



CORPORATE CATERING MENU

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 and Assorted Fresh Bagels
Fresh Seasonal Fruit Display
Chilled Juices
Gourmet Blend Coffee Service
Served with all the Appropriate Accompaniments

"THE TRADITIONAL"

Scrambled Eggs, Smoked Bacon or Grilled Sausage,
Seasoned Roasted Potatoes
Fresh Seasonal Fruit or Chilled Juices
Gourmet Blend Coffee
Served with all the Appropriate Accompaniments

"THE COUNTRY BREAKFAST"

A Fresh Scramble of Eggs, Ham, Bacon,
And Green Onion Topped with a Blend of Cheeses,
Seasoned Roasted Potatoes
or Assorted Breakfast Breads
Fresh Seasonal Fruit or Chilled Juices
Gourmet Blend Coffee
Served with all the Appropriate Accompaniments

"THE GRIDDLE"

Grand Marnier Baked French Toast or Buttermilk
Pancakes Served with Maple Syrup, Smoked Bacon or
Grilled Sausage
Fresh Seasonal Fruit or Chilled Juices
Gourmet Blend Coffee
Served with all the Appropriate Accompaniments

"THE HEALTHY START" BREAKFAST WRAP

Egg Whites Scrambled with Grilled Chicken, Fresh
Tomato, Mushroom, Fresh Baby Spinach, Part Skim Milk
Mozzarella Cheese Wrapped in a Tortilla
Yogurt & Granola
Fresh Seasonal Fruit or Chilled Juices
Gourmet Blend Coffee
Served with all the Appropriate Accompaniments

"THE TGIS BREAKFAST BAGUETTE"

Turkey Apple Sausage, Scrambled Eggs, Basil, Tomato,
Shredded Cheddar Served in a Hollowed Mini French
Baguette, Seasoned Roasted Potatoes
Fresh Seasonal Fruit or Chilled Juices
Gourmet Blend Coffee
Served with all the Appropriate Accompaniments

"LA CREPERIE" BREAKFAST CREPES

Fresh Eggs, Bacon, Spinach, Mushrooms, Green Onions
and Swiss Cheese Topped with a Tomato Coulis,
Seasoned Roasted Potatoes
Fresh Seasonal Fruit or Chilled Juices
Gourmet Blend Coffee
Served with all the Appropriate Accompaniments

"THE SOUTHWEST" SCRAMBLE

To Include Chorizo, Mild Diced Green Chillies, Bell
Pepper, Grilled Onion, Shredded Monterey Jack and
Cheddar Cheese, Tortilla Chilaquiles (Tortilla Strips
Baked In A Santa Fe Tomatillo Salsa Verde And Served
With a Dash of Sour Cream)
Fresh Seasonal Fruit or Chilled Juices
Gourmet Blend Coffee
Served with all the Appropriate Accompaniments

"FLORENTINE SCRAMBLE"

Baby Spinach, Sun-dried Tomatoes, Sautéed Onions,
Scrambled with Fresh Eggs and Tossed with Feta
Cheese Seasoned Roasted Potatoes or Assorted
Breakfast Breads
Fresh Seasonal Fruit or Chilled Juices
Gourmet Blend Coffee
Served with all the Appropriate Accompaniments

FRESHLY BAKED FRITATTA

(Choose One)

VEGETABLE FRITATTA

Fresh Spinach, Mushrooms, Onions and Feta Cheese
TURKEY SAUSAGE VEGETABLE FRITATTA
Turkey Sausage, Onions, Zucchini, Green Bell Peppers,
Tomatoes, Cheddar & Swiss Cheese

HAM AND CHEESE FRITATTA

Honey Cured Ham, Artichokes, Sundried Tomato,
Broccoli, Mushrooms and Monterey Jack Cheese
Seasoned Roasted Potatoes

Fresh Seasonal Fruit or Chilled Juices

Gourmet Blend Coffee

Served with all the Appropriate Accompaniments

"BUENO" BREAKFAST BURRITOS

Jumbo Flour Tortilla Stuffed with Scrambled Eggs,
Chorizo, Mild Diced Green Chillies, Bell Pepper,
Seasoned Potatoes, Shredded Jack And Cheddar
Cheese, Salsa Fresca

Fresh Seasonal Fruit or Chilled Juices

Gourmet Blend Coffee

Served with all the Appropriate Accompaniments

FROM GREAT TO UNBELIEVABLE BREAKFAST ADDITIONS

Assorted Breakfast Breads
Fresh Seasonal Fruit Display
Bagels & Cream Cheese
Lox, Sliced Tomatoes,
Diced Red Onion, Dijon Dill Sauce
Sausage Links (3 Per Serving)
Applewood Smoked Bacon
(2 Per Serving)
Turkey Sausage Links (3 Per Serving)
Aidel's Chicken Apple Sausage
Seasoned Roasted Breakfast Potatoes
Sour Cream
Guacamole
Individual Assorted Yogurt
Granola
Fresh Berries
Oatmeal, Milk, Brown Sugar and Raisins

PANCAKE ADDITIONS

Blueberries
Strawberries

BREAKFAST STATIONS

(All Stations Require On Site Server at Additional Cost)

OMELETTES TO ORDER

Fresh Eggs Served with a Variety of Toppings and Fillings to Include: Bacon, Ham, Sausage, Fresh Tomato, Mushrooms, Onions, Chives, Shredded Monterey Jack And Cheddar Cheese, Spinach, Feta Cheese and Bell Peppers Seasoned
Roasted Potatoes Or Assorted Breakfast Breads
Fresh Seasonal Fruit or Chilled Juices
Gourmet Blend Coffee
Served with all the Appropriate Accompaniments

"THE A.M." PANINI STATION

Fresh Pressed Paninis Stuffed with Scrambled Eggs and Your Choice of Additions To Include:
Choose Two: Sliced Ham, Bacon, Sausage, Grilled Chicken
Choose Three:
Chopped Spinach, Basil, Roasted Red Peppers, Sautéed Onions, Sautéed Mushrooms and Tomatoes
Choose Two: Feta, Swiss, Mozzarella, American, Cheddar
Fresh Seasonal Fruit or Chilled Juices
Gourmet Blend Coffee
Served with all the Appropriate Accompaniments

"THE PANCAKE GRIDDLE"

Buttermilk Pancake Made to Order Served With a Variety of Toppings To Include
Blueberry, Banana, Walnuts, Chocolate Chips, Whipped Butter, Maple Syrup, Powdered Sugar
Breakfast Sausage or Bacon
Fresh Seasonal Fruit or Chilled Juices
Gourmet Blend Coffee
Served with all the Appropriate Accompaniments

Cool Luncheons

ASSORTED GOURMET SANDWICH DISPLAY

Served With A Salad

SOUTHWEST CHICKEN TELERA

Lime, Garlic and Paprika Marinated Chicken, Smokey Chipotle Mayonnaise, Pepper Jack Cheese, Red Onion & Fresh Lettuce on a Mexican Telera Roll

PEACH BBQ CHICKEN

Peach BBQ Marinated Breast of Chicken Topped with Fried Shoestring Onions, Smoked Cheddar Cheese, Lettuce & BBQ Aioli Spread on a Kaiser Onion Roll

TUSCAN GRILLED BONELESS BREAST OF CHICKEN

Sun-dried tomatoes, Feta, Roasted Pinenuts and a Pesto Aioli Spread on Rosemary Foccacia

CHICKEN WALNUT SALAD

Diced Apples & Chopped Walnuts on a Croissant

CURRIED CHICKEN SALAD

Finished with Fresh Raisons, Celery, Sweet Red Pepper on a Ciabatta Square

"MMMM" TURKEY

Smoked Turkey Breast, Smoked Bacon, Smoked Cheddar on a Ciabatta Square
Finished with a Sweet Honey Mustard Aioli

HONEY ROASTED TURKEY BREAST

Aged Swiss and Cranberry Chutney Spread on a Ciabatta Square

BAJA TURKEY

Smoked Turkey Breast, Chipotle Mayonnaise, Fire Roasted Chile and Pepper Jack Cheese on a Telera Roll

HOT SANDWICHES

Served With A Salad

FRENCH DIP

Roast Beef Thinly Sliced, Served With Our Homemade Au jus And our Horseradish Cream Sauce Served On our Mini French Baguette

KAHLUA ROASTED PORK SANDWICH

Finished With our Own Chimichurri Rojo Sauce Served with a Mini French Baguette

BBQ PULLED PORK SANDWICH

Served with a Mini French Baguette

THE COBB

Thick Sliced Smoked Bacon, Thinly Sliced Smoked Breast of Turkey, Ripe Avocado, Blue Cheese, Sliced Egg, Lettuce and Tomato on a Mini French Baguette

BLACK FOREST HAM

Aged Swiss Cheese with Artichoke Hearts and a Sweet Honey Mustard on a Mini French Baguette

ORIGINAL CUBAN

Ham, Roast Pork, Dill Pickles, Mustard, Swiss Cheese and Butter on a Mini French Baguette

FRESH SLICED ROAST BEEF

Layered with Tomato, Lettuce, Smoked Cheddar, Port Caramelized Red Onions and Finished with Creamy Horseradish Spread on a Kaiser Onion Roll

THE CORLEONE

Salami, Roasted Red Pepper, Provolone Cheese
Finished With a Dijonaise on a Mini French Baguette

MEDITERRANEAN VEGETABLE GRILL

Roasted Red Peppers, Grilled Zucchini, Feta, Greek Olives, Tomatoes and Oregano Vinaigrette on Rosemary Foccacia

MANGIA ITALIANO

Grilled Eggplant, Mozzarella, Fresh Basil and a Vegetable Tapenade On a Rosemary Foccacia

SLICE BBQ BEEF SANDWICH

Served With Our Kaiser Onion Roll

GRILLED SAUSAGE, PEPPERS AND ONIONS

Served With Sliced Mozzarella Cheese and Mama's Sweet and Spicy Tomato Sauce Served With Our Mini French Baguette

"MAMA MIA" MEATBALL SUB

Served With Slice Provolone & Our Mini French Baguette

WRAP IT UP !

Served With A Salad

THAI CHICKEN WRAP

Water Chestnuts, Green Onions, Carrots, Wonton Crisps, Finely Chopped Broccoli, Zucchini and Red Cabbage with a Spicy Peanut Thai Spread

ITALIAN WRAP

Salami, Provolone, Red Bell Peppers, Cucumbers, Tomatoes and a Balsamic Vinaigrette

COBB WRAP

Turkey, Bacon, Avocado, Egg, Bleu Cheese, Lettuce and Tomato Tossed in a Champagne Vinaigrette

CAESAR WRAP

Grilled Chicken, Sliced Red Onion, Olives and Shredded Romaine Tossed with a Parmesan Caesar

ASSORTED SANDWICH DISPLAY

Served With A Salad (Choice of Four Styles, Maximum of Four Per Style)

Served on a Variety of Fresh Rolls and Croissants (Choice of Four)

Honey Smoked Turkey, Black Forest Ham, Homemade Roast Beef, Chicken Walnut Salad and Real Homemade Tuna Served with Lettuce, Tomato, Onions, Pickles, Peppercini, Mustard and Mayonnaise and Your Choice of Salad

DELI PLATTER

The Deli Platter includes an assortment of three-ounce portions of Black Forest Ham, Roast Beef, Honey Smoked Turkey Breast, Chicken Walnut Salad Served With Cheddar Cheese, Swiss Cheese, Lettuce, Tomatoes, Peppercinis, Pickles, Mayonnaise & Mustard Served With Fresh Baked Rolls & Sliced Bread and Your Choice of Salad

ENTRÉE SALAD SELECTIONS

All Salad Entrees Include Bread and Butter (Minimum 10 Orders Per Style)

TGIS BISTRO SALAD

Dried Cranberries, Finely Chopped Red Onion, Toasted Pecans, Gorgonzola Cheese
Served With a Champagne Vinaigrette

GRILLED CHICKEN CAESAR SALAD

Hearts of Romaine Tossed, Julienne Charbroiled Chicken with Parmesan Croutons, Black Olives, and Topped with Shaved Parmesan

HERB CRUSTED SALMON SALAD

Our Wonderful Fresh Herb-Crusted Salmon Served on top of Baby Lettuces, Vegetables, and Tomatoes Tossed In our Champagne Vinaigrette

PEKING STEAK WRAP

Marinated Skirt Steak, Lettuce, Bean Sprouts, Peppers & Onions Tossed in a Spicy Sweet Ginger Soy Dressing

BARBECUED TOFU WRAPS

Hoisin Soy Marinated Tofu Served with Julienne Sweet Red Peppers, Chinese Snow Peas, Cabbage, Scallions and Bean Sprouts, Tossed in a Garlic Ginger Dressing

SOUTHWEST WRAP

Cilantro Chicken, Black Beans, Grilled Corn, Shredded Lettuce, Shredded Cheddar and Jack Cheese, Tortilla Strips tossed in a Chipotle Lime Dressing

BARBEQUE CHICKEN CHOP

Iceberg Lettuce, Romaine Lettuce, Diced Chicken Shredded Gouda, Grilled Corn, Chopped Cilantro, Tomatoes, Cucumber Topped With Crispy Fried Onion Strings and with a Homemade Barbeque Ranch Dressing

THE COBB SALAD

Diced Charbroiled Breast of Chicken, Avocado, Crumbled Blue Cheese, Real Bacon Bits, Diced Tomato, "Dad's Unbelievable Blue Cheese Dressing"

GLORIOUS GREEK SALAD

Diced Tomato, Crumbled Feta Cheese, Red Onion, Sliced Cucumber, Bell Peppers, Kalamata Olives, Romaine and Iceberg Lettuce, Lemon Rosemary Herb Julienne Chicken With a Red Balsamic Herb Vinaigrette

ARGENTINIAN GAUCHO STEAK SALAD

Marinated Grilled Skirt Steak, Diced Potatoes, Grilled Carrots, Gorgonzola, Fresh Tomatoes and Red Onion, Served Over Mixed Greens Tossed in a Classico Vinaigrette

SOUTH OF THE BORDER

Romaine and Iceberg Lettuce, Shredded Carrots, Grilled Corn Cilantro, Black Beans, Shredded Jack and Cheddar Cheese, Julienne Grilled Chicken Diced Green Onions, Crunchy Tortilla Strips with a Lime Chipotle Vinaigrette

CHOPPED INSALATA LEONE

Grilled Diced Chicken OR Salami, Chopped Romaine and Iceberg Lettuce, Diced Roma Tomatoes, Garbanzo Beans, Finely Diced Onions, Black Olives, Shredded Mozzarella, Accompanied With our Herb Vinaigrette Dressing

CHINOIS CHICKEN CHOP

Charbroiled Sliced Breast of Chicken, Chopped Romaine and Iceberg Lettuce, Mandarin Oranges, Toasted Almonds, Julienne Carrots, Sesame Seeds, Green Onions and Wonton Crisps Tossed in our Special Sweet Ginger Sesame Soy Dressing

ALL OF THE FOLLOWING ITEMS ARE SERVED WITH:
ONE SALAD SELECTION, ONE SIDE ORDER SELECTION, ROLLS & BUTTER

REAL ROTISSERIE (Daily Supply is Limited)
½ ROTISSERIE CHICKEN

FULL RACK

½ RACK ROTISSERIE PORK BACK RIBS

Feeling Hot! Hot! Hot!

ALL OF THE FOLLOWING ITEMS ARE OFFERED AT: (Choose One)

Most of the Following Items are Served with: One Salad Selection, One Side Order Selection, Rolls and Butter

SESAME SOY GLAZED BREAST OF CHICKEN

Breast of Chicken Marinated in Ginger, Fresh Garlic, Green Onion, Soy Sauce, Sesame Oil and Sweet Mirin

CHICKEN BREAST MARSALA

Breast of Chicken Sautéed In a Sauce Of Marsala Wine, Garlic & Mushroom

LAVENDER & THYME GLAZED BREAST OF CHICKEN

Roasted Breast of Chicken Prepared With a Lavender, Thyme, Honey and Dijon Sauce

AEGEAN CHICKEN

Half Chicken Roasted With Mediterranean Spices and Finished with a Lemon Glaze

BARBEQUED CHICKEN

Finished With our Own Sweet Honey Barbeque Sauce

TEQUILA LIME CHICKEN ENCHILADAS

Finished With A Melted Shredded Jack and Cheddar Cheeses

SLICED SIRLOIN OF BEEF

Served with Our Mushroom Gravy

YANKEE POT ROAST

Slow Roasted Brisket of Beef Sliced and Served with Homemade Brown Gravy

ROAST LOIN OF PORK

Served With a Port Wine Reduction Sauce

SLOW ROASTED CUBAN STYLE PORK

Marinated In Orange Juice, Lime Juice Cumin and Other Spices

BARBEQUED PULLED PORK

So Good You'll Slap Your Grandmother

SAUSAGE AND PEPPERS

Sweet Italian Sausages Grilled then Braised In our Homemade Diced Tomato Sauce Served with Grilled Onions and Peppers

HOMEMADE MEATLOAF (Choose Beef or Turkey)

Finished With a Tomato, Cider Vinegar and Ancho Chili Glaze

LASAGNA

Sausage And Beef Lasagna Made From Scratch
Served With Salad And Garlic Bread Only

VEGETARIAN LASAGNA

Assorted Roasted Vegetables Served With Our Tomato
Provencal Sauce ; Finished with a Touch of Ricotta and
Mozzarella Cheeses
Served With Salad and Garlic Bread Only

THE GREAT GREEK

Gyro Beef OR Chicken Served in Pita Bread with
Shredded Lettuce Diced Onions, Fresh Tomatoes and
Our Own Tzatziki, With Rice and Salad Only

MEDITERRANEAN CHICKEN

Tender Breast of Chicken Braised with Feta Cheese,
Fresh Tomatoes Sun dried Tomatoes, Black & Olives

TRADEWIND CHICKEN

Tender Breast of Chicken Marinated In Garlic, Paprika,
Malt Vinegar, Lime Juice Cilantro, Oil, Brown Sugar
Charbroiled To Perfection Served With Kiwi Pineapple
and Mango Relish

FAJITA GRILL

Marinated Chicken and Skirt Steak
Marinated in Fresh Garlic, Lime Juice And
Other Spices Served With Fresh Grilled Onions, Red and
Green Bell Peppers Accompanied With Flour Tortillas
Sour Cream, Salsa

HAWAIIAN BBQ

Flanken Beef Ribs and Sweet
And Spicy Sesame Breast Of Chicken

MATAMBRE

Prosciutto, Spinach and Fresh Garlic Rolled
Into Skirt Steak and Served With a Chimichurri Verde

MARINATED SKIRT STEAK

Grilled and Served With a Chimichurri Sauce

CHICKEN BALSAMICO

Airline Breast of Chicken Stuffed With Fresh Herbs,
Prosciutto Roasted To a crisp Golden Brown and
Finished Off with A Balsamic Glaze

PROVENCIAL CHICKEN

Airline Breast of Chicken Stuffed With Spinach,
Mushrooms, Airline Breast of Chicken Stuffed With
Spinach, Mushrooms
Finished With a Citrus Chardonnay Reduction

MACADAMIA CRUSTED CHICKEN

Breast of Chicken Coated With Crushed
Macadamia Nuts Served
With a Citrus Beurre Blanc

CHICKEN CREPES

Homemade Crepes Stuffed With
Chicken in A Creamy White
Wine Sauce Two Crepes
Served Per Person

MAPLE AND ALE SLOW BRAISED

BONELESS SHORT RIBS

CARVED TRI TIP OF BEEF

Served With a Homemade Horseradish Cream

FILET OF SPICED RUBBED SALMON

Served With a Tarragon Sauce

Scrumptious Sides

SIDES SELECTIONS TO CHOOSE FROM (Choose One)

MASHED POTATO

ROASTED POTATO

BAKED POTATO

Served With Sour Cream, Green Onions,
Bacon and Whipped Butter

GRUYERE POTATO TERRINE

RICE PILAF

SPANISH RICE

TROPICAL RICE

FRIED RICE

PASTA PENNE ALA FRESCA

SPANISH CORN

FARFALLA PASTA MARSALA

HOMEMADE MAC & CHEESE

LARGE PEARL VEGETABLE COUSCOUS

BROWN SUGAR BAKED BEANS

REFRIED BEANS

RIVERA VEGETABLE BLEND

SEASONAL ROASTED VEGETABLES

GREEN BEAN ALMONDINE

ROASTED CARROTS

CORN COBBETTES

SALAD SELECTIONS TO CHOOSE FROM

TOSSED GREEN SALAD

Shredded Carrots, Sliced Cucumbers & Fresh Tomatoes
Vinaigrette • Ranch • Bleu Cheese

MEDITERRANEAN SALAD

Hearts of Romaine Tossed with Cucumbers, Red Onion,
Green Bell Peppers, Roma Tomatoes, Kalamata Olives
and Feta Cheese

WILD MIXED FIELD GREENS

SOUTHWEST BOW TIE PASTA

RED POTATO SALAD DIJONAISE

TRADITIONAL SOUTHERN SLAW

RED CABBAGE, GORGONZOLA
& CRISPY BACON SLAW

SOUTH OF THE BORDER CAESAR

Romaine and Iceberg Lettuce, Shredded Carrots,
Grilled Corn, Cilantro, Black Beans, Shredded Jack
and Cheddar Cheese, Diced Green Onions, Crunchy
Tortilla Strips With a Lime Chipotle Vinaigrette

CHILLED ASIAN ANGEL HAIR PASTA

Sesame Ginger Dressing and Assorted Fresh Vegetables

MEDITERRANEAN PENNE PASTA

Tossed with Feta Cheese, Kalamata Olives, Sun dried
Tomatoes and Artichoke Hearts

NEW POTATO SALAD

Tossed With Slivered Red Onions, Black Olives,
Gorgonzola, Italian Parsley and Finished With Our White
Vinegar Dijon Dressing

THAI PEANUT COLE SLAW

"THE SOUP TERRINE"

TGIS Daily Homemade Fresh Soups Available

MONDAY – Chicken Tortilla

TUESDAY – Vegetable Beef

WEDNESDAY – Butternut Squash

THURSDAY – Tomato Basil

FRIDAY – New England Clam Chowder

UPGRADED SALAD SELECTIONS

WILD MIXED FIELD GREENS

Tossed with Cranberries, Toasted Walnuts or Toasted Almonds and Gorgonzola with a Champagne Vinaigrette

WILD MIXED GREENS

Tossed With Mandarin Oranges and Toasted Pine Nuts in a Citrus Vinaigrette

HEARTS OF ROMAINE

Tossed with Diced Apples, Goat Cheese, Toasted Walnuts and a Champagne Vinaigrette

BUTTERLEAF BIB LETTUCE

Tossed with Julienned Bosc Pears, Asiago Cheese, Pralined Pecans and a White Wine Dijon Vinaigrette

CHINOIS SALAD

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

GRILLED POTATO AND CORN SALAD WITH CHIPTOLE MAYONNAISE

Tossed with Cranberries, Toasted Walnuts or Toasted

CHILLED CHEESE RAVIOLI

Tossed with Sundried Tomatoes, Black Olives and our Pesto Dressing

FRESH BROCCOLI SALAD

Tossed with Cranberries, Green Onions, Toasted Almonds and Tossed with our Honey Dijonnaise

Sweet Satisfaction

ASSORTED FRESH BAKED HOMEMADE COOKIES

Chocolate Chip • English Toffee • Oatmeal Raisin Peanut Butter

ASSORTED DESSERT FRUIT BAR DISPLAY

May Include Raspberry • Lemon • Caramel Apple

COOKIES AND BROWNIES

COOKIES AND BARS

CHEESECAKE SQUARES

SIMPLY DELISH

(One Style Per 12 Guest)

New York Cheesecake • Raspberry Cheesecake Snickers Torte • Chocolate Suicide Cake • Tiramisu

Praline Caramel Cheesecake

HOMEMADE COBBLERS

(One Style Per 12 Guest)

Peach • Berry • Apple Cinnamon

WHITE AND DARK CHOCOLATE

BREAD PUDDING

Served With Our Own Irish Cream Sauce

HOMESPUN TRIFLES

Seasonal Fresh Fruit Layered Between Homemade Pound Cake and Vanilla Custard Finished with Real Whipped Cream

SPECIALTY CAKES AVAILABLE UPON REQUEST

For An Additional Charge

BEVERAGES

ASSORTED SOFT DRINKS

Coke • Diet Coke • 7-up • Bottled Water
Individual Milks

SNAPPLE LEMONADE OR
SNAPPLE ICED TEA

CHILLED JUICE

Cranberry and Orange Juice

HOMEMADE LEMONADE
(Not Available For Disposable Events)

COFFEE OR TEA

Served with all the Appropriate Accompaniments

HOMEMADE ICED TEA
(Not Available For Disposable Events)

About TGIS

TGIS SAYS.... "DREAM ANOTHER DREAM"

Our talented chefs can create just about anything you can dream up. If you require something special let us know and we will make it for you. When you say "YES" to TGIS Catering you say "YES" to fresh food with no artificial flavoring or preservatives. Our food items are prepared with care, daily in our own 10,000 square foot kitchen facility. Saying "YES" tells us that you care that your guests will be receiving a quality meal and fine service! Thank you for being a thoughtful host and thank you for using —

"THANK GOODNESS IT'S SOFIA (TGIS) CATERING AND EVENT PLANNING SERVICES!
SERVICE THAT WORKS FOR YOU!

TERMS AND CONDITIONS

FULL SERVICE CATERING

For corporate events of 40 or more guests, TGIS Catering strongly advises that you request our professional servers to stay and help expedite the event. They will professionally set up the buffet, serve and refill chaffers, as well as clean up. There is a 4 hour minimum at \$22 per hour per server. This type of service is subject to a 20% service operations fee.

DISPOSABLE DELIVERY

Orders will be delivered to your site and will include heavy duty black plastic plates, cutlery and a white paper dinner napkin. Delivery Fees may vary depending on the time of day, location and size of order. This type of service is subject to a 10% service operations fee. Please notify our staff in advance of any parking fees, security issues, stairs or elevator situations we should be aware of.

REUSABLE BUFFET SERVICE

Not sure what time guests will arrive for lunch? Not sure all guests will arrive at the same time? Then, perhaps, wire chafers are the solution for you. Easily stackable, storable and reusable. At \$10.00 per chafer they include first time fuel and steam pan. All future fuel purchases are at \$1.50 per fuel.

GO GREEN

Environmentally Friendly Sustainable plates can be made available @ \$1.50 per person. TGIS Catering utilizes a plate made from Fallen Jungle Leaves pressed together @ High Temperatures to form a beautiful plate.

PLACING AN ORDER

TGIS Catering requires that all orders must be placed by 3:00pm the day prior to your event to ensure the items you have requested will be in stock and available. Any request or changes made after 6:00pm the day prior to your event will be discussed with our Executive Chef to ensure a successful Event.

CANCELLATIONS AND CHANGES

Cancellations made 36-hours prior to the event will result in a \$0 dollar cancellation fee. Cancellations made within less than 36 hours of the event will be charged 50% of the total event contract.