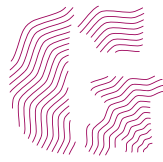




GARCES
CATERING
PHILADELPHIA



WEDDING MENU



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INCLUDED IN YOUR MENU PRICE

Based on 150 guests

BAR PACKAGE

Garces Catering will provide red and white wines, three types of beer, and standard liquor for mixed drinks along with non-alcoholic beverages, bar mixers, bar fruit & ice.

Including:

**Coke, Diet Coke, Sprite, Ginger Ale
Tonic & Club Soda
Orange & Cranberry Juices
Spring & Sparkling Waters**

A list of standard liquors is available upon request

RENTAL EQUIPMENT

Included:

Wood folding chairs, white rim china, all purpose glassware for the bar, water and wine glasses for guest tables, stainless steel flatware, 60" Round tables, 30" round hi-top tables for the cocktail reception, cake table, and cotton spun table linens in your choice of color.

Additional rental fees may apply

LIGHTING AND DRAPING

A basic lighting and draping package is included in each package to enhance to the beauty of the space.

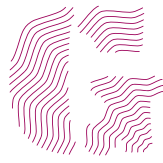
Upgrades are available for an additional price.

STAFFING

All staffing is included in the price, which includes a supervisor, chefs, bartenders, and servers to serve your guests throughout the evening.

INCLUDED





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OPTION 1 SEATED DINNER MENU

Passed Hors d'Oeuvres (1 Hour)

Diver Sea Scallop

Sassafras Glazed Pork Belly

Jumbo Lump Crab Montadito

Avocado, Tomato Fresca, Espelette Chile

Dátiles con Almendras

Bacon Wrapped Medjool Dates, Almonds, Cabrales

Roasted Cauliflower

Orange, Tarragon, Black Garlic

Smoked Chicken Croquettes

Manchego Cheese, Chive

Beef Negamaki Roll

Asparagus, Chile Mayo

Stationary Hors d'Oeuvres

Charcutería y Quesos

Selection of Spanish Cured Meats & Cheeses with House Made Accompaniments

Baby Artichokes

Preserved Lemon, Honey, Dates, Walnuts

Breakfast Radish

Goat's Butter, Olive Oil, Fleur De Sel

Spanish Marinated Olives

Gordal, Arbequina, Cuquillo

Luna Farm Seasonal Vegetables

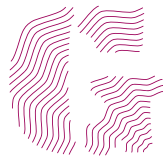
Prepared According to the Season

Wild Mushroom Flatbread

Truffle, Taleggio Cheese, Fines Herbes

SEATED





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SEATED DINNER MENU (Continued)

First Course

Luna Farm Salad

Baby Allstar Lettuce, French Breakfast Radish, Shaved Red Onion,
Red Onion, White Balsamic

Sourdough Bread

Garces Trading Company Extra Virgin Olive Oil

Second Course

Entree Substitutions Available at an Additional Cost

Choice of

Organic Black Pearl Salmon

Romesco, Haricots Verts, Marble Potato & Black Olive Escabeche

OR

Free Range Chicken Breast

Luna Farm Seasonal Vegetable Gratin, Roasted Chicken Jus

Dessert

Wedding Cake

Ivory Fondant & Basic Design
Hand Crafted by our Pastry Chef

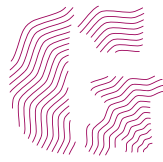
Garces Trading Company French Macarons Served at Guest Table

Garces Trading Company Regular & Decaffeinated Coffee, & Hot Tea

Entree Substitutions Available at an Additional Cost

SEATED





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OPTION 2 STATIONS DINNER MENU

**Passed Hors d'Oeuvres
(1 Hour)**

Select 4 From Seated Dinner Menu on Pg 2

Hors d'Oeuvres Stations Garces Trading Company Antipasti Station

Luna Farm Seasonal Vegetables
Prepared According to the Season

Cauliflower

Black Garlic Pesto, Orange Tarragon Vinaigrette

Eggplant

Roasted Red Peppers & Cherry Tomatoes, Modena Aged Balsamic Vinegar

Piquillo Peppers

Marinated in Sherry Vinegar & Thyme, Pickled Pearl Onions

Served with Toasted Sourdough Crostini

Amada Tapas Station

Coca de Costillas de Ternera

Flatbread with Beef Short Rib, Horseradish, Parmesan, Bacon

Tortilla Española

Spanish Tortilla, Saffron Aioli

Dátiles con Almendras

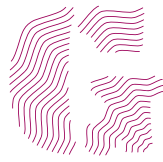
Bacon Wrapped Medjool Dates, Almonds, Cabrales

Charcutería y Quesos

Selection of Spanish Cured Meats & Cheeses with House Made Accompaniments

STATIONS





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STATIONS DINNER MENU
(Continued)

Seated First Course

Luna Farm Salad

Baby Allstar Lettuce, French Breakfast Radish, Shaved Red Onion,
Red Onion, White Balsamic

Sourdough Bread

Garces Trading Company Extra Virgin Olive Oil

DINNER STATIONS

Distrito Taco Station

Includes:

Guacamole Bar

Prepared at the Station by our Chefs

Jumbo Lump Crab, Shrimp, Cotija Cheese, Salsa Mexicana,
Pickled Jalapeño, Tortilla Chips

Carne Kobe Taco

Flat Iron Steak Truffle Potato, Tomato-Horseradish Escabeche

Mahi Mahi Taco

Chipotle Remoulade, Avocado, Red Cabbage, Lime

JG Domestic Farm Table

Includes:

Whole Roasted

Contry Time Farms Suckling Pig

Pork Thyme Jus

Marvesta Prawn Brochettes

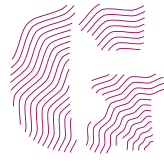
Parsley, Garlic Pesto

Luna Farms Seasonal Vegetables

Prepared According to the Season

Herb Roasted Fingerling Potatoes

Caramelized Cipollini Onions



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STATIONS DINNER MENU
(Continued)

DESSERT

Custom Wedding Cake

Ivory Fondant & Basic Design

Garces Trading Company French Macaroons

Garces Trading Company Regular & Decaffeinated Coffee, & Hot Tea

Add a Dinner Station

Tinto Tapas Station

Chifa Ceviche Station