Wedding Catering

Menu

Premium Buffet Package
As a preferred full-service caterer for the Japanese Gardens, Thank Goodness It’s Sofia (TGIS) will handle all food and beverages for your event.

In business for over 17 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!

All of the wedding packages in this menu include the following:

- Your Choice of Three Tray Passed Hors D’ Oeuvres
- Champagne Or Sparkling Cider Toast
- Personalized Wedding Cake From The Most Established Bakeries In Town.
- Coffee, Iced Tea, Bread And Butter
- Ivory, White Or Black Table Cloth And Napkins
- China, Flatware And Glassware
- Professional Kitchen And Service Staff (Excluding Bartenders)
- Cake Cutting and Serving
Premium Buffet Package
(Choose One)

MARINATED SKIRT STEAK ROULADES
Marinated in Red Wine, Balsamic Vinegar, Garlic and Shallots
Rolled with Yellow Squash and Roasted Red Peppers
Finished with a Burgundy peppercorn sauce

CARVED PEPPERCORN CRUSTED NEW YORK STRIP LOIN
Served With Brandied Shallot Sauce

BERKSHIRE PORK SHANK AGRODULCE
Served With a Kale, Sweet Potato and Sherry Agrodulce Sauce

GARLIC AND ROSEMARY LAMBSHANKS
Slow Braised in a Burgundy Wine Tomato and Herb Stock

CARVED FENNEL CRUSTED FLANK STEAK
With Orange Black Olive Relish and Spicy Mint Honey

SEAFOOD BROCHETTE
Two Gulf Of Mexico Shrimp, One Salmon
Rubbed With Olive Oil, Fresh Garlic and Lemon Confit

WHITE TRUFFLE & HONEY GLAZED SALMON
Shallot Honey Truffle Glaze
Topped with a Fresh Gold and Red Tomato
Finished with a Garlic Olive and Basil Coulis

SHRIMP & LOBSTER POT PIES
Sautéed Shrimp & Lobster in Madeira Cream Sauce Served in Individual Mini Tea Cups

(Choose One)
PORTOBELLO CHICKEN
Breast of Chicken Marinated with Italian Seasonings
Topped off with a Portobello Mushroom
Sautéed in Sherry Wine and Baked in Oven with Smoked Mozzarella

COAL ROASTED BREAST OF CHICKEN
Filled With Charred Anaheim Chilies, Pepitas, Queso Fresco
Accompanied with a Tequilla Lime Tomatillo Sauce
Topped With Chihuahua Cheese

BREAST OF CHICKEN STUFFED WITH A SEASONAL SHERRIED MUSHROOM BRUSCHETTA
Served with Madeira Leek Sauce
BALSAMICO ROAST CHICKEN
Chicken Breast Stuffed with Fresh Herbs and Prosciutto Roasted to a Crisp Golden Brown
Finished Off with a Balsamic Glaze

VENETIAN CHICKEN
Chicken Breast Stuffed with Mozzarella and aged Italian Prosciutto
Served with a Caper, Lemon and White Wine Sauce

SIDES
(Choose One)
MASHED GARLIC POTATOES
LEMON AND SHALLOT ROASTED WHITE ROSE POTATO WEDGES
CARMALIZED SHALLOT ORZO
OLIVE OIL AND ROSEMARY ROASTED MARBLE POTATOES
WILD RICE BLEND

VEGETABLES
(Choose One)
CHEF’S CHOICE JULIENNED VEGETABLES
SEASONAL ROASTED VEGETABLES
BABY SAUTE VEGETABLE BLEND
GREEN BEANS ALMONDINE

SALADS
(Choose One)
BUTTERLEAF, CURLY ENDIVE AND ARUGULA
Tossed with Toasted Marcona Almonds, Dates, Cranberries & Toasted Farro
Served with Our Citrus Honey Vinaigrette

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
MEDITERRANEAN SALAD
Romaine Tossed with Roma Tomatoes, Hothouse Cucumbers,
Feta Cheese, Kalamata Olives, Green Bell Peppers, and Red Onion
In a Red Balsamic Vinaigrette

Served With Our
ASSORTED BREAD DISPLAY
Butter

$64.00 PER PERSON
20% Service Operations Fee and Applicable Sales Tax Will Be Added
Wedding Catering

Menu

Premium Sit Down Package
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- China, Flatware And Glassware
- Professional Kitchen And Service Staff (Excluding Bartenders)
- Cake Cutting and Serving
Premium Sit Down Package
(Choose One)

MARINATED SKIRT STEAK ROULADES
Marinated in Red Wine, Balsamic Vinegar, Garlic and Shallots
Rolled with Yellow Squash and Roasted Red Peppers
Finished with a Burgundy Peppercorn Sauce

PEPPERCORN CRUSTED NEW YORK STRIP STEAK
12 oz Served With Brandied Shallot Sauce

BERKSHIRE PORK SHANK AGRODULCE
Served With a Kale, Sweet Potato and Sherry Agrodulce Sauce

OSSO BUCCO STYLE SHORT RIBS
With a Maple Bordeaux Sauce

GARLIC AND ROSEMARY LAMBSHANKS
Slow Braised in a Burgundy Wine Tomato and Herb Stock

BREAST OF CHICKEN FLORENCIA TOWER
Tender Breast of Chicken Medallions Layered Between Portobello Mushrooms,
Spinach and Caramelized Shallots And Shaved Prosciutto and Fontina Cheese
Finished with our Chardonnay Leek Sauce

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

COAL ROASTED BREAST OF CHICKEN
Filled With Charred Anaheim Chilies, Pepitas, Queso Fresco
Accompanied with a Tequilla Lime Tomatillo Sauce
Topped With Chihuahua Cheese

SEABASS
Rosemary Butter with Sundried Tomato and Kalamata Olives
Topped with a Leek Caponada
Prepared with Mediterranean Spices
Accompanied with a Lemon Shallot White Wine Sauce
WHITE TRUFFLE & HONEY GLAZED SALMON
Shallot Honey Truffle Glaze
Topped with a Fresh Gold and Red Tomato
Finished with a Garlic Olive and Basil Coulis

MISO GLAZED SALMON
Sesame Crusted and Served with our Ginger Miso
Topped With Julienned Carrots, Green Onion and Bok Choy
Accompanied with a Wasabi Cream Sauce

SIDES
(Choose One)

MASHED GARLIC POTATOES
LEMON AND SHALLOT ROASTED WHITE ROSE POTATOE WEDGES
CARMALIZED SHALLOT ORZO
OLIVE OIL AND ROSEMARY ROASTED MARBLE POTATOES
WILD RICE BLEND

VEGETABLES
(Choose One)

CHEF’S CHOICE JULIENNED VEGETABLES
SEASONAL ROASTED VEGETABLES
BABY SAUTE VEGETABLE BLEND
GREEN BEANS ALMONDINE

SALADS
(Choose One)

THE All AMERICAN WEDGE SALAD
Topped With Campari Tomatoes, Finely Diced Red Onion, Bacon Crumbles (Turkey Bacon Available), Blue Cheese crumbles
Finished With “The Old Mans Blue Cheese Dressing

BUTTERLEAF, CURLY ENDIVE AND ARUGULA
Tossed with Toasted Marcona Almonds, Dates, Cranberries & Toasted Farro
Served with Our Citrus Honey Vinaigrette
MEDITERRANEAN SALAD TOWER
Diced Hot House Cucumbers, Roma Tomato, Red Onion, Kalamata Olives,
Green Bell Peppers, Feta Cheese and Greek Oregano
Served with EVOO & House Balsamic Reduction

CAESAR WEDGE
Baby Romaine Wedge with Shaved Parmesan & Crostini
With House Made Dressing

Served With Our
ASSORTED BREAD DISPLAY
Butter

$64.00 Per Person
20% Service Operations Fee and Applicable Sales Tax Will Be Added
Wedding Catering
Menu
Royal Buffet Package
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- Professional Kitchen And Service Staff (Excluding Bartenders)
- Cake Cutting and Serving
Royal Buffet Package
(Choose One)

PRIME RIB OF BEEF
Served with a Creamy Horseradish and a Demi Glaze Jus

CARVED TENDERLOIN OF BEEF
Rubbed With a Mustard thyme and Peppercorn Butter
Served with Creamy Horseradish and A Demi Glaze Jus

CARVED DOUBLE CUT BONE IN RIBEYE
Seasoned with Maldon Salt and Roasted with Clarified Butter
Served with Horseradish crème and a Shallot Peppercorn Sauce

HERB AND GARLIC STUDDED RACK OF LAMB
Served With A Roasted Tomato Port Wine Sauce

SEAFOOD BROCHETTE
Two Gulf Of Mexico Shrimp, One Jumbo Scallop, Two Salmon
Rubbed With Olive Oil, Fresh Garlic and Lemon

SEABASS
Shallot Honey Truffle Glaze
Topped with a Fresh Gold and Red Tomato
Finished with a Garlic Olive and Basil Coulis

HALIBUT
Rosemary Butter with Sundried Tomato and Kalamata Olives
Topped with a Leek Caponada
Prepared with Mediterranean Spices
Accompanied with a Lemon Shallot White Wine Sauce

(Choose One)
ARGENTINIAN FIRE ROASTED HERB BREAST OF CHICKEN
Served With a Chimichurri Verde

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

CARVED TURKEY ROLADE
Stuffed with Turkey Sausage, Cornbread, Fresh Sage, Cranberries & Orange Zest
Finished with Sherry Giblet Gravy
SIDES
(Choose One)

MASHED GARLIC POTATOES
LEMON AND SHALLOT ROASTED WHITE ROSE POTATO WEDGES
OLIVE OIL AND ROSEMARY ROASTED MARBLE POTATOES
GRUYERE CARMALIZED ONION POTATO GRATINEE
WHITE TRUFFLE FARRO RISOTTO WITH ASPARAGUS

VEGETABLES
(Choose One)

CHEF’S CHOICE JULIENNED VEGETABLES
SEASONAL ROASTED VEGETABLES
BABY SAUTE VEGETABLE BLEND
Baby Zucchini, Baby Frenched Carrots, Sunburst Squash and Asparagus,
Haricot Verts and Julienned Red Bell Peppers

SALADS
(Choose One)

CHILLED FARRO SALAD
CHILLED ORZO SALAD
BROCOLLI SALAD
CHILLED ASIAN ANGEL HAIR
BURRATA AND HEIRLOOM TOMATO WITH FRISEE
BUTTERLEAF, CURLY ENDIVE AND ARUGULA
FARM TO TABLE FRESH CHOPPED SALAD
MICED BABY KALE SALAD
RED BABY SPINACH WILD ARUGULA, BUTTERLEAF, YELLOW BEETS & PISTACHIO

Served with Specialty Bread Display Pretzel, Rosemary, Olive, Ranch & Lavosh Crisps

$74.00 Per Person
20% Service Operations Fee and Applicable Sales Tax Will Be Added
Wedding Catering
Menu
Royal Sit Down Package
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- Cake Cutting and Serving
Royal Sit Down Package

Single Entrée

*(Choose One)*

FILET MIGNON
8 oz Filet Finished with a Shallot Bordelaise

CHILEAN SEABASS
6 oz Chilean Sea Bass With Rosemary Butter, Sundried Tomato and Kalamata Olives
Topped with a Leek Caponada, Prepared with Mediterranean Spices
Accompanied with a Lemon Shallot White Wine Sauce

Sit Down Duet

FILET MIGNON
Finished with a Shallot Bordelaise

PROVENCIAL CHICKEN
Breast of Chicken Stuffed with Spinach, Mushrooms, Wild Rice and Pine Nuts
Served with Our Chardonnay Leek Sauce

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FILET NAPOLEON
Layered with Boursin Caramelized Onions
Topped with Thyme, Sherried Sautéed Mushrooms

JUMBO PRAWN SAIL
In a Scampi Perissallde

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GORGONZOLA CRUSTEED FILET MIGNON
Finished with a Shallot Bordelaise

SHALLOT HONEY TRUFFLE GLAZE SALMON
Topped with a Fresh Gold and Red Tomato
Finished with a Garlic Olive and Basil Coulis

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HERB AND GARLIC STUDDED RACK OF LAMB
Served With a Roasted Tomato Port Wine Sauce

&

BALSAMICO ROAST CHICKEN
Chicken Breast Stuffed with Fresh Herbs and Prosciutto Roasted to a Crisp Golden Brown
Finished Off with a Balsamic Glaze

SIDES
(Choose One)

MASHED GARLIC POTATOES
LEMON AND SHALLOT ROASTED WHITE ROSE POTATO WEDGES
OLIVE OIL AND ROSEMARY ROASTED MARBLE POTATOES
GRUYERE CARMALIZED ONION POTATO GRATINEE TOWER
WHITE TRUFFLE FARRO RISOTTO WITH ASPARAGUS

VEGETABLES
(Choose One)

CHEF’S CHOICE JULIENNED VEGETABLES
SEASONAL ROASTED VEGETABLES
BABY SAUTE VEGETABLE BLEND
Baby Zucchini, Baby Frenched Carrots, Sunburst Squash and Asparagus,
Haricot Verts and Julienned Red Bell Peppers

VEGETABLE BUNDLE TIED WITH A CHINESE LONG BEAN
Green Zucchini, Yellow Squash, Red Bell Pepper, Asparagus, Haricot Verts

BABY FRENCHED CARROTS AND ASPARAGUS DOU

SALADS
(Choose One)

FARM TO TABLE FRESH CHOPPED SALAD
Presented in Crispy Rice Paper Floral

BABY LEAF SALAD
Tied with Chinese Long Bean
MEDITERRANEAN SALAD TOWER

BURRATA AND HEIRLOOM TOMATO WITH FRISÉE & YELLOW BEET

Served with Specialty Bread Display Pretzel, Rosemary, Olive, Ranch & Lavosh Crisps

$74.00 Per Person

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Wedding Catering
Menu
Standard Buffet Package
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- Professional Kitchen And Service Staff (Excluding Bartenders)
- Cake Cutting and Serving
Standard Buffet Package

(Choose One)

TENDER MARINATED TRI TIP
Served With A Chasseur Sauce and Creamy Horseradish

SLOW ROASTED BRISKET OF BEEF
Served in a Pan Gravy

ROASTED ROSEMARY AND THYME LOIN OF PORK
With a Brown Sugar Dijon Mustard Glaze Served with a Maple and Port Wine Reduction Sauce

BAROLLO BRAISED SHORT RIBS
With a Mushroom Pan Reduction Sauce

(Choose One)

CARVED HERB CRUSTED ROAST TURKEY
Served with a White Wine Giblet Gravy

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

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

ROSEMARY AND THYME HERBED BREAST OF CHICKEN
Tender Herbed Rubbed Breast of Chicken
Served with a Lemon and White Wine Sauce

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

FRANGO
Carved Tender Breast of Chicken Wrapped In Bacon
Basted with Hint of Seasoning
Served with a Chimichurri Verde Sauce

PROVENCIAL CHICKEN
Breast of Chicken Stuffed with Spinach, Mushrooms, Wild Rice and Pinenuts
Served With a Chive and White Wine Sauce

RED SNAPPER
Rosemary Butter with Sundried Tomato and Kalamata Olives
Topped with a Leek Caponada
Prepared with Mediterranean Spices
Accompanied with a Lemon Shallot White Wine Sauce
SIDES
(Choose One)

GARLIC MASHED POTATOES
ROASTED NEW POTATOES
LARGE PEARL VEGETABLE COUSCOUS
HERBED RICE PILAF

VEGETABLES
(Choose One)

RIVIERA VEGETABLE BLEND
GREEN BEANS ALMONDINE
ROASTED BABY CARROTS

SALADS
(Choose One)

BUTTERLEAF BIB LETTUCE
Tossed with Julienned Bosc Pears, Asiago Cheese, Praline Pecans
White Wine Dijon Vinaigrette Dressing

WILD MIXED FIELD GREENS
Tossed with Cranberries, Toasted Walnuts and Gorgonzola
With a Champagne Vinaigrette Dressing

TOSSED CAESAR SALAD
Hearts of Romaine Tossed with Parmesan Croutons
Topped with Shaved Parmesan and Caesar Dressing

FRESH SPINACH SALAD
Tossed with Egg, Bacon, Maui Onion and Hearts of Palm
With an Old World Bacon Vinaigrette Dressing

Served With Our
ASSORTED BREAD DISPLAY
Butter

$54.00 Per Person
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Wedding Catering

Menu

Standard Sit Down Package
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- Professional Kitchen And Service Staff (Excluding Bartenders)
- Cake Cutting and Serving
Standard Sit Down Package
(Choose One)

TENDER MARINATED TRI TIP
Served With A Chasseur Sauce and Creamy Horseradish

ROASTED ROSEMARY AND THYME LOIN OF PORK
With a Brown Sugar Dijon Mustard Glaze
Served with a Maple and Port Wine Reduction Sauce

BAROLLO BRAISED SHORT RIBS
With a Mushroom Pan Reduction Sauce

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

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

ROSEMARY AND THYME HERBED BREAST OF CHICKEN
Tender Herbed Rubbed Breast of Chicken
Served with a Lemon and White Wine Sauce

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

PROVENCIAL CHICKEN
Breast of Chicken Stuffed with Spinach, Mushrooms, Wild Rice and Pine Nuts
Served with Our Chardonnay Leek Sauce

BALSAMICO ROAST CHICKEN
Chicken Breast Stuffed with Fresh Herbs and Prosciutto
Roasted to a Crisp Golden Brown
Finished Off with a Balsamic Glaze

RED SNAPPER
Rosemary Butter with Sundried Tomato and Kalamata Olives
Topped with a Leek Caponada
Prepared with Mediterranean Spices
Accompanied with a Lemon Shallot White Wine Sauce
SIDES
(Choose One)

GARLIC MASHED POTATOES
ROASTED NEW POTATOES
LARGE PEARL VEGETABLE COUSCOUS
HERBED RICE PILAF

VEGETABLES
(Choose One)

RIVIERA VEGETABLE BLEND
GREEN BEANS ALMONDINE
ROASTED BABY CARROTS

SALADS
(Choose One)

BUTTERLEAF BIB LETTUCE
Tossed with Julienned Bosc Pears, Asiago Cheese, Praline Pecans
White Wine Dijon Vinaigrette Dressing

WILD MIXED FIELD GREENS
Tossed with Cranberries, Toasted Walnuts and Gorgonzola
With a Champagne Vinaigrette Dressing

TOSSED CAESAR SALAD
Hearts of Romaine Tossed with Parmesan Croutons
Topped with Shaved Parmesan and Caesar Dressing

FRESH SPINACH SALAD
Tossed with Egg, Bacon, Maui Onion and Hearts of Palm
With an Old World Bacon Vinaigrette Dressing

Served With Our
ASSORTED BREAD DISPLAY
Butter

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