

TGIS

thank  
goodness  
it's sofia

FOOD | EVENTS | WEDDINGS



**SAMPLER MENU**

5000 CLARK AVE. LAKEWOOD, CA 90712  
562.804.4434 | THECENTREEVENTS.COM

# BREAKFAST MENU

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## THE TRADITIONAL

Scrambled Eggs  
Smoked Bacon or Grilled Sausage  
Served with the Appropriate Accompaniments  
Seasoned Breakfast Potatoes  
Assorted Breakfast Breads  
Fresh Seasonal Fruit Display  
Chilled Juices  
Gourmet Blend Coffee Service

## THE TGIS BREAKFAST BAQUETTE

Turkey Apple Sausage, Scrambled Eggs, Basil, Tomato, and Shredded Cheddar Cheese Served in a Hollowed Mini French Baguette  
Served with Appropriate Accompaniments  
Seasoned Breakfast Potatoes OR Yogurt & Granola  
Fresh Seasonal Fruit Display  
Chilled Juices  
Gourmet Blend Coffee Service

## FRESHLY BAKED FRITATTA

**All Frittatas Served with:**  
Appropriate Accompaniments  
Seasoned Breakfast Potatoes  
Fresh Seasonal Fruit Display  
Chilled Juices  
Gourmet Blend Coffee Service

### **Choose One:**

Vegetable Frittata  
Fresh Spinach, Mushrooms, Onions & Feta

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

Ham & Cheese Frittata  
Honey Cured Ham, Artichoke, Mushrooms, Sun-Dried Tomatoes Broccoli, & Monterey Jack

## BREAKFAST STATION

### **All Breakfast Stations to Include:**

Appropriate Accompaniments  
Seasoned Breakfast Potatoes  
Fresh Seasonal Fruit Display  
Chilled Juices  
Gourmet Blend Coffee Service

### **Choose One:**

#### Omelets 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 & Cheddar Cheese, Spinach, Feta Cheese and Bell Peppers

#### The AM Panini Station

Fresh Pressed Panini Stuffed with Scrambled Eggs and Your Choice of Additions to Include:

**Choose Two:** Sliced Ham, Bacon, Sausage, Grilled Chicken

**Choose Two:** Feta, Swiss Mozzarella, American, Cheddar Cheese

**Choose Three:** Chopped Spinach, Basil, Roasted Red Peppers, Sautéed Onions, Sautéed Mushrooms, and Tomatoes

## MORNING SCRAMBLES

### **All Morning Scrambles Served with:**

Appropriate Accompaniments  
Seasoned Breakfast Potatoes OR Assorted Breakfast Breads  
Fresh Seasonal Fruit Display  
Chilled Juices  
Gourmet Blend Coffee Service

### **Choose One:**

#### Florentine Scramble

Baby Spinach, Sun-Dried Tomatoes, and Sautéed Onions Scrambled with Fresh Eggs and Tossed with Feta Cheese

#### The Southwest Scramble

Chorizo, Mild Diced Green Chilies, Bell Pepper, Grilled Onion, Shredded Monterey Jack & Cheddar Cheese, Tortilla Chilaquiles, and Tortilla Strips Baked in a Santa Fe Tomatillo Salsa Verde Served with a Dash of Sour Cream

# GOURMET SANDWICHES, WRAPS, & SALADS

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## ASSORTED GOURMET SANDWICH DISPLAY

Under 30 people - 3 styles

Over 30 people - 4 styles

Served with Two Side Salads

Iced Tea Included

### Chicken Walnut Salad

Diced Apples & Chopped Walnuts On a Croissant

### Honey Roasted Turkey Breast

Aged Swiss and Cranberry Chutney Spread On a Ciabatta Square

### The Angry Italian

Honey Ham, Salami, Chopped Spicy Giardiniera, Herb Aioli, Provolone, Tomato, and Crunchy Romaine on a French Baguette

### The Cobb

Thick Sliced Smoked Bacon, Thinly Sliced Smoked Breast of Turkey, Ripe Avocado, Blue Cheese, Sliced Egg, Lettuce, and Tomato

### Black Forest Ham

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

## ASSORTED GOURMET SANDWICH WRAPS

Under 30 people - 3 styles

Over 30 people - 4 styles

Served with Two Side Salads

Iced Tea Included

### Sofia's Favorite

Sliced Grilled Marinated Chicken, Gorgonzola Cheese, Bacon Crumbles, Honey Toasted Almonds, Sliced Apples, and Shredded Lettuce in a Tortilla  
Served with Champagne Dressing on the side

### Southwest Wrap

Cilantro Chicken, Black Beans, Grilled Corn, Shredded Lettuce, Shredded Cheddar & Jack Cheese with Crunchy Tortilla Strips  
Served with a Chipotle Lime Dressing on the side

## SIDE SALADS

### California Green Salad

Iceberg and Hearts of Romaine Tossed with Tomatoes, Cucumbers, Carrots, Red Cabbage, and Croutons

Served with Ranch and Balsamic Vinaigrette

### Butterleaf Bibb Salad

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

### Mediterranean Salad

Chopped Romaine Lettuce Tossed with Roma Tomatoes, Hothouse Cucumbers, Feta Cheese, Kalamata Olives, Green Bell Pepper, and Red Onion in a Red Balsamic Vinaigrette

### Fresh Broccoli Salad

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

### Wild Mixed Field Greens

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

### Old Fashioned Caesar Salad

### Southwest Bow Tie Pasta

### Red Potato Salad Dijonnaise

### Chilled Asian Angel Hair Pasta Salad

Served with an Assortment of Vegetables  
Tossed with our Sesame Ginger Dressing

### Mediterranean Penne Pasta

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

# BUFFET MENU

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## CHICKEN

### Chicken Breast Marsala

Breast of Chicken Sautéed in a Sauce of Marsala Wine, Garlic, and Mushrooms

### Chicken Florentine

Breast of Chicken Filled with Fresh Spinach, Goat Cheese and Fresh Dill - Finished with a Citrus Kissed Shallot and White Wine Sauce

### Mediterranean Chicken

Breast of Chicken Braised With Feta Cheese, Fresh Roma Tomatoes, Sun-Dried Tomatoes, Capers, and Kalamata Olives - Finished with a Sherry, Artichoke White and Red Wine Sauce

### Chicken Balsamico

Breast of Chicken Stuffed with Fresh Herbs and Prosciutto, Roasted to a Crisp Golden Brown and Finished with a Balsamic Glaze

### Coal Roasted Chicken

Breast of Chicken Stuffed with Anaheim Chilies, Pepitas, and Queso Fresco  
Served with a Tequila Lime Tomatillo Sauce and Topped with Chihuahua Cheese

## BEEF & PORK

### Carved Sirloin of Beef

Served with a Burgundy Jus and A Creamy Horseradish Sauce

### Tender Marinated Tri Tip

Served with a Chasseur Sauce and our Creamy Horseradish

### Barolo Braised Short Ribs

With a Mushroom Pan Reduction Sauce

### Prime Rib of Beef

Served with Creamy Horseradish and Demi-Glace Jus

### Herb and Garlic Studded Rack of Lamb

Served with a Roasted Tomato and Port Wine Sauce

## SEAFOOD

### Mediterranean Red Snapper

Topped with Rosemary Butter, Sun-Dried Tomato, Kalamata Olives and a Leek Caponada - Prepared with Mediterranean Spices and Accompanied with a Lemon-Shallot White Wine Sauce

### Latin Tilapia

Finished with a Garlic Chile Lime Cilantro Butter and Dusted with Paprika

### Mediterranean Salmon

Topped with Rosemary Butter, Sun-Dried Tomato, Kalamata Olives, and a Leek Caponada  
Prepared with Mediterranean Spices and Accompanied with a Lemon-Shallot White Wine Sauce

## SIDES

Mashed Garlic Potatoes

Roasted New Potatoes

Large Pearl Vegetable Couscous

Wild Rice Blend

## VEGETABLES

Chef's Choice Julienned Vegetables

Roasted Baby Carrots

Green Beans Amandine

## SALADS

Served with Artisan Rolls & Butter

California Green Salad

Iceberg and Hearts of Romaine Tossed with Tomatoes, Cucumbers, Carrots, Red Cabbage, and Croutons  
Served with Ranch and Balsamic Vinaigrette

Butterleaf Bibb Salad

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

Wild Mixed Field Greens

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

Tossed Caesar Salad

Hearts of Romaine Tossed with Parmesan Cheese, and Croutons  
Served with our Parmesan Caesar Dressing

# SIT DOWN MENU

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## CHICKEN

Chicken Breast Picatta

Breast of Chicken Sautéed in a Sauce of Lemon, Capers, and Wine

Breast of Chicken Florencia Tower

Tender Breast of Chicken Medallions Layered between Portobello Mushrooms, Spinach, Caramelized Shallots, Shaved Prosciutto and Fontina Cheese  
Finished with our Chardonnay Leek Sauce

Portobello Chicken

Breast of Chicken Marinated with Italian Seasonings and Topped off with a Portobello Mushroom  
Sautéed in Sherry and Baked with Smoked Mozzarella

## BEEF & PORK

Roasted Rosemary and Thyme Loin of Pork

With a Brown Sugar Dijon Mustard Glaze  
Served with a Maple and Port Wine Reduction Sauce

Sage and Mustard Glazed Pork Loin Chop

Served with a Cinnamon Plum Sauce

Carved Peppercorn Crusted New

York Strip Loin

Served with Brandied Shallot Sauce

Filet Mignon

Finished with a Shallot Bordelaise

## SEAFOOD

Blackened Red Snapper

Accompanied with Choice of Caper Tartar Sauce or Citrus Beurre Blanc

Shallot Honey Truffle Glazed Red

Snapper

Topped with a Fresh Gold and Red Tomato  
Finished with a Garlic Olive and Basil Coulis

Sesame Crusted Miso Salmon

Topped with Julienned Carrots, Green Onion and Bok Choy - Finished with our Ginger Miso and Wasabi Cream Sauce

Seafood Brochette

2 Gulf of Mexico Shrimps, 1 Jumbo Scallop, and Lobster - Rubbed with Olive Oil, Fresh Garlic, and Lemon Confit

## VEGETARIAN

Vegetarian Wellington

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

Fire Roasted Anaheim Chile

Filled with Soy Chorizo and Chihuahua Cheese  
Served over a bed of Black Bean Sauce with a Crème Accent

Eggplant Napoleon

Layered between Boursin and Ricotta Cheese  
Served with a Tomato Coulis Sauce

## SIDES

Olive Oil and Rosemary Roasted Marble Potatoes

Gruyere Caramelized Onion Potato

Gratiné Tower

White Truffle Farro Risotto with

Asparagus

## VEGETABLES

Broccolini

Seasonal Roasted Vegetable Quarters

Baby Sauté Vegetable Blend

## SALADS

All American Wedge Salad

Topped with Campari Tomatoes, Finely Diced Red Onion, Bacon Crumbles, and Blue Cheese Crumbles  
Served with "The Old Man's Blue Cheese Dressing"

Farm to Table Fresh Chopped Salad

Mini Cucumbers, Baby Red and Yellow Tomatoes, Grilled Asparagus, White Corn, Shredded Kale, Edamame, and Farmers Cheese  
Finished with a White Balsamic Dressing

# DESSERT

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## THE DESSERT MARTINI

Lemon Blueberry Cheesecake Martini  
Creamy Cheesecake Layered with Lemon Curd,  
Fresh Blueberries & Whipped Cream

Lavender Olive Oil Cake Martini  
Rich Lavender Olive Oil Cake with Smooth  
Lemon Curd  
Topped with Fresh Berries & Whipped Cream

Strawberry Shortcake Martini  
Homemade Pound Cake and Fresh Strawberries  
Layered with Creamy Vanilla Custard  
Topped with Whipped cream

Butter Cake Martini  
Rich Butter Cake Finished with Whipped cream  
and Caramel Sauce

## Melt Madness

Your Choice of a Freshly Baked Deep Dish Cookie  
or Chocolate Brownie Topped with a Scoop of our  
Premium Vanilla Ice Cream

## CRÈME BRULEE

## SNICKERS TORTE

## TIRAMISU

## CHOCOLATE MOLTEN LAVA CAKE

Served with Vanilla Ice Cream and Finished with  
Raspberry Sauce

## NEW YORK STYLE CHEESECAKE

Served with a Raspberry Sauce

## ASSORTED MINI SWEETS DISPLAY

To Include Selections from our Assorted Fresh  
Baked Cookies, Triple Chocolate Brownies, and  
Assorted Dessert Bars

## MINI DESIGNER CUPCAKES

Flavors May Include: Carrot, Peanut Butter, Coconut,  
Devil's Food, Vanilla Confetti,  
Red Velvet, Lemon-Blueberry, Strawberry Candy,  
and White Chocolate

## CHOCOLATE FANTASY FOUNTAIN

A Decadent Continuous Flow of Your Choice of  
Warm Chocolate or Creamy Caramel Just Right for  
Dipping

Your Choice of 5 Items to Dip: Shortbread Cookies,  
Strawberries, Bananas, Apples, Biscotti, Oreos,  
Graham Crackers, Pretzels, Marshmallows, Butter  
Pound Cake, and Rice Crispy Treats

## CREPE STATION

Wonderful Crepes Made to Order  
Toppings to Include: Our Vanilla Bean Sauce,  
Warm Caramel Sauce, Chocolate Kahlua Sauce,  
Toasted Almonds, Fresh Whipped Cream, Fresh  
Bananas, Caramelized Bananas, and Strawberries

## THE ICE CREAM SUNDAE BAR

Vanilla Ice Cream Scooped to Order Served with  
Your Choice of Additions and Topped off with  
Whipped Cream

Additions to Include: Our Hot Fudge, Warm  
Caramel Sauce, Fresh Bananas, Strawberries,  
Gummi Bears, Jelly Belly's, Snickers Pieces,  
Brownie Chunks, Oreo Chunks, M&M's, Reese's  
Bits, Sprinkles, Nuts, and Cherries

## S'MORES STATION

Roast your own Marshmallow to be Served with  
Graham Crackers and a Variety of Chocolate Bars  
to Include: Chocolate, Minty Chocolate, Chocolate  
Crunch, and Cookies & Cream

## MINI SWEETS & PASTRIES DISPLAY

May Include: Caramel Laced Napoleons, Fruit  
Tartlets, Chocolate Cappuccino Mousse Cups,  
White Chocolate Filled Cannolis, Hazelnut Torte,  
Chocolate Praline Torte, or Passion Fruit Sponge

## DESIGNER ICE CREAM SUNDAE STATION

Your Choice of 3 Fresh Baked Cookies: Chocolate  
Chip, Oatmeal, Peanut Butter, English Toffee, and  
White Chocolate Macadamia  
Paired with Fresh Scooped Ice Cream  
Finishers to Include: Toasted Nuts,  
Sprinkles, Oreo Crumbs, Chocolate Chips, and  
Toffee Pieces

# **CORPORATE PACKAGE**

(Minimum of 20 people)

## **CONTINENTAL BREAKFAST**

An Abundant Presentation of Freshly Baked Goods

May Include Cinnamon Streusel Coffee Cake, Croissants, Mini Muffins,  
Danishes, Banana Nut Loaf, Carron Raisin Loaf and Assorted Fresh Bagels

Served with the Appropriate Accompaniments

Fresh Seasonal Fruit Display

Chilled Juices

Gourmet Blend Coffee Service

## **MORNING BREAK**

Choose Two:

Assorted Granola

Individual Yogurts

Sliced European Cheese Display

Gourmet Blend Coffee Station

Hot Tea

Bottled Water

## **AFTERNOON BREAK**

Choose Two:

Triple Chocolate Brownies

Fresh Cookies

Lemon Bars

Hummus with Pita

Popcorn

White Cheddar Popcorn

Cajun Popcorn

Sweet Potato Chips

Fresh Vegetable Display with Ranch Dressing

## **BROWN DERBY LUNCH DISPLAY**

Choose Four Options from The Gourmet Sandwich Platter

Choose Three Options from The Side Salad Menu

Your Choice of Iced Tea or Lemonade Included

# **MILESTONE BIRTHDAY PACKAGE**

All Packages Include  
Room Rental for Five Hours  
White, Ivory, or Black Table Linen  
Your Choice of Select Colored Napkin  
Standard Dance Floor Set Up  
No Host Cash Bar Set Up

## **SILVER PACKAGE**

Your Choice of Meal Package Selection  
Sparkling Cider Toast  
Unlimited Beverage throughout the Meal Service  
Your Choice of 2-Hour Coffee or Iced Tea Station  
Custom Celebration Cake

## **GOLD PACKAGE**

Your Choice of One Standard Displayed Hors D'Oeuvre  
Your Choice of Meal Package Selection  
Champagne and/or Sparkling Cider Toast  
Unlimited Beverage throughout the Meal Service  
Your Choice of 2-Hour Coffee or Iced Tea Station  
Custom Celebration Cake

Mixer Bar – TGIS Provides Non-Alcoholic Mixers, Soft Drinks & 1 Bartender, Client Provides Alcohol

## **PLATINUM PACKAGE**

Your Choice of Two Standard Displayed Hors D'Oeuvres  
Your Choice of Meal Package Selection  
Champagne and/or Sparkling Cider Toast  
Unlimited Beverage throughout the Meal Service  
Your Choice of 2-Hour Coffee or Iced tea Station  
Custom Celebration Cake

One-Hour Hosted Well Bar Service (Includes Domestic Beer, Wine, and Well Brand Mixed Drinks)



## WEDDING PACKAGES

Five Hours of Event Time

Served Champagne and/or Sparkling Cider Toast

China, Flatware, and Glassware

White, Ivory, or Black Table Linens

Choice of Select Linen Napkin Colors

Choice of Hors D' Oeuvres

Choice of Sit-Down or Buffet Meal Selection

Gourmet Blend Coffee Service

Iced Tea or Lemonade to be Served with the Meal

Personalized Wedding Cake & Tasting Prepared by the Most Established Local Bakeries

Cake Cutting Service

Standard Dance Floor Set Up

No Host Cash Bar Set Up with One Bartender Included

A Professional Team of Kitchen & Serving Staff (Excluding Bartenders)

**If you would like to request a full version of these menus or get more information about booking an event at The Centre in Lakewood, please contact TGIS Catering at 562.804.4434 or [events@lakewoodcity.org](mailto:events@lakewoodcity.org).**

**We look forward to hearing from you!**