SZECHUAN GRILLED SHRIMP

*(Add \$2.00)

CRISPY GARLIC MISO GLAZED SALMON

*(Add \$2.00)

CAULIFLOWER KUNG PAO

(VEGETARIAN)

Tofu, Zucchini, Green Onion, Peanuts

THAI VEGETABLE GREEN CURRY

(VEGETARIAN)

Salads

(Choose One)

CHINOIS SALAD

Chopped Romaine and Iceberg Lettuce,
Mandarin Oranges, Toasted Almonds,
Julienne Carrots, Sesame Seeds, Green Onions, Wonton
Crisps, Sweet Ginger Sesame Soy Dressing

JAPANESE MISO SALAD

Baby Greens, Finely Chopped Cabbage, Shredded Carrot,
Edamame, Baby Tomato, Green Onion, Japanese
Cucumber, Sesame Seeds, Japanese Miso Dressing

CHILLED ASIAN VERMICELLI PASTA SALAD

Assorted Vegetables and Sesame Ginger Dressing

ENHANCEMENTS

WHOLE ROASTED PIG

(Lechon)

(Add \$650.00)

50 - 55 LB EACH

ASK ABOUT
SUSHI
PLATTERS

SALT & SMOKE

BBQ

DINNER \$48.00 PER PERSON

Plus 22% Production Fee & Sales Tax

Entrées

(Choose Two)

HONEY GLAZED BBQ CHICKEN

Boneless available upon request

SANTA MARIA GRILLED CHICKEN BREAST

Roasted Piquillo Pepper & Olive Radish

SANTA MARIA STYLE TRI TIP

Chimichurri & Horseradish Creme

12 HOUR SMOKED BBQ BEEF BRISKET

BBQ PULLED PORK

BBQ PORK ST LOUIS RIBS

TEXAS BRAISED BEEF SHORT RIBS

*(Add \$4.00)

LOUISIANA HOT LINK SAUSAGE

HOT SMOKED SALMON

Cracked Black Pepper & Maple

*(Add \$2.00)

FIRE ROASTED ANAHEIM CHILE (VEGAN / GF)

Stuffed with Soy-Rizo & Seasoned Basmati Rice, Ancho-Chile Glaze, Vegan Crème Accent Chihuahua Cheese Optional

Sides

(Choose Three)

LOW COUNTRY GREEN SALAD

Iceberg & Chopped Romaine, Frizzled Onion, Grape Tomato, Grilled Corn, Shredded Carrot, Shredded Cheddar, Buttermilk Herb Dressing

NOT YOUR GRANDMA'S SLAW

Shredded Red Cabbage, Brussel Sprouts, Carrot, Candied Bacon, Gorgonzola, Smoked Paprika Dressing

OLD FASHIONED POTATO SALAD

NEW SCHOOL POTATO SALAD

Baby Potatoes, Candied Bacon, Gorgonzola, Caramelized Onion, Italian Parsley, Champagne Dressing

ROASTED GARLIC MASHED POTATO

MAC AND CHEESE

BBQ BAKED BEANS

STEWED BLACK PEPPER GREEN BEANS

OFF THE COB STREET CORN

Grilled Corn, Cotija Cheese, Ranch Aioli, Onion, Diced Jalapenos, Cilantro, Cider Vinegar, Chili Powder

INCLUDES CORNBREAD & HONEY BUTTER

ENHANCEMENTS

ADD \$3.50 EACH
PER PERSON

NASHVILLE HOT CHICKEN SLIDER

Brioche Bun, Slaw, Pickles & Comeback Sauce

ANGUS BEEF SLIDER

Gorgonzola Butter, Caramelized Onion, Brioche Bun

HONEY BBQ PULLED PORK & CHEDDAR HAND PIE

BACON WRAPPED DATE

Stuffed with Manchego, Balsamic Glaze

BBQ HOT WINGS

*(Add \$2.50)

Spicy Buffalo or Mild BBQ

Ranch or Blue Cheese Dipping Sauce



ABUELA'S DIA DE DESCANSO

DINNER \$48.00 PER PERSON

LATIN

Plus 22% Production Fee & Sales Tax

Entrées

(Choose Two)

ANCHO CHILE AGAVE CHICKEN

Queso Fresco, Cilantro, Avocado Crema

CHILE COLORADO

CHILE VERDE

Slow Braised Pork with Tomatillos, Onion, Serrano Chile

CARNITAS

BEEF ENCHILADAS CON PASILLA CHILE SAUCE

CHEESE OR CHICKEN ENCHILADAS CON TOMATILLO SAUCE

COAL ROASTED BREAST OF CHICKEN

Filled with Charred Anaheim Chilies Pepitas, Queso Fresco, Tequila Lime Tomatillo Sauce, Chihuahua Cheese

FAJITAS

Chicken, Vegetarian, Flank Steak or ***(Shrimp Add \$2.00)**

CHIPOTLE HONEY LIME GRILLED SALMON ***(Add \$2.00)**

Pineapple Habanero Salsa

CAMERONES A LA DIABLA ***(Add \$2.00)**

FIRE ROASTED ANAHEIM CHILE **(VEGAN / GF)**

Stuffed with Soy-Rizo & Seasoned Basmati Rice, Ancho-Chile Glaze, Vegan Crème Accent Chihuahua Cheese Optional

"TACO BAR"

(Two Tacos with One Cheese Enchilada Per Person)

Includes: 6" Tortilla, Shredded Cheese, Diced Onions, Cilantro, Salsa Fresca, Hot Sauce

Protein - Choose Two

Carne Asada / Carnitas / Chicken Tinga / Pollo Asado
OR

Vegetable, Potato, & Soyizo **(VEGAN / GF)**

Grilled Shrimp with Baja Sauce

Sides

(Choose Three)

TRADITIONAL CHARRO BEANS

Pinto Beans, Garlic, Chorizo, Smoky Chipotle

REFRIED BEANS

BLACK BEANS

SPANISH RICE

CILANTRO LIME RICE

POBLANO CREAM, CHIHUAHA CHEESE

Caramelized Onion Potato Grantinee

VEGETABLES A LA PLANCHA

Peppers, Onions, Zucchini, Potato

OFF THE COB STREET ELOTE

Grilled Corn, Mixed with Cotija Cheese, Ranch Aioli, Onion, Diced Jalapenos, Cilantro, Cider Vinegar, Chili Powder

MEXICAN CAESAR SALAD

Romaine, Crunchy Tortilla Strips, Pepitas, Cotija, Cilantro Caesar Dressing

SOUTH OF THE BORDER CHOPPED SALAD

Chopped Iceberg & Romaine, Shredded Carrots, Grilled Corn, Diced Green Onion, Black Beans, Diced Tomato, Shredded Jack & Cheddar, Crunchy Tortilla Strips, Chipotle Lime Vinaigrette

INCLUDES TORTILLA CHIPS, SALSA, CORN & FLOUR TORTILLAS

GUACAMOLE *(Add \$2.00)****

SOUR CREAM *(Add \$0.50)****

TACO BAR TO INCLUDE:

RICE, BEANS, MEXICAN CAESAR SALAD,
CHIPS AND SALSA

ADD GUACAMOLE @ \$2.00 PER PERSON

Entrées

(Choose Two)

AEGEAN CHICKEN BREAST

Fresh Herbs, Fresh Lemon, Garlic and White Wine

CHICKEN SHAWARMA

CHOPPED CHICKEN GYRO

Tzatziki

CHICKEN SOUVLAKI

BEEF SHORT RIB KOKINISTO

*(Add \$4.00)

Five Spiced Traditional Greek Slow Braised Short Rib

BEEF KEFTA KABOB

Tzatziki

CHOPPED BEEF GYRO

Tzatziki

HERB MARINATED SALMON

*(Add \$2.00)

Herb Lemon Butter Brushed Leek, Sundried Tomato, Kalamata Olive, Chardonnay Citrus Sauce

LEMON, GARLIC & DILL SHRIMP SKEWER

*(Add \$2.00)

CHICKPEA GYRO (VEGAN / GF)

IMPOSSIBLE MEAT KEFTA KABOB

*(Add \$2.50)

MEDITERRANEAN STUFFED EGGPLANT (VEGAN / GF)

Kefta Style Seasoned Plant Based Beef with Fresh Roasted Seasoned Vegetables and Basmati Rice Served with Our Garlic, Tomato Coulis Sauce



Sides

(Choose Three)

RICE PILAF

PEARL VEGETABLE COUSCOUS

CARAMELIZED ONION ORZO

GREEK LEMON POTATO

Braised in Shallots, Fresh Lemon Juice

VEGETABLE BRIAMI

Slow Caramelized Market Vegetables, Greek Oregano, Tomato, Parsley

FASOLAKIA

Traditional Greek Tomato & Herb Braised Green Beans

GREEK SALAD

Romaine, Feta, Baby Tomato, Sliced Red Onion, Sliced Cucumber, Diced Bell Peppers, Kalamata Olive, Red Balsamic Herb Vinaigrette

ISRAELI QUINOA SALAD

Quinoa, Diced Red Pepper, Parsley, Green Onion, Persian Cucumber, Baby Tomato, Lemon Sumac Dressing

INCLUDES PITA, HUMMUS & HOT AJVAR SPREAD

ADD GARLIC TOUM @ \$2.00 PER PERSON

ENHANCEMENTS

ADD \$3.50 EACH
PER PERSON

LAMB MOUSSAKA FRITTER

Béchamel Dipping Sauce

GRILLED LAMB CHOP

*(Add \$1.00)

Greek Oregano, Fresh Lemon Juice

PISTACHIO LAMB LOLLIPOP

Rosemary Lemon Aioli

OCTOPODI

*(MKT PR)

Grilled Octopus, Marinade, Fresh Lemon

SPANAKOPITA

Fresh Spinach, Goat Cheese In Phyllo Pastry

DOLMADES

Stuffed Grape Leaves, Beef, Herbs, Rice, Fresh Lemon

SOUL FOOD

DINNER \$48.00 PER PERSON

Plus 22% Production Fee & Sales Tax

Entrées

(Choose Two)

BUTTERMILK FRIED CHICKEN

FRIED BREAST OF CHICKEN

Finished with Country Sausage Gravy

SMOTHERED PORK CHOPS

BONELESS BEEF SHORT RIBS

Home Style Braising Reduction

*(Add \$4.00)

TGIS FAMOUS MEAT LOAF

Beef or Turkey with a Creole Tomato Glaze

SOUTHERN STYLE OXTAIL

Slow Braised, Tomato, Herb, Beef Stock Reduction

*MP

CORNMEAL & FLOUR CRUSTED RED SNAPPER

"Kicked up Tartar Sauce"

CREOLE SHRIMP

Fresh Garlic, Pepper, Onion, Tomato,
Herbs & Spices

*(Add \$2.00)

IMPOSSIBLE MEAT LOAF (VEGAN / GF)

*(Add \$2.00)

Sides

(Choose Three)

WHITE RICE

BLACK EYED PEAS

LOUISIANA RED BEANS & RICE

MOLASSES BAKED BEANS

YAMS

MACARONI & CHEESE

SAVORY CORN BREAD STUFFING

COLLARD GREENS

STRING BEANS

POTATO SALAD

TRADITIONAL SOUTHERN STYLE COLE SLAW

TOSSED GREEN SALAD

Iceberg & Romaine, Tomato, Cucumber, Carrot, Red Cabbage, Croutons, Ranch & Balsamic Vinaigrette on the side

MIXED GREEN SALAD

Mixed Greens, Candied Pecan, Goat Cheese, Dried Cranberries, Honey Mustard Vinaigrette

INCLUDES CORN BREAD & HONEY BUTTER



ENHANCEMENTS

ADD \$3.50 EACH
PER PERSON

BBQ PULLED PORK & SMOKED CHEDDAR HANDPIE

LOBSTER & SHRIMP HANDPIE

Spicy Aioli

*(Add \$1.00)

CRAB CAKE

Cajun Aioli, Mango Salsa

*MP

COCONUT SHRIMP

Sweet & Spicy Orange Dipping Sauce

SHRIMP, CORN, BACON, JALAPENO FRITTERS

Creole Aioli

ADORO MANGIARE

Italian

DINNER \$48.00 PER PERSON

Plus 22% Production Fee & Sales Tax

Entrées

(Choose Two)

CHICKEN BREAST PICATTA

Lemon, Capers, Wine Sauce

CHICKEN MARSALA

Marsala Wine, Garlic, Mushroom Sauce

CHICKEN PARMESAN

Smoked Mozzarella Cheese

BALSAMICO ROAST CHICKEN

Stuffed with Fresh Herbs & Prosciutto Balsamic Glaze

ITALIAN SAUSAGE, PEPPERS, AND ONIONS

Lightly tossed in Marinara Sauce

MAMA MIA GRANDE MEATBALL MARINARA

Seasoned Beef & Pork House Made Marinara

PEPPERONI, SAUSAGE, MARINARA, MOZZERILLA CALZONE

HOMEMADE BEEF & SAUSAGE LASAGNA

Tomato Provencal Sauce, Ricotta, Mozzarella, Parmesan

BAROLO BRAISED BONELESS BEEF SHORT RIB *(Add \$4.00)

Aromatic Barolo Wine Slow Braised with Herbs & Tomatoes

VEGETARIAN LASAGNA

Roasted Vegetables, Tomato Provencal Sauce, Ricotta, Mozzarella, Parmesan

MEDITERRANEAN SALMON *(Add \$2.00)

Garlic Rosemary Lemon Butter, Kalamata Olives, Leeks, Red Pepper Caponata

PASTA DEL MAR *(Add \$3.00)

Shrimp, Clams, Scallops, Creamy Tomato Sauce Served over Linguini

VEGGIE STUFFED PEPPERS (VEGAN / GF)

Zucchini, Squash, Kale, Basmati Rice, Tomato

Sides

(Choose Two)

PENNE PASTA

Fresh Roma Tomato Sauce, Artichoke Hearts, Sun-Dried Tomato

FARFALLE TOSSED

Creamy Pesto, Wild Mushroom, Parmesan

PASTA AGLIO E OLIO

Spaghetti EVOO, Parmesan, Fresh Garlic, Parsley

BAKED MOSTACCIOLI PASTA

Fresh Roma Tomatoes, Garlic, Ricotta, Mozzarella, Parmesan

WHITE TRUFFLE FARRO RISOTTO WITH ASPARAGUS *(Add \$1.00)

CARAMELIZED SHALLOT ORZO

GIUSEPPE ITALIAN CRISPY POTATO

BALSAMIC ROASTED VEGETABLE BLEND

Salads

(Choose One)

TOSSED CAESAR SALAD

Hearts of Romaine, Shredded Parmesan, Herbed Croutons, House Made Caesar Dressing

ITALIAN CHOPPED SALAD

Shredded Romaine, Tomato, Olive, Garbanzo, Red Onion, Pepperoncini, Herb Red Wine Balsamic Vinaigrette

INCLUDES ROLLS & BUTTER



VEGETARIAN / VEGAN

CHEESY TWICE STUFFED BAKED POTATO

Cashew Cream, Tofu Bacon

FIRE ROASTED ANAHEIM CHILE

Stuffed with Soy-Rizo & Seasoned Basmati Rice, Ancho-Chile Glaze, over a Black Bean Puree, Vegan Crème Accent

(VEGAN / GF)

Chihuahua Cheese Optional

KORMA STUFFED SWEET POTATOES

Tahini Garlic Sauce

MEDITERRANEAN STUFFED EGGPLANT

Kefta Style Seasoned Plant Based Beef, Fresh Roasted Vegetables, Basmati Rice, Garlic, Tomato Coulis Sauce

(VEGAN / GF)

*Ten Guests or Less additional \$3 per Serving



CHILDRENS MENU

CHICKEN TENDER STRIPS

Ranch & Ketchup

HOME MADE MAC N CHEESE

OFF THE COB CORN

\$22 PER KID UNDER 11 YRS OLD

VENDOR MEALS

Chefs Choice

\$27 per Meal



SWEETS FOR MY SWEETS SUGAR FOR MY SUGAR

ASSORTED FRESH BAKED COOKIES - \$1.75 Per Person

Chocolate Chip, English Toffee, Oatmeal Raisin

ASSORTED DESSERT FRUIT BAR DISPLAY - \$2.75 Per Person

May Include Raspberry, Lemon, Caramel Apple, Magic Bars

BROWNIE - \$2.75 Per Person

CHEESECAKE SQUARES- \$3.00 Per Person

COOKIE & FRUIT BAR PLATTER- \$3.75 Per Person

MINI ASSORTED CUPCAKES- \$4.95 Per Person

SO GOOD YOU'LL SLAP YOUR GRANDMA HOUSE MADE

COBBLER - \$4.95 Per Person

Peach - Apple - Berry

(Choose - 35 PEOPLE PER STYLE)

WHITE & DARK CHOCOLATE BREAD PUDDING- \$4.95 Per Person

Irish Cream Sauce

EL DE MI ABUELA IS LA MEJOR

Homemade Tres Leches Cake - \$4.95 Per Person

GLUTEN FREE VEGAN COOKIES - \$2.50 Per Person

GLUTEN FREE VEGAN BROWNIES - \$3.00 Per Person

MORE DESSERT

MINI SWEETS & PASTRIES

A display of assorted mini sweets and pastries
\$7.95 PER PERSON

OH NO YOU DIDN'T

TGIS Famous Butter Cake, Served with Vanilla Ice Cream, Warm Caramel Sauce, Whipped Cream, Nuts
\$6.95 PER PERSON

"WARM BUTTERMILK SPICED DONUT HOLES"

Vanilla Ice Cream, Chocolate Ganache, Whipped Cream and Toasted Almonds
\$6.95 PER PERSON

"THE CREPERIE"

Wonderful Crepes Served To Order
Our Vanilla Bean Sauce, Warm Caramel Sauce, Chocolate Kahlua Sauce, Toasted Nuts, Whipped Cream, Caramelized Bananas & Strawberries
\$7.95 PER PERSON

WARM COOKIE OR BROWNIE

Vanilla Ice Cream Scooped to order & Served Over Warm Brownie/Chocolate Chip Cookie Topped with Chocolate Ganache, Whipped Cream
\$6.95 Per Person

IF YOU DIDN'T INVENT IT STEAL IT

Balboa Ice Cream Bars served with Chocolate Dipping Sauce, Caramel, Roasted Nuts Oreo Cookie Crumbs, Toffee Bits, Sprinkles
\$6.95 Per Person

I SCREAM, YOU SCREAM, WE ALL SCREAM

Ice Cream Sundae Bar with Vanilla Ice Cream, Whipped Cream, Hot fudge, Warm Caramel, Macerated Strawberries, Bananas, Gummi Bears, Jelly Beans, Snickers Pieces, Oreo Crumbles, M&Ms, Reese's Bits, Sprinkles, nuts and Cherries

DESINGER ICE CREAM SANDWICH STATION

Chocolate Chip and Toffee Cookies served with Ice Cream, Toasted Nuts, Sprinkles, Chocolate Chips, Toffee Bits and Oreo Crumbles
\$6.95 Per Person



BEVERAGE

COFFEE STATION & LEMONADE OR ICED TEA (Included)

ASSORTED SOFT DRINKS

\$3.95 PER PERSON

HOSTED TOP SHELF BAR

Top Shelf Spirits - Grey Goose, Tito's, Makers, Patron, Etc.
\$28.95 per person (4 hours of service)
\$6.00 per person for each additional hour
\$250.00 per Bartender (\$30.00 Each Additional Hour)

HOSTED PREMIUM BAR

Premium Spirits - Skyy, Jack Daniels, Sauza, Bacardi, Etc.
\$22.95 per person (4 hours of service)
\$5.00 per person for each additional hour
\$250.00 per Bartender (\$30.00 Each Additional Hour)

HOSTED FULL BAR

Well Drinks/Domestic and Imported Beer/Red and White House Wine/Soft Drinks/Mineral Water
\$19.95 per person (4 hours of service)
\$4.00 per person for each additional hour
\$250.00 per Bartender (\$30.00 Each Additional Hour)

BEER & WINE BAR (No Mixed Drinks)

Domestic and Imported Beer/Red and White House Wine/Soft Drinks/Mineral Water
\$17.95 per person (4 hours of service)
\$3.00 per person each additional hour
\$250.00 per Bartender (\$30.00 Each Additional Hour)

"THE MIXER BAR" (BYOB)

TGIS provides Mixers, soft drinks, Juices and Garnishes
Must be served by TGIS Bartenders
\$9.00 per person
\$250.00 per Bartender (\$30.00 Each Additional Hour)

FULL SERVICE NO HOST CASH BAR

\$250.00 Bar Set Up Fee, Events Under 75 Guests
Plus: \$250.00 per Bartender (\$30.00 Each Additional Hour)

Corkage Fee of \$15 per Bottle Will Apply to All Table Wine, Champagne or Cider Provided by Client