



GARCES | TRADING!













GARCES TRADING COMPANY@ CIRA CENTER
2929 ARCH STREET | PHILADELPHIA, PA
GARCESTRADINGCOMPANY.COM | @GARCESTRADINGCO
215-222-2363 | CIRA.ORDERS@GARCESTRADINGCOMPANY.COM









CORPORATE CATERING @ CIRA CENTER

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

Pickup at Garces Trading Company Cira Center

DELIVERY

Delivery & Setup exclusively at Cira Center

SERVICEWARE

All food comes packaged in high quality disposable platters and bowls. Disposable plates, bowls, flatware, cups and napkins upon request.

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

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.

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



CHEFS 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 Yogurt w/Granola

INDIVIDUAL:

\$16.00 EACH

Minimum of 10 orders

Served with Fruit Salad, and Yogurt w/Granola

BREAKFAST SANDWICHES

GROUP: \$90.00/BOX

12 Sandwiches in a Box

Gf options available upon request

CHOICE OF:

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

OUICHES

Broccoli cheddar + leek 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

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 Salad, and 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

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

ADDONS

Serves 10-12 guests

Whole Fruit

\$30.00

Sliced Fruit with Berries

\$50.00

Assortment of Yogurts

\$40.00

Assortment of Empanadas

\$55.00

Assortment of Granola Bars

\$30.00



SANDWICHES

Served with GTC Chips

GROUP: \$140.00/BOX

Choice of three — Serves 10-12 guests

CUBANO

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

ROAST BEEF

Romesco, Idiazabal Cheese, and Guindilla Aioli on a Brioche Roll

CHICKEN SALAD

Leeks, Celery, Arugula, Heirloom Tomato. and Green Goddess Dressing on a croissant

GRILLED CHICKEN

Cucumber, Baby Spinach, Red Onion, Feta, and Tzatziki on Naan Bread

OVEN-ROASTED TURKEY

Leaf Lettuce, Plum Tomato, Avocado Aioli, and Pickled Red Onion an a Ciabatta

ITALIAN

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

VEGAN WRAP

Asparagus, Zucchini, White Bean Hummus, Arugula, and Spinach on a Tortilla

CAPRESE

Tomato, Arugula, Fresh Mozzarella, and Basil Pesto on 8 Grain Roll

JARDINIÈRE

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

JAMON

18 month Aged Ham, and English Cured Butter on a Baguette

TARTINES

Assortment of open-faced Sandwiches

GROUP:

\$140.00/B0X

Choice of two — Serves 10-12 guests

SMASHED AVOCADO

Shaved Turkey, Pickled Onions, and Sumac

WHIPPED HERB CHEESE

Jamon, Guindilla Peppers, and Charred Tomato

ARUGULA PESTO

Smashed Chickpeas, Pickled Veggie, and 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 or tartine list),

SALAD BOX

Each box includes your choice of Salad, Banana, 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, and a Mini Blueberry Muffin

OUICK SNACKS

UGLIES KETTLE CHIPS \$3.95

PRETZEL SPLITS

\$3.95

SABRE HUMMUS AND 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

Iceberg, Grilled Peppers, Corn, Tortilla Chips, Shallots, Black Beans, and Avocado Jalapeno Vinaigrette

\$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

SALAD STATIONS

Served with Dinner rolls

Serves 10-12 guests

MIXED GREENS AND ROMAINE

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

> \$205.00 ADD SALMON \$60.00

GTC MEDITERRANEAN

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

> \$250.00 ADD SALMON \$60.00

BUENA ONDA – CREATE YOUR OWN

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

CHOICE OF TWO PROTEINS:

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

> \$265.00 ADD GUACAMOLE \$25.00

INDIVIDUAL SALAD BOX

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



ENTREES

Served with Dinner rolls and Butter

GROUP:

Serves 10-12 guests

SHORTRIB \$160.00

MUSTARD CREMA SALMON \$145.00

PIRA PIRA CHICKEN \$130.00

SHRIMP SHAK SHUKA \$150.00

SMOKED PULLED PORK \$135.00

BUTTER CHICKEN \$130.00

SHRIMP SCAMPI PASTA \$150.00

MEATBALL BAKED ZITI \$145.00

CHICKEN CAPRESE \$140.00

WILD MUSHROOM VEGGIE LASAGNA (V) \$135.00

> TOFU CHORIZO RICE (V) \$135.00

HARISSA CAULIFLOWER STEAK (V) \$135.00

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 ENTREES

INDIVIDUAL

Minimum of 12 – Choice of 3 from menu above

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

Chili Queso and Guacamole

\$60.00

GARDEN CRUDITE

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

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

ASSORTED SEASONAL VEGETABLES WITH SMOKED EGGPLANT HUMMUS

Roasted, Grilled, Pickled Seasonal Vegetables, Edamame, Whipped Feta, and Naan

\$85.00

ALBONDIGAS

lamb meatballs + truffle bechamel + chili crisp

\$75.00

GUINDILLA PICKS

Cheese, Peppers, and Spanish Sausage

\$95.00

MASALA SAUSAGE ROLL

\$70.00

DESSERTS

GROUP

Serves 10-12 guests

CHOCOLATE CHIP (GF)

\$35

KITCHEN SINK COOKIES

\$35

HELLA BROWNIES

\$40

ASSORTMENT OF COOKIES AND HELLA BROWNIES

\$55

BEVERAGES

SPINDRIFT FLAVORED SPARKLING WATER
ASSORTED FLAVORS
\$3.25 EACH

OLIPOP SPARKLING TONIC – ASSORTED FLAVORS \$3.25 EACH

SARATOGA SPRING WATER - STILL & SPARKLING \$3.50 EACH

PADRE Y HIJO COFFEE BREW

Boxed Coffee & Tea

Choice of Regular, Decaf, and Assortment of Teas

Serves 10 guests

\$30.00