

# GARCES events



## Catering Menu

CHUBB

Chubb Hotel &  
Conference Center

***Butlered Hors d'oeuvres******Fish***

***Jumbo Lump Crab Crostini***  
Avocado, Tomato Fresca, Espelette Chile

***Lobster Roll***  
Lobster Salad, Brioche, Celery

***Smoked Salmon Canapé***  
Pumpnickel, Crème Fraîche, Hackle  
Back Caviar

***Diver Sea Scallop***  
Sassafras Glazed Pork Belly

***Smoked Swordfish Mini Taco***  
Pickled Jalapeno, Corn Shell

***Yellow Fin Tuna Poke***  
Compressed Melon, Mustard Oil

***Rock Shrimp, Tomato Escabeche***  
Pickled Jalapeño, Cilantro, Avocado  
Espuma

***Fried Oyster***  
Bacon, Onion, Poppy Seeds,  
Pickled Fresno Chili

***Shrimp and Bilbao Chorizo Brochette***  
Parsley Pesto

***Shrimp Toast***  
Brioche, Shrimp, Black Sesame Seeds

***Hamachi Ceviche***  
Squid Ink Cornet, Rocoto, Passion Fruit,  
Avocado

***Vegetable***

***Miniature Veggie Croque Monsieur***  
La Serena Cheese, Zucchini, Roasted  
Pepper, Brioche, Pesto Béchamel

***Provençal Pissaladière***  
Zucchini, Goat Cheese, Tomato

***Patatas Bravas***  
Spicy Potatoes

***Tempura of Maitake***  
Yuzu Crema, Soy, Shallots

***Leek, Brie & Black Olive Tart***  
Brie Melted Leeks, Mini Savory Tart,  
Black Olive Tapenade

***Wild Mushroom Croquettes***  
Smoked Onion Purée

***Pickled Baby Beets***  
Honey Whipped Ricotta, Candied Pecans

***Falafel Croquette***  
Cucumber, Sesame Labne, Piquillo  
Pepper

***Tortilla Española***  
Saffron Aioli, Wild Mushroom

***Corn Croquette***  
Huitlacoche Crema, Cilantro, Pickled  
Pearl Onion

***Meat***

***Fennel Chicken Sausage***  
Housemade Sausage, Chick Pea Sauce,  
Cherry Jus

***Lamb Sope***  
Mint Pipian, Corn Cake

***Albóndigas***  
Lamb Meatballs, Shaved Manchego

***Plantanos Rellenos***  
Duck Barbacoa, Lemon Crema, Mustard  
Seed

***Kobe Beef Montadito***  
Seared Kobe, Romesco, Idiazabal Cheese

***Dátiles Con Almendras***  
Bacon Wrapped Medjool Dates, Almonds,  
Cabrales

***Duck Liver Mousse Profiteroles***  
Elderflower Caramel, Marcona Almonds

***Village Burger***  
Vermont Cheddar Cheese, Housemade  
Thousand Island

***Barbacoa Chicken Dumpling***  
Smoked Chicken, Blue Cheese Crema,  
Chives

***Chicken Brochette***  
Grilled Chicken, Pickled Grape, Smoked  
Apple Crema

***Short Rib Empanada***  
Truffle Goat Cheese Fondue

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***Garces Trading Company Antipasti Station******Charcuterie and Cheese Display***

Prosciutto Di Parma, Speck, Coppa, Bianco Sardo, Tomme Crayuese, Gorgonzola Dolce  
Served with Housemade Accompaniments and Baguette

***Eggplant***

Roasted Red Peppers, Confit Cherry Tomatoes, Modena Aged Balsamic

***Piquillo Peppers***

Sherry Vinegar & Thyme Marinated, Pickled Pearl Onion

***Imported Mixed Olives***

Marinated in Garlic, Thyme and Orange

***Handmade Mozzarella Bar (Add \$10 Per Person)***

*Requires Chef Attendant, Additional \$125*

Basil Pesto, Prosciutto, Heirloom Tomato, Ricotta Stuffed, Extra Virgin Olive Oil, Maldon Sea Salt

***The Olde Bar Raw Bar******Jumbo Shrimp Cocktail Shooters***

Marinated Shrimp, Horseradish Cocktail Sauce

***Lump Crab Salad***

Mustard Aioli

***East Coast Oysters and Middle Neck Clams***

Sherry-Shallot Mignonette, Fresh Lemon, Cocktail Sauce

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***Distrito Ceviche***

***Camarones***

Shrimp, Spicy Tomato, Avocado, Plantain Chip

***Atún***

Big Eye Tuna, Serrano-Coconut Sauce, Lime

***Salmon***

Tequila Cured, Charred Pineapple, Tepache

***Pintxo Bar***

***Jamon Con Tomate***

Fresh Tomato, Hand Carved Serrano, Sourdough

***Croquetas De Jamon***

Ham Croquettes, Romesco

***Peppadew Rellenos***

Crab Stuffed Peppers

***Spanish Olives***

***Aged Manchego***

Truffle Lavender Honey, Sourdough

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***Distrrito Taco Station***

***Guacamole and Salsa Mexicana***

Tortilla Chips, Cotjia Cheese

***Mahi Mahi Taco***

Chipotle Remoulade, Avocado, Red Cabbage, Lime

***Carnitas Taco***

Pulled Pork, Black Beans, Pineapple Salsa

***Village Whiskey Slider Station***

***Village Burger***

Vermont Cheddar, Tomato, Boston Bibb Lettuce, Housemade Thousand Island

***Veggie***

Tomato Confit, Fried Eggplant, Parsley Pesto

***Oven Roasted Turkey***

Avocado Mayo, Red Onion Confit, Red Leaf

***Luna Farms Seasonal Pickles***

Served with Whipped Ricotta, Black Olive Tapenade, Toasted Sourdough

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***Amada Plancha Station***

***Wagyu Beef Brochettes***

Parsley Pesto

***Grilled Vegetables***

Cremini Mushroom, Zucchini, Red Onion, Red Pepper

***Organic Chicken Brochettes***

Herb Marinade

***Paella Valenciana***

Sofrito, Bomba Rice, Saffron Vegetable Stock

***Garces Trading Company Pasta Station***

***Rigatoni***

Pork & Beef Meat Balls, Pork Gravy, Parmesan

***Gnudi***

Wild Mushroom, Bianco Sardo, Whole Milk Ricotta

***Fusilli***

Chicken Fennel Sausage, Basil Pesto, Roasted Peppers

Fresh Pasta Dishes Served with a Tuscan Bread Display

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***Three Course Dinner***

Any two entrees may be selected and offered as a tableside choice.

***First Course******Soups******Butternut Squash***

Apple Fennel Crème Fraîche

***Tortilla***

Tomato, Chicken, Pasilla Chile, Queso Fresco,  
Avocado

***Sopa de Castaño***

Truffle Chestnut Soup, Duck and Wild Mushroom  
Hash

***Gazpacho***

Summer Melon, Heirloom Tomato, Crab Panzanella

***White Gazpacho***

Marcona Almond, Marinated Gooseberry, Chive

***Vichyssoise***

Fingerling Potato, Truffle, Diver Sea Scallop

***Salads******Organic Beet Salad***

Baby Arugula, Candied Pepitas, Aged Balsamic,  
Garroxta

***Semplice Salad***

Organic Baby Greens, Shaved Red Onion, Grapefruit-  
White Balsamic

***Caesar***

Baby Romaine, Garlic Dressing, Shaved Pecorino,  
Brown Butter Croutons

***Arugula and Spinach Salad***

Turkish Figs, Spicy Almonds, Manchego Cheese, Aged  
Sherry

***Chilango Chop***

Romaine, Baby Arugula, Watercress, Cranberry,  
Pecans, Honey-Lime Vinaigrette

***Ensalada Verde***

Green Salad, Asparagus, Fava Beans,  
Haricots Verts, Sherry-Shallot Vinaigrette

***Wedge Salad***

Iceberg Lettuce, Roasted Cherry Tomato, Pickled Red  
Onion, Lemon-Buttermilk Vinaigrette

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***Plated Entree******Free Range Half Roasted Chicken***

Fingerling Potato, Honey Glazed Carrots, Truffle  
Currant Jus

***Organic Chicken Torchon***

Barley-English Pea Risotto, Baby Carrot,  
Sage Chicken Jus

***Olive Oil Poached Halibut*** (Seasonal)

White Bean Puree, Cauliflower Ragout, Black Olive

***Organic Skuna Bay Salmon***

Balsamic Lentil Salad, Horseradish, Curled Scallion  
Salad with Lemon Vinaigrette

***Jumbo Lump Crab Cake*** Roasted Cauliflower Purée,

Basil Chimichurri, Match Stick Potato, Cherry Pepper  
Aioli

***Lake Victoria Perch***

Smoked Cauliflower Purée, Lemon-Butter Sauce,  
Lemon Brown-Buttered Almonds, Fennel Salad, Fried  
Capers

***Golden Tile Fish***

White Bean-Spinach Cassoulet, Prosciutto Brodo,  
Applewood Smoked Bacon, Jumbo Lump Crab  
Gremolata

***Wild Striped Bass***

Basil Pistou, Tomato Confit, Zucchini and Pepper  
Ratatouille, Saffron Arancini

***Flat Iron Steak***

Saffron Rice, Padron Peppers, Garlic Toast, Green  
Chili

***Red Wine Braised Short Rib***

Crispy Parsnip Cake, Shaved Truffle Artichokes, Pea  
Shoots

***Center Cut Filet***

Potato Pave, Asparagus, Tarragon, Buttermilk Red  
Onion, Tempranillo Sauce

***Grass Fed New York Strip,***

Crispy Potato, Sunchoke Creamed Spinach,  
JG Steak Sauce

***Beef Tenderloin***

Ricotta Risotto, Asparagus, Bone Marrow Butter, Red  
Wine Sauce

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### ***Duet Entrée***

#### ***Skuna Bay Salmon and Red Wine Braised Short Rib***

Mozzarella Mashed Potato, Haricot Vert, Buttermilk Fried Red Onion, Charred Romesco

#### ***Center Cut Filet and Wild Strip Bass***

Roasted Fingerling Potato, Shaved Asparagus, Smoked Beet Chips, Bone Marrow Butter

#### ***Grass Fed New York Strip and Steak Cut Halibut***

Roasted King Mushroom, Kennebec Potato Cake, Hollandaise, Red Pepper Escabeche

### ***Vegetarian Entrees***

#### ***Vegetable Tamales***

Masa, Salsa Roja, Poblano Rajas

#### ***Eggplant Involtini***

Paella Rice, Tomato, Locatelli

#### ***Spinach and Manchego Empanada***

Artichoke and Roasted Pepper Escabeche

#### ***Vegetable Lasagna***

Housemade Pasta Layered with Zucchini, Eggplant, Roasted Peppers, Wild Mushrooms, Parmesan Béchamel, Basil Oil, Lemon Zest

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### *Dessert*

#### *Coconut Panna Cotta*

Compressed Mango, Yogurt Streusel

#### *Strawberry Shortcake Verrine*

Strawberry Jam, Cream Cheese Mousse, Macerated Strawberries, Vanilla Sponge Cake, Candied Mint

#### *Tres Leches*

Chocolate Cake, Caramelized Bananas, Toasted Almonds, Chantilly

#### *Chocolate Peanut Butter Torte*

Chocolate Torte, Peanut Butter Mousse, Chocolate Chantilly, Chocolate Sauce, Candied Peanuts

#### *Crema Catalan*

Traditional Spanish Custard, Cherries, Figs

#### *Chocolate Torte*

Brown Butter, Chantilly, Chocolate Shavings

#### *Pastel de Pina*

Pineapple Cake, Panela Mousse, Guava Gelée, Meringue

### *Beverages*

Freshly Brewed La Colombe Coffee & Tea Selection

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