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

### CHILEAN SEABBASS *(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 GRATINÉE**

### 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**
Ciligini Mozzarella, Marinated Artichoke, Kalamata Olive, Fire Roasted Bell Pepper, Pickled Red Onion, Sundried Tomato, Marinated Grilled Zucchini, Grilled Fennel, Augergine, Red Wine Oreganatto
<table>
<thead>
<tr>
<th>Entrées (Choose Two)</th>
<th>Sides (Choose One)</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHICKEN BREAST MARSAŁA</td>
<td>ROASTED GARLIC MASHED POTATO</td>
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<tr>
<td>Sauce of Marsala Wine, Garlic and Mushrooms</td>
<td>OLIVE OIL &amp; ROSEMARY ROASTED BABY POTATO</td>
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<tr>
<td>CHICKEN BREAST PICATTA</td>
<td>RICE PILAF</td>
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<tr>
<td>Sauce of Lemon, Capers and White Wine</td>
<td>CARMELIZED SHALLOT ORZO</td>
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<tr>
<td>MEDITERRANEAN BREAST OF CHICKEN</td>
<td>LARGE PEARL VEGETABLE COUSCOUS</td>
</tr>
<tr>
<td>Feta, Roma Tomato, Sundried Tomato, Capers, Kalamata Olives, Sherry Artichoke Cream Sauce</td>
<td>PENNE PASTA POMADORO</td>
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<tr>
<td>HERB CRUSTED BREAST OF CHICKEN</td>
<td>Vegetables (Choose One)</td>
</tr>
<tr>
<td>Mediterranean Pesto</td>
<td>CHEF’S CHOICE ROASTED JULIENNE VEGETABLES</td>
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<tr>
<td>THYME &amp; MUSTARD GLAZED PORK LOIN</td>
<td>SEASONAL ROASTED VEGETABLES</td>
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<tr>
<td>Bacon, Apple, Cinnamon Compote Port Wine Reduction</td>
<td>ROASTED BROCCOLINI</td>
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<tr>
<td>SLOW ROASTED BRISKET OF BEEF</td>
<td>Chili Flakes, Olive Oil, Garlic, Lemon</td>
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<tr>
<td>Pan Gravy</td>
<td>Salads (Choose Two)</td>
</tr>
<tr>
<td>TENDER BISTRO STEAK</td>
<td>TOSSED CAESAR SALAD</td>
</tr>
<tr>
<td>Port Wine &amp; Red Onion Marmalade Shallot Bordelaise</td>
<td>Hearts of Romaine, Shredded Parmesan, Herbed Croutons House Made Caesar Dressing</td>
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<tr>
<td>SANTA MARIA TRITIP</td>
<td>WILD MIXED FIELD GREENS</td>
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<tr>
<td>Chimichurri, Horseradish</td>
<td>Dried Cranberries, Gorgonzola, Toasted Walnuts Champagne Vinaigrette</td>
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<tr>
<td>ATLANTIC SALMON</td>
<td>MEDITERRANEAN SALAD</td>
</tr>
<tr>
<td>NORTHERN COD</td>
<td>Romaine, Cucumber, Tomato, Olives, Feta, Red Onion, Bell Peppers &amp; Balsamic Vinaigrette</td>
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</table>

**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
- 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**
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

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

THAI VEGETABLE GREEN CURRY (VEGETARIAN)
Tofu, Zucchini, Green Onion, Peanuts

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

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

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
**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 Créma 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 Crèma Accent Chihuahua Cheese Optional

**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 Grainless

**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

**“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, Soyritz (VEGAN / GF)
Grilled Shrimp with Baja Sauce

**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
EVOO
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 TOSSSED**
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)*

**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**

**CHILDRENS MENU**

**CHICKEN TENDER STRIPS** Ranch & Ketchup
**HOME MADE MAC N CHEESE**
**OFF THE COB CORN**

**VENDOR MEALS**

Chef’s Choice
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

DESIGNER ICE CREAM SANDWICH STATION
Chocolate Chip and Toffee Cookies served with Ice Cream, Toasted Nuts, Sprinkles, Chocolate Chips, Toffee Bits and Oreo Crumbles

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
PLATED DINNER MENU
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- 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
Hors D’ Oeuvres

*Not Included
(Refer to Our Full List of Hors D’ Oeuvres)

Entrées
(Choose one)

**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

**MEDITERRANEAN 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

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

Dual Entrées

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

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

Or

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

Or

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)
TOSSED CAESAR SALAD
Hearts of Romaine, Shredded Parmesan, Herbed Croutons
House Made Caesar Dressing

MEDITERRANEAN 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
**CHILDREN'S MENU**

**CHICKEN TENDER STRIPS**
Ranch & Ketchup

**HOME MADE MAC N CHEESE**

**OFF THE COB CORN**

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**VENDOR MEALS**

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

*(VEGAN / GF)*

**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

**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

**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 KEBTA 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 KEBTA 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

MASSA 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 KEBTA SKEWER GF*
Seasoned Ground Beef, Tzatziki Dipping Sauce

LAMB MOUSSAKA FRITTER
Béchamel Dipping Sauce

GRILLED LAMB CHOP GF* *(MP)
Greek Oregano, Fresh Lemon Juice

PISTACHIO LAMB LOLLIPOP
Rosemary Lemon Aioli

SMOKE HOUSE CHICKEN GF*
Cherry and Cider Vinegar Glazed Slow Smoked Chicken, Jalapeno Corn Queso Cake, Chimichurri

MASSA 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, Toum

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 *(MP)
Ancho Chile Aioli, Mango Salsa

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)
**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....**

**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**
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

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
(CHOOSGE 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

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

(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 JULIENNE 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

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

POP CORN 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
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)*
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 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)