



ITALIAN INSPIRED DISHES OF HIGH  
QUALITY, SIMPLICITY, VARIETY, AND  
TASTE

# TGS & COMPANY

## HOMEMADE GOODNESS



### OUR STORY

WE LIVE THROUGH THOSE THAT GATHER AROUND US IN OUR LIFE AND THOSE THAT WANT US IN THEIRS. WE WELCOME PEOPLE IN OUR HOME EVERYDAY AND WE WILL ALWAYS HELP THOSE WHO NEED US. WE SPEND TIME WITH THE PEOPLE WHO ARE GOOD FOR OUR MENTAL HEALTH. WE ARE TWO WOMEN WHO ARE PASSIONATE ABOUT FAMILY, FRIENDS, AND FOOD. IT'S NOT ABOUT BEING RICH, POPULAR OR PERFECT, IT'S ABOUT BEING HUMBLE, REAL, AND STRONG. WE WANT TO SHARE OUR HOMEMADE GOODNESS AND TOUCH THE LIVES OF OTHERS.

STAY HUMBLE.  
DIANA & CARMELINA

# TGS & COMPANY

## HOMEMADE GOODNESS

### CATERING MENU

#### FOCACCIAS, ROLLS & BREADS

THE GREEN GIANT ROLL: MIXED GREENS, ONIONS, MOZZARELLA, PARMIGIANO	30.00
BAKED PANZO ROLL: TOMATO SAUCE, MOZZARELLA, PEPPERONI, MUSHROOMS, GREEN PEPPERS	30.00
PROSCIUTTO GIANT ROLL: CHERRY TOMATOES, BOCCONCINI, BLACK ROASTED OLIVES, BASIL, ARUGULA	30.00
SWEET PINEAPPLE HONEY GIANT ROLL: HONEY, PINEAPPLE, BRIE, DOUBLE SMOKED BACON, RAISINS, BROWN SUGAR	30.00
SAUSAGE & RAPINI FOCACCIA: RAPINI, PORK GROUND SAUSAGE, PARMIGIANO, MOZZARELLA	30.00
HUMBLE POMODORO FOCACCIA: CHERRY TOMATOES, OREGANO, BASIL, GARLIC, PARMIGIANO	30.00
ROSEMARY FOCACCIA: FRESH ROSEMARY, OREGANO, CHILI PEPPERS, OLIVES, OLIVE OIL, PARMIGIANO	30.00
CALABRESE BREAD RICOTTA BAKES: RICOTTA, MOZZARELLA, PARMIGIANO, GARLIC, OLIVE OIL	6 PIECES 30.00
CIALLEDE MONTESE BREAD: CRUSTY BREAD, CHERRY TOMATOES, ONIONS, GARLIC, FRIED EGG	6 PIECES 30.00
DESIGN YOUR OWN GIANT ROLL: OLIVE OIL, PARMIGIANO, PLUS 3 TOPPINGS	30.00

# TGS & COMPANY

## HOMEMADE GOODNESS

# CATERING MENU

### SIGNATURE SALADS

THE WILD SALAD: RADICCHIO, ARUGULA, FENNEL, OUR SIGNATURE BALSAMIC DRESSING	MED	LARGE
PANZANELLA SALAD: CHERRY TOMATOES, CUCUMBER, FENNEL, RADISHES, LEEKS, HOMEMADE CROUTONS, OUR SIGNATURE RED WINE DRESSING		
THE SIMPLE ITALIAN: TOMATO, CUCUMBER, ONION, FENNEL, OLIVE OIL, BASIL, OREGANO	60.00	130.00
THE GARDEN BLEND: MIXED GREENS, RADICCHIO, CHERRY TOMATOES, CUCUMBER, OUR SIGNATURE APPLE CIDER DRESSING	65.00	130.00
THE OLIVE SALAD: CHERRY TOMATOES, ARUGULA, ROASTED BLACK OLIVES, KALAMATA OLIVES, BALSAMIC GLAZE	10.00 EACH	10.00 EACH
CHEESY CAESAR: ROMAINE LETTUCE, DOUBLE SMOKED CRISPY BACON, PARMIGIANO, HOMEMADE CROUTONS, OUR SIGNATURE DRESSING	60.00	130.00
APPLE COLESLAW: SHREDDED CABBAGE, SLICED APPLES, OUR SIGNATURE DRESSING	8.00 EACH	8.00 EACH
BEAN SALAD MEDLEY: MIXED BEANS, GREEN BEANS, CHICKPEAS, LEEKS, CELERY, PEPPERS, CUCUMBER, CAPERS, CRANBERRIES, OUR SIGNATURE LEMON DRESSING	60.00	130.00
BIG FAT GREEK SALAD: ICEBURG LETTUCE, TOMATOES, CUCUMBER, RED ONION, KALAMATA OLIVES, FETA, OUR SIGNATURE RED WINE VINEGAR DRESSING	8.00 EACH	8.00 EACH
ITALIAN POTATO SALAD:		

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### HOMEMADE PASTAS

	MED	LARGE
LASAGNA: MEAT OR CHEESE	50.00	120.00
CANNELLONI: SPINACH & RICOTTA OR MEAT	60.00	130.00
BAKED TAGLIATELLE NESTS: BOLOGNESE SAUCE WITH BOCCONCINI AND PARMIGIANO	60.00	135.00
TAGLIATELLE WITH CHOPPED CLAMS AND BABY SPINACH	70.00	140.00
SEAFOOD LINGUINE: CLAMS, SHRIMP, SCALLOPS, CRAB IN A LIGHT GARLIC, WINE AND CHERRY TOMATO SAUCE	85.00	175.00
ORECCHIETTE WITH RAPINI AND GROUND SAUSAGE	60.00	130.00
ORECCHIETTE WITH VEAL BRACIOLE	60.00	135.00
OYSTER MUSHROOM LINGUINE IN GARLIC OLIVE OIL AND PARMIGIANO	60.00	140.00
PENNE ALLA VODKA	60.00	130.00
GNOCCHI WITH BOLOGNESE SAUCE	60.00	130.00
ABRUZZESE TAGLIATELLE AND FAGIOLI	60.00	130.00
BAKED MACARONI AND CHEESE	60.00	120.00
FAGIOLINI AND SPAGHETTI IN A LIGHT TOMATO SAUCE	60.00	130.00
PANCETTA PUTTANESCA SPAGHETTI: SUNDRIED TOMATO, ROASTED BLACK OLIVES AND CRISPY PANCETTA	60.00	130.00
LENTILS AND PANCETTA FARFALLE	60.00	130.00
PASTA NORMA: CRISPY SHREDDED EGGPLANT IN A LIGHT TOMATO SAUCE	60.00	130.00
PRIMAVERA RIGATONI: ROASTED MIXED VEGETABLES IN A LEMON BASIL SAUCE	65.00	135.00

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## HOMEMADE GOODNESS

### CATERING MENU

#### RICE DISHES

	MED	LARGE
GREAT BALLS OF RICE	MINI 3.00 EACH	LARGE 4.00 EACH
GREAT BALLS OF LENTIL & RICE		
SEAFOOD RISOTTO: SHRIMP, CLAMS, SCALLOPS, CRAB	85.00	175.00
ASPARAGUS & PANCETTA RISOTTO	60.00	130.00
MUSHROOM& SPINACH RISOTTO	60.00	130.00
RISOTTO MILANESE	60.00	130.00
CHICKPEA & PISTACHIO PILAF	65.00	135.00
OSSO BUCO MILANESE RISOTTO	70.00	150.00
LEMON ASPARAGUS PILAF	60.00	130.00
ROASTED GARLIC AND BLACK OLIVE PILAF	60.00	130.00
PAN FRIED SHREDDED CABBAGE & PEAS PILAF	60.00	130.00
FRESH RICE & VEGETABLE ROLLS	6.50 EACH	6.50 EACH
RICE PRIMAVERA: ROASTED MIXED VEGATALES, CHERRY TOMATOES, PARMIGIANO	60.00	130.00
CHICKEN & VEGETABLE STIRFRY	60.00	130.00

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### OTHER FAVOURITES

	MED	LARGE
EGGPLANT PARMIGIANA	60.00	130.00
ZUCCHINI & POTATO MEDLEY	65.00	130.00
STUFFED PEPPERS: RICE, MOZZARELLA, ROASTED VEGETABLES, PARMIGIANO	10.00 EACH	10.00 EACH
STUFFED ARTICHOKE: BREADCRUMBS, FREE RUN EGGS, PARSLEY, GARLIC, PARMIGIANO	60.00	130.00
STUFFED PORTOBELLO MUSHROOMS: BREADCRUMBS, FREE RUN EGGS, PARSLEY, SPINACH, LEEKS, MOZZARELLA, ROASTED GARLIC, PARMIGIANO	8.00 EACH	8.00 EACH
PANKO CRUSTED BAKED CABBAGE ROLLS: QUINOA, CHICKEN BREAST, MIXED VEGETABLES, PARMIGIANO	60.00	130.00
CARAMELIZED ONIONS & PANCETTA PEROGIES	60.00	130.00
EMPANADAS: BEEF, CHICKEN, SHRIMP, MIXED VEGETABLES	5.00 EACH	5.00 EACH
CRISPY RICOTTA EGGPLANT PARMIGIANA	60.00	130.00
POTATO CROQUETTE	60.00	130.00
DOUBLE SMOKED BACON & CHIVE BAKED POTATOES	8.00 EACH	8.00 EACH

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## CATERING MENU

### VEGETABLES

	MED	LARGE
STEAMY RAPINI	45.00	100.00
PANKO CRUSTED ASPARAGUS	45.00	100.00
CARAMELIZED FAVA BEANS AND ONIONS	45.00	100.00
BAKED FRIES	40.00	80.00
ROASTED ROSEMARY AND HERB POTATOES	40.00	80.00
ROASTED PIMENTA MINI POTATOES	40.00	80.00
FINGERLING ROASTED & SMASHED POTATOES	50.00	100.00
SWISS CHARD MEDLEY: SWISS CHARD, ONION, GARLIC	45.00	100.00
CREAMY MASHED POTATOES	50.00	100.00
ROASTED VEGETABLE MEDLEY: SEASONAL VEGETABLES, GARLIC, FRESH HERBS	55.00	110.00
TOASTED CAULIFLOWER: BUTTER, PANKO, PARMIGIANO	50.00	100.00
CRISPY CARDONE: (SEASONAL)	45.00	100.00
ROASTED CARROT FRIES	40.00	80.00
SAUTEED KING OYSTER MUSHROOMS & GREENS	55.00	110.00
PAN FRIED CHOPPED CABBAGE	40.00	80.00
ROASTED EGGPLANT & ZUCCHINI	45.00	100.00
BREADED EGGPLANT & ZUCCHINI	50.00	100.00
ROASTED PEPPERS, ONIONS, MUSHROOM	40.00	80.00
ROASTED PEPPERS	40.00	80.00
ROASTED KING OYSTER MUSHROOMS	60.00	120.00

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## HOMEMADE GOODNESS

### CATERING MENU

BEEF, CHICKEN, PORK, LAMB

	MED	LARGE
VEAL PARMIGIANA	10.00/SERVING	
NAKED VEAL FILETTO AL VINO	12.00/SERVING	
GRILLED BEEF FLANK STEAK	12.00/SERVING	
STUFFED BEEF FLANK BRACIOLE WITH VEGETABLE OR PROSCIUTTO	15.00/SERVING	
JUMBO BEEF KABOBS WITH MUSHROOM AND ZUCCHINI	15.00/EACH	
BOURBON BEEF BRISKET	95.00	185.00
SAIGON SHORT BEEF RIBS	18.00/SERVING	
BREADED CHICKEN BREAST OR VEAL OR PORK	8.50/SERVING	
SOFT & SAUCY MEATBALLS MINIS	60.00/24	120.00/60
STUFFED BREADED CHICKEN BREAST: MOZZARELLA, ASPARAGUS, PARMIGIANO	15.00/EACH	
BACON WRAPPED CHICKEN BREAST	12.00/EACH	
CHICKEN PARMIGIANA	10.00/SERVING	
GRILLED LEMON CHICKEN	10.00/SERVING	
HERBED GRILLED CHICKEN	10.00/SERVING	
JERK CHICKEN	10.00/SERVING	
BIG BREADED CHICKEN THIGHS	10.00/SERVING	
ROASTED WHOLE CHICKEN	25.00/EACH	
SLOW ROASTED PULLED CHICKEN	60.00	110.00
MUSHROOM CHICKEN AL VINO	10.00/SERVING	
BARBARIAN CHICKEN FINGERS	3.00/EACH	
HOMEMADE DRY RUB CHICKEN WINGS	15.00/LB	
MINI BREADED CHICKEN BREAST KABOBS	4.00/EACH	
BARESE SAUSAGE	6.50/SERVING	8.00 EACH

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## CATERING MENU

BEEF, CHICKEN, PORK, LAMB

JUMBO CHICKEN KABOB WITH PINEAPPLE AND BACON	15.00/EACH	
BARESE SAUSAGE	6.50/SERVING	8.00 EACH
ROASTED SAUSAGE: SALT & PEPPER, FENNEL, HOT, RAPINI, CHICKEN		
SAUSAGE, POTATO, AND PEPPER MEDLEY	60.00	120.00
ROASTED LAMB CHOPS	95.00	185.00
SLOW ROASTED PULLED PORK	60.00	130.00
MINI BREADED PORK KABOBS	8.00 EACH	8.00 EACH
PORK PARMIGIANA	10.00/SERVING	
BONELESS BREADED PORK CHOP	10.00/SERVING	
SMOKEY BABY BACK PORK RIBS	10.00/4BONES	
HOT & SWEET PORK SHORT RIBS	65.00	135.00
MINI SLIDERS WITH ALL THE FIXINGS: BEEF BURGER, CHICKEN BURGER, HADDOCK FILE, GRILLED VEGETABLES, PULLED PORK, PULLED CHICKEN	4.00/SERVING	

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## CATERING MENU

### FISH & SEAFOOD

	MED	LARGE
BAKED BREADED CALAMARI WITH RED PEPPER	75.00	145.00
FRIED CALAMARI & SHRIMP	75.00	145.00
SPICY PIMENTO SHRIMP	65.00	125.00
BAKED COCONUT SHRIMP	75.00	145.00
SEAFOOD MARINARA: LIGHT GARLIC TOMATO & WINE SAUCE	75.00	145.00
SEAFOOD BIANCO: GARLIC BUTTER AND WINE SAUCE	75.00	145.00
DRENCHED MUSSELS: SPICY GARLIC TOMATO SAUCE	75.00	145.00
PANKO CRUSTED HADDOCK	15.00/SERVING	
PANKO CRUSTED HALIBUT	18.00/SERVING	
COD A BRAS: COD, POTATO, EGG	65.00	135.00
ROASTED OLIVE RED SNAPPER: CHERRY TOMATOES, OLIVES, CAPERS,	18.00/SERVING	
BACALA STEW WITH POTATOES (SALTED COD)	65.00	135.00
BACALA WITH ROASTED PEPPERS AND ONIONS (SALTED COD)	65.00	135.00
BALSAMIC HONEY GLAZED SALMON	18.00/SERVING	120.00/WHOLE
WHITE FISH STUFFED ROLL: SWISS CHARD, MOZZARELLA, PARMIGIANO, PARSLEY, (RAISINS OPTIONAL)	18.00/SERVING	
WHOLE SALTED EUROPEAN SEA BASS	25.00/WHOLE	

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# CATERING MENU

## THE SWEET GOODS

TIRAMISU: ORIGINAL OR LIMONCELLO	50.00
HOMESTYLE CARROT CAKE	35.00
MILLE FOGLIE	50.00
DOUBLE CHOCOLATE CAKE	30.00
HOMESTYLE CHEESECAKE: CHERRY, BLUEBERRY, STRAWBERRY	50.00
ZUCCHINI CAKE	30.00
DARK CHOCOLATE & BANANA CAKE	30.00
POUND CAKES: LEMON, BERRY, MOCHA, FRUIT	30.00
AMARETTI	20.00/PER DOZEN
CHOCOLATE CRINKLES	20.00/PER DOZEN
NUTELLA PIZZELLE	20.00/PER DOZEN
NUTELLA BROWNIES	35.00/PER DOZEN
BISCOTTI: FRUIT & NUT, CHOCOLATE CHIP	20.00/PERDOZEN
TWISTED LEMON COOKIES	20.00/PERDOZEN
WINE COOKIES	18.00/PER POND
MOCHA COOKIES	25.00/PER DOZEN
BEST COOKIES: PEANUT BUTTER, CHOCOLATE CHIP,	20.00/PER DOZEN MINIS
CHOCOLATE CHIP COCONUT, OATMEAL CRANBERRY, BANANA	3.00/ EACH LARGE
CHOCOLATE CHIP, CARROT CAKE, DOUBLE CHOCOLATE, APPLE	
WALNUT RAISIN, YOGURT & BERRY	
PINEAPPLE COOKIES	25.00/PER DOZEN
ORANGE WALNUT BISCOTTI	25.00/ PER DOZEN
BRIGADEIROS & BEIJINHOS: CHOCOLATE OR COCONUT	25.00/PER DOZEN
GLUTEN FREE DARK CHOCOLATE & BERRY COOKIES	25.00/PER DOZEN
	3.00/EACH LARGE
SCONES: VARIETY OF FLAVOURS	3.50 EACH
FRESHLY BAKED CROISSANTS: PLAIN, NUTELLA & HAZELNUT,	2.50/PLAIN
PISTACHIO, CHEESE	4.00/FLAVOURED
CHOCOLATE COVERED STRAWBERRIES: DARK CHOCOLATE,	3.00 EACH
WHITE	

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# CATERING MENU

### CORPORATE SPECIALTIES

COFFEE URN (12-15 CUPS, ALL FIXINGS INCLUDED)	25.00
TEA BAGS (HOT WATER AND FIXINGS INCLUDED)	\$1.60 PER TEA
HOT CHOCOLATE URN (12-15 CUPS)	20.00
SWEET AND CROISSANT PLATTER	4.00 PER PERSON
GOURMET PASTRY PLATTER	7.00 PER PERSON
BREAKFAST CROISSANT AND SANDWICH PLATTER (BACON, EGG AND VEGGIE VARIETIES INCLUDED)	10.00 PER PERSON
CONTINENTAL BREAKFAST (PARFAIT, SWEETS AND FRUIT FOR EACH PERSON)	15.00 PER PERSON
WRAP AND SANDWICH PLATTER (COLD OR HOT VARIETIES AVAILABLE)	10.00 PER PERSON
SAVOURY BREAD AND TOAST PLATTER (COMES WITH A CHOICE OF CREAM CHEESE, SMOKED SALMON, JAMS AND GRILLED VEGGIES)	10.00 PER PERSON
GOURMET MEAT AND CHEESE CHARCUTERIE	STARTING AT \$75
BURRITO, TACO AND QUESADILLA ASSORTMENT (SERVED WITH NACHOS AND TOPPINGS)	10.00 PER PERSON
INDIVIDUAL PLATES DINNER (INCLUDED. PROTEIN, CARB AND VEGGIE)	25.00 PER PERSON
VEAL OR CHICKEN PARMIGIANA	10.00 PER PERSON
MEDITERRANEAN, MUSHROOM, JERK OR BREADED CHICKEN	10.00 PER PERSON
ROAST PORCHETTA OR PULLED PORK WITH BUNS	10.00 PER PERSON
PANKO OR GRILLED SALMON, SOLE OR HADDOCK	14.00 PER PERSON
PERSONAL PIZZA PARTY	10.00 PER PIZZA
ITALIAN SAUSAGE ON BUN (SWEET, HOT, RAPINI OR VEAL)	9.00 PER PERSON

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# TGS & COMPANY

HOMEMADE GOODNESS

## CATERING MENU

### CORPORATE SPECIALTIES

#### BY THE TRAY

ROASTED POTATOES	35.00	45.00	55.00
ROASTED VEGGIE MEDLEY	40.00	50.00	60.00
SAUTÉED GREENS	35.00	45.00	55.00
RAW VEGGIES AND DIP	30.00	45.00	60.00
FRESH FRUIT	30.00	45.00	60.00
GRILLED VEGGIE PLATTER	35.00	50.00	65.00
VEGETABLE RICE OR RISOTTO	40.00	60.00	90.00
PASTA, LASAGNA, CANNELLONI OR EGGPLANT PARMIGIANA	40.00	60.00	100.00
ZUCCHINI AND POTATO MEDLEY	40.00	60.00	90.00
RICE BALLS WITH CHEESE	3.00 EACH	3.50 EACH WITH MEAT	
BAKED ORGANIC SAMOSA AND PAKORA PLATTER	50.00	70.00	90.00
FOCACCIA AND PIZZA PLATTER	35.00	50.00	65.00
SALADS: GARDEN, GREEK, FENNEL AND RADICCHIO, CAESAR, OLIVE ARUGULA	25.00	35.00	45.00
GOURMET SALADS: CHICKPEA AND BEAN, FREGOLA, PANZANELLA, APPLE COLESLAW	30.00	40.00	55.00
POWER BREAD PLATTER WITH SPINACH DIP	30.00	40.00	55.00

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### CATERING MENU

#### GLUTEN FREE

	MINI	MED	LARGE
RICOTTA OR MEAT CANNELLONI	20.00	65.00	130.00
EGGPLANT PARMIGIANA	20.00	65.00	130.00
MEAT LASAGNA	20.00	65.00	130.00
ZUCCHINI AND TOMATO MEDLEY	20.00	65.00	130.00
RISOTTO: ASPARAGUS, SPINACH OR MUSHROOM	20.00	65.00	130.00
CHICKPEA AND PISTACHIO RICE PILAF	20.00	65.00	130.00
POTATO & LEEK, MINESTRONE, BUTTERNUT SQUASH, CHICKEN STRACIATELL OR TOMATO & LENTIL SOUP	20.00 PER LITRE		
GRILLED OR PANKO CHICKEN FINGERS	10.00/ EACH		
MUSHROOM CHICKEN	10.00/EACH		
VEAL OR CHICKEN PARMIGIANA	10.00/EACH		
GRILLED VEGETABLES	15.00	40.00	80.00
PERSONAL SIZED PIZZA (VEGGIE OR MEAT)	15.00/EACH		
ROASTED POTATOES		40.00	80.00
SAUTÉED SWISS CHARD		40.00	80.00
STEAMY RAPINI		40.00	80.00
ROASTED VEGGIE MEDLEY		40.00	80.00
CARAMELIZED FAVA BEANS		40.00	80.00
THE WILD SALAD		35.00	60.00
SIMPLE ITALIAN SALAD		35.00	60.00
GARDEN BLEND SALAD		35.00	60.00
TIRAMISU		50.00	130.00
DARK CHOCOLATE BERRY COOKIES	30.00/DOZEN		
MOCHA COOKIES	30.00/DOZEN		
AMARETTI	30.00/DOZEN		

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### CATERING MENU

#### VEGAN AND VEGETARIAN

		MED	LARGE
RICOTTA & SPINACH CANNELLONI		60.00	130.00
EGGPLANT PARMIGIANA, CHEESE LASAGNA, TAGLIATELLE LASAGNA		60.00	130.00
ZUCCHINI AND TOMATO MEDLEY		60.00	130.00
RISOTTO: ASPARAGUS, SPINACH OR MUSHROOM		60.00	130.00
PENNA ALLA ROSE		60.00	130.00
OYSTER MUSHROOM PASTA		60.00	130.00
ORECCHIETTE WITH RAPINI	Ⓥ OR VEG	60.00	130.00
ZUCCHINI AND TOMATO PASTA	Ⓥ OR VEG	60.00	130.00
PASTA NORMA: EGGPLANT IN TOMATO		60.00	130.00
CHICKPEA AND PISTACHIO RICE PILAF	Ⓥ	65.00	130.00
STUFFED PORTOBELLO			8.00 EACH
PANKO CRUSTED ASPARAGUS		40.00	80.00
STEAMY RAPINI	Ⓥ	40.00	80.00
CARAMELIZED FAVA BEANS	Ⓥ	40.00	80.00
THE WILD SALAD; RADICCHIO & FENNEL	Ⓥ	30.00	60.00
SIMPLE ITALIAN SALAD: TOMATO, CUCUMBER, BASIL	Ⓥ	30.00	60.00
GARDEN BLEND SALAD	Ⓥ	30.00	60.00
VEGAN ITALIAN CAESAR	Ⓥ	35.00	65.00
PANZANELLA SALAD: TOMATO, CUCUMBER, HOMEMADE CROUTONS	Ⓥ OR VEG	35.00	65.00
OLIVE AND ARUGULA SALAD	Ⓥ	35.00	65.00
APPLE COLESLAW	Ⓥ OR VEG		
ASPARAGUS & GOAT CHEESE PUFFS		45.00	85.00
GREAT BALLS OF RICE			
ASSORTED WRAPS AND SANDWICHES	Ⓥ OR VEG		10.00 PER PERSON

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# TGS & COMPANY

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## HOW TO ORDER:

- CHOOSE THE DESIRED ITEMS YOU WOULD LIKE TO ORDER FROM OUR PROVIDED MENUS
- WE RECOMMEND ORDERING AT LEAST 48HRS IN ADVANCE TO AVOID DISAPPOINTMENT
- EMAIL [EAT@TGSANDCOMPANY.CA](mailto:EAT@TGSANDCOMPANY.CA) WITH THE DETAILS OF YOUR EVENT AND ANY QUESTIONS YOU MAY HAVE



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# TGS & COMPANY

HOMEMADE GOODNESS

CAFE HOURS:

MONDAY THROUGH THURSDAY 8:30AM TO 4:00PM

FRIDAY 8:30AM TO 1:00PM

SERVING DAILY:

SPECIALITY COFFEES AND TEAS, BREAKFAST & LUNCH

VAUGHAN CITY HALL  
2141 MAJOR MACKENZIE DRIVE WEST  
VAUGHAN, ONTARIO, L6A 1T1

416-574-7151



@TGSANDCOMPANY

EMAIL: EAT@TGSANDCOMPANY.CA