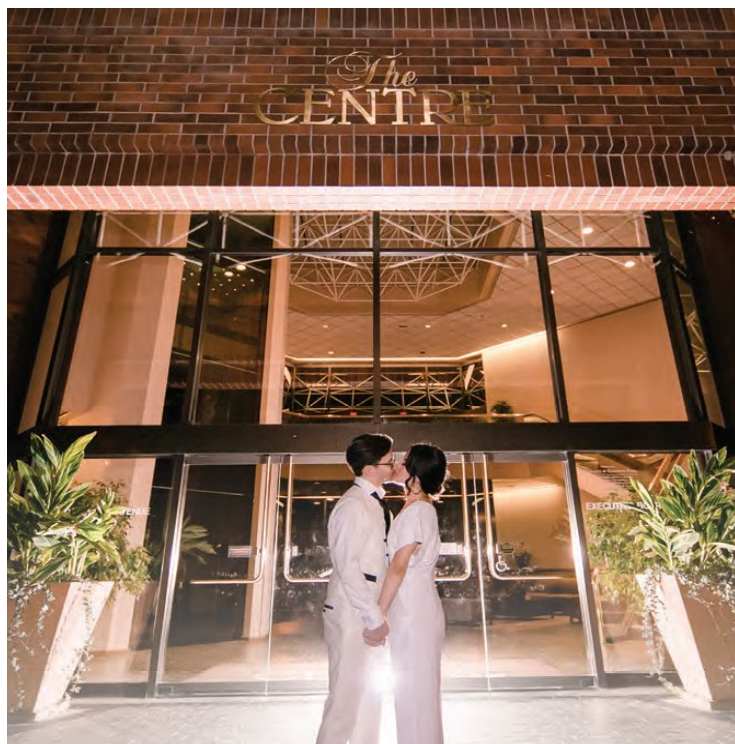




# THE CENTRE

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...

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### **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](http://www.pacificpatisserie.com)

### **Torrance Bakery**

(310) 320 – 2722

[www.torrancebakery.com](http://www.torrancebakery.com)

### **Sweet Traders**

(714) 903-6800

[www.sweettraders.com](http://www.sweettraders.com)

## **ADDITIONAL PREFERRED VENDORS.....**

### **FLOWERS:**

**Katy G's Flowers** (562) 682-5191

**Cristina's Flowers** (562) 425-6821

[C2flowers@aol.com](mailto:C2flowers@aol.com)

### **DAY OF COORDINATOR:**

**The Best Day Ever Events By Theresa**

Direct: 310-634-8698

[Thebestdayeverevents@gmail.com](mailto:Thebestdayeverevents@gmail.com)

<https://www.thebestdayeverdesigns.com>

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

[www.aweddingstore.net](http://www.aweddingstore.net)

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

[www.theeventsboutique.com](http://www.theeventsboutique.com)

**XOXO Weddings / Kaci Mallat** (608) 217-7885

[www.xoxowed.com](http://www.xoxowed.com)

### **EVENT INSURANCE:**

**One Day Event**

[www.onedayevent.com](http://www.onedayevent.com) (408) 217-6787

**The Event Helper**

[www.theeventhelper.com](http://www.theeventhelper.com) (855) 493-8368

### **PHOTOGRAPHERS:**

**Elise Souza Photography** (951) 870-7673

[elisesouza@me.com](mailto:elisesouza@me.com)

### **PHOTO BOOTH:**

**BOOTHBROSSF / Romina** (714) 822-7444

[boothbrossf@gmail.com](mailto: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](mailto:joe@audiofxdjs.com)

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

[alex@DJLX-LSV.com](mailto:alex@DJLX-LSV.com)

[www.DJLX-LSV.com](http://www.DJLX-LSV.com)

**DJ TEMPOE** (833) 358-3676

[www.djtempoe.com](http://www.djtempoe.com)

### **TENTING / FURNITURE RENTALS:**

**SIGNATURE PARTY RENTALS / DIANE** (714) 412-5106

[dcardenas@signatureparty.com](mailto:dcardenas@signatureparty.com)

**CELEBRATION PARTY RENTALS / CINDY** (714) 897-3333

[info@ocpartyrental.com](mailto:info@ocpartyrental.com)

**GLITZY PARTY RENTALS / DORA** (562) 420-4582

[www.glitzyeventrentals.com](http://www.glitzyeventrentals.com)

**STEPHANIES LINENS** / (562) 997-7946

[www.stephanieslinens.com](http://www.stephanieslinens.com)

### **VALET:**

**Cedars Parking / Rocky** (949) 233-8502

[cedarsparking@hotmail.com](mailto: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 WELLINGTON

\*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  
Oreganatto

# 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

\*(Add \$2.00)

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

## LATIN

DINNER \$48.00 PER PERSON

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

Pineapple Habanero Salsa

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

#### 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

# EVOO

## MEDITERRANEAN BUFFET

**DINNER \$48.00 PER PERSON**

**Plus 22% Production Fee & Sales Tax**

### 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**

\*MP

Slow Braised, Tomato, Herb, Beef Stock Reduction

**CORNMEAL & FLOUR CRUSTED RED SNAPPER**

"Kicked up Tartar Sauce"

**CREOLE SHRIMP**

\*(Add \$2.00)

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

**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**

\*(Add \$1.00)

Spicy Aioli

**CRAB CAKE**

\*MP

Cajun Aioli, Mango Salsa

**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

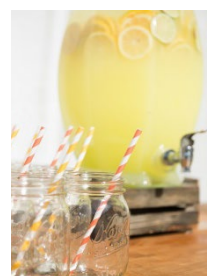
Balboa Ice Cream Bars served with Chocolate Dipping Sauce, Caramel, Roasted Nuts Oreo Cookie Crumbs, Toffee Bits, Sprinkles  
\$6.95 Per Person

## 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