

GARCES CATERING

FAMILY STYLE WEDDING MENU

Based On 150 Guests

✦ BUTLERED HORS D'OEUVRES ✦

MORTADELLA PIGS IN A BLANKET
House Made Mustard

TORTILLA ESPAÑOLA
Espelette Aioli

BACALAO
House Made Chorizo Croquettes, Saffron Rouille

CRAB MONTADITO
Jumbo Lump Crab Meat, Avocado, Espelette Chile

GAMBAS AL AJILLO
Garlic Shrimp

MINIATURE VEGGIE CROQUE MONSIEUR

✦ FIRST COURSE ✦

Served with Sourdough Bread & Garces Trading Company Extra Virgin Olive Oil

AGED MANCHEGO
Truffled Lavender Honey

ENSALADA DE JAMÓN
Serrano Ham & Fig Salad, Cabrales, Spiced Almonds

ARTISANAL SPANISH OLIVES

FUNGHI COCA
Maitake, Royal Trumpets, Taleggio, Black Truffles

✦ SECOND COURSE ✦

PAELLA VALENCIANA,
Chicken, Chorizo & Gambas, Asparagus & Pea Shoot Salad

JUDIAS VERDES
Haricot Vert, Almonds, Dates, Orange Segments, Paprika Sherry Vinaigrette

ESCALIVADA
Roasted Peppers & Eggplant, Cipollini Onions & Confit Tomatoes

✦ THIRD ✦

CLASSIC WEDDING CAKE
Fondant & Swiss Dot Design. Created by our Pastry Chef

Garces Trading Company Regular & Decaffeinated Coffee, Hot Tea

GARCES CATERING

SEATED WEDDING MENU ONE

Based On 150 Guests

➤ BUTLERED HORS D'OEUVRES ➤

BACALAO & HOUSE MADE CHORIZO CROQUETTES

Saffron Rouille

TORTILLA ESPAÑOLA

Espelette Aioli

DUCK LIVER PROFITEROLES

Elderflower Caramel, Marcona Almonds

CHICKEN ROULADE

Prosciutto Cotto, Fried Sage

PROVENCAL PISSALADIÈRE

Zucchini, Goat Cheese, Tomato

LAMB ALBÓNDIGAS

Truffle Celery Root Purée, Aged Manchego

➤ FIRST COURSE ➤

Served with Sourdough Bread & Garces Trading Company Extra Virgin Olive Oil

INSALATA SEMPLICE

Organic Greens, Ruby Red Grapefruit, Shaved Marcona Almonds, Red Onion,
White Grapefruit Balsamic Vinaigrette

➤ SECOND COURSE ➤

ORGANIC GRIGGSTOWN POUSSIN

Heirloom Potato Salad with Bacon Lardons, Romesco & Grilled Green Onions

➤ THIRD COURSE ➤

CLASSIC WEDDING CAKE

Fondant & Swiss Dot Design, Created by our Pastry Chef
Flavors to Include: Vanilla, Chocolate or Lemon

Garces Trading Company Regular & Decaffeinated Coffee, Hot Tea

GARCES CATERING

SEATED WEDDING MENU TWO

Based On 150 Guests

➤ BUTLERED HORS D'OEUVRES ➤

GAMBAS A LA PLANCHA

Guindilla Aioli

VICHYSOISE CHUADE SHOOTER

Potato, Leek, Scallop, Chives, Bacon

COUNTRY PÂTÉ

Sourdough Crouton, Sour Ale Mostardo

MELÓN CON JAMÓN

Sweet Pea & Truffle Arancini

MORTADELLA PIGS IN A BLANKET

House Made Mustard

➤ ANTIPASTI BAR ➤

BABY ARTICHOKES

Preserved Lemon, Honey, Dates, Walnuts

ROASTED EGGPLANT

Peppers, Confit Cherry Tomato, Modena Aged Balsamic

BREAKFAST RADISH

Goat Butter, Olive Oil, Fleur De Sel

PIQUILLO PEPPERS

Pearl Onion, Thyme, Sherry Vinegar

CHEF'S OLIVE SELECTION

Marinated Artisanal Olives

➤ FIRST COURSE ➤

Served with Sourdough Bread & Garces Trading Company Extra Virgin Olive Oil

ENDIVE SALAD

Sevilla Orange, Bucherondin, Golden Raisins, Anjou Pears

➤ SECOND COURSE ➤

GRILLED HANGER STEAK

Maitake Mushrooms, Potato Rösti, Asparagus, Red Wine
or

ORGANIC BLACK PEARL SALMON

Sour Cherry Farro Risotto, Basil Pesto, Haricot Vert Escabeche

➤ THIRD COURSE ➤

CLASSIC WEDDING CAKE

Fondant of Your Color Choice, Accented With A Ribbon Design

Flavors To Include: Red Velvet, Chocolate Cake With Raspberry Jam & Buttercream,
& Marble Cake With Coffee Buttercream
Created by our Pastry Chef

FRENCH MACAROONS

Your Choice of Flavor and Color

Garces Trading Company Regular & Decaffeinated Coffee, Hot Tea

GARCES CATERING

SEATED WEDDING MENU THREE

Based On 150 Guests

➤ BUTLERED HORS D'OEUVRES ➤

CAVIAR BAKERS

Salt Baked Fingerling Potato, Crème Fraîche, Caviar

GRILLED LAMB LOIN

Eggplant Relish, Chickpea Bacon Purée

BLACK MISSION FIGS

Wrapped in Serrano Jamón, Aged Balsamic

HOUSE SMOKED SALMON

Pickled Red Onion Crema, Pumpernickel Crouton

PATATAS BRAVAS

Smoked Pimentón Aioli

WILD MUSHROOM CROQUETTES

Smoked Onion Purée

➤ CHEESE AND CHARCUTERIE DISPLAY ➤

Served With Artisanal Bread & Crackers

AGED MANCHEGO CHEESE

Truffled Lavender Honey

ARAGONES CHEESE

Cherry Fig Marmalade

SAUCISSON SEC BASQUE

Country-Style Salami, Espelette

LA PERAL CHEESE

Garlic Dulce De Leche

SERRANO JAMÓN

Cured Pork Leg- Salty & Tender

CHORIZO BLANCO

Mild Salami With Subtle Garlic Flavor

➤ FIRST COURSE ➤

Served with Sourdough Bread & Garces Trading Company Extra Virgin Olive Oil

ROMAINE SALAD

Pain Au Lait Crouton, Pecorino, Garlic Dressing

EGGPLANT ANTIPASTI

Roasted Peppers, Confit Cherry Tomatoes, Modena Aged Balsamic

➤ SECOND COURSE ➤

GRILLED WOLFE'S NECK FARM NEW YORK STRIP

Wild Mushroom & Parmesan Arancini, Asparagus, Red Wine, Béarnaise

or

STRIPED BASS A LA PLANCHA

Cannellini Beans & Chorizo, Haricot Vert Escabeche, Romesco

➤ THIRD COURSE ➤

CLASSIC WEDDING CAKE

Custom Flavor & Design, Created by our Pastry Chef

ASSORTED MINIATURE SWEETS

Macarons, Truffles & Bouchons

Passed or Stationary

Garces Trading Company Regular & Decaffeinated Coffee, Hot Tea

GARCES CATERING

➤ BUTLERED HORS D'OEUVRES ➤

FISH

GAMBAS AL AJILLO
Garlic Shrimp

PULPO A LA GALLEGA
Spanish Octopus

A LA PLANCHA

From the Grill with Garlic, Lemon & Parsley

Lobster
Shrimp
Scallops
Tuna

PRAWNS

Chorizo, Grape Tomato, Espelette Chile

TXANGURRO MONTADITO

Jumbo Lump Crab, Avocado, Espelette Chile

HOUSE SMOKED SALMON

Pickled Red Onion, Crème Fraîche

BOQUERONES STUFFED GORDAL OLIVES

Marinated White Anchovies, Gordal Olives

BACALAO & CHORIZO CROQUETTES

Salt Cod, Idaho Potato, House Made Chorizo,
Saffron White Wine Aioli

VICHYSOISE SHOOTER

Bay Scallop, Truffle

SALT BAKED

MARBLE FINGERLING POTATO

Crème Fraîche, Hackleback Caviar

MEAT

CHULETAS LAMB CHOPS
Smoked Bacon Atole, Chanterelle Escabeche

3 CHILE BBQ
Crema

ALBÓNDIGAS

Lamb Meatballs, Shaved Manchego

PORK BELLY MONTADITO

Berkshire Pork Belly, Honey Lacquer, Shaved
Apples

KOBE BEEF MONTADITO

Kobe Beef, Pisto Bilbaina, Romesco

CHICKEN BROCHETTES

Chicken, Garbanzo Purée, Truffle Jus

LAMB LOIN

Eggplant, Bacon, Sherry Jus

MELÓN CON JAMÓN

Sweet Pea & Truffle Arancini

FIGS WRAPPED IN SERRANO HAM

Agro Dulce Turkish Figs, Serrano Ham,
Baby Arugula

CHICKEN LIVER MOUSSE

Profiteroles

COUNTRY PÂTÉ

Sourdough, House Made Mustard

MAR Y TIERRA

Beef & Lobster, Peanuts, GuinDilla Aioli

MORTADELLA PIGS IN A BLANKET

House Made Mustard

VEGETABLE

PATATAS BRAVAS
Spicy Potatoes

PIMIENTOS DE PADRÓN

Fried Peppers, Maldon Sea Salt, La Peral Espuma

BABY ARTICHOKE

Date Walnut Cake Brochettes

MINIATURE VEGGIE

CROQUE MONSIEUR

La Serana Cheese, Zucchini,
Roasted Pepper, Broiche, Pesto Béchamel

PROVENCAL PISSALADIÈRE

Zucchini, Goat Cheese, Tomato

LEEK, BRIE & BLACK OLIVE TART

Brie Melted Leeks, Mini Savory Tart,
Black Olive Tapenade

WILD MUSHROOM CROQUETTES

Smoked Onion Purée

SWEET PEA & TRUFFLE ARANCINI

Parmesan & Truffle Risotto, Crème Fraîche

TORTILLA ESPAÑOLA

Saffron Aioli

GARCES CATERING

✦ HORS D'OEUVRE STATIONS ✦

CEVICHE BAR

Choice of 3

CAMARONES

Shrimp, Spicy Tomato, Avocado, Plantain Chip

ATÚN

Big Eye Tuna, Serrano-Coconut Sauce, Lime Sorbet, Mint

PULPO

Octopus, Lime, Serrano Chile Micro Cilantro

ECUADORIAN

Fresh Shrimp, Yellow Tomato Gel, Avocado

PERUVIAN

Corvina, Leche De Tigre, Sweet Potato

NIKKEI

Garlic, Ginger, Lemongrass, Soy-Yuzu, Sesame

HIRAMASA TIRADITO

Charred Pineapple, Ginger, Mustard Espuma

TACO BAR

Choice Of 3 Or 5

POLLO

Chicken Ropa Vieja, Queso Fresco, Crema, Radish

CARNE KOBE FLAT IRON STEAK

Truffle Potato, Tomato-Horseradish Escabeche, Yukon Fries

CARNITAS PULLED PORK

Black Beans, Pineapple Salsa

CAMARONES Y CHORIZO

Shrimp, Chorizo, Refried Beans, Tomato Radish

HAMACHI "ESTILO OG"

Yellowtail, Chipotle Remoulade, Avocado, Red Cabbage, Lime

LENGUA

Tongue, Guajilla Chile Glaze, Salsa Verde

CARNE AL CARBON

Marinated Hanger Steak, Salsa Verde, Radish

ANTIPASTI BAR

BABY ARTICHOKES

preserved lemon, honey, dates, walnuts

BREAKFAST RADISH

goat's butter, olive oil, fleur de sel

EGGPLANT

roasted red peppers, confit cherry tomatoes, modena aged balsamic

PIQUILLO PEPPERS

sherry vinegar & thyme marinated, pickled pearl onions

OCTOPUS

espelette aioli, gala apple, fennel

CHARCUTERIE

Selection of Three Cured Meats with Accompaniments & Bread

AMADA

Serrano Ham, Lomo Embuchado, Salchichón

TINTO

Chorizo Pamplona, Saucisson Sec, Mangalica

GARCES TRADING COMPANY

Toscana, Chorizo, Orange Coriander

J.G DOMESTIC

Jamón Ibérico, Lomo Bellota, Paleta Ibérico

QUESOS

Selection of Three Cheeses with Accompaniments & Bread

AMADA

Aged Manchego, La Peral, Aragones

TINTO

Idiazabal, Boucheron, Monte Cabraq

GARCES TRADING COMPANY

La Tur, Tomme Crayeuse, Monje

J.G DOMESTIC

Kunick, Bianco Sardo, La Serena

GARCES CATERING

➤ FAMILY STYLE ITEMS ➤

CHIFA CHICKEN

Soy Consommé, Bok Choy, Almonds

PARIHUELA

Lobster, Clams, Mussels, Scallops,
Aji Amarillo Broth

LAMB RIBS

Braised Lamb Ribs, Passion Fruit Glaze,
Coconut Brown Rice, Yellow Curry, Asparagus

LOBSTER PABELLA

Lobster & Seafood Paella, Fava Bean Salad,
Smoked Paprika Aioli

GRILLED WHOLE BRANZINO

Caponata, Lemon Brown Butter

CHULETA

28oz Dry Aged Prime Ribeye, Caramelized Onions,
Herb-Roasted Fingerlings, Beef Glaze

COQ AU VIN

Braised Chicken, Pearl Onions,
Mushrooms, Potatoes

BOUILLABAISSA

Shrimp, Halibut, Mussels, Cockles,
Saffron Rouille

PAELLA VALENCIANA

Grilled Rabbit Loin, Chorizo, Gambas,
Fava Bean Salad

STEAK FRITES

Grilled Hanger Steak, Duck Fat Fries, Asparagus,
Maitake Mushrooms, Béarnaise

COCHINILLO ASADO

Whole Roasted Suckling Pig,
Grilled Green Onions,
Herb Roasted Fingerlings,
Garbanzos Con Espinacas,
Rosemary White Beans

➤ DESSERT ➤

AMADA

FLAÓ TART

Cheese Tart, Honeycomb &
Candied Meyer Lemon

DOBOS TORTA

Flourless Chocolate Sponge, Nutella Caramel &
Bittersweet Chocolate Ice Cream

DISTRITO

TRES LECHES

Cornmeal Cake, Roasted Pineapple,
Coconut Sorbet

FRESH FRUIT CEVICHE

Seasonal

CHURROS

Spicy Valrhona Chocolate Sauce,
Cajeta Crema

GARCES TRADING COMPANY

TIRAMISU

Mascarpone Cream, Garces Trading Company
Espresso-Soaked Ladyfingers, Chocolate Crunch

CHOUX CRÈME

Honey Diplomat Cream, Pecan Nougat, Crème
Chantilly, Chocolate Shavings

JOIE DE VIVRE

Cheesecake, Lemon Mousse, Hazelnut Frangipane,
Cava Gelée, Caramel Hazelnut Garnish

CHOCOLATE MOUSSE BOMBE

Valrhona Mint Dark Chocolate Mousse, Flourless
Chocolate Cake, Liquid Chocolate Carrè

CHOCOLATE-CHERRY TORTE

Vanilla Mouseline, Cocoa-Nib Meringue

MINIATURE DESSERTS:

Seasonal Verrines, Macarons, Bouchons
Financiers, Shortbread, Truffles,
Eclairs

CHIFA

TURRÓN DE CHOCOLATE

Vietnamese Coffee Ice Cream,
Hazelnut Chocolate Cake,
Dulce DeLeche Cocoa Nib Nougatine

COCONUT PANNA COTTA

Seasonal Fruit, Green Tea-Lime Reduction,
Mini Coconut Cake

TINTO

GATEAUX BASQUE

Traditional Basque Cake, Pastry Cream,
Black Cherries

BANANAS Y AZAFRÁN

Chocolate Cake, Caramelized Bananas,
Saffron Crema