



TGiS

thank
goodness
it's sofia

FOOD | EVENTS | WEDDINGS

CORPORATE MENU

STARTING OFF THE DAY

**ALL SELECTIONS INCLUDE FRESH SEASONAL FRUIT
EGG SELECTIONS INCLUDE
KETCHUP, SALSA, TAPATIO, SALT & PEPPER**

CLASSICS

CONTINENTAL BREAKFAST - \$11.25 Per Person

Assortment Of Cinnamon Streusel Coffeecake, Croissants, Mini Muffins, Danishes, Banana Nut Loaf, Carrot Raisin Loaf, & Butter

THE TRADITIONAL - \$15.95 Per Person

Scrambled Eggs
With Smoked Bacon or Grilled
Sausage with Seasoned Roasted
Potatoes

FRESHLY BAKED FRITTATAS - \$15.95 Per Person

With Seasoned Roasted Breakfast Potatoes
Choose One Style

Vegetable Frittata

Fresh Spinach, Mushrooms, Onions, and Feta Cheese

Turkey Sausage Vegetable Frittata

Turkey Sausage, Onions, Zucchini, Green Bell Peppers, Tomatoes, Cheddar & Swiss Cheese

Ham And Cheese Frittata

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

SCRAMBLES

THE COUNTRY SCRAMBLE - \$15.95 Per Person

Scrambled Eggs, Ham, Bacon, Green Onion, Shredded Cheese with Seasoned Roasted Potatoes

THE SOUTHWEST SCRAMBLE - \$15.95 Per Person

Scrambled Eggs, Chorizo, Mild Diced Green Chilies, Bell Pepper, Grilled Onion Shredded Monterey Jack, Cheddar Cheese, Over Tortilla Chilaquiles

HEALTHY MEDITERRANEAN SCRAMBLE V* GF*

\$15.95 Per Person

Baby Spinach, Sun-Dried Tomatoes, Sautéed Onions
Scrambled Egg Whites, Feta Cheese
With Seasoned Roasted Potatoes

GRAB & GO

HEALTHY START BREAKFAST WRAP - \$14.95 Per Person

Scrambled Egg Whites, Grilled Chicken, Tomato, Mushroom, Baby Spinach, Skim Milk Mozzarella, Wheat Tortilla

TGIS BREAKFAST SANDWICH - \$14.95 Per Person

Turkey Sausage, Eggs, Herb Aioli, Tomato, Sliced Cheddar, Fresh Brioche Bun

BUENO BREAKFAST BURRITOS - \$14.95 Per Person

Scrambled Eggs, Mild Diced Green Chilies, Bell Pepper, Seasoned Potatoes, Shredded Jack and Cheddar, Salsa Fresca
(Choose A Protein) – Chorizo, Bacon, Sausage, Turkey Sausage, Soyrito, Or Breakfast Ham

VEGAN BREAKFAST BURRITO VGN* - \$14.95 Per Person

Vegan Tortilla, Seasoned Potatoes, Soyrito, Guacamole Salsa, Black Beans, & Pico De Gallo

OVERNIGHT OATS VGN* GF* - \$7.00 Per Person

Rolled Oats Steeped in Almond Milk
Toppings - Choose Four
Granola, Chia Seeds, Peanut Butter, Greek Yogurt, Chocolate Chips, Almond Butter, Slivered Almonds, Shredded Coconut, Strawberries, Blueberries, Raspberries, Diced Pineapples

MORNING BEVERAGES

GOURMET BLEND COFFEE & HOT TEA - \$48.00 Per Gallon

(16 Cups Per Gallon)
Creamer, Sugar &
Sweetener

FRESH ORANGE JUICE - \$55.00 Per Gallon

(16 Cups Per Gallon)

CRANBERRY JUICE - \$55.00 Per Gallon

(16 Cups Per Gallon)

INDIVIDUAL ASSORTED JUICES - \$3.95 Per Juice

Chilled Orange or Cranberry Juice

Ask About Our Specialty Seasonal Beverage

BREAKFAST STATIONS

All Stations Require on Site Server at Additional Cost
Minimum Of 20 Persons

AVOCADO TOAST BAR **V*** - \$15.50 Per Person

A Variety Toasted Fresh Breads
Fresh Avocado, Soft Scrambled Eggs, Sliced Tomato,
Goat Cheese Smear, Roasted Red Pepper Hummus,
Pickled Red Onion, Chopped Bacon, Sautéed
Mushrooms, Fresh Lemon, Balsamic Vinegar, Truffle
Salt, Ghost Pepper Salt, Kosher Salt and Fresh Cracked
Pepper

OMELETTES TO ORDER - \$16.95 Per Person

Toppings: Bacon, Ham, Sausage, Fresh Tomato,
Mushrooms, Onions, Chives, Bell Peppers, Spinach
Shredded Monterey Jack, Cheddar,
Feta with Seasoned Roasted
Potatoes

CHILAQUILES BAR - \$16.00 Per Person

Corn Tortilla Chips
Cooked With Tomatillo Verde or Salsa Guajillo Chili
Roja Choose One: Shredded Beef Machaca or
Chicken Tinga
Topped With a Poached Egg, Fresh Pico De Gallo,
Shredded Jack Cheese, Queso Fresco, And Crema

THE PANCAKE GRIDDLE - \$15.50 Per Person

(Choose One) Buttermilk Pancakes, Lemon Ricotta
Pancakes, Crunch French Toast
Toppings: Blueberries, Bananas, Walnuts, Chocolate
Chips, Whipped Butter, Maple Syrup, Powdered
Sugar
With Breakfast Sausage or Bacon

AÇAÍ BOWL **VGN* GF*** - \$11.00 Per Person

Toppings: House Made Granola, Chia Seed Pudding,
Fresh Berries, Sliced Bananas, Shredded Coconut,
Chocolate Nibs & Sliced Almonds

MORNING ADDITIONS

EGG BITES **GF*** - \$4.95 Per Person

(6 Minimum Per Style)

Chicken Chorizo, Bacon Gruyere OR
Egg Whites & Red Pepper **V***

INDIVIDUAL ASSORTED YOGURT - \$3.25 Per Person

HOUSE MADE GRANOLA - \$1.50 Per Person

FRESH BERRIES - \$4.00 Per Person

OATMEAL **GF*** - \$4.50 Per Person

Milk, Brown Sugar and Raisins

GRAND MARNIER BAKED FRENCH TOAST

Warm Maple Syrup and Powdered Sugar

Serves 10 - \$75.00

Serves 25 - \$150.00

SEASONED BREAKFAST POTATOES **GF*** - \$4.00 Per Person

SAUSAGE LINKS - \$3.95 Per Person

APPLEWOOD SMOKED BACON - \$4.25 Per Person

TURKEY SAUSAGE LINKS - \$3.95 Per Person

CHICKEN APPLE SAUSAGE - \$5.00 Per Person

GUACAMOLE - \$3.00 Per Person

FRESH SEASONAL FRUIT DISPLAY - \$4.50 Per Person

BREAKFAST BREAD - \$6.95 Per Person

BAGELS & CREAM CHEESE - \$3.25 Per Person

BAGELS & LOX - \$11.00 Per Person

Sliced Tomatoes, Diced Red Onion, Capers, Lemons

BLUEBERRY LEMON BAKED FRENCH TOAST

Warm Berry Syrup

Serves 10 - \$75.00

Serves 25 - \$150.00

COOL LUNCHES

SANDWICHES/WRAPS *Minimum of 15 Persons*

BASIC PACKAGE - \$15.95 Per Person

Assorted Sandwiches/Wraps
Three Styles & One Vegetarian
Salad - Choose One
Mixed Green Salad, Caesar Salad,
Penne Pasta Salad, Potato Salad

PALM SANDWICH DISPLAY - \$13.50 Per Person

Two Palm Sandwiches Per Person
Sandwiches – Choose Four
Ham, Turkey, Roast Beef, Chicken Salad, Tuna Salad
Veggie Includes: Lettuce, Tomato, Red Onion, Pickles,
Pepperoncini, Jalapeno, Mustard & Mayonnaise
Salad - Choose One
Mixed Green Salad, Caesar Salad,
Penne Pasta Salad, Potato Salad

PREMIUM PACKAGE - \$19.95 Per Person

Assorted Sandwiches/Wraps
Three Styles & One Vegetarian
One Specialty Salad Selection
One Deli Side

BOARDROOM BOXED LUNCH - \$18.50 Per Person

Assorted Sandwiches/Wraps
Three Styles & One Vegetarian
Salad - Choose One
Mixed Green Salad, Caesar Salad, Penne Pasta Salad, Potato Salad

Upgrade To Specialty Salad \$2.00 Per Person
Add Specialty Salad or Deli Side \$4.50 Per Person

SANDWICH & WRAP SELECTIONS

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 Cheese, 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 Cheese, 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,
Tomatoes, Grilled Eggplant, Vegetable
Tapenade, And Oregano Vinaigrette,
Rosemary Focaccia

GLORIOUS GREEK WRAP

Sliced Chicken Breast, Romaine, Feta, Baby
Tomato, Sliced Red Onion, Sliced
Cucumber, Diced Bell Peppers, Kalamata
Olives, 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 CHOP WRAP

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

Make It Vegan or Vegetarian
Gluten Free Bread or Tortilla- Add \$1.75

ADD IT ON! SALADS & SIDES

SPECIALTY SIDE SALADS

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, Julienned 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

PREMIUM SALADS - Add \$2.50 Per Person

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

ROCKET SALAD GF*

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

CHINOIS SALAD

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

DELI SIDES

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 RAVIOILI 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

ASSORTED FRUIT PLATTER

ENTRÉE SALADS

BOXED ENTRÉE SALAD SELECTIONS

\$15.95 PER PERSON

Includes Roles & Butter

Minimum Four Orders Per Style – Max Four Styles

BARBEQUE CHICKEN CHOP GF*

Chicken Breast, Romaine Lettuce, Shredded Cheddar Jack, Bacon, Grilled Corn, Chopped Cilantro, Tomato, Roasted Red Pepper, Green Onion, Homemade BBQ Ranch Dressing

DOWNTOWN COBB GF*

Chicken Breast, Romaine, Arugula, Crumbled Blue Cheese, Real Bacon Bits, Avocado, Baby Tomato, Diced Hardboiled Egg, "Dad's Unbelievable Blue Cheese Dressing"

****Sub Marinated Grilled Shrimp - Add \$3.50 Per Person****

CHINOIS CHICKEN CHOP

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

GRILLED CHICKEN CAESAR SALAD

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

****Sub Grilled Salmon - Add \$3.00 Per Person****

****Sub Marinated Grilled Shrimp - Add \$3.50 Per Person****

ITALIAN CHOP CHOP GF*

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

SOUTH OF THE BORDER GF*

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

GLORIOUS GREEK SALAD GF*

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

****Sub Grilled Salmon - Add \$3.00 Per Person****

CALIFORNIA FRESH SALAD

Herb-Crusted Salmon, Butter Leaf, Arugula, Farro, Diced Pears, Slivered Almonds, Chopped Dates, Baby Tomatoes, Champagne Vinaigrette

CASHEW KALE AND MISO SALAD VGN* GF* - Add \$2.50 Per Person

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

THE HIPSTER VGN* GF*

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

HOT LUNCHESES

VIVA CUCINA

All Mains Include
Two Side Selections
Salsa, Tortilla Chips & Tapatio
Additional Sides \$4.00

MAINS

ENCHILADAS

(Two Enchiladas Per Person)

Fillings - Choose One

Chicken - **\$18.00 Per Person**

Beef - **\$18.00 Per Person**

Cheese - **\$18.00 Per Person**

Sauce - Choose One

Red Guajillo

Green Tomatillo



TACOS - \$18.00 Per Person

(Two Tacos Per Person)

Includes: Corn Tortillas, Shredded Cheese,
Diced Onions, Cilantro

Protein - Choose Two

Carne Asada, Carnitas, Al Pastor, Pollo Asada,
Vegetable Soyrito, Beef Barbacoa
Shrimp with Baja Sauce - Add \$2.00

FAJITAS

"BBQ'd Charcoal Meats Over a Bed of Fajita
Vegetables"

Includes: Flour Tortillas, Sour Cream, Shredded Cheese

Protein - Choose One

Flank Steak - \$25.95

Citrus Marinated Chicken - \$24.95

Shrimp - \$26.95

Chicken & Steak - \$25.95

Chicken & Shrimp - \$25.95

SIDES

MIXED GREEN SALAD

MEXICAN CAESAR SALAD - Add \$1.50

SPANISH RICE

CILANTRO LIME RICE

BLACK BEANS

CHARRO BEANS

VEGETABLES A LA PLANCHA

Add Guacamole - \$3.00 Per Person
Add Sour Cream - \$1.00 Per Person

SPECIALTIES

TOMATILLO PORK CHILE VERDE - \$18.00 Per Person

CHILE COLORADO - \$18.00 Per Person

VEGAN CHILE COLORADO - \$18.00 Per Person

CHIPOTLE LIME GRILLED SALMON - \$21.00 Per Person

ACHIOTE RUBBED CHICKEN BREAST - \$18.00 Per Person

"GO BOWL STYLE" - \$18.00 PER PERSON

Includes: Cilantro Lime Rice, Black Beans, Corn
Salsa, Pico De Gallo, Sour Cream, Shredded
Lettuce, Shredded Cheese
Choose One - Corn or Flour Tortillas

Protein - Choose Two

- Carne Asada
- Carnitas
- Al Pastor
- Pollo Asada
- Vegetable Soyrito
- Beef Barbacoa - Add \$2.00
- Shrimp with Baja Sauce - Add \$3.50

LUCKY BAMBOO CAFE

All Mains Include

Two Side Selections
Soy Sauce & Sriracha
Additional Sides - \$4.00 Per Person

MAINS

Choose Two - Add \$19.50 Per Person

ORANGE CHICKEN KUNG PAO CHICKEN
GRILLED TERIYAKI CHICKEN
VIETNAMESE GRILLED LEMONGRASS CHICKEN GREEN CURRY
CHICKEN
SPICY KOREAN BBQ CHICKEN MONGOLIAN BEEF
PANANG BEEF
BEEF & BROCCOLI
BEEF BULGOGI
SPICY PORK BULGOGI
SZECHUAN SHRIMP - Add \$2.00 Per Person
MISO HONEY SOY GRILLED SALMON - Add \$2.00 Per Person
CELERY BLACK PEPPER VEGAN CHICKEN **VGN*** - Add \$3.00 Per Person

SIDES

CHINOIS SALAD
JASMINE RICE
FRIED RICE
BROWN RICE
GARLIC SWEET POTATO NOODLES
RED THAI CURRY NOODLES
CHOW MEIN
STEAMED MIXED VEGETABLE

"GO BOWL STYLE" - \$19.50 PER PERSON

Includes: White Rice, Mixed Field Greens,
Shredded Carrot, Edamame, Kimchi, Stir Fry
Vegetables, Green Onion
Sauces: Sriracha, Soy Ginger Glaze

Protein - Choose Two

- Grilled Teriyaki
- Spicy Korean BBQ Chicken
- Beef Bulgogi
- Spicy Pork Bulgogi
- Szechuan Shrimp - \$2.00 Per Person

SOFIA'S GREEK CAFE

All Mains Include

Two Side Selections
Pita, Hummus & Hot Ajvar Spread
Additional Sides - \$4.00 Per Person

MAINS

Choose Two - \$19.50 Per Person

CHICKEN SHAWARMA
CHICKEN SOUVLAKI
CHOPPED GYRO
CHOPPED CHICKEN GYRO
HERB MARINATED SALMON - Add \$2.00 Per Person
CHICKEN KEFTA KABOB
BEEF KEFTA KABOB
IMPOSSIBLE MEAT KEFTA KABOB *VGN - Add \$3.00
LEMON, GARLIC & DILL SHRIMP SKEWER - Add \$2.00

SIDES

GREEK SALAD
ISRAELI QUINOA SALAD
RICE PILAF
TOASTED LARGE PEARL VEGETABLE COUSCOUS
CARAMELIZED ONION ORZO
ROASTED VEGETABLE BRIAMI

Add Tzatziki \$1.75 Per Person

"GO BOWL STYLE" - \$19.50 PER PERSON

Includes: Rice Pilaf, Pita Points, Chopped
Romaine, Diced Onion, Chopped Tomato,
Diced Bell Pepper
Sauces - Choose Two: Red Balsamic
Vinaigrette, Tzatziki, Hummus, Ajvar Spread

Protein - Choose Two

- Chicken Shawarma
- Chopped Chicken Gyro
- Chopped Gyro
- Beef Kefta Kabob

BISTRO AMERICANO

All Mains Include

Two Side Selections
Rolls & Butter

Additional Sides - \$4.00 Per Person

MAINS

Choose One - \$18.50 Per Person

Choose Two - Add \$6.00 Per Person

GRILLED TRI TIP - Add \$2.75 Per Person

As Jus & Creamy Horseradish

SCRATCH MADE CHICKEN A LA KING

POT ROAST - Add \$1.50

SLOW BRAISED BEEF SHORT RIBS - Add \$5.00 Per Person

MEATLOAF

CHICKEN MEATLOAF

BLACKENED SALMON - Add \$3.00 Per Person

Tartar Sauce

OVEN ROASTED TURKEY BREAST

Gravy & Cranberry Sauce

IMPOSSIBLE MEAT STUFFED BELL PEPPER *VGN - Add \$3.00

SIDES

MIXED GREEN SALAD

CAESAR SALAD

GARLIC MASHED POTATOES

ROASTED POTATOES

BAKED POTATOES - Add \$2.50 Per Person

Sour Cream, Whipped Butter, Chives

BUTTERED EGG NOODLES

ROASTED VEGETABLES

GREEN BEANS ALMONDINE



CALI TRUFRESH

All Mains Include

Two Side Selections
Rolls & Butter

Additional Sides - \$4.00 Per Person

MAINS

Choose One - \$17.50 Per Person

Choose Two - Add \$6.00 Per Person

FIVE HERB GRILLED CHICKEN BREAST

HABANERO MANGO GRILLED CHICKEN BREAST

ARGENTINIAN SLICED FLANK STEAK - Add \$2.75 Per Person

CITRUS HERB GRILLED SALMON - Add \$3.00 Per Person

SOY GINGER PLANT BASED CHICKEN - Add \$2.75 Per Person

SIDES

SOUTHWEST CHARRED CAULIFLOWER *V *GF

Black Beans, Grilled Corn, Red Peppers, Roasted Pepitas, Drunken Raisins, Diced Chilis, Cotija Cheese, Red Onion, Cilantro

GREEK SALAD *V *GF

Romaine, Feta, Baby Tomato, Sliced Red Onion, Persian Cucumber, Baby Peppers, Kalamata Olives, Sliced Pepperoncini, Red Herb Balsamic Vinaigrette

CURRIED COUSCOUS WITH ROASTED CAULIFLOWER *V

THE HIPSTER *VGN

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

NOT YOUR GRANDMA'S SLAW *V

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

THAI PEANUT NOODLE SALAD *VGN *GF

FRESH BROCCOLI SALAD

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

MEDITERRANEAN GEMELLI *V

Broccoli, Red Bell Pepper, Red Onion, Kalamata Olive, Artichoke Hearts, Champagne Vinaigrette

ASIAN MUSHROOM SALAD *VGN

Soy Pickled Mushroom, Edamame, Sesame Seed, Radish, Green Onion, Sweet Mini Peppers, Shredded Carrot, White Miso Dressing

FIRE & SMOKE

All Mains Include

Two Side Selections
Rolls & Butter

Additional Sides - \$4.00 Per Person

MAINS

Choose One - \$18.50 Per Person
Choose Two - Add \$6.00 Per Person
Choose Three - Add \$4.50 Per Person

SMOKED BRISKET - Add \$1.50

48 Hour Notice Required

BBQ CHICKEN

Boneless Available Upon Request

BBQ PULLED PORK

LOUISIANA HOT LINK SAUSAGE

ST LOUIS RIBS

4 Bones Per Person

MANGO HABANERO BBQ SALMON - Add \$3.00 Per Person

SANTA MARIA BBQ TRI TIP - Add \$2.75

Horseradish

SANTA MARIA HERB GRILLED CHICKEN

IMPOSSIBLE BBQ MEATBALL *VGN *GF - Add \$3.00 Per Person

SIDES

MIXED GREEN SALAD

NOT YOUR GRANDMA'S SLAW

POTATO SALAD

MASHED POTATOES

MAC AND CHEESE

BBQ BAKED BEANS

STEWED BLACK PEPPER GREEN BEANS

OFF THE COB STREET CORN

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

BUILD YOUR OWN BURGER - \$15.50 PER PERSON

Choice of Hamburger or Veggie Burger
on a Brioche Bun

Includes: House Cut Potato Chips &
Mixed Green Salad

Toppings: Grilled Onion, Lettuce, Tomato,
Cheddar, Pickled Jalapenos, Pickles

Sauces: Ketchup, Mustard & Mayonnaise

Impossible Burger, Sauteed Mushrooms, Bacon,
Blue Cheese Crumbles - Add \$3.50 Per Person

FORGETTA BOUT IT

All Mains Include

Two Side Selections
Rolls & Butter

Additional Sides - \$4.00 Per Person

MAINS

Choose One - \$18.50 Per Person
Choose Two - Add \$6.00 Per Person

CHICKEN BALSAMICO

CHICKEN PICATTA

CHICKEN MARSALA

SAUSAGE & PEPPERS

GIANT MEATBALL & MARINARA

SALMON PICATTA - Add \$3.00 Per Person

SIDES

CAESAR SALAD

MIXED GREEN SALAD

GIUSEPPE ITALIAN CRISPY POTATO

FARFALLE PESTO CREAM SAUCE

PENNE ROMA TOMATO BASIL

FARFALLE ARIBATTA SAUCE

AGLIO E OLIO SPAGHETTI

BALSAMIC GRILLED VEGETABLES

Add Garlic Bread \$1.75 Per Person

HOMEMADE LASAGNA & SPECIALTY PASTAS

Includes Caesar Salad & Garlic Bread

SAUSAGE & BEEF LASAGNA

Serves 9 - 12 People - \$180 Per Pan

Serves 18-24 People - \$360 Per Pan

VEGETARIAN LASAGNA

Serves 9 - 12 People - \$180 Per Pan

Serves 18-24 People - \$360 Per Pan

CHICKEN ALFREDO - \$18.50 Per Person

SWEETS & TREATS

ASSORTED FRESH BAKED COOKIES - \$2.80 EACH

Chocolate Chip, White Macadamia,
Oatmeal Raisin, Peanut Butter

ASSORTED DESSERT FRUIT BARS - \$4.50 EACH

May Include Raspberry, Lemon, Caramel Apple,
Magic Bars

BROWNIES - \$4.50 EACH

DESSERT ASSORTMENT - \$7.00 Per Person

Cookies, Bars, Brownies

CHEESECAKE SQUARES - \$4.50 EACH

GLUTEN FREE COOKIES - \$4.50 EACH

VEGAN BROWNIES - \$5.50 EACH

Specialty Desserts Available Upon Request



AFTERNOON RECHARGE

POPCORN V* GF* - \$4.50 Per Person

Cheddar, Natural, Cool Ranch, Zebra (Add \$1.50)

HOMEMADE GRANOLA BAR VGN* GF* - \$3.25

HOMEMADE POTATO CHIPS V* GF* - \$5.50

CHOCOLATE DIPPED PRETZEL RODS V* - \$5.50

GUMMY BEARS V* GF* - \$5.50

HOMEMADE CHIPS & SALSA - \$6.25

PITA CHIPS & HUMMUS V* GF* - \$5.50

CHEESE SNACK - \$3.50

Cheddar Square, Swiss Triangles, Crackers

"CHEESE & CHARCUTERIE BOARD" - \$14.00 Per Person

Smoked and Cured Meats, and Cheeses

Meats: Salami, Sopressata, Prosciutto

Cheeses: Colegio Asiago, Feta, Gouda, Marinated Mozzarella, Lemon Pepper Goat and Spanish Manchego

Dips & Sides: Olive Tapenade & Tomato Bruschetta, Marinated Athenian Olives, Assorted Nuts, Dried Fruits, Crackers, Garlic Crostini, and Baguettes

FRESH CRUDITÉ V* GF* - \$8.50 Per Person

Garlic Ranch Dipping Sauce

FRESH SEASONAL FRUIT - \$6.50 Per Person

BEVERAGES

BOTTLED WATER - \$3.50 EACH

SPARKLING WATER - \$3.75 EACH

ASSORTED SOFT DRINKS - \$3.50 EACH

Coke, Diet Coke, 7-up

INDIVIDUAL CHILLED JUICE - \$3.50 EACH

Cranberry And Orange Juice

GOURMET BLEND COFFEE & HOT TEA- \$55.50

Per Gallon

(16 Cups Per Gallon)

Creamer, Sugar &
Sweetener

BOTTLE LEMONADE OR ICED TEA - \$3.70 Each

HOMEMADE LEMONADE - \$3.50 Per Person

(Not Available for Disposable Events)

HOMEMADE ICED TEA - \$3.50 Per Person

(Not Available for Disposable Events)

****FULL BAR OPTIONS AVAILABLE
UPON REQUEST****

****ASK ABOUT SPECIALTY
SEASONAL BEVERAGES****

MISCELLANEOUS FEES & TERMS

Production Fee: Industry Wide Fee on Food and Beverage. IS NOT GRATUITY

DISPOSABLE DELIVERY

10% Production Fee

PLUS, Delivery Cost Starts At \$75.00

SET UP & PICK UP SERVICE

****ONLY FOR EVENTS OF (20) GUESTS**

10% Production Fee

PLUS, Set Up & Pick Up Starts At \$160.00

FULL SERVICE

22% Production Fee

LABOR RATES

Captain: \$40 Per Hour

Server: \$34 Per Hour

Chef: \$37 Per Hour

Bartender: \$40 Per Hour

Scullery: \$28 Per Hour

ORDERS ARE A MINIMUM OF 20 PERSONS

TGIS To Provide All Disposable Serving Ware Including but Not Limited To; Disposable Plates, Forks, Knives, Coffee Cups, Tumbler Cups, Cocktail Napkins, & Dinner Napkins

Upgraded Disposable Ware Available:

Eco Friendly Bamboo

Clear Lucite

TGIS

thank
goodness
it's sofia

FOOD | EVENTS | WEDDINGS