



TGP EVENTS & CATERING

*ELEVATING EVERY EXPERIENCE
FROM WORLD STAGES
TO PRIVATE CELEBRATIONS*



TGP EVENTS & CATERING

PhillyJawn Menu



TGP EVENTS & CATERING

Business Breakfast



TGP EVENTS & CATERING

Business Breakfast Menu

90 minute Networking Breakfast
89 AED

Bottomless Coffee, Tea, Juice & Continental Breakfast

Continental Breakfast Food Offering

Pastry, Muffin & Danish Selection

Breads & Toast

Butter, Jams & Preserves

Fruit Platters

Yoghurt & Berry Compote

Muesli & Cereals

Cheese Selction

Vegan (VE) - Vegetarian (VG) - Nuts Free (NF) - Dairy Free (DF) - Gluten Free (GF) - Fish / Shellfish (F)



TGP EVENTS & CATERING

Business Lunch



TGP EVENTS & CATERING

Business Lunch Menu

A Main, Side & Drink
75 AED

Pick One Main

Ghostburger

Wagyu Beef Patty, American Cheese, Red Onion, Dill Pickles, Spooky Sauce
(G, D, Mu, Su, F, E, Chilli)

Spicy Crispy Chick

Brined Crispy Chicken, Dill Pickles, Labneh Sauce, Buffalo Sauce, Potato Bun
(G, D, E, Su, Mu, Chilli)

Habibi Burger

Homemade hummus, aged feta cheese, zesty zhoug sauce, fresh herbs
(G, D, Tn, Su, Chilli)

Proper Dog

Tomato, Mayonaise, Pickle Spear, Mustard & Ketchup
(G, D, Mu, Su)

Caesar Salad

Gem lettuce, spinach, peppers, onion, croutons,
herb vinaigrette, avocado, cherry tomato
(G, D, E, F, Mu, Su)

Vegan (VE) - Vegetarian (VG) - Nuts Free (NF) - Dairy Free (DF) - Gluten Free (GF) - Fish / Shellfish (F)



Business Lunch Menu

A Main, Side & Drink

75 AED

Sides

Skin On Fries

Onion Rings (G, D, E)

Garden Salad (G, D)

Drinks

Water still or sparkling

Pepsi/Pepsi Diet

7-up

Mirinda

Upgrade to a house Beverage

add 30 AED

Vegan (VE) - Vegetarian (VG) - Nuts Free (NF) - Dairy Free (DF) - Gluten Free (GF) - Fish / Shellfish (F)



TGP EVENTS & CATERING

Drinks & Canapes



TGP EVENTS & CATERING

Drinks & Canapes

90 Minute Drinks & Canapes

Canapés

Ghost Slider

Wagyu Patty, Ghost Sauce, Pickles, Onions
(G, D, Mu, Su, F, E,, Chilli)

Crispy Chick Slider

Buffalo Spicy Butter Sauce, Ranch Pickles
(G, D, E, Su, Mu, Chilli)

Mini Dog

Classic Ketchup, Mustard, Mayonaise
(G, D, E, Mu)

Crispy Mac & Cheese

Panko Coated Mac & Cheese Balls
(G, D, E)

Devilled Eggs

Tabasco & Mustard Whipped Egg Yolks
(E, Mu)

Vegan (VE) - Vegetarian (VG) - Nuts Free (NF) - Dairy Free (DF) - Gluten Free (GF) - Fish / Shellfish (F)



TGP EVENTS & CATERING

Drinks & Canapes

90 Minute Drinks & Canapes

Drinks Packages

Canapes + Regular 90 Minute

Red, White or Rose Wine, Heineken Bottle

175 AED

Canapes + Premium 90 Minute

Red, White, Rose or Sparkling Wine, Heineken Bottle, Spirits-Sky Vodka, Bombay
Saphire Gin, Bacardi Rum, Dewars Whiskey Cocktails- Whiskey Sour & Frozen

Daquiri, Mojito

225 AED

Beverages are subject to change

Vegan (VE) - Vegetarian (VG) - Nuts Free (NF) - Dairy Free (DF) - Gluten Free (GF) - Fish / Shellfish (F)



TGP EVENTS & CATERING

Corporate Packages



TGP EVENTS & CATERING

Corporate Packages

Family Style

Minimum 8 pax sharing style table set up.
Booking Needed

95 AED Per Person

Slider Flight

Mixed Chicken, Beef & Veggie Sliders
(G, D, Mu, Su, F, E,, Chilli)

Mini Dogs

Mixed Mini Beef Hot Dogs
(G, D, E, Su, Mu)

Unlimited Fries

Keep Asking, we`ll Keep Giving

Fresno Wings

Jumbo wings, Fresno butter sauce, ranch dressing
(G, D, E, Su, Mu, Chilli)

Mac & Cheese

Simple, bliss-inducing mac & cheese
(G, D, E)

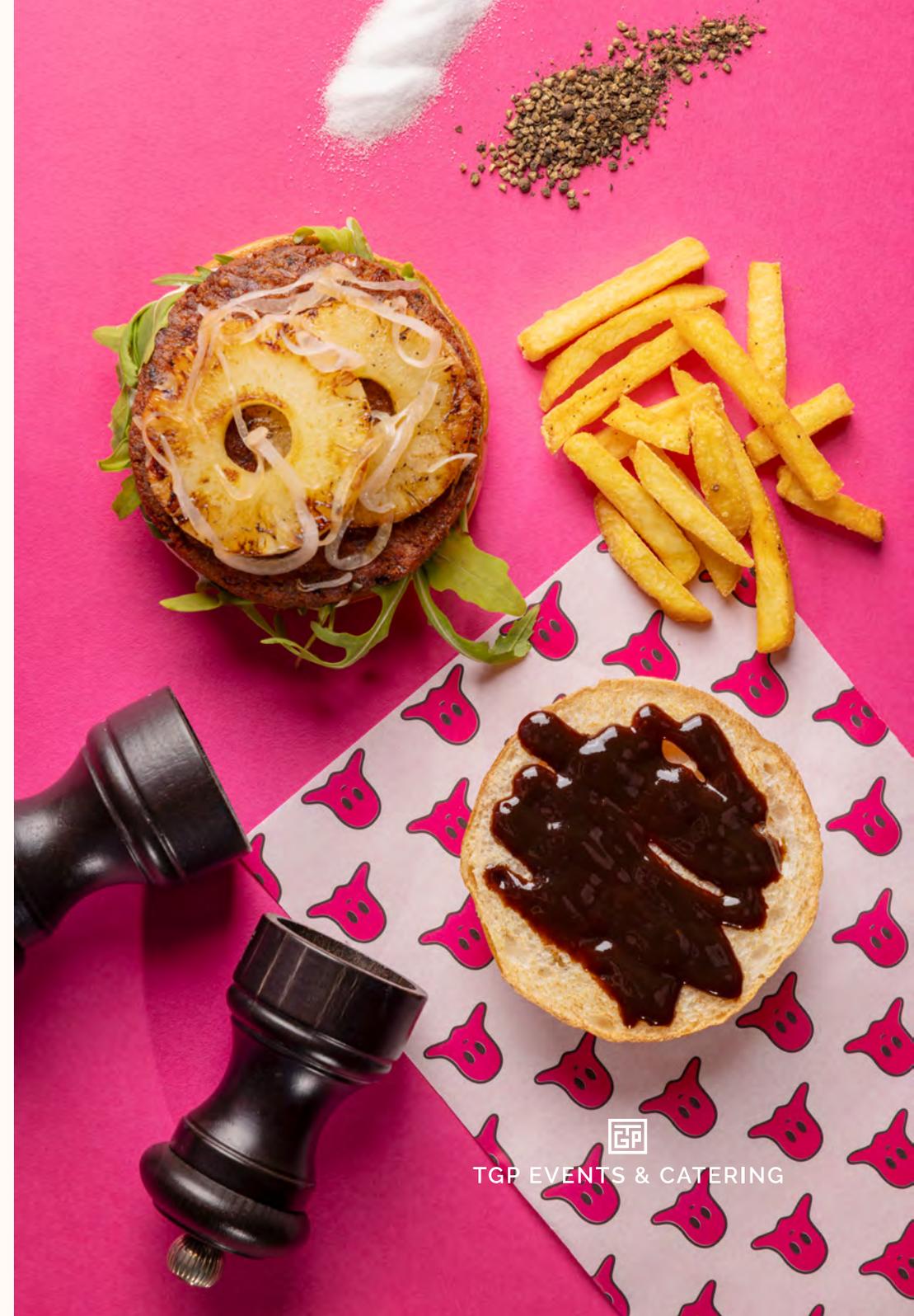
Ghost Rings

Crispy onion rings, chili salt, paprika mayo
(G, D, E, Su, F, My, Chilli)

Tear & Share Garlic Bread

Brioche Bread, Parmesan & Garlic Butter
(G, D, E)

Vegan (VE) - Vegetarian (VG) - Nuts Free (NF) - Dairy Free (DF) - Gluten Free (GF) - Fish / Shellfish (F)



Corporate Packages

Family Style

.pax sharing style table set up 8 Minimum
Booking Needed

AED Per Person 95

Caesar Salad

,Romaine lettuce, pickled onions, peppers, shaved parmesan
croutons, Caesar dressing
(G, D, E, F, Mu, Su)

Garden Salad

,Gem lettuce, spinach, peppers, onion, croutons
herb vinaigrette, avocado, cherry tomato
(G, D, Su, E)

Drinks Packages

Minute 90 Regular

Red, White or Rose Wine, Heineken Bottle
AED 119

Minute 90 Premium

Red, White, Rose or Sparkling Wine, Heineken Bottle, Spirits-Sky Vodka, Bombay
Saphire Gin, Bacardi Rum, Dewars Whiskey Cocktails- Whiskey Sour & Frozen

Daquiri, Mojito

AED 159

Beverages are subject to change

(Vegan (VE) - Vegetarian (VG) - Nuts Free (NF) - Dairy Free (DF) - Gluten Free (GF) - Fish / Shellfish (F)



TGP EVENTS & CATERING

Gup & Shup Menu



TGP EVENTS & CATERING

Business Breakfast



TGP EVENTS & CATERING

Business Breakfast Menu

90 minute Networking Breakfast
89 AED

Bottomless Coffee, Tea, Juice & Continental Breakfast

Continental Breakfast Food Offering

Masala Croissant, Potato Puff, Jeera Biscuits

Toast & Pavs

Jams, Chutneys & Salads

Fruit Platters

Yoghurt & Berry Compote

Mueseli & Cereals

Cheese Selction

Vegan (VE) - Vegetarian (VG) - Nuts Free (NF) - Dairy Free (DF) - Gluten Free (GF) - Fish / Shellfish (F)



TGP EVENTS & CATERING

Business Lunch



TGP EVENTS & CATERING

Business Lunch Menu

Starter, Main, Rice & Bread, Drink
75 AED

Starter

Samosa Chat

Mint Chutney, Tamarind Chutney, Sweet Yoghurt
(D, Tn, G)

Chicken Cheese Popcorn

Smoked Cheese, Buttermilk, Black Pepper
(D)

Achari Murgh Tikka

Pickle Infused Roasted Chicken, Mint Sauce, Butter
(D, Mu)

Main

Butter Chicken

Roasted chicken Chunks, Vine Tomato, Fenugreek Leaf
(D, Mu)

Paneer Butter Masala

Cottage Cheese, Fenugreek, Onion Tomato Masala
(D)

Homestyle Chicken Curry

Roasted Chicken, Coriander, Plum Tomato
(D, Mu, Tn)

Vegetable Kofta Curry

Vegetable Dumpling, Cashewnut Red Onion
(D, Tn)

Vegan (VE) - Vegetarian (VG) - Nuts Free (NF) - Dairy Free (DF) - Gluten Free (GF) - Fish / Shellfish (F)



TGP EVENTS & CATERING

Business Lunch Menu

Starter, Main, Rice & Bread, Drink
75 AED

Drinks

Water still or sparkling

Pepsi/Pepsi Diet

7-up

Mirinda

Upgrade to a house Beverage
add 30 AED

Vegan (VE) - Vegetarian (VG) - Nuts Free (NF) - Dairy Free (DF) - Gluten Free (GF) - Fish / Shellfish (F)



TGP EVENTS & CATERING

Drinks & Canapes



TGP EVENTS & CATERING

Drinks & Canapes

90 Minute Drinks & Canapes

Canapés

Masala Fried Chicken

Marinated chicken chunks with yoghurt, curry & spice, served with pepper coulis
(D)

Bhatti Ka Murgh

Whole chicken marinated in Indian bbq sauce, cooked in clay
(D, Mu)

Paneer Cheese Popcorn

Homemade cottage cheese infused with cheese masala rub & deep fried
(D, G)

Cocktail Punjabi Samosa

Fried puff pastry stuffed with masala potato, served with tamarind & mint sauce
(G, D, TN)

Ghati Masala Prawns

Curry & ginger infused fried prawns, sprinkled with ghati masala & coconut
(Cr, Tn, Se)

Vegan (VE) - Vegetarian (VG) - Nuts Free (NF) - Dairy Free (DF) - Gluten Free (GF) - Fish / Shellfish (F)



TGP EVENTS & CATERING

Drinks & Canapes

90 Minute Drinks & Canapes

Drinks Packages

Canapes + Regular 90 Minute

Red, White or Rose Wine, Heineken Bottle

175 AED

Canapes + Premium 90 Minute

Red, White, Rose or Sparkling Wine, Heineken Bottle, Spirits-Sky Vodka, Bombay

Saphire Gin, Bacardi Rum, Dewars Whiskey Cocktails- Whiskey Sour & Frozen

Daquiri, Mojito

225 AED

Beverages are subject to change

Vegan (VE) - Vegetarian (VG) - Nuts Free (NF) - Dairy Free (DF) - Gluten Free (GF) - Fish / Shellfish (F)



TGP EVENTS & CATERING

Corporate Packages



TGP EVENTS & CATERING

Corporate Packages

Family Style

Minimum 8 pax sharing style table set up.

Booking Needed

79 AED Per Person

Starters

Poppadoms & Chutneys, Pani Puri
(G)

Samosa Chat, Onion Bhaji, Masala Prawns
(G, D, Tn, F)

Main Courses

Chicken Tikka Masala

Marinated Grilled Chicken Pieces Simmered In A Creamy,
Spiced Onion Tomato-Based Sauce
(D, Mu)

Chicken Bryani

Marinated Chicken, Aromatic Basmati Rice, A Blend Of Spices,
Layered & Cooked To Perfection
(D)

Dal Makhani

Rich & Creamy Indian Dish Made With Cottage Cheese, Cooked In A Buttery, Mildly
Spiced Tomato-Based Gravy
(D)

Kali Dal

Black Lentil Slow-Cooked In A Buttery, Spiced Tomato-Based Gravy
(D)

Jeera Rice

Tempered White Rice With Royal Cumin & Coriander
(D)

Indian Bread Selection

Vegan (VE) - Vegetarian (VG) - Nuts Free (NF) - Dairy Free (DF) - Gluten Free (GF) - Fish / Shellfish (F)



Corporate Packages

Family Style

Minimum 8 pax sharing style table set up.

Booking Needed

79 AED Per Person

Drinks Packages

Gulab Jaman

Soft, Deep-Fried Milk-Balls Soaked In Sugar Syrup Flavored

With Cardamom & Rosewater

(D, Tn)

Drinks Packages

Regular 90 Minute

Red, White or Rose Wine, Heineken Bottle

119 AED

Premium 90 Minute

Red, White, Rose or Sparkling Wine, Heineken Bottle, Spirits-Sky Vodka, Bombay

Saphire Gin, Bacardi Rum, Dewars Whiskey Cocktails- Whiskey Sour & Frozen

Daquiri, Mojito

159 AED

Beverages are subject to change

Vegan (VE) - Vegetarian (VG) - Nuts Free (NF) - Dairy Free (DF) - Gluten Free (GF) - Fish / Shellfish (F)



TGP EVENTS & CATERING

Thank you

SPEAK WITH OUR TEAM

 catering@tgpevents.com

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