



C3 Reception Look-Book

This book includes a variety of sample menus to guide you in choosing the right menu for your reception, but the choices are unlimited!

We can fully customize menus based on your preferences, budget and needs.

We look forward to working with you! Give us a call at 866.677.3493 or email us at Catering@c3htx.com to start your quotes today!



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Breakfast Menus

Continental Breakfast - \$10.50 per person

Chef's Selection Assorted Freshly Baked Pastries (1.5-2 per person) and Fresh Fruit Platter

Breakfast Buffet - \$11.95 per person

Includes soft-scrambled free-range eggs, pork link sausage, crispy hardwood-smoked bacon, crispy hash browns, grits and biscuits, mini omelets with a selection of toppings, pancakes, bagels, biscuits, fresh pastries and donuts with butter, jellies and spreads, sauces and salsa

Oooh-La-La Café Brunch - \$15.50 per person

French toast bake with warm maple syrup, roasted potatoes with sea salt and red pepper flake, ham and gruyere scrambled eggs with chives, crispy bacon and berry fruit salad with orange vanilla syrup.

Holiday Breakfast – \$16.00 per person

Classic egg strata with sausage and cheese, fall assorted pastry tray (pumpkin swirl and zucchini spice tea breads, almond croissants, cinnamon and blueberry scones), seasonal fall fruit platter, individual yogurt cups (Holiday Edition) served with pear and maple syrup on the side, hot chocolate with mini marshmallows and whipped cream on the side.

Coffee - \$20 p/gallon (Serves 10)

Hot Tea - \$20 p/gallon (Serves 10)

Fresh Orange Juice - \$17 p/gallon (Serves 10)



Brunch Menus

Package 1 - \$35 p/p

Premium Cheese Display

Fruit Kabobs

Mini French toast and berries on a stick, served with maple syrup

Mini Individual Quiches and Bite sized Asparagus Frittatas (Vegetarian Option)

Mini waffles with smoked salmon, cream cheese topped with chives & caviar

Bacon wrapped chicken bites topped with Chipotle raspberry sauce

Package 2 - \$30 p/p

Fresh Fruit Display

Assorted freshly baked pastries and scones

Bacon & Sausage Straws

Corn Muffins with bacon & tomato jam

Bananas Foster French Toast Points



Stations & Bars

Omelet Station \$11 p/p

Eggs/egg whites, cheddar cheese, mushrooms, onions, bell peppers, diced tomatoes, cilantro, jalapenos, spinach, ham & bacon. Chef required for every 20-25 guests

Savory & Sweet Crepe Bar \$15 p/p

1 savory and 1 sweet crepe per person – Chef required for every 20-25 guests

Eggs Benedict Bar \$10 p/p

Poached eggs and Canadian bacon on an English muffin topped with hollandaise sauce. Served with breakfast potatoes. Chef required for every 20-25 guests

Sushi/Sashimi/Nigiri Buffet \$14.95 p/p

Chef's selection of fresh, made from scratch sushi rolls, nigiri and sashimi. Served with fresh ginger, wasabi and soy sauce

Risotto Action Station \$14.95 p/p

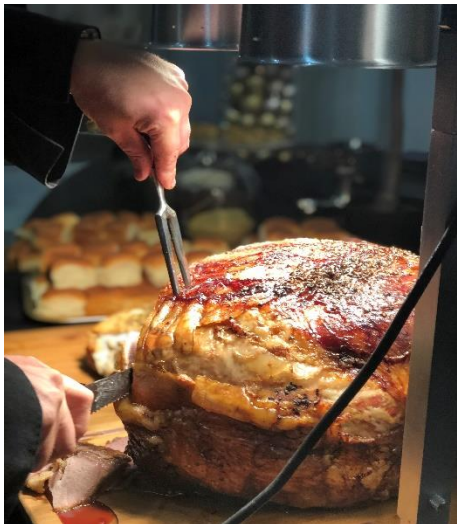
Parmesan and Butternut squash risottos made to order. Toppings vary depending on client

Mashtini Station \$7.95 p/p

Creamy, hot mashed potatoes, served with shredded cheese, chives, bacon bits, sour cream and butter on the side

Carving Station \$26.95 p/p

Choice of poultry or pork and Beef Steamship carved on site, served with freshly baked focaccia bread, whole grain mustard, creamy horseradish sauce, arugula and fresh pickles. Chef required for every 75 guests



Stationary & Passed Hors D'oeuvres

Antipasto Grazing Station - \$9.95 p/p

Antipasto platter of cured meats, imported and domestic cheeses, marinated vegetables, accompanied by an array of breads, crackers and infused oils and jams for dipping

Imported Cheese Display - \$6.95 p/p

Artisan cheese display to include cheddar, smoked gouda, Havarti, baked brie en croute and goat cheeses, served with assorted crackers, grapes and berries

Pecan Smoked Salmon Display - \$6.95 p/p

Served with bermuda sweet onion, sliced tomatoes, capers, cream cheese & crostini

Seafood Station Display - \$19.95 p/p

Includes a mix of various shellfish, fresh fish roulade and ceviche



Select 6 of the following - \$29.95 p/p
(Not including staff and fees)

Pama Ham & Bleu Croutes

Smoked Chicken Skewers with a chipotle tomato shot

Grilled Chicken Skewers with garlic aioli dipping sauce

Mini Beef Wellington

Beef Carpaccio with truffle oil crostini

Smoked Salmon Roulade

Louisiana Crab Cake with spicy remoulade

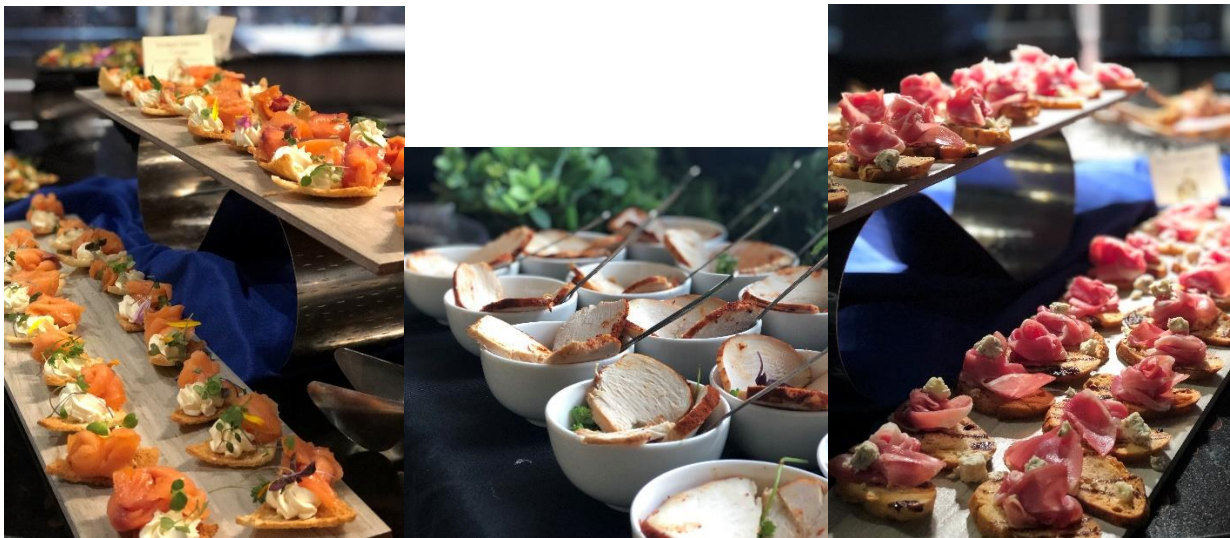
Ahi Tuna Basket

Mushroom Risotto Cake with chili jam

Edible tortilla spoons with red pepper hummus

Mini Feta & Spinach Pastries

Italian Caprese Croutes with mozzarella, cherry tomatoes and basil oil



Seated/Plated Menu Tier 1

\$31.95 p/p (Not including staff and fees)

Choice of Salad:

- Arugula, watermelon and feta salad with lemon shallot vinaigrette
- Caesar Salad with parmesan cheese, garlic croutons & creamy Caesar dressing
- House Salad with mixed greens, red onion, cherry tomatoes, shredded carrots & balsamic vinaigrette

Choice of Two Entrees:

- Beef Au Poivre (Strips of beef, served in a green peppercorn sauce (gf))
- Chicken and Shrimp (Chargrilled chicken breast, served with fresh shrimp in a lemon butter sauce (gf))
- Salsa Verde Tilapia (Pan-seared Tilapia, served with a fresh salsa verde sauce (gf))
 - Butternut Squash Ravioli (Served in a white wine and butter sauce (v))

Choice of Sides (1 Starch & 1 Veggie):

- Garlic Mashed Potatoes
 - Saffron Rice
 - Cilantro Rice
- Seasonal Roasted Vegetables
 - Pan-Fried Green Beans

INCLUDES ICED TEA AND WATER, CHINA, GLASSWARE AND PLACE SETTING



Seated/Plated Menu Tier 2

\$44.95 p/p (Not including staff and fees)

Choice of Salad:

- Arugula, watermelon and feta salad with lemon shallot vinaigrette
- Caesar Salad with parmesan cheese, garlic croutons & creamy Caesar dressing
- House Salad with mixed greens, red onion, cherry tomatoes, shredded carrots & balsamic vinaigrette

Choice of Two Entrees:

- Red Wine Chicken (Char-grilled chicken breast, served with a roasted cherry tomato, fresh basil and red wine sauce (gf))
 - Flat Iron Steak Chimichurri (gf)
 - Chipotle Raspberry Pork Medallions
 - Cedar Plank Salmon (gf)
 - Bleu Cheese Stuffed Portobello (V)

Choice of Sides (1 Starch & 1 Veggie):

- Garlic Mashed Potatoes
- Scalloped Sweet Potatoes
- Tomato and Orzo Pasta
- Seasonal Roasted Vegetables
- Broccoli Florets with red pepper flakes

INCLUDES ICED TEA AND WATER, CHINA, GLASSWARE AND PLACE SETTING



Seated/Plated Menu Tier 3

\$65.95 p/p (Not including staff)

Choice of Salad or Soup:

- Arugula, watermelon and feta salad with lemon shallot vinaigrette
- Caesar Salad with parmesan cheese, garlic croutons & creamy Caesar dressing
- House Salad with mixed greens, red onion, cherry tomatoes, shredded carrots & balsamic vinaigrette
 - Butternut Squash Soup
- Cold Tomato or Cucumber Gazpacho

Choice of Two Entrees:

- Filet Mignon (served med rare-med)
- Chicken Roulade stuffed with asparagus mousse
 - Chilean Sea Bass with crab au gratin
 - Plantain Crusted Red Snapper

Choice of Sides (1 Starch & 1 Veggie):

- Potatoes Dauphinoise
 - Parmesan Risotto
- White Cheddar Polenta
 - Bourbon Glazed Carrots
- Parmesan Encrusted Roasted Asparagus
 - Balsamic Roasted Brussel Sprouts

INCLUDES ICED TEA AND WATER, CHINA, GLASSWARE AND PLACE SETTING



Italian Buffet

\$25.95 p/p (Not including staff and fees)

Caesar Salad:

Romaine Lettuce, shaved parmesan cheese, black pepper and garlic croutons with creamy Caesar dressing.

Italian Sausage Stuffed Ravioli Marinara

Chicken Marsala over Linguine Marinara

Broccoli Florets with red pepper flakes

Served with garlic focaccia rolls

INCLUDES ICED TEA AND WATER, CHINA, GLASSWARE AND PLACE SETTING



Tex-Mex Buffet

\$26.95 p/p (Not including staff and fees)

Southwest Salad:

Mixed leaf lettuce, charred corn, black beans, cherry tomatoes, served with a creamy southwest dressing.

Marinated Beef and Chicken Fajitas With onions and peppers

Cilantro Lime Rice or Spanish Rice

Vegetarian Charro Beans or Refried Beans

Served with tortilla chips, queso and salsa rojo

Includes fresh tortillas, shredded lettuce, shredded cheese, guacamole and sour cream

INCLUDES ICED TEA AND WATER, CHINA, GLASSWARE AND PLACE SETTING



Contemporary American Buffet

\$28.95 p/p (Not including staff and fees)

Mixed Leaf Salad:

Mixed leaf lettuce, roasted tomatoes, pickled red onions and cucumbers served with a balsamic dressing.

Braised Beef Short Ribs

Red Wine Chicken

Garlic Mashed Potatoes or Roasted Red Potatoes

Roasted Seasonal Vegetables

Served with rolls and butter

INCLUDES ICED TEA AND WATER, CHINA, GLASSWARE AND PLACE SETTING



Bar Packages

Does not include bartender fees

(Bar packages can be customized on an event by event basis)

2 Hour Beer and Wine Bar - \$18.00 p/p

Choice of two domestic beers, two imported beers, one white and two red wines. Served with Coke, Diet Coke, Sprite, Sparkling Water, & Clear Plastic Cups. Requires 1 Bartender for every 75 guests. Each additional hour is an additional \$3 per person.

2 Hour Call Bar - \$22.00 p/p

Bud Light, Miller Light, House Chardonnay, Merlot, Jim Beam Bourbon, Seagrams 7, Smirnoff Vodka, Beefeaters Gin, Sauza Silver Tequila, Bacardi Silver Run, Johnnie Walker Red Scotch. Served with Assorted sodas and juices, Sparkling Water & Clear Plastic Cups. Requires 1 Bartender for every 50-75 guests. Each additional hour is an additional \$3 per person.

2 Hour Premium Bar Service - \$28.00 p/p

Grey Goose Vodka, Bombay Sapphire Gin, Cuervo Gold Tequila, Crown Royal, Jack Daniels, Flor De Cana Run, Johnny Walker Black Scotch, Bud Light, Miller Light, Shiner Bock, XX Lager, House Chardonnay, Merlot and Pinot Noir. Served with Assorted sodas and juices, Sparkling Water & Clear Plastic Cups. Requires 1 Bartender for every 50-75 guests. Each additional hour is an additional \$4 per person.

Frozen Margarita Machine/Bar - \$250 + \$8.95 per person

Includes 2 Margaritas per person. Frozen regular, strawberry or mango flavored, with sugar, salt and fruit garnishes. Served with Clear Plastic Cups. Requires 1 Bartender for every 75 guests. Each additional hour is an additional \$3 per person.

Bar Glassware - \$3.00 p/p



Coffee Bars & Add On Packages

Classic Coffee Bar - \$3.00 p/p

Includes regular and decaf coffee, flavored creamers, sweeteners, cups, lids and stir sticks

Specialty Coffee and Espresso Bar - \$9.95 p/p

Includes commercial grade espresso machine, grinder, cups, sleeves, lids, stir sticks, sweeteners, cinnamon & cacao, an assortment of Monin syrups (vanilla, hazelnut, sugar-free vanilla and chai syrup), chocolate, white chocolate, and caramel sauces, and an assortment of hot teas

Frappe Bar - \$375.00

(Serves 50, 2 Hour Service) Includes one barista, 20 ounce clear cups, lids, 4 syrups, whole milk, 2 percent milk, almond milk, white chocolate sauce, chocolate sauce and whipped cream

Hot Chocolate Bar - \$4.95 p/p

Includes mini marshmallows, mini candy canes, cinnamon sticks, sprinkles and whipped cream

Ice Cream Bar - \$6.50 p/p

Includes three ice cream flavors, oreo pieces, butterfinger pieces, m&m's, chopped peanuts, caramel and chocolate sauces, whipped cream, cherries, cups and spoons. Server required for every 75-100 guests

Candy Bar - \$5.95 p/p

Includes an assortment of chocolates and gummy candies, guest cellophane goody bags and ties. Colors and jars can be customized to fit your theme!

Dessert Shooter Station - \$5.95 p/p

(2 per person) Includes an assortment of mini individual desserts and dessert shooters

Chocolate Fountain - \$500

(Serves 75) Includes an assortment of fresh fruit, marshmallows, wafers and pretzel sticks



Staffing & A La Carte Rentals

Staffing (Serves, Bussers, Bartenders, Chefs) - \$150.00 per staff member

Priced for 4 hours of service, including set up and breakdown. Each additional hour is an additional \$30.00 per staff member

China Package - \$6.00 p/p

Includes Dinner Plate, Linen Napkin, Glass, 2 Forks, 1 Knife

Cake Plate & Fork - \$1.50 p/p

Additional Glassware - \$0.75 per glass

Table Linen (60" Round, 120" Rectangular, 30" Cocktail) - \$15 per linen

Chafing Dish Set Up - \$350.00

Includes up to 10 chafing dishes, 5 serving platters, small bowls, 2 beverage dispensers and all serving utensils needed for your buffet dinner

****This is a charge only when a party will be providing their own food and would like us to set up the buffet for them. Otherwise chafers are included complimentary on our buffet lines****