

About Us

MEET JASON & VICTORIA GREEN

Victoria and Jason Green are the Directors of TCD Catering (Two Can Do), established in 1989. Victoria and Jason have been the owners since 2010, providing catering for the film and television industry nationally. We are based at Canal Rd Film Studios Leichhardt.

Jason Green is a qualified executive chef and is HACCAP qualified. Jason has worked at Rockpool with Neil Perry and Wockpool with Kylie Kwong and for large commercial kitchens such as The Park Hyatt and Parliament House.

Jason has also catered for major publishing houses such as ACP and News Magazines and managed events for Vogue Entertaining and Good Taste at the Food & Wine Show Sydney.



Victoria Green has over 30 years experience working in management roles in the arts, media & events industry. Victoria has worked for companies such as Vogue, News limited and Australian Consolidated Press.



**OUR BASE:
1 CANAL RD LEICHHARDT, NSW**



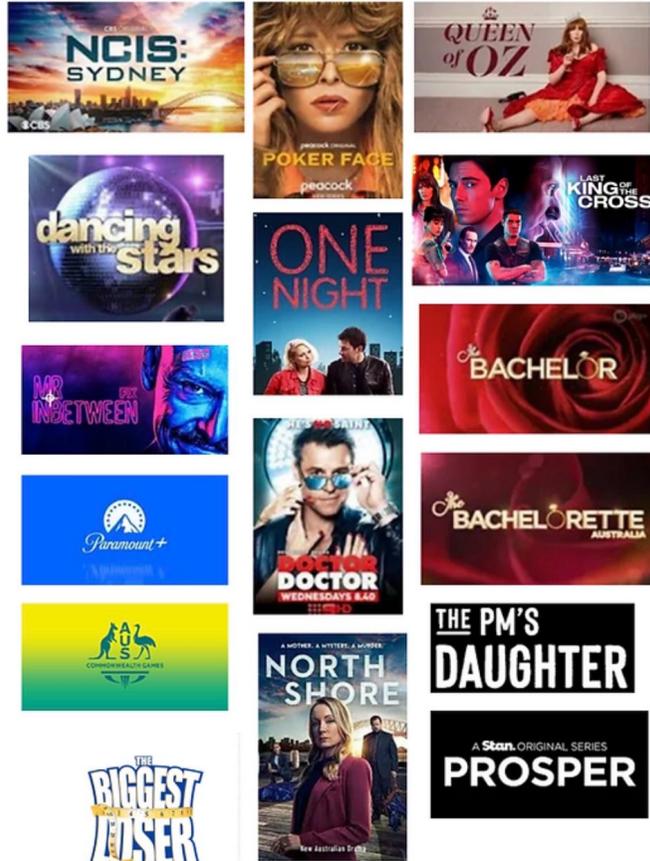
TCD Our Work

IN TV, FILM & EVENTS

For the past 13 years we have worked on drama, reality TV, live shows, sporting events, TVC and films all over Australia.

We have catered on year-to year-contracts, 7 years on, The Living Room, Home and Away and nationally for the V8 Supercars & Commonwealth Games. TCD (Two Can Do) have also catered for reality TV shows such as, MKR, Master Chef, X Factor, The Biggest Loser, Australia's Next Top Model, Bachelor & Bachelorette, Dancing with the Stars, Everybody Dance Now & The Masked Singer, Poker Face, One Night, Prosper, North Shore, Mr In between, LKOTX & most recently NCIS.

We have also catered on numerous TVC.



**TCD CATERING (TWO CAN DO)
JASON GREEN 0421 200 122 &
VICTORIA GREEN 0433 972 783**

TCD Catering is renowned for its impeccable service and variety of fresh food options. With a team of talented, qualified chefs, we consistently deliver on time & offer flexible solutions for all dietary & catering needs. Our track record of repeat business underscores our commitment to delivering consistent quality & a diverse culinary experience to your production company, providing a full buffet.

In addition to the full buffet, now we have a solution for challenging locations, parking restrictions & limited budgets. Our brand new TCD Express, is affordable and adaptable. It's as simple as selecting a menu and specifying the guest count. Our commitment to using biodegradable packaging minimizes food waste and carbon footprint. It's the fast, easy, and eco-friendly choice on a budget for all your catering needs. A perfect option for extras. We travel anywhere!

Qualified Chefs : Jason & kitchen crew are all qualified chefs who follow strict HACCP food & safety standards. This is imperative to keep crew healthy & happy.

Great communication: Jason is on site to communicate any changes or requests. Victoria & staff is always contactable , for quotes, menu queries, & changes on set.

Reliable service : Always on time, and works well with production teams to keep things on schedule.

Adaptable: Quick turn around, if numbers or times change. Extra food available upon request.

Special dietary requirements: for vegetarians, Celiacs, Gluten free, Vegans, lactose intolerant or any other requirements.

Personilised menu: for VIP's or executives if requested. Healthy & fresh made daily

Volume: We cater for cast & crew from 30 to 600 pax.

Equipment: TCD Catering has the necessary equipment to do off site catering to cover all facets of film and events.

Trailer Dimensions: 6m L x 3m W x 8.5m H
Features: Twin gas ovens, sullage tank, on board generator, warmer, freezer, fridge