

CORPORATE
CATERING
CONCIERGE

If you do not receive a phone or email confirmation within 15 minutes,
please call C3 at 866.677.3493 to confirm receipt of your order.

Please call for delivery time availability on same day orders.

FAX COVER

FAX TO: 713.758.0125

To: Corporate Catering Concierge Date: _____

Fax: 713.758.0125 Pages: _____ with cover

Company Name: _____

Delivery Address: _____ Floor/ Suite: _____

Contact Name: _____

Email Address: _____

Phone Number: _____ Ext.: _____

Cell Number: _____

Number of people you will be serving: _____

Payment By: Check AMEX Visa MCard

Time Requested: _____

Date Requested: _____

Card Number: _____ Exp. Date: _____

CVV: _____ Billing Zip Code: _____

Comments: _____

Alberto's

SERVICE LEVELS

_____ **Set Up Service** **\$75**

Our staff will set-up with a buffet linen, chafing dishes, all serving pieces and have everything ready to enjoy at your required start time. Then the staff person will return the same day to pick

_____ ****SPECIAL DIETARY ITEM**** **\$10**

Any food allergies or dietary restrictions should be noted here to ensure your meal is handled with care. The chef will prepare a meal accordingly or you can describe in detail what you would like

JUST FOR YOU

_____ **Ordering \$150 or More? Get a free lunch!** **\$0**

Place an order of \$150.00 or more (total food cost no including tax or delivery charges) and receive a complimentary lunch (value cannot exceed \$15). Your lunch will be packaged separately, with y

PLATES AND UTENSILS

_____ **\$0**

Complimentary Plates, Napkins, Utensils & Serving Utensils

Please include the number of guests you will be serving. We will provide the appropriate number of service items for your meal.

HOT APPETIZERS

_____ **Mini Twice Baked Potato (Dozen)** **\$28**

Cheddar Cheese, Bacon, Green Onions

_____ Bacon Wraps (Dozen)	\$27
Cheddar Cheese, Bacon, Green Onions	
_____ Chicken Pecan Bites (Dozen)	\$30
Served with Honey Garlic Dipping Sauce	
_____ Beef Empanadas (Dozen)	\$30
Served with Cilantro Cream Cheese	
_____ Chicken Empanadas (Dozen)	\$30
Served with Chipotle Aioli	
_____ Italian Meatballs (Dozen)	\$24
Served with Pomodoro Sauce and Parmesan Cheese	
_____ Brisket (Dozen)	\$33
Served with pickles, fried onions, cheese and BBQ sauce.	
_____ Pulled Pork Sliders	\$33
Served with jalapenos and coleslaw	
_____ Mini Brisket Tacos (Dozen)	\$30
_____ Potato Cakes (Dozen)	\$28
Served with sour cream, jalapenos and chives.	
_____ Beef Wellington (Dozen)	\$34
_____ Crab Cakes (Dozen)	\$34
Served with spicy remoulade	
_____ Coconut Shrimp (Dozen)	\$28
Served with spicy citrus sauce.	
_____ Quesadillas (Dozen)	\$30

_____ **Baby Beef Cheeseburgers (Dozen)** **\$33**

_____ **Baby Chicken Cheeseburger (Dozen)** **\$33**

COLD APPETIZERS

_____ **Tea Sandwiches (Dozen)** **\$22**

_____ **Pinwheels (Dozen)** **\$22**

_____ **Tomato Basil Bruschetta (Dozen)** **\$18**

Served with heirloom tomato and burrata cheese

_____ **Meat and Cheese Display** **\$5**

(Per Person) (10 minimum)

_____ **Spinach and Artichoke Dip** **\$5**

(Per Person)

_____ **Crudite Platter** **\$4**

(Per Person) Served with broccoli, carrots, celery, cherry tomatoes, squash and zucchini with cool ranch dip.

SALADS

_____ **Mathews Salad** **\$9**

Romaine lettuce topped with chicken tenders, hard boiled eggs, jack cheese, red onions, tomato, and bacon. Served with a house ranch.

_____ **Turkey Club Salad** **\$9.95**

Romaine lettuce topped with turkey, crispy bacon, mushrooms, tomato, cucumbers and hard boiled eggs. Served with your choice of dressing.

<u> </u> Chicken Caesar Salad	\$9.5
Romaine lettuce topped with grilled chicken, garlic croutons, parmesan cheese, and Caesar dressing.	
<u> </u> Albertos Salad	\$9.5
Field greens topped with freshly slices strawberries, oranges, red grapes, dried cranberries, gorgonzola cheese, and almonds. Drizzled with balsamic vinaigrette.	
<u> </u> Italian Chopped Salad	\$9.95
Romaine Lettuce topped with salami, provolone cheese, mini mozzarella balls, roasted red peppers, kalamata olives, red onion, and pepperoncini. Served with your choice of dressing.	
<u> </u> Garden Salad	\$8
Mixed greens topped with grape tomatoes, cucumbers, cheddar cheese, red onions, and croutons. Served with your choice of dressing.	
<u> </u> Chicken Cobb Avocado Salad	\$9.95
Romaine lettuce topped with grilled chicken, avocado, bacon, grape tomatoes, cucumbers, hard boiled eggs, and cheese. Served with your choice of dressing.	
<u> </u> Chef Salad	\$9.95
Romaine lettuce topped with diced ham & turkey, bacon, cheddar cheese, and grape tomatoes. Served with ranch dressing.	
<u> </u> Southwest Chicken Salad	\$9.95
Mixed greens topped with grilled chicken, corn, black beans, avocado, cucumbers, tomatoes, red peppers, cilantro, and chips. Served with a southwest dressing.	
<u> </u> Thai Chicken Salad	\$9.95
Field greens topped with grilled chicken, tomatoes, cucumbers, carrots, red onion, and crispy wontons. Served with a Thai dressing.	

CHICKEN ENTREES

 Alamo Chicken **\$13.5**

Sauteed chicken breast smothered in a creamy poblano sauce topped with queso fresco. Served with Spanish rice, sauteed corn, a side salad, and roll.

 Poblano Chicken **\$13.5**

Sauteed Chicken Breasts smothered in creamy poblano sauce topped with queso fresco. Served with Spanish rice, sauteed corn, side salad, and a roll.

 Chicken Picatta **\$13.5**

Sauteed chicken cutlets smothered in tangy lemon butter sauce and capers served with linguine pasta and garlic green beans. Served with a side salad and roll.

 Chicken Parmesan **\$13.5**

Breaded chicken breasts covered in marinara sauce, mozzarella and parmesan cheese. Served with a side salad and a roll.

 Chicken Tenders **\$12.75**

Served with mashed potatoes, green beans and choice of dipping sauce. Served with a side salad and roll.

 Chicken Chipotle Pasta **\$12**

Grilled Chicken, linguine pasta, asparagus, roasted red peppers and peas all in a spicy chipotle sauce. Served with a side a salad and a roll.

 Grilled Chicken Ranch **\$12.95**

Served with rice pilaf and sauteed broccoli. Served with a side salad and roll.

 Chicken Divan

Served with the house creamy special sauce, garden rice pilaf, broccoli and carrots. Served with a side salad and roll. **\$13.5**

_____ Mushroom Asiago Chicken **\$13.5**

In a creamy asiago and mushroom sauce. Served with parmesan roasted potatoes and sauteed green beans. Served with a side salad and roll.

_____ Rosemary Lemon Chicken **\$12.95**

Rosemary sauce, parmesan roasted potatoes and sauteed zucchini. Served with a side salad and dinner roll.

_____ Chicken Cordon Bleu **\$13.5**

Stuffed Chicken breasts with ham and Swiss cheese with cream gouda sauce served with loaded mashed potatoes and grilled vegetables. Served with a side salad and roll.

_____ Chicken Santa Fe **\$12.95**

Served with chipotle rice, fajita style veggies, a side salad and roll.

_____ Pecan Chicken **\$13.5**

Marsala cream sauce served with Yukon mashed potatoes and asparagus. Served with a side salad and roll.

_____ Pasta Milan **\$11.95**

Grilled chicken, penne pasta, artichokes, mushrooms, sun-dried tomatoes, black olives, and fresh basil all in a light cream sauce. Served with a side salad and roll.

_____ Chicken Kebabs **\$12.5**

Greek style chicken kebabs served with tzatziki sauce, grilled vegetables, and basmati rice. Served with a side salad and roll.

_____ Chicken Firenze

Grilled chicken breast stuffed with roasted peppers, fresh mozzarella with a wine garlic cream sauce. Served with

parmesan roasted vegetables and mashed potatoes. Served with a side salad and roll. **\$13.5**

_____ Grilled Pesto Chicken **\$13.5**

Topped with light pesto sauce, asparagus and cherry tomatoes. Served on tagliatelle pasta and grilled veggies. Served with a side salad and roll.

_____ Chicken Fried Chicken **\$13.5**

Includes rustic mashed potatoes, gravy, garlic green beans, a side salad and roll.

_____ Jrs Chicken **\$13.5**

Chicken breast stuffed with poblano peppers, bacon, onions, tomatoes, and Monterey jack cheese. Served with veggies fajita style and parmesan potatoes. Served with a side salad and roll.

_____ Prosciutto Stuffed Chicken **\$13.95**

Served with creamy mushroom sauce. Includes mashed potatoes, and Italian roasted vegetables. Served with a side salad and dinner roll.

_____ Tuscan Chicken **\$13.5**

Chicken breast served with our original Tuscan artichoke sun-dried tomatoes cream sauce, mashed potatoes and steam broccoli florets. Served with a side salad and dinner roll.

_____ Chicken and Mushrooms **\$13.5**

Pan seared chicken breasts covered with house mushroom marsala sauce, served with Italian green beans and tagliatelle pasta. Served with a side salad and roll.

BEEF ENTREES

_____ Tenderloin Filet

Bacon-wrapped with sauteed mushrooms, reduced demi-glaze sauce, garlic mashed potatoes, and grilled asparagus. Served

with a side salad and roll. **\$20.5**

_____ Sauteed Sirloin Tips \$13.5

Reduced demi-glaze sauce, shallots, basmati rice, and grilled seasoned vegetables. Served with a side salad and roll.

_____ Prime Rib \$21.5

Slow roasted prime rib with au jus, creamy horseradish, traditional mashed potatoes, and balsamic grilled asparagus. Served with a side salad and roll.

_____ Beef Bolognese \$13.5

Served with pasta, Caesar salad and garlic bread.

_____ Chopped Steak \$13.5

Smothered with sauteed mushrooms and onions, in brown gravy. Served with mashed potatoes and steamed veggies. Served with a side salad and roll.

_____ Petite Sirloin \$18.5

Served with demi glaze sauce, basmati rice, and grilled veggies. Served with a side salad and roll.

_____ Pot Roast \$13.5

Celery, carrots, and potatoes. Served with a side salad and roll.

_____ Traditional Meat Loaf \$13.5

Roasted tomato sauce or gravy. Served with a side salad and roll.

_____ Beef Lasagna \$11.95

Served with a side salad and roll.

_____ Chicken Fried Steak \$13.5

Comes with mashed potatoes, gravy, sauteed corn, aside salad, and roll.

_____ **Roast Beef** **\$13.5**

Slow roasted seasoned round roast, parmesan roasted potatoes, and garlic green beans. Served with a side salad and roll.

PORK ENTREES

_____ **Grilled Pork Chops** **\$12.95**

Served with mashed potatoes, sauteed corn, a side salad and roll.

_____ **Pork Tenderloin Marsala** **\$12.95**

Served with roasted potatoes, sauteed veggies, a side salad and roll.

SEAFOOD ENTREES

_____ **Grilled Mahi Mahi** **\$17.95**

Mahi mahi with mango salad, jasmine rice, and grilled veggies. Served with a side salad and roll.

_____ **Pan Seared Tilapia** **\$12.95**

Lemon butter sauce with sauteed broccoli and rice pilaf. Served with a side salad and roll.

_____ **Grilled Salmon** **\$17.95**

Lemon butter sauce, grilled asparagus, and potatoes. Served with a side salad and roll.

_____ **Pistachio Crusted Salmon** **\$18.95**

Champagne sauce, garlic haricot verts, and traditional mashed potatoes. Served with a side salad and roll.

TEX MEX ENTREES

_____ **Beef Fajitas**

Comes with Spanish rice, refried beans, guacamole, sour cream, Pico de Gallo, salsa and tortillas. **\$14.5**

_____ Chicken Fajitas **\$13.5**

Comes with Spanish rice, refried beans, guacamole, sour cream, Pico de Gallo, salsa and tortillas.

_____ Shrimp Fajitas **\$13.95**

Comes with Spanish rice, refried beans, guacamole, sour cream, Pico de Gallo, salsa and tortillas.

_____ Combination Fajitas **\$13.95**

Comes with Spanish rice, refried beans, guacamole, sour cream, Pico de Gallo, salsa and tortillas.

_____ Marinated Grilled Chicken Bowls **\$11.5**

Cilantro lime rice, black beans, fajita veggies, shredded cheese, lettuce, ranchero corn salsa, roasted picante salsa, and flour tortillas.

_____ Chicken Tinga Bowls **\$10.95**

Shredded Chicken smothered with smokey chipotle sauce and spices with white rice, pinto beans, and gazpacho salad.

_____ King Ranch Chicken **\$13**

Tex-Mex Casserole a combination of chicken, spicy green chiles, corn tortilla, cheese and creamy sauce served with Mexican rice, bean, chips and salsa.

_____ Big Tex Burrito **\$11**

Your choice of chicken or carne asada served with rice and beans, fajita veggies, shredded cheese, guacamole, lettuce, tomato, and home made salsa. Wrapped in a large flour tortilla,

_____ Build Your Own Taco

Your choice of taco shells, salad bowls, or flour tortillas. Choose from beef taco meat, pulled pork or fajita chicken.

Includes lettuce, tomatoes, cheese, sour cream, salsa, Mexican rice and borra **\$12.5**

_____ Carne Asada Bowls \$11.75

Mexican Rice, pinto beans, shredded cheese, ranchero corn salsa, fajita veggies, lettuce, roasted picante salsa, and flour tortillas.

_____ Brisket Suarez Enchiladas \$11.99

Slow roasted brisket enchiladas served with rice, beans, chips, and salsa.

_____ Chicken Suarez Enchiladas \$11.99

Sour cream chicken enchiladas served with rice, beans, chips, and salsa.

_____ Spinach and Mushroom Suarez Enchiladas \$11.99

Spinach and mushrooms enchiladas served with rice, beans, chips, and salsa.

_____ Beef Barbacoa Bowl \$11.75

Mexican Rice, pinto beans, shredded cheese, ranchero corn salsa, fajita veggies, lettuce, roasted picante salsa, and flour tortillas.

_____ Cheese Quesadilla \$10.75

Peppers, onions, and Monterrey jack cheese. Served with rice, beans, Pico de Gallo, sour cream and salsa.

_____ Chicken Quesadilla \$11.95

Peppers, onions, and Monterrey jack cheese. Served with rice, beans, Pico de Gallo, sour cream and salsa.

_____ Beef Quesadilla \$11.95

Peppers, onions, and Monterrey jack cheese. Served with rice, beans, Pico de Gallo, sour cream and salsa.

_____ **Albondigas Poblanas** **\$12.5**

Flavorful beef and pork meatballs simmered in chipotle sauce with the authentic Mexican flavor served with poblano rice, and poblano style potatoes. Includes corn tortillas and salad.

VEGETARIAN ENTREES

_____ **Eggplant Parmesan** **\$8.95**

Served with a side salad and roll.

_____ **Stuffed Bell Peppers** **\$8.95**

Bell peppers stuffed with sauteed veggies, basmati rice, and cheese. Served with a side salad and roll.

_____ **Caprese Pesto Pasta** **\$10.5**

Sauteed artichokes, sundried tomatoes, asparagus, and mozzarella served with pasta. Served with a side salad and roll.

_____ **Veggie Kebabs** **\$8.95**

Grilled zucchini, squash, bell peppers, onions topped with a balsamic drizzle. Served with a side salad and roll.

_____ **Veggie Wrap** **\$7.5**

A spinach wrap filled with lettuce tomato, cucumber, hummus, and avocado. Served with a side salad and roll.

_____ **Eggplant Caponata** **\$9**

A combination of eggplant, onion, tomato, capers, olives, and basil served with tagliatelle pasta. Served with a side salad and roll.

BBQ

_____ **Two Meat BBQ Plate** **\$14.5**

Your choice of two meats and two sides.

_____ **Three Meat BBQ Plate**

Your choice of three meats and two sides. **\$14.5**

BUFFET/BAR

_____ **Hamburger Picnic Buffet** **\$10.75**

Beef patty served with bun, cheese, lettuce, tomatoes, pickles, onions, and condiments. Your choice of side.

_____ **Grilled Chicken Breast Picnic Buffet** **\$10.75**

Served with bun, cheese, lettuce, tomatoes, pickles, onions, and condiments. Your choice of side.

_____ **Hotdog Picnic Buffet** **\$10.75**

Two hotdogs served with buns, cheese, lettuce, tomatoes, pickles, onions, and condiments. Your choice of side.

_____ **Baked Potato Bar** **\$12.5**

Baked Potato with your choice of meat, cheese, butter, sour cream, chives, and bacon bits.

_____ **Kebab Combo** **\$13.5**

Beef and Chicken served with basmati rice and grilled veggies. Includes our Famous Tzatziki Sauce.

VEGETABLES

_____ **Sauteed Carrots** **\$2.5**

_____ **Steamed Vegetable Medley** **\$2.5**

_____ **Steamed Broccoli** **\$2.5**

_____ **Green Beans** **\$2.5**

Green beans with bacon and onions.

_____ **Grilled Seasoned Vegetables** **\$2.5**

_____	Sauteed Squash	\$2.5
_____	Zucchini	\$2.5
_____	Cajun Corn	\$2.5
_____	Borracho Beans	\$2.5
_____	Pinto Beans	\$2.5
_____	Black Beans	\$2.5
_____	Refried Beans	\$2.5
_____	Roasted Cauliflower	\$2.5
_____	Italian Green Beans	\$2.5
_____	Baked Beans	\$2.5

STARCHES

_____	Mashed Red Skin Potatoes	\$3
_____	Mexican Rice	\$3
_____	Wild Rice	\$3
_____	Herb Roasted Potatoes	\$3
_____	Basmati Rice	\$3
_____	Brown Rice	\$3

_____	Roasted Fingerling Potatoes	\$3.5
_____	Garlic Cauliflower Puree	\$3.5
_____	Broccoli Rice & Cheese Casserole	\$3.5
_____	Squash Casserole	\$3.5
_____	Cream Corn	\$3.5
_____	Garden Rice Pilaf	\$3.5
_____	Baked Potato Served with butter.	\$3.5
_____	Macaroni & Cheese	\$3.5
_____	Asparagus	\$3.5
_____	Brussel Sprouts	\$3.5

DESSERTS

_____	Brownie	\$2.5
_____	Cheesecake (Each) Assorted flavors	\$4.25
_____	Lemon Bars	\$4
_____	7 Layer Bar	\$4
_____	Homestyle Banana Pudding	\$3

_____ Bread Pudding	\$3.5
_____ Dessert Platter (Each) Assorted bars, cookies, and cakes.	\$4.25
_____ Assorted Cookie Tray (Each / 2 Per Person) An assortment of chocolate chip, snickerdoodle, white chocolate macadamia, peanut butter, old fashioned sugar, and oatmeal raisin cookies.	\$2.5
_____ Assorted Treats (Each) Assorted lemon bars, caramel oatmeal bars, seven layer bars, raspberry sammies, fudge nut brownies, and strawberry swirl cheese cakes.	\$4
_____ Layer Cake (Slice) Assorted flavors including Italian cream, hazelnut praline, carrot, German chocolate, and tres leches.	\$4.5
_____ Italian Cream Cake (Whole) (16 slices)	\$55
_____ Tres Leches Cake (Whole) (16 slices)	\$55
_____ Chocolate Mousse Cake (Whole) (16 slices)	\$55
_____ German Chocolate Cake (Whole) (16 slices)	\$55
_____ Carrot Cake (Whole) (16 slices)	\$55
_____ Apple Cobbler (Half Pan) (Half Pan)	\$36

_____ Cherry Cobbler (Half Pan) (Half Pan)	\$36
_____ Cherry Cobbler (Full Pan) (Full Pan)	\$75
_____ Blackberry Cobbler (Half Pan) (Half Pan)	\$36
_____ Blackberry Cobbler (Full Pan) (Full Pan)	\$75
_____ Peach Cobbler(Half Pan) (Half Pan)	\$36
_____ Peach Cobbler (Full Pan) (Full Pan)	\$75
_____ Chocolate Dipped Strawberries (Each)	\$2.5

BEVERAGES

_____ Orange Juice	\$18
_____ Apple Juice	\$18
_____ Bottled Water	\$2
_____ Lemonade (Gallon)	\$13
_____ Assorted Bottled Juice	\$2
_____ Assorted Soda	\$2

_____ Fresh Brewed Coffee	\$18
_____ Texas Iced Tea (Gallon)	\$13

EXTRAS

_____ Catering Service Agreement	\$0
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TO CONFIRM AND FINALIZE YOUR EVENT: The catering agreement must be signed to confirm the booking of your event. Please print this order and initial each page and either fax back to 713.758.0125 or

_____ Catering Service Agreement - Special Events	\$0
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TO CONFIRM AND FINALIZE YOUR EVENT: The catering agreement must be signed to confirm the booking of your event. Please print this order and initial each page and either fax back to 713.758.0125 or