OPTION 1

SALAD

ROASTED BEET SALAD, ARUGULA, PICKLED STRAWBERRY, GOAT CHEESE & TARRAGON GASTRIQUE

ENTRÉE

FILET OF BEEF TENDERLOIN, PEPPERCORN DEMI WITH SONORAN WHEATBERRY PILAF, ROASTED CELERY ROOT, GRILLED BROCCOLINI GREMOLATA

OPTION 2

SALAD

PICKLED HEIRLOOM CARROT FIELD GREEN SALAD, CANDIED PISTACHIOS, ROASTED GRAPES WITH RIESLING VINAIGRETTE

ENTREE

BRAISED BEEF SHORT RIBS
WITH
SMOKED BLUE POLENTA, WILD MUSHROOMS, SHERRY ROASTED
FENNEL, DEMI GLACE & TORN BASIL

OPTION 3

SOUP

TABLESIDE POUR COCONUT CURRRY COUP, BUTTER POACHED HALIBUT CHEEKS, MICRO THAI BASIL, LEMONGRASS PEPITA PISTOU

ENTREE

TANDOORI AIRLINE CHICKEN BREAST
WITH
CARDAMOM & GOLD POTATO RISOTTO, GRILLED EGGPLANT,
CILANTRO RAITA FOAM

TLC SIGNATURE PLATED

\$85/PERSON

TLC PREPARES FOOD A-LA-MINUTE ON-SITE AT EVERY WEDDING, ENSURING THE HIGHEST QUALITY MEAL. PRICES INCLUDE BASIC WHITE RIM CHINA AND STAINLESS STEEL FLATWARE AND IS BASED ON 100 GUESTS. BEVERAGE SERVICE AVAILABLE AT AN ADDITIONAL CHARGE. PRICES DO NOT INCLUDE 8.6% SALES TAX OR 22% SERVICE CHARGE.



OPTION 1

- BASIL CAESAR SALAD WITH SMOKED OLIVES AND PARMESAN TUILLE
- HERB ROASTED CHICKEN BREAST WITH VERT BLANC SAUCE
- THYME RISOTTO
- GARLIC GRILLED ASPARAGUS
- FOCACCIA WITH COMPOUND BUTTER

OPTION 2

- ARUGULA SALAD WITH GORGONZOLA, CANDIED PECANS, APPLES, AND HONEY BALSAMIC
- 80Z FLAT IRON STEAK PITTSBURGH STYLE
- CABERNET DEMI GLACE
- CRISPY SMASHED POTATOES WITH SAFFRON AIOLI
- ROASTED ROOT GRATIN
- HARD CRUSTED BREAD WITH LEMON HERB BUTTER

OPTION 3

- SWEET POTATO & QUINOA TABBOULEH
- ARMENIAN SALAD WITH TOASTED CHICKPEAS AND HONEY LEMON VINAIGRETTE
- HERB CRUSTED SALMON
- HARISSA ROASTED CAULIFLOWER COUS COUS TANDOOR WITH GOLDEN RAISINS AND PICKLED PEPPADEWS
- GARLIC GRILLED NAAN BREAD

TLC BUFFET

\$50/PERSON

TLC PREPARES FOOD A-LA-MINUTE ON-SITE AT EVERY WEDDING, ENSURING THE HIGHEST QUALITY MEAL. PRICES INCLUDE BASIC WHITE RIM CHINA AND STAINLESS STEEL FLATWARE AND IS BASED ON 100 GUESTS. BEVERAGE SERVICE AVAILABLE AT AN ADDITIONAL CHARGE. PRICES DO NOT INCLUDE 8.6% SALES TAX OR 22% SERVICE CHARGE.



AMERICANA

SPINACH SALAD W/ HONEY BALSAMIC

CHOICE OF ENTRÉE:

BRAISED BEEF BURGUNDY HERB ROASTED CHICKEN GRILLED CENTER CUT PORK CHOPS W/ APPLE COMPOTE

SIDES:

GARLIC GRILLED ASPARAGUS BUTTER CHIVE MASHED POTATOES DINNER ROLLS, HERB BUTTER

TLC LUNCHEON BUFFETS

ITALIAN

BASIL CAESAR SALAD ROSEMARY CROUTONS PARMESAN

CHOICE OF ENTRÉE:

LEMON-ROSEMARY CHICKEN
ITALIAN SAUSAGE WITH PEPPERS
TLC MEATBALLS WITH MARINARA

SIDES:

ORECHIETTE PASTA POMODORO VEGETABLE RATATOUILLE GARLIC CROSTINI

\$24/PERSON

PRICES REFLECT THE USE
OF DISPOSABLE PLATES,
FLATWARE, CUPS &
NAPKINS. ADDITIONAL
CHARGE FOR CHINA
PACKAGE. PRICES DO NOT
INCLUDE LABOR CHARGES,
8.6% SALES TAX OR 20%
SERVICE CHARGE.

SOUTHWEST

CILANTRO-LIME CASESAR WITH PICO DE GALLO TORTILLA STRIPS

CHOICE OF ENTRÉE:

GREEN CHILE PORK CARNITAS
CHICKEN OR STEAK FAJITAS WITH ONIONS AND
PEPPERS
ANCHO BRAISED BEEF

SIDES:

SONORAN DIRTY RICE W/ BRANS GRILLED ZUCCHINI & SQUASH TORTILLA CHIPS & SALSA



BEVERAGES

NON ALCOHOLIC STATION

CHOOSE THREE \$5, OR FOUR \$6
FRESH SQUEEZED STRAWBERRY LEMONADE
TROPIC ICED TEA
BOTTLE WATER
COFFEE

MIXERS PACKAGE \$6/PERSON

ALL ALCOHOL TO BE SUPPLIED BY THE CLIENT COKE, DIET COKE, SPRITE, BOTTLE WATER MIXERS:

MIXERS: CLUB, TONIC, ORANGE, CRANBERRY, AND PINEAPPLE JUICES, LEMONS AND LIMES. ICE, COOLER, 90Z & 120Z PLASTIC WARE, COCKTAIL NAPKINS, AND BASIC BAR SUPPLIES.

APPETIZERS

TLC SIGNATURE BOARDS \$11

APPETIZER STATION OF:

TLC ENHANCEMENTS

ARTISAN MEAT & CHEESE
HOUSE PICKLES & OLIVES
BRUSCHETTA TOPPING & CROSTINI

SOUTHWEST GNOSH STATION \$10

FLOUR & CORN TORTILLA CHIPS
SALSA FRESCA - MILD
ROASTED CHILE SALSA - MEDIUM
HABANERO - HOT
GUACAMOLE
VEGGIES - JICAMA, CARROTS, CUCUMBERS

PRICES REFLECT THE USE
OF DISPOSABLE PLATES,
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VEGETARIAN GRAZING STATION \$10

GRILLED MARKET VEGGIES
HUMMUS DUO:
TRADITIONAL GARLIC-LEMON, ROASTED RED PEPPER,
CILANTRO-JALEPENO, OR CHIANTI
BAKED BRIE WITH ASSORTED JAMES AND SPREADS
LAVOSH

ADD - ONS

CHEF CARVERY - \$10/PERSON

SUBSTITUTE ENTREE
THYME TIED NY STRIP LOIN
HERB CRUSTED TRUKEY BREAST

PRE-PLATED SALADS - \$3/PERSON

TLC STAFF WILL PLATE SALADS AND PLACE AT TABLES UPON GUEST ARRIVAL

