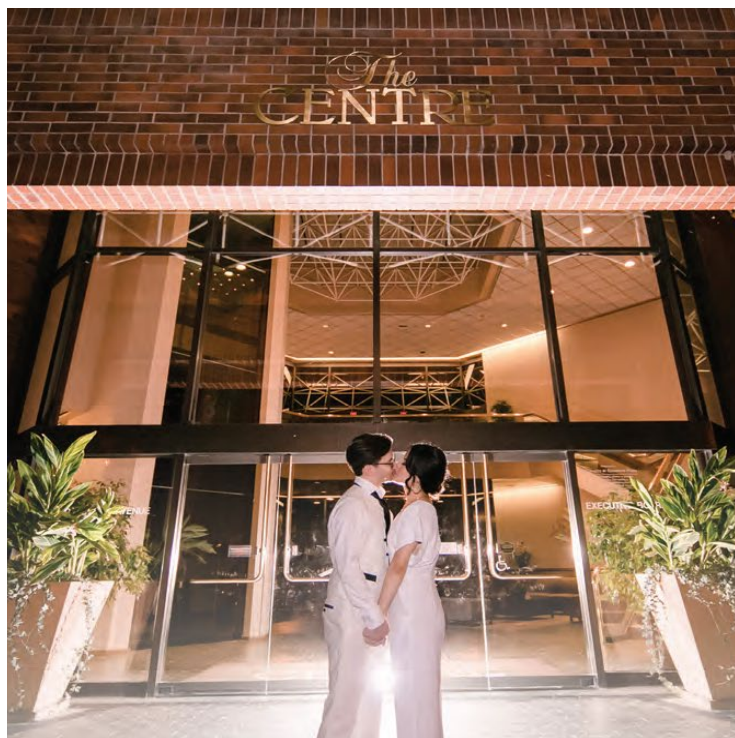




THE CENTRE

EVENTS BY TGIS



LUNCH 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**

CENTRE BUFFET

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 SIDE FROM STANDARD PACKAGES**

LOCAL OR MEXICAN SEABASS

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

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

NORTHERN COD

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**

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)

TOSSSED 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

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

CRISPY GARLIC MISO GLAZED SALMON

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

PORK POT STICKERS

Soy Sauce

VEGETABLE EGG ROLLS

Chili Garlic Hoisin

CHICKEN SATAY

Spicy Peanut Sauce

BANH MI CARMELIZED PORK EGGROLL

Carrot, Cucumber, Cilantro, Pickled Jalapeno,
Garlic Chile Aioli

SESAME SOY GLAZED BEEF SKEWER

Balsamic Teriyaki Sauce

SMOKED CHICKEN & SHRIMP LUMPIA

Sweet Chili Sauce

ASK ABOUT
SUSHI
PLATTERS

SALT & SMOKE

BBQ

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

HOT SMOKED SALMON

Cracked Black Pepper & Maple

LOUISIANA HOT LINK SAUSAGE

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

INCLUDES CORNBREAD & HONEY BUTTER

ENHANCEMENTS

NASHVILLE HOT CHICKEN SLIDER

Brioche Bun, Slaw, Pickles & Comeback Sauce

ANGUS BEEF SLIDER

Gorgonzola Butter, Caramelized Onion, Brioche Bun

HONEY BBQ PULLED PORK SLIDER

Brioche Mini Buns Fried Jalapenos

BACON WRAPPED DATE

Stuffed with Manchego, Balsamic Glaze

BBQ HOT WINGS

Spicy Buffalo or Mild BBQ
Ranch or Blue Cheese Dipping Sauce



ABUELA'S DIA DE DESCANSO

Latin

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

CHIPOTLE HONEY LIME GRILLED SALMON

Pineapple Habanero Salsa

CAMERONES A LA DIABLA

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" Corn Tortillas, Shredded Cheese, Diced Onions, Cilantro, Salsa Fresca, Hot Sauce

Protein - Choose Two

Carne Asada / Carnitas / Chicken Tinga / Pollo Asado
OR

Vegetable, Potato, Soyrito (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, Lime Citrus Vinaigrette

INCLUDES TORTILLA CHIPS, SALSA, CORN & FLOUR
TORTILLAS
GUACAMOLE
SOUR CREAM

TACO BAR TO INCLUDE:

RICE, BEANS, MEXICAN CAESAR SALAD, CHIPS
AND SALSA

ADD GUACAMOLE

ADD SOUR CREAM

Mediterranean Buffet

Entrées

(Choose Two)

AEGEAN CHICKEN BREAST

Fresh Herbs, Fresh Lemon, Garlic and White Wine

CHICKEN SHAWARMA

CHOPPED CHICKEN GYRO

Tzatziki

CHICKEN SOUVLAKI

BEEF KEFTA KABOB

Tzatziki

CHOPPED BEEF GYRO

Tzatziki

HERB MARINATED SALMON

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

LEMON, GARLIC & DILL SHRIMP SKEWER

CHICKPEA GYRO (VEGAN / GF)

IMPOSSIBLE MEAT KEFTA KABOB

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

ENHANCEMENTS

LAMB MOUSSAKA FRITTER

Béchamel Dipping Sauce

GRILLED LAMB CHOP

Greek Oregano, Fresh Lemon Juice

PISTACHIO LAMB LOLLIPOP

Rosemary Lemon Aioli

OCTOPODI

Grilled Octopus, Marinade, Fresh Lemon

SPANAKOPITA

Fresh Spinach, Goat Cheese, In Phyllo Pastry

DOLMADES

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

SOUL FOOD

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

TGIS FAMOUS MEAT LOAF

Beef or Turkey with a Creole Tomato Glaze

SOUTHERN STYLE OXTAIL

Slow Braised, Tomato, Herb, Beef Stock Reduction

CORNMEAL & FLOUR CRUSTED RED SNAPPER

"Kicked up Tartar Sauce"

CREOLE SHRIMP

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

IMPOSSIBLE MEAT LOAF (VEGAN / GF)



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

BBQ PULLED PORK & SMOKED CHEDDAR HANDPIE

LOBSTER & SHRIMP HANDPIE

Spicy Aioli

CRAB CAKE

Cajun Aioli, Mango Salsa

COCONUT SHRIMP

Sweet & Spicy Orange Dipping Sauce

SHRIMP, CORN, BACON, JALAPENO FRITTERS

Creole Aioli

ADORO MANGIARE

Italian

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* Aromatic Barolo Wine Slow Braised with Herbs & Tomatoes

VEGETARIAN LASAGNA

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

MEDITERRANEAN SALMON

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

PASTA DEL MAR

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

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

EVOO, Parmesan, Fresh Garlic, Parsley

BAKED MOSTACCIOLI PASTA

Fresh Roma Tomatoes, Garlic, Ricotta, Mozzarella, Parmesan

WHITE TRUFFLE FARRO RISOTTO WITH ASPARAGUS

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)



CHILDRENS MENU

CHICKEN TENDER STRIPS Ranch & Ketchup

HOME MADE MAC N CHEESE
OFF THE COB CORN

VENDOR MEALS

Chefs Choice



SWEETS FOR MY SWEETS SUGAR FOR MY SUGAR

ASSORTED FRESH BAKED COOKIES Chocolate Chip, English Toffee, Oatmeal Raisin

ASSORTED DESSERT FRUIT BAR DISPLAY - May Include Raspberry, Lemon, Caramel Apple, Magic Bars

BROWNIE

CHEESECAKE SQUARES

COOKIE & FRUIT BAR PLATTER

MINI ASSORTED CUPCAKES

SO GOOD YOU'LL SLAP YOUR GRANDMA HOUSE MADE COBBLER

Peach – Apple - Berry

(Choose – 35 PEOPLE PER STYLE)

WHITE & DARK CHOCOLATE BREAD PUDDING

Irish Cream Sauce

EL DE MI ABUELA IS LA MEJOR

Homemade Tres Leches Cake

GLUTEN FREE VEGAN COOKIES

GLUTEN FREE VEGAN BROWNIES

MORE DESSERT

MINI SWEETS & PASTRIES

A display of assorted mini sweets and pastries

OH NO YOU DIDN'T

TGIS Famous Butter Cake, Served with Vanilla Ice Cream,

Warm Caramel Sauce, Whipped Cream, Nuts

"WARM BUTTERMILK SPICED DONUT HOLES"

Vanilla Ice Cream, Chocolate Ganache, Whipped Cream and Toasted Almonds

"THE CREPERIE"

Wonderful Crepes Served To Order

Our Vanilla Bean Sauce, Warm Caramel Sauce, Chocolate Kahlua Sauce, Toasted Nuts, Whipped Cream, Caramelized Bananas & Strawberries

WARM COOKIE OR BROWNIE

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

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

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



BEVERAGE

COFFEE STATION & LEMONADE OR ICED TEA (Included)

ASSORTED SOFT DRINKS

HOSTED TOP SHELF BAR

Top Shelf Spirits - Grey Goose, Tito's, Makers, Patron, Etc.

HOSTED PREMIUM BAR

Premium Spirits - Skyy, Jack Daniels, Sauza, Bacardi, Etc.

HOSTED FULL BAR

Well Drinks/Domestic and Imported Beer/Red and White House Wine/Soft Drinks/Mineral Water

BEER & WINE BAR (No Mixed Drinks)

Domestic and Imported Beer/Red and White House Wine/Soft Drinks/Mineral Water

"THE MIXER BAR" (BYOB)

TGIS provides Mixers, soft drinks, Juices and Garnishes
Must be served by TGIS Bartenders

FULL SERVICE NO HOST CASH BAR



THE CENTRE

EVENTS BY TGIS

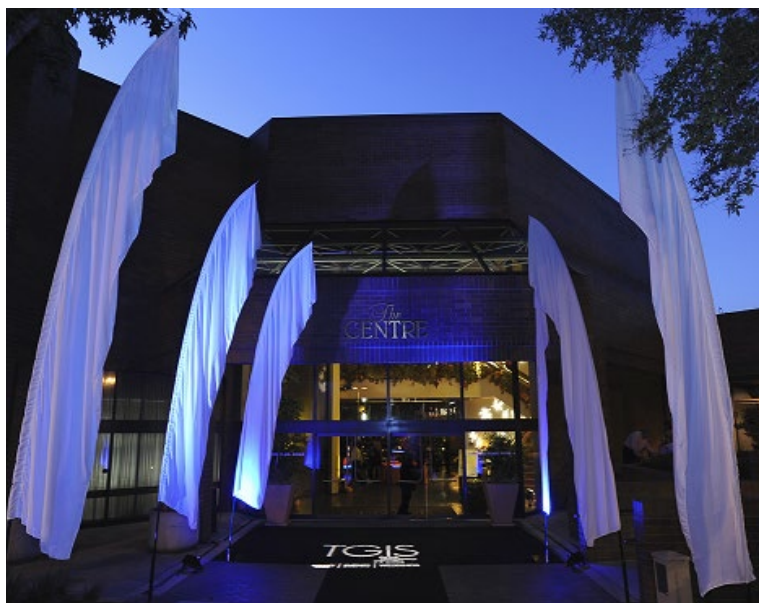


PLATED DINNER MENU

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 Meal 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**

STANDARD PACKAGE PLATED SIT-DOWN

Hors D' Oeuvres

***Not Included**

Add Hors D' Oeuvres for \$3.50 (each) per person

(Refer to Our Full List of Hors D' Oeuvres)

Entrées

(Choose one)

****Offer your Guests a Choice @ \$2.50 per person**

HERB CRUSTED BREAST OF CHICKEN

Mediterranean Pesto

CHICKEN BREAST PICATTA

Sauce of Lemon, Capers and White Wine

CHICKEN BREAST MARSALA

Sauce of Marsala Wine, Garlic and Mushrooms

MEDITERRANEAN BREAST OF CHICKEN

Feta, Roma Tomato, Sun Dried Tomato, Capers, Kalamata Olives, Sherry Artichoke Cream Sauce

CHICKEN FLORENTINE ROULADE

Stuffed with Fresh Spinach, Goat Cheese, Fresh Dill
Lemon Shallot White Wine Sauce

TENDER BISTRO STEAK

Port Wine & Red Onion Marmalade
Shallot Bordelaise

SLOW ROASTED BRISKET OF BEEF

Pan Gravy

DOUBLE BONE SWEET HEART PORK CHOP

Cherry Bourbon Sauce

ATLANTIC SALMON

NORTHERN COD

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

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 One)

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

***NOTE YOU MAY ALSO CHOOSE SIDES OR SALADS
FROM PREMIUM OR STANDARD PACKAGES**

ENHANCEMENTS

PIG LECHON

PREMIUM PACKAGE

PLATED SIT-DOWN

Hors D' Oeuvres

***Not Included**

(Refer to Our Full List of Hors D' Oeuvres)

Entrées

(Choose one)

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

COULOTTE TOP SIRLOIN STEAK

Chimichurri

ALE & MAPLE BRAISED SHORT RIBS

Boneless Beef Short Ribs
Aromatic Braising Reduction

SEAFOOD BROCHETTE

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

GARLIC AND ROSEMARY LAMBSHANKS *MP

Slow Braised in a Burgundy Wine
Tomato and Herb Stock Reduction Sauce

NEW YORK STRIP STEAK *MP

12 OZ Crusted Brandied Green Peppercorn Sauce

FILET MIGNON *MP

Mustard, Thyme and Peppercorn Crusted
Cognac Mushroom Cream Sauce

RACK OF LAMB *MP

Lemon, Garlic and Rosemary Crusted with Mint
Chimichurri

***NOTE YOU MAY ALSO CHOOSE SIDES OR SALADS FROM STANDARD PACKAGES**

LOCAL OR MEXICAN SEABASS

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

CHILEAN SEABASS

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 DAUPHINOISE

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 One)

BTLA WEDGE SALAD

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

MEDITERANEAN SALAD WEDGE

Romaine Wedge, Cut Baby Tomato, Feta, Diced Baby Peppers, Sliced Red Onion, Persian Cucumber, Kalamata Olives, Red Balsamic Dressing

STRIPE SALAD

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

HEIRLOOM TOMATO CARPACCIO

Topped with Fresh Burrata, Wild Arugula, Olive Oil, Balsamic, Pistachios, Champagne Dressing, Pomegranate & Sea Salt

DELICIOUS DUETTES

Dual Entrees

Hors D' Oeuvres

***Not Included**

(Refer to Our Full List of Hors D' Oeuvres)

Dual Entrées

(Choose one Combination)

TENDER BISTRO STEAK

Port Wine & Red Onion Marmalade

Shallot Bordelaise

&

HERB CRUSTED CHICKEN MEDALLIONS

Mediterranean Pesto

Or

ATLANTIC SALMON

Shallot Honey Truffle Glaze, Gold and Red Tomato, Garlic,
Olive and Basil Coulis

Or

ARTICHOKE STUFFED WILD MEXICAN SHRIMP

ALE & MAPLE BRAISED SHORT RIBS

Boneless Beef Short Ribs

Aromatic Braising Reduction

&

BALSAMICO ROAST CHICKEN

Stuffed with Fresh Herbs and Prosciutto

Balsamic Glaze

Or

NORTH ATLANTIC COD

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

Or

ARTICHOKE STUFFED WILD MEXICAN SHRIMP

FILET MIGNON

Mustard, Thyme and Peppercorn Crusted

Cognac Mushroom Cream Sauce

&

CHICKEN ROULADE PROSCIUTTO, ARUGULA, PROVOLNE

Port Wine, Tomato, Roasted Red Pepper Sauce

Or

ATLANTIC SALMON

Shallot Honey Truffle Glaze, Gold and Red Tomato, Garlic,
Olive and Basil Coulis

Or

ARTICHOKE STUFFED WILD MEXICAN SHRIMP

Sides

(Choose One)

GARLIC MASHED POTATO

HERB ROASTED MARBLE POTATO

WHITE TRUFFLE FARRO RISOTTO WITH ASPARAGUS

CARAMELIZED SHALLOT ORZO

POTATO DAUPHINOISE

Vegetables

(Choose One)

CHEF'S CHOICE ROASTED JULIENNED VEGETABLES

ROASTED BABY VEGETABLES

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

JUMBO ASPARAGUS & BABY FRENCHED CARROTS

Salads

(Choose One)

TOSSSED CAESAR SALAD

Hearts of Romaine, Shredded Parmesan, Herbed Croutons

House Made Caesar Dressing

MEDITERANEAN SALAD WEDGE

Romaine Wedge, Cut Baby Tomato, Feta, Diced Baby Peppers,
Sliced Red Onion, Persian Cucumber, Kalamata Olives, Red
Balsamic Dressing

HEIRLOOM TOMATO CARPACCIO

Topped with Fresh Burrata, Wild Arugula, Olive Oil,
Balsamic, Pistachios, Champagne Dressing, Pomegranate
& Sea Salt

BUTTERLEAF BIB LETTUCE

Shredded Asiago, Bosc Pears, Candied Pecans

Champagne Vinaigrette



VEGETARIAN / VEGAN

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

VEGETARIAN WELLINGTON

Portabello Mushroom, Farro Risotto, Braised Yellow Squash, Red Bell Peppers, Zucchini, Tomato, Onion, Italian Parsley & Sweet English Peas, Tomato Coulis

(VEGAN)

EGGPLANT NAPOLEON

Parmesan Breaded Eggplant, Boursin & Ricotta, Tomato Coulis Sauce

MEDITERRANEAN STUFFED EGGPLANT

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

(VEGAN / GF)

KORMA STUFFED SWEET POTATOES

Tahini Garlic Sauce

UMAMI POLENTA CAKE

Creamy Forrester Mushrooms, Asparagus, Parmesan



CHILDRENS MENU

CHICKEN TENDER STRIPS

Ranch & Ketchup

HOME MADE MAC N

CHEESE

OFF THE COB CORN

VENDOR MEALS

Chefs Choice

SAVORY LATE NIGHT SNACKS

SLIDERS & FRENCH FRIES

(2) Sliders **(TBD)** & Side of Fries

Choose Sweet Potato or Shoestring Fries

BACON WRAPPED HOT DOG

Grilled Onions, Ketchup & Mustard

House Cut Seasoned Potato Chips

"TACO CART"

Grilled Chicken, Carnitas or Carne Asada Street Tacos

Diced Onion, Shredded Cheese, Cilantro & Fresh Salsa

Chips & Salsa

CHICKEN & WAFFLES

Our Brown Sugar Fried Chicken, Buttermilk Waffles

Maple Syrup & Hot Sauce

MINI PHILLY CHEESE STEAK

4" Crusty Roll, Premium Rib Eye

Grilled Onion & Peppers, Melted Cheese Wiz

House Cut Seasoned Potato Chips

LOADED CHILI CHEESE FRIES OR TOTS

Homemade White Bean Chili, Shredded Cheese, Onions,

Pickled Jalapeno, Sour Cream, Nacho Cheese

CARNE ASADA FRIES

Carne Asada, Shredded Cheese, Onions,

Pickled Jalapeno, Nacho Cheese, Salsa Fresca,

Guacamole & Sour Cream

BREAKFAST BURRITO

Chorizo or Chopped Bacon

Scrambled Eggs, Mild Diced Green Chilies, Bell Pepper,

Seasoned Potato, Shredded Jack & Cheddar Cheese,

Salsa Fresca, Tapatio

MINI GRILLED CHEESE / PANINI

"BIKINI"

Serrano Ham, Manchego, Portobello and Truffle Aioli

"CLASSIC"

Mild Cheddar, Gruyere, Munster, & Caramelized Onion

House Cut Seasoned Potato Chips

HORS D' OEUVRES



DISPLAYED HORS D' OEUVRES

BBQ CHICKEN PUPUSA **GF***

Red Cabbage, Jalapeno, Oaxacan Cheese, Vinegar Slaw

KOREAN CHICKEN SKEWER

BEEF KEFTA SKEWER **GF***

MARGARITA SHRIMP SKEWER **GF***

Fresh Cilantro Dipping Sauce

SWEET POTATO GARLIC NOODLE BOX

Green Onion, Sesame Seed, Julienne Carrot, Julienne Red Pepper

IMPOSSIBLE BEEF KEFTA SKEWER **GF* VGN***

CHIPOTLE HONEY SALMON SKEWER **GF***

MUSHROOM TRUFFLE FLAT BREAD **V***

Wild Mushrooms, Truffle Sauce, Fontina Cheese, White Truffle Oil

SIGNATURE CHOPPED SALAD CONE **V*** Diced Roma Tomato, Dried Sweet Corn, Israeli Large Pearl Couscous, Chopped Wild Arugula, Toasted Pepitas, Shredded Asiago, Black Currants, Lemon-Pesto Buttermilk Dressing, Herbed Bread Stick

CHARCUTERIE **GF***

Sopressetta, Prosciutto, Mortadella, Genoa Salami, Mixed Olives, Cornichons, Grain Mustard

IMPOSSIBLE MEAT SLIDER **VGN***

Vegan Bun, Vegan Thousand Island, Caramelized Onion

NASHVILLE HOT CHICKEN SLIDER

Brioche Bun, Slaw, Pickles & Comeback Sauce

ANGUS BEEF SLIDER

Gorgonzola Butter, Caramelized Onion, Brioche Bun

LOBSTER & SHRIMP HANDPIE

Spicy Aioli

ARTICHOKE & GOAT CHEESE STUFFED SHRIMP

CAULIFLOWER LETTUCE CUPS **GF* VGN***

Black Vinegar Garlic Chili Sauce

GRILLED CORN & BLACK BEAN EGG ROLL **V***

BBQ PULLED PORK & SMOKED CHEDDAR HANDPIE

THE CHEESE BOARD **GF***

Gouda, Cheddar, Brie, Goat Cheese, Assorted Crackers, Spiced Nuts, Dried Banana, Dried Cranberries, Mixed Berries, & Fig Jam

FRESH VEGETABLE CRUDITE **GF***

Baby Peppers, Persian Cucumber, Cauliflower, Baby Heirloom Tomato, Celery, Broccoli, & Rainbow Carrots, Garlic Hummus & Ranch

ASSORTED GRILLED VEGETABLES **GF***

Eggplant, Zucchini, Yellow Squash, Mini Peppers, Carrots, Asparagus, Marinated Mushrooms, Mixed Olives, Marinated Baby Artichoke

PASSED

HORS D' OEUVRES

MASA AND QUESO CAKE **GF***

Spicy Barbacoa Beef, Guacamole, Queso Fresco, Escabeche, Pickled Red Onion

CARNE ASADA FLAT BREAD

Pinto Sauce, Chicharrón, Mozzarella, Pico De Gallo, Cilantro, Avocado Crème

MINI PHILLY CHEESESTEAK EGGROLL

Seasoned Beef, Provolone, Grilled Peppers & Onions, Horseradish Crème

MINI BEEF WELLINGTON

Beef & Cheese in Puff Pastry, Red Wine Bordelaise

MINI ANGUS BEEF SLIDER

Brioche Bun, Gorgonzola Butter, Caramelized Onions

MINI KOREAN BULGOGI BEEF TACO

Kimchi Slaw, Avocado & Edamame Guacamole, Mini Corn Shell on a Lime Wedge

KOREAN BBQ BEEF SKEWER

Sweet & Spicy Korean BBQ Sauce

SESAME SOY GLAZED BEEF SKEWER

Balsamic Teriyaki Sauce

BEEF KEFTA SKEWER **GF***

Seasoned Ground Beef, Tzatziki Dipping Sauce

LAMB MOUSSAKA FRITTER

Béchamel Dipping Sauce

GRILLED LAMB CHOP **GF***

Greek Oregano, Fresh Lemon Juice

*(MP)

PISTACHIO LAMB LOLLIPOP

Rosemary Lemon Aioli

SMOKE HOUSE CHICKEN **GF***

Cherry and Cider Vinegar Glazed Slow Smoked Chicken, Jalapeno Corn Queso Cake, Chimichurri

MASA AND QUESO CAKE **GF***

Tomatillo Oaxacan Chicken, Guacamole, Queso Fresco, Escabeche & Pickled Red Onion

POLLO ASADO STREET TACO **GF***

Chopped Cilantro & Diced Onions, Corn Tortilla, Salsa Rojo

MINI CHICKEN SHAWARMA CANAPE

Diced Tomato, Onion, Parsley, Tourn

MINI BANH MI CHICKEN TACO

Caramelized Chicken, Mint, Cucumber, Cilantro, Pickled Carrot, Jalapeno, Chili Crema, Mini Corn Shell on a Lime Wedge

MINI KOREAN BULGOGI CHICKEN TACO

Kimchi Slaw, Avocado Edamame Guacamole, Mini Corn Shell on a Lime Wedge

CHICKEN KEFTA SLIDER

Seasoned Chicken, Brioche Bun, Jalapeno Tzatziki

"NASHVILLE HOT CHICKEN" SLIDER

Brioche Bun, Slaw, Pickles, Comeback Sauce

KOREAN BBQ CHICKEN SKEWERS

Sweet & Spicy Korean BBQ Sauce

CHICKEN MANGO SKEWER **GF***

Sweet and Salty Mango Glaze

CHICKEN SATAY

Spicy Peanut Dipping Sauce

CHICKEN ENCHILADA LOLLIPOP **GF***

Tomatillo Tequila Lime Dipping Sauce

COCONUT BATTERED SHRIMP

Sweet & Spicy Orange Dipping Sauce

CRAB CAKE

Ancho Chile Aioli, Mango Salsa

*(MP)

LOBSTER SAKE SHOOTER

Red Thai Curry Sake, Cilantro

SMOKED SALMON CANAPE **GF***

Sweet Potato Blini, Citron Goat Cheese Spread, Dill

MINI EMPANADAS DE CAMARONE

Lobster Bisque Dipping Sauce

CEVICHE DE CAMARONE **GF***

Shrimp with Roasted Tomato, Chives and Avocado Mini Corn Tostada, Chopped Cilantro

TUNA TARTARE CONE

Miso Sesame Cone, Creamed Wasabi, Chives, Sesame Seeds

HAWAIIAN POKE TOSTADA

Sushi Grade Marinated Ahi Tuna, Tarro Root Tostada, Wasabi Crème, Avocado, Chives, Sesame Seed

ARTICHOKE & GOAT CHEESE STUFFED SHRIMP**TUNA TARTARE TACO**

Marinated Ahi Tuna, Spicy Shredded Bok Choy, Wasabi Crème, Wonton Taco Shell on a Lime Wedge

SPICY MARGARITA SHRIMP SKEWER GF*

Fresh Cilantro Dipping Sauce

BLACK BEAN EMPANADA V*

Avocado Cream Dipping Sauce

COTIJA CRUSTED QUESADILLA V*

Mozzarella, Goat Cheese, Jalapeno, Basil, Chile Avocado Crema

GRILLED CORN BLACK BEAN EGG ROLL V*

Sesame Soy Dipping Sauce

ZUCCHINI FRITTER BON BONS V*

Crème Fraiche, Olive Tapenade

WILD MUSHROOM BRIE CUPLETTE V*

Wild Mushroom, White Truffle Oil, Brie, Phyllo Tart

MUSHROOM TRUFFLE FLAT BREAD V*

Wild Mushrooms, Truffle Sauce, Fontina Cheese, White Truffle Oil

SPANAKOPITA V*

Fresh Spinach, Goat Cheese, In Phyllo Pastry

WILD MUSHROOM BRUSCHETTA V*

Crisp Garlic Toast, Shaved Parmesan

ENSALADA CAPRESA PIPETTES V* GF*

Buffalo Mozzarella, Basil, Cherry Tomato

RISOTTO ARANCINI V*

Porcini Mushrooms, Fresh Sage, Fontina Cheese, Sherry Mushroom Sauce

IMPOSSIBLE MEAT TACO VGN* GF*

Seasoned Impossible Meat, Pico De Gallo, Avocado Vegan Creama, Mini Corn Tortilla on a Lime Wedge

IMPOSSIBLE MEAT SLIDER VGN*

Vegan Bun, Vegan Thousand Island, Caramelized Onion

SPANISH CHORIZO FLAT BREAD

Sweet & Spicy Puttanesca, Spanish Chorizo, Mozzarella, Sherry Mushrooms

GRILLED CORN GRIDDLE CAKE GF*

Maple Glazed Pulled Pork, Chopped Jalapeno & Cilantro

DEMI MAC & CHEESE BITE

Gruyere, Crisp Bacon

BANH MI CARMELIZED PORK EGGROLL

Carrot, Cucumber, Cilantro, Pickled Jalapeno, Garlic Chile Aioli

BACON WRAPPED DATE GF*

Stuffed with Manchego, Balsamic Glaze

MINI BANH MI PORK BELLY TACO

Caramelized Pork Belly, Mint, Cucumber, Cilantro, Pickled Carrot, Jalapeno Chili Crema, Mini Corn Shell on a Lime Wedge

HONEY BBQ PULLED PORK SLIDER

Brioche Mini Buns Fried Jalapenos

CARNITAS STREET TACO GF*

Chopped Cilantro & Diced Onions, Corn Tortilla, Salsa Rojo

KOREAN BBQ PORK SKEWER

Sweet & Spicy Korean BBQ Sauce

CULINARY ENHANCEMENTS

HOT SMOKED SALMON GF***BAKED SALMON EN CROUTE****SPICED RUBBED SALMON GF*****MEDITERRANEAN CEVICHE GF*****LOBSTER & SHRIMP POT PIES****MARINATED CHILLED CRAB CLAWS GF* -Market Price**
CHILLED SHRIMP COCKTAIL GF* -Market Price
 Wild Mexican Shrimp (Three Per Person)

SWEETS FOR MY SWEET SUGAR FOR MY SUGAR

BEVERAGE

THE DESSERT MARTINI

PUCKER UP – Lemon Curd, Pound Cake, Fresh Blueberries, Whipped Cream

OHNO YOU DIDN'T – TGIS Famous Buttercake, Caramel Drizzle, Whipped Cream
VALENTINES CAN WAIT – Chocolate Mousse, Chocolate

Fudge Chunks, Red Raspberries, Whipped Cream, Toffee Bits

BERRY BERRY GOOD – Cheesecake, Pureed Raspberry,

Fresh Raspberries, Whipped Cream

TWO IS BETTER THAN ONE

Mini Cupcake – Choose One, Red Velvet, Devils Food, Vanilla Confetti, Lemon Blueberry
Lollipop – Choose One, Brownie Dark Chocolate, Toffee

Sprinkles, Cheesecake, White Chocolate, Freeze Dried Berries, Peanut Butter Mousse, Dark Chocolate Nuts

HOT MESS – CHOCOLATE MOLTON CAKE

Served with Vanilla Ice Cream and Pureed Raspberry

SIMPLE BUT SWEET

Raspberry Bar served with Chocolate Cookie

EL DE MI ABUELA ES LA MEJOR

Homemade Tres Leches Cake

HOMESPUN BREAD PUDDING

White and Dark Chocolate, Bailey's Irish Cream Sauce

CRÈME BRULEE

NEW YORK STYLE CHEESECAKE

Raspberry Puree

ASK ABOUT OUR OTHER DESSERT STATIONS....



COFFEE STATION & LEMONADE OR ICED TEA (Included)

ASSORTED SOFT DRINKS

HOSTED TOP SHELF BAR

Top Shelf Spirits - Grey Goose, Tito's, Makers, Patron, Etc.

HOSTED PREMIUM BAR

Premium Spirits - Skyy, Jack Daniels, Sauza, Bacardi, Etc.

HOSTED FULL BAR

Well Drinks/Domestic and Imported Beer/Red and White House Wine/Soft Drinks/Mineral Water

BEER & WINE BAR (No Mixed Drinks)

Domestic and Imported Beer/Red and White House Wine/Soft Drinks/Mineral Water

"THE MIXER BAR" (BYOB)

TGIS provides Mixers, soft drinks, Juices and Garnishes
Must be served by TGIS Bartenders

FULL SERVICE NO HOST CASH BAR



THE CENTRE

EVENTS BY TGIS



TGIS
thank
goodness
it's sofia
FOOD | EVENTS | WEDDINGS

CORPORATE MENU



WHAT'S INCLUDED.....

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

ADDITIONAL INFO...

VENUE USAGE FEES:

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



THINGS TO THINK ABOUT...

Classroom Style Set Up

Vendor Tables

City of Lakewood Audio Visual

Mic, Podium, Screen etc.

(562)866.9771 ext. 2803

CORPORATE PACKAGE

Includes Breakfast, Morning Break, Lunch, Afternoon Break

STARTING OFF THE DAY

CONTINENTAL BREAKFAST

An Abundant Presentation of Freshly Baked Goods

May Include an Assortment of our Cinnamon Streusel Coffeecake, Croissants, Mini Muffins, Danishes, Banana Nut Loaf, Carrot Raisin Loaf

OVERNIGHT OATS

Oats, Chia Seeds, Honey, Fresh Berries, Almond Milk, Shredded Coconut

HARD BOILED EGGS

ORANGE & CRANBERRY JUICE STATION

SPA WATER

HOT TEA AND GOURMET BLEND COFFEE SERVICE (INCLUDED)

FRESH SEASONAL FRUIT DISPLAY ADD

OR

SOME LIKE IT HOT

(Choose One)

VEGETABLE FRITATA

Fresh Spinach, Mushroom, Onion and Feta

TURKEY SAUSAGE VEGETABLE FRITATA

Turkey Sausage, Onions, Zucchini, Green Bell Pepper, Tomato, Cheddar, Swiss

SEASONED ROASTED BREAKFAST POTATO

SPA WATER

ORANGE & CRANBERRY JUICE STATION

GOURMET BLEND COFFEE SERVICE (INCLUDED)

FRESH SEASONAL FRUIT DISPLAY ADD \$3.00 per Person

ASK ABOUT
HOT BREAKFAST
UPGRADE
OPTIONS

MORNING BREAK

ASSORTED GRANOLA BARS

CHEDDAR SQUARES, GOUDA TRIANGLES, CRACKERS

HOT TEA AND GOURMET BLEND COFFEE SERVICE (INCLUDED)

SPA WATER & WATER STATION (INCLUDED)

AFTERNOON BREAK

CRUDITE, HUMMUS, RANCH, PITA CHIPS

Carrot, Celery, Cucumber, Tomato

ICED TEA, SPA WATER & SPARKLING WATER STATION (INCLUDED)

SANDWICH COUNTER

INCLUDES SANDWICH AND TWO SIDES

SANDWICHES & WRAPS

(CHOOSE THREE STYLES + ONE VEGETARIAN – MIN. 20 GUESTS)

MMM TURKEY

House Roasted Turkey, Thick Smoke Bacon, Swiss, Oven Dried Tomatoes, Herb Aioli, Smashed Avocado, Pickled Red Onion, Sliced Multigrain

BANH MI

Caramelized Chicken with Pickled Daikon, Carrots, Fresh Jalapeno, Cilantro, Cucumber, Garlic Chili Aioli, French Baguette

ANGRY ITALIAN

Honey Ham, Salami: Chopped Spicy Giardiniera, Herb Aioli, Provolone, Tomato, Greens, French Baguette

TURKEY & THE GOAT

House Roasted Turkey Breast, Herb & Goat Cheese Spread, Roasted Sweet Baby Peppers, Arugula, Fried Shallots, Ciabatta Roll

ORIGINAL CUBAN

Ham, Roast Pork, Dill Pickles, Roasted Red Peppers, Mustard, Swiss, French Baguette

TUSCAN GRILLED CHICKEN

Tuscan Grilled Chicken, Pesto, Feta, Kicked Up Tomato Jam, Kale, Rosemary Focaccia

CHICKEN WALNUT SALAD

Diced Apples, Chopped Walnuts, Sliced Multigrain

KICKEN' CHICKEN

Grilled Chicken, Spiced Candied Bacon, Fire Roasted Anaheim Chili, Swiss, Grilled Street Corn Spread, Ciabatta Roll

BLACK FOREST HAM

Ham, Aged Swiss, Roasted Peppers, Sweet Honey Mustard, French Baguette

K-TOWN FUNK

Beef Kalbi, Gochujang Pickled Slaw, Garlic Chili Aioli, French Baguette

NEW OLD SCHOOL

House Roasted Beef, Horse Radish Aioli, Swiss, Fried Onion, Oven Dried Tomatoes, Arugula, Ciabatta Roll

YANKEE IN DA SOUTH

House Cured Pastrami, Provolone, Fried Pickles, Kicked Up Spicy Cajun Slaw, Swiss, Dijon Remoulade, Sliced Multigrain

VEGAN BANH MI VGN*

*(Add \$2.00 Per Person)

Caramelized Tempeh, Pickled Daikon, Carrots, Cilantro, Cucumber, Jalapeno, Vegan Chili Aioli, French Baguette

MEDITERRANEAN VEGETABLE GRILL VGN*

Roasted Red Peppers, Grilled Zucchini, Tomato, Grilled Eggplant, Vegetable Tapenade, Oregano Vinaigrette, Rosemary Focaccia

WRAPS

GLORIOUS GREEK WRAP

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

CHINOIS CHICKEN CHOP WRAP

Sliced Chicken Breast, Shredded Romaine, White & Red Cabbage, Mandarin Oranges, Toasted Almonds, Julienne Carrots, Sesame Seeds, Green Onions, Wonton Crisps, Ginger Sesame Soy Dressing

SOUTH OF THE BORDER WRAP

Sliced Chicken Breast, Romaine, Cotija Cheese, Shredded Carrots, Grilled Corn Cilantro, Black Beans, Green Onions, Pepitas, Baby Tomato, Tortilla Strips, Creamy Cilantro Dressing

GRILLED CHICKEN CAESAR WRAP

Sliced Chicken Breast, Romaine, Shredded Parmesan, Herb Croutons, Dehydrated Black Olives, Caesar Dressing

ITALIAN CHOP CHOPWRAP

Salami, Ham, Romaine Hearts, Arugula, Mozzarella, Garbanzo Beans, Sliced Red Onion, Pepperoncini, Baby Tomato, Olives, Red Wine Oregano Vinaigrette

SALADS & DELI SIDES

(CHOOSE TWO)

GREEK SALAD GF*

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

WILD MIXED FIELD GREENS GF*

Mixed Field Greens, Cranberries, Toasted Walnuts, Gorgonzola, Champagne Vinaigrette

BUTTERLEAF BIB LETTUCE GF*

Butter Leaf Lettuce, Bosc Pears, Asiago, Candied Pecans, White Wine Dijon Vinaigrette

SOUTH OF THE BORDER GF*

Romaine, Cotija Cheese, Shredded Carrots, Grilled Corn Cilantro, Black Beans, Green Onions, Pepitas, Baby Tomato, Tortilla Strips, Creamy Cilantro Dressing

THE HIPSTER GF* VGN*

Kale, Quinoa, Diced Persian Cucumber, Baby Tomato, Pistachios, Diced Grilled Zucchini, Parsley, Picked Red Onion, Kalamata Olive, Roasted Red Pepper, Lemon Dill Dressing

CASHEW KALE AND MISO SALAD GF* VGN*

Kale, Parsley, Cilantro, Scallions, Cabbage, Chopped Cashews & Sesame Seeds, White Miso Dressing

ROCKET SALAD GF*

Fresh Sliced Pear, Aged Parmesan, Pistachio, Halved Sweet Baby Cherry Tomato, Red Balsamic Vinaigrette

CHINOIS SALAD V*

Shredded Romaine, White & Red Cabbage, Sesame Seeds, Mandarin Oranges, Toasted Almonds, Julienne Carrots, Green Onions, Wonton Crisps, Ginger Sesame Soy Dressing

SOUTHWEST BOW TIE PASTA V*

Black Beans, Grilled Corn, Red Pepper

CHILLED ASIAN HAIR PASTA V*

Sesame Ginger Dressing, Assorted Fresh Vegetables

NEW SCHOOL POTATO SALAD GF*

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

CHILLED CHEESE RAVIOLI V*

Sun Dried Tomato, Black Olives, Pesto Dressing

NOT YOUR GRANDMA'S SLAW

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

THAI PEANUT RICE NOODLE SALAD VGN* GF*

FRESH BROCCOLI SALAD V* GF*

Dried Cranberries, Red Onions, Farmers Cheese, Toasted Almonds, Champagne Vinaigrette

ISRAELI QUINOA SALAD VGN* GF*

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

MEDITERRANEAN PASTA SALAD V*

Broccoli, Red Bell Pepper, Green Bell Pepper, Red Onion, Kalamata Olives, Sun Dried Tomato, Feta, Artichoke, Champagne Dressing

CURRIED COUSCOUS WITH ROASTED CAULIFLOWER V*

ASSORTED FRUIT PLATTER



OR SOME LIKE IT HOT

(INCLUDES ONE ENTRÉE AND CHOICE OF THREE SIDES OR SALADS)

ENTRÉE

(CHOOSE ONE)

HERB CRUSTED BREAST OF CHICKEN

Mediterranean Pesto

CHICKEN PICATTA

Lemon & Caper White Wine Sauce

MEDITERRANEAN BREAST OF CHICKEN

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

TGIS FAMOUS CIDER GLAZED MEATLOAF (TURKEY OR BEEF)

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

HERB LEMON BUTTER BRUSHED SALMON *(Add \$2.00)

Leek, Sundried Tomato, Kalamata Olive

**INCLUDES SOFT DRINKS, SPA &
SPARKLING WATER, ICED TEA AND
A COOKIE**

(CHOOSE THREE)

ROASTED GARLIC MASHED POTATO

OLIVE OIL & HERB ROASTED RED POTATO

RICE PILAF

CARAMELIZED SHALLOT ORZO

PENNE PASTA POMODORO

LARGE PEARL VEGETABLE COUSCOUS

CHEF'S JULIENNED VEGETABLE

SEASONAL ROASTED VEGETABLE

TOSSED GREEN SALAD

Iceberg & Chopped Romaine Lettuce, Cucumber, Grape Tomato, Shredded Carrot, Croutons, Red Balsamic & Ranch

WILD MIXED FIELD GREENS

Dried Cranberry, Gorgonzola Crumbles, Candied Walnut Champagne Dressing

CAESAR

Romaine, Shredded Parmesan, herb Croutons, TGIS Caesar Dressing

CURRIED COUSCOUS AND CAULIFLOWER

SOUTHWEST BOWTIE PASTA SALAD

Black Beans, Grilled Corn, Red Pepper

RED BLISS POTATO SALAD

MEDITERRANEAN PASTA SALAD

Broccoli, Bell Peppers, Red Onion, Kalamata Olives, Sun Dried Tomatoes, Feta, Artichoke, Champagne Dressing

ISRAELI QUINOA SALAD

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

LOOKING FOR MORE?

BEVERAGE

(MINIMUM ORDER 12)

BOTTLED WATER

SPARKLING BOTTLED WATER

ASSORTED SOFT DRINKS

Coke, Diet Coke, 7-up

INDIVIDUAL BOTTLED CHILLED JUICE Cranberry
and Orange Juice

BOTTLE LEMONADE

BOTTLE ICED TEA

AFTERNOON SNACKS

(MINIMUM ORDER 20 SERVINGS)

POPCORN V* GF*

Cheddar, Natural, Cool Ranch,

HOMEMADE GRANOLA BAR VGN* GF*

HOMEMADE POTATO CHIPS V* GF*

CHOCOLATE DIPPED PRETZEL RODS V*

GUMMY BEARS V* GF*

TORTILLA CHIPS & SALSA VGN* GF*

DESSERT

(MINIMUM ORDER 12)

FRESH BAKED COOKIES -\$1.75 EACH

Chocolate Chip, English Toffee, Oatmeal
Raisin

DESSERT BARS

Raspberry, Lemon, Caramel Apple, Magic Bars

BROWNIES

CHEESECAKE SQUARES

GLUTEN FREE VEGAN COOKIES

GLUTEN FREE VEGAN BROWNIES



THE CENTRE

EVENTS BY TGIS



BIRTHDAY 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 Birthday Packages Include:

- **(2) Tray Passed Hors D' Oeuvres**
- **Bread & Butter with Meal**
- **Choice of Tablecloth Colors**
- **Choice of Select Linen Napkin Colors**
- **China, Flatware, and Glassware**
- **Guest Tables and Banquet Chairs**
- **Choice of Iced Tea or Lemonade Station**
- **Two-Hour Gourmet Blend Coffee Station**
- **Cake Cutting Service**
- **Professional Kitchen & Serving Staff**
*(Excluding Bartenders)
- **Free WIFI**
- **Free Parking**
- **4 Hour Event Time Frame** *(Depending on Space & Time Restrictions)



THE CENTRE

EVENTS BY TGIS



TGIS
thank,
goodness
it's sofia
FOOD | EVENTS | WEDDINGS

WEDDING PACKAGES

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THE CENTRE

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TGIS will make it spectacular and memorable!



WHAT'S INCLUDED.....

All of our Wedding Packages Include:

- **Tray Passed and or Displayed Hors D'Oeuvres**
- **Bread & Butter with Meal**
- **Choice of White, Ivory, or Black Tablecloth**
- **Choice of Select Linen Napkin Colors**
- **China, Flatware, and Glassware**
- **Standard Dance Floor Set Up**
- **Guest Tables and Banquet Chairs**
- **Choice of Iced Tea or Lemonade Station**
- **Two-Hour Gourmet Blend Coffee Station**
- **Champagne and/or Sparkling Cider Toast**
- **Cake Cutting Service**
- **Professional Kitchen & Serving Staff**
*(Excluding Bartenders)
- **Free Wifi**
- **Free Parking**
- **5 Hour Event Time Frame** *(Depending on Space & Time Restrictions)