



I GARCES TRADING!













GARCES TRADING COMPANY » DROPOFF CATERING
300 SOUTH BROAD STREET, PHILADELPHIA, PA, 19102
GARCESTRADINGCOMPANY.COM | @GARCESTRADINGCO
267.284.7979 | CATERING.ORDERS@GARCESTRADINGCOMPANY.COM

FOR FULL SERVICE AND EVENT CATERING VISIT GARCESEVENTS.COM









GARCES TRADING COMPANY DROP OFF CATERING

Enhance your next team building session or meeting with Garces Trading Company's Corporate Catering and workplace food service solutions to reward your dedicated employees.

Individually packaged meals delivered right to your office.

Dedicated support team to help your employees with questions or concerns.

Flexible, accounting-friendly billing customized for your needs.

PICK UP

You may pick up your order from Garces Trading Company at The Kimmel Center 300 S Broad St.

8am-4pm 7 days/week, excluding major holidays.

DELIVERY

Delivery & Set Up is available in Center City, University City, and Main Line 7 days/week, excluding major holidays.

> Before 4pm \$35 After 4pm or later \$50

CANCELLATIONS

We accept cancellations up to two business days in advance at no charge. Cancellations made less than two business days prior to scheduled delivery or pick up will be charged the full amount.

ALLERGIES

We strive to minimize allergen risk however please be advised that cross contamination may occur. We can offer guidance on menu selections, quantities, and confirmation of all specific detail.

SERVICEWARE

All food comes packaged in high quality disposable serving boxes and bowls.
Environmentally friendly disposable plates, bowls, flatware, cups and napkins are available upon request.

We make our best efforts to accommodate all orders but do ask that orders are placed two business days in advance.

All orders require a 10-person minimum, unless otherwise noted. We have a minimum of \$150 for all orders.

While we always try to accommodate last minute requests, please contact us no less than two full business days (48 hours) between the hours of 9 am-5pm prior to your event. After that time, food and menu items may be subject to availability.

Full service catering is also available www.garcesevents.com



CHEF'S SELECTION

Selection of breakfast Pastries, Muffins, and Bagels

GROUP: \$90.00/BOX

Box serves 10-12 guests

Served with Jams, Cream Cheese, and Whipped Butter INDIVIDUAL: \$11.00 EACH

Minimum of 10 orders

Breakfast Pastry, Bagel, Fruit Cup, and Greek Yogurt w/ Granola

BREAKFAST SANDWICHES

GROUP: \$90.00/BOX

12 Sandwiches in a Box

GF options available upon request

INDIVIDUAL: \$16.00 EACH

Minimum of 10 orders

Served with Fruit Cup, and Greek Yogurt w/Granola

CHOICE OF:

BACON + EGG + CHEESE ON BRIOCHE TURKEY SAUSAGE + EGG + CHEESE ON ENGLISH BRIOCHE PEPPERS + EGGS + CHEESE ON BRIOCHE

OUICHES

Broccoli cheddar or ham and swiss 🗸

GROUP: \$100.00/BOX

Box serves 10-12 guests

Served with Assortment of Whole Fruit

INDIVIDUAL: \$13.00 EACH

Minimum of 10 orders

Greek Yogurt with Granola, and Berries

BREAKFAST BURRITOS

GROUP: \$80.00/BOX

12 Burritos in a Box

Served with Side of Salsa

INDIVIDUAL: \$15.00 EACH

Minimum of 10 orders

Served with Salsa, Fruit Cup, and Greek Yogurt w/Granola

CHOICE OF:

MEXICAN CHORIZO + EGG + CHEESE ROASTED MUSHROOMS + EGG + CHEESE √ DOUBLE SMOKED BACON + EGG + CHEESE

YOGURT BAR

BUILD YOUR OWN \$70.00/BOX

Serves 10-12 guests

Greek Yogurt, Gluten Granola, Fresh Berries, Dried Fruit, and Honey √

HEALTHY CHOICE INDIVIDUAL: \$11.00 EACH

Minimum of 10 orders

Greek Yogurt with Granola, Berries, Whole Fruit, Hard-boiled Egg, and Overnight Oats

ADDONS

Serves 10-12 guests

Assorted Whole Fruit

\$30.00

Fruit Salad with Berries

\$40.00

Assortment of Greek Yogurts

\$40.00

Assortment of Empanadas

\$55.00

Assortment of Lanka Granola Bars

\$40.00



SANDWICHES

Served with GTC Chips

GROUP: \$140.00/BOX

Choice of three — Serves 10-12 guests

CUBANO

Roasted Pork, Tasso Ham, Mustard Aioli, Pickle, Gruyere, French Bread

ROAST BEEF

Romesco, Idiazabal Cheese, Guindilla Aioli, Brioche Roll

CHICKEN SALAD

Leeks, Celery, Arugula, Heirloom Tomato, Green Goddess Dressing, Croissant

GRILLED CHICKEN

Cucumber, Baby Spinach, Red Onion, Feta, Tzatziki. Naan

OVEN-ROASTED TURKEY

Leaf Lettuce, Plum Tomato, Avocado Aioli, Pickled Red Onion, Ciabatta

ITALIAN

Mortadella, Coppacola, Aged Provolone, Lettuce, Tomato, Onion, Oregano Aioli, Seeded Italian Roll

VEGAN WRAP



Asparagus, Zucchini, White Bean Hummus, Arugula, Spinach, Tortilla

CAPRESE V



Tomato, Arugula, Fresh Mozzarella, Basil Pesto, Ciabatta

JARDINIÈRE V



Shaved Zucchini, Radicchio Relish, Fontina Val D'Asota, Membrillo Crema, Brioche

JAMÒN

18 month Aged Ham, English Cured Butter, Baguette

TARTINES BAR

Build your own Tartine/Open-Faced Sandwich on 8 Grain Bread

GROUP:

\$140.00/BOX

Serves 10-12 guests

Smashed Avocado, Smashed Chickpeas, Jamon, Shaved Turkey, Pickled Onions, Whipped Herb Cheese, Guindilla Peppers, Charred Tomato, Arugula Pesto, Pickled Veggies, Pecorino

INDIVIDUAL BOXED SERVING

\$19.50 EACH

Minimum of 10 boxes

CLASSIC

Each box includes your choice of Sandwich, Quinoa Side Salad, Whole Fruit, and a Mini Hella Brownie (Choose three from sandwich list)

SALAD BOX

Each box includes your choice of Salad, Assorted Whole Fruit, Baguette, and Mini Hella Brownie (Choose three from salad list)

VEGGIE BOX

Each box includes a Hummus & Cucumber Sandwich Roll, Quinoa Side Salad, Fruit Cup, Lemon Bar

OUICK SNACKS

KETTLE PRETZEL CHIPS SPLITS \$3.95 \$3.95

SABRE HUMMUS &PRETZELS \$4.25

SNACK BOX \$95.00/BOX

Serves 10-12 guests

Assortment of Individually Packaged Snacks.



SALADS

GROUP

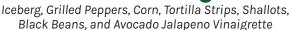
Serves 10-12 guests

GTC COBB

Romaine, Manchego, Avocado, Bacon, Tomatoes, Pickled Farm Egg, and Creamy Citrus Honey Vinaigrette

\$70.00

GTC SANTA CRUZ



\$65.00

CAESAR

Baby Kale, Romaine, Radish, Rye Crouton Crumble, and Garlic-Parmesan Dressing

\$65.00

MIXED GREENS (



Carrot, Cucumber, Tomato, and Citrus Vinaigrette \$55.00

QUINOA SIDE SALAD 🚳

Carrots, Leeks, Tomatoes and Citrus Ginger Vinaigrette

\$45.00

ADD A PROTEIN TO YOUR SALAD PER PERSON

Minimum 6 servings - Price per person

GRILLED ABF CHICKEN \$5.00 GRILLED GRASS-FED STEAK \$6.00 GRILLED SHRIMP \$6.00 GRILLED SALMON \$7.00 ADD BACON \$2.00

STATIONS

Serves 10-12 guests

SALAD BAR - BUILD YOUR OWN

SERVED WITH DINNER ROLLS

Mixed Greens, Romaine. Tomato, Cucumber, Corn, Asparagus, Black Beans, Olives, Red Onions, Egg, Carrots, Roasted Peppers, Chickpeas, Edamame, Sunflower Seeds, Feta, Cheddar Blend, Pulled Grilled Chicken

\$205.00

ADD SALMON \$60.00

GTC MEDITERRANEAN

SERVED WITH DINNER ROLLS

Grilled Chicken, Couscous Salad, Tzatziki, Grilled Vegetables, Olives, Preserved Lemon Hummus, Chopped Greek Salad, Whipped Feta, Charred Naan

\$250.00

ADD SALMON \$60.00

BUENA ONDA BOWL-BUILD YOUR OWN

Served with Tomato, Queso Fresco, Cabbage, Crema, Corn, Salsa, Tortilla Chips, Corn Tortillas, Lettuce Wraps, Rice & Black Beans

CHOICE OF TWO PROTEINS:

Chicken Ropa Vieja | Pork Al Pastor | Shortrib | Shrimp | Mushroom and Kale

\$265.00

ADD GUACAMOLE

Serves 10-12 guests

\$25.00

INDIVIDUAL SALAD BOX

For pricing and ordering details please refer to the "Individual Boxed Serving" on the Sandwich page



ENTRÈES

Served with Dinner Rolls and Butter

GROUP:

Serves 10-12 guests

SHORTRIB \$160.00

DIJON SALMON \$145.00

PIRI PIRI CHICKEN \$130.00

THAI GREEN CURRY SHRIMP \$150.00

SMOKED PULLED PORK \$135.00

> **BUTTER CHICKEN** \$130.00

LOBSTER MAC & CHEESE \$150.00

MEATBALL BAKED ZITI \$145.00

CHICKEN CAPRESE \$140.00

WILD MUSHROOM VEGGIE LASAGNA $^{\checkmark}$ \$135.00

> TOFU CHORIZO RICE \$135.00

THAI GREEN CURRY VEGGIES \$135.



SIDES

GROUP:

Serves 10-12 guests

ROSEMARY & GARLIC MAC & CHEESE ✓ \$65.00

> RICE & BLACK BEANS \$50.00

CRISPY FINGERLING POTATOES \$50.00

HONEY CITRUS CARROTS ****✓ \$55.00

TRUFFLE CAULIFLOWER 🚳 \$55.00

SESAME CHARRED BROCCOLI \$55.00

> GRILLED ASPARAGUS 🚳 \$55.00

WILD MUSHROOM BOMBA RICE 🏸 \$55.00

GARLIC ROASTED BRUSSELS SPROUTS \$65.00

INDIVIDUAL ENTRÈES

INDIVIDUAL

Minimum of 12 - Choice of One from Entrée and Side

Each box includes an entrée, one side, mixed greens side salad, and a mini hella brownie

\$25.00 EACH



PARTY FAVORITES

Serves 10-12 guests

CHIPS AND QUESO V

Chili Queso, Salsa Mexicana and Guacamole

\$60.00

GARDEN CRUDITÈ



Green Goddess

\$60.00

SHRIMP COCKTAIL

Cocktail Sauce, Lemon

\$75.00

SMOKED SALMON

Salmon Mousse, Brioche Crouton, and Pickled Onion

\$75.00

GTC LOCAL CHEESE PLATTER **V**



Chef's Selection of Assorted Local Cheeses, Local Seasonal Accompaniments, Fresh Fruit, Dried Fruit, and Toasted Baguette

\$95.00

CHARCUTERIE

Chef's Selection of Assorted Italian Meats, Caper Berries, and House-made Mustard

\$95.00

SMOKED EGGPLANT HUMMUS √



Eggplant, Chickpeas, Edamame, Whipped Feta, Grilled Naan, Assorted Seasonal Crudité

\$85.00

SOUTH PHILLY SKEWERS

Prosciutto, Pickled Pepper, Provolone, Herb Marinated Tomato

\$55.00

GUINDILLA PICKS

Cheese, Peppers, Spanish Sausage, Olives

\$95.00

BANH MI CHICKEN MEATBALLS

Chili Sauce, Cilantro, Pickled Carrots, Sriracha Mayo

\$70.00

DESSERTS

GROUP

Serves 10-12 guests

CHOCOLATE CHIP (GF)

\$35

KITCHEN SINK COOKIES

\$35

HELLA BROWNIES

\$40

LEMON BARS

\$40

ASSORTMENT OF COOKIES, LEMON BARS, **HELLA BROWNIES**

\$50

BEVERAGES

SPINDRIFT & OLIPOP TONIC AND SPARKLING WATER

ASSORTED FLAVORS

\$3.25 EACH

ASSORTMENT OF SODAS

\$3.25 EACH

JUST WATER SPRING WATER - STILL & SPARKLING

\$3.50 EACH

PADRE Y HIJO COFFEE BREW

Boxed Coffee or Tea

Choice of Regular, Decaf or Assortment of Teas

Serves 10 guests

\$30.00