

[GIRARD] CATERING MENU

BREAKFAST / LUNCH



[BREAKFAST]

minimum of 10 each

FRESH CUT CANTALOUPE V+ 3/PP
basil, lime, sea salt

YOGURT+BERRY PARFAIT V 5/PP
house made yogurt, macerated berries

CONTINENTAL BREAKFAST V 8/PP
assorted pastry, bagel, fruit, jam, spreads

QUICHE V 6/PP
rotating preparation (vegetarian options)

FRENCH TOAST V 7/PP
griddled brioche, butter, maple syrup
\$2/PP: macerated berries

GIRARD SANDO V 6/PP
grilled avo, egg, cheese, hot sauce, on brioche

BUILD YOUR OWN SANDO V 6/PP
comes with egg and cheese on brioche
choose 1: bacon, sausage, pork roll, or avo
\$2/pp : add roasted tomato or avo

[COMBOS, MISC.]

choose half or full sized tray
half: 8-10 people // full 12-15

ASSORTED SANDWICH TRAY 70/95
choose 3 different sandwiches, with chips and pickles
\$16/\$22: add avocado or bacon to sandwiches

MIXED DELI TRAY V 70/95
chickpea salad, salted avocado, roasted vegetables,
gouda cheese, pickled veg, olives, hard boiled egg

SEASONAL SOUP BOWL V 6/PP
individually portioned, minimum of 8 each

ROTATING COFFEE CAKE V 35/65

CHOCOLATE CHIP COOKIES V 24/DZ

BROWNIES V 25/45

[V = VEGETARIAN / V+ = VEGAN]

[please inform us of any dietary restrictions upon ordering]

consumers are advised that eating raw or undercooked
food may increase the risk of getting a food borne
illness

[INFO]

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\$30 DROP OFF/SET UP FEE

[SALADS]

choose half or full sized tray

half: 8-10 people // full 12-15

\$20/\$30 add grilled chicken or shrimp to any salad

CUCUMBER SALAD V+ 40/55
tomato, red onion, garlic-dill vinaigrette

GARDEN SALAD V 40/55
baby arugula, pickled red onion, carrot,
red cabbage, cucumber, pecorino,
house vinaigrette

SUPERFOOD SALAD V+ 55/75
brussels sprouts, apple, toasted quinoa,
pickled celery, dried cherry, pistachio,
marinated white beans, tahini vinaigrette

CHICKPEA SALAD V+ 55/75
a vegan riff on chicken salad, over arugula

[SANDWICHES]

minimum of 10 each

choice of bread, w/ chips and pickles

\$2/pp: add avocado or bacon to any sando

ROASTED TURKEY + BRIE 9/PP
mayo, cranberry chutney, arugula

BLT 8/PP
house cured bacon, arugula, avocado,
salted tomato, mayo

GRILLED PIRI CHICKEN 9/PP
marinated boneless chicken, cabbage slaw,
hot chili-garlic sauce

CHICKPEA SALAD V+ 8/PP
a vegan riff on chicken salad w/ sliced
tomato, cucumber, greens

TUNA OR EGG SALAD V 8/PP
classic prep w/ sliced tomato, greens

[DRINKS]

FRESH SQUEEZED 4/PP

BASIL LEMONADE 4/PP

BOTTLED COKE/SPRITE 3/EA

BOTTLED FIJI WATER 2/EA

PELLEGRINO (500 ML) 3/EA