# 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 TO: 713.758.0125
To: Corporate Catering Concierge Date:
Fax: 713.758.0125
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

## 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) ..... \$30Served with Cilantro Cream Cheese
Chicken Empanadas (Dozen) ..... \$30Served with Chipotle Aioli
Italian Meatballs (Dozen) ..... \$24Served with Pomodoro Sauce and Parmesan Cheese
Brisket (Dozen) ..... \$33Served with pickles, fried onions, cheese and BBQ sauce.
Pulled Pork Sliders ..... \$33Served with jalapenos and coleslaw

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Mini Brisket Tacos (Dozen) ..... \$30
___ Potato Cakes (Dozen) ..... \$28Served with sour cream, jalapenos and chives.

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Beef Wellington (Dozen) ..... \$34
Crab Cakes (Dozen) ..... \$34Served with spicy remoulade
Coconut Shrimp (Dozen) ..... \$28Served with spicy citrus sauce.

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Quesadillas (Dozen) ..... \$30
Baby Beef Cheeseburgers (Dozen) ..... \$33
Baby Chicken Cheeseburger (Dozen) ..... \$33
COLD APPETIZERS

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Tea Sandwiches (Dozen) ..... $\$ 22$

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Pinwheels (Dozen) ..... $\$ 22$
Tomato Basil Bruschetta (Dozen) ..... \$18Served 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, cherrytomatoes, 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.

## Chicken Caesar Salad

Romaine lettuce topped with grilled chicken, garlic croutons, parmesan cheese, and Caesar dressing.

Albertos Salad
$\$ 9.5$
Field greens topped with freshly slices strawberries, oranges, red grapes, dried cranberries, gorgonzola cheese, and almonds. Drizzled with balsamic vinaigrette.

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.

Garden Salad
Mixed greens topped with grape tomatoes, cucumbers, cheddar cheese, red onions, and croutons. Served with your choice of dressing.

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.

Chef Salad $\$ 9.95$
Romaine lettuce topped with diced ham \& turkey, bacon, cheddar cheese, and grape tomatoes. Served with ranch dressing.

## 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.

## 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 Parmesan

\$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
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

 \$12.95Served with rice pilaf and sauteed broccoli. Served with a side salad and roll.
$\qquad$ Chicken Divan

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

## 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

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
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.

## 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 sundried 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

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

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.

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.

## 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

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

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

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

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

## Albondigas Poblanas

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

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
Your choice of two meats and two sides.

Your choice of three meats and two sides.

## 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

$\qquad$Steamed Broccoli\$2.5
Green Beans ..... \$2.5Green beans with bacon and onions.

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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 ..... $\$ 2.5$

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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 ..... $\$ 3.5$
Served with butter.
Macaroni \& Cheese ..... \$3.5
Asparagus ..... \$3.5
Brussel Sprouts ..... $\$ 3.5$
DESSERTS
Brownie ..... \$2.5
Cheesecake ..... \$4.25
(Each) Assorted flavors
Lemon Bars ..... \$4
7 Layer Bar ..... \$4

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Homestyle Banana Pudding ..... \$3
Bread Pudding
Dessert Platter
(Each) Assorted bars, cookies,
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.

Assorted Treats \$4
(Each) Assorted lemon bars, caramel oatmeal bars, seven layer bars, raspberry sammies, fudge nut brownies, and strawberry swirl cheese cakes.

Layer Cake (Slice)
$\$ 4.5$
Assorted flavors including Italian cream, hazelnut praline, carrot, German chocolate, and tres leches.

(16 slices)

| Tres Leches Cake (Whole) | $\$ 55$ |
| :--- | :--- |

Chocolate Mousse Cake (Whole) \$55
(16 slices)

| German Chocolate Cake (Whole) | $\$ 55$ |
| :--- | :--- |

Carrot Cake (Whole) \$55
(16 slices)
Apple Cobbler (Half Pan) \$36
(Half Pan)
Cherry Cobbler (Half Pan) ..... \$36(Half Pan)
Cherry Cobbler (Full Pan) ..... \$75
(Full Pan)
Blackberry Cobbler (Half Pan) ..... \$36
(Half Pan)
Blackberry Cobbler (Full Pan) ..... \$75
(Full Pan)
Peach Cobbler(Half Pan) ..... \$36
(Half Pan)
Peach Cobbler (Full Pan) ..... $\$ 75$
(Full Pan)
Chocolate Dipped Strawberries ..... $\$ 2.5$
(Each)
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 ..... \$0TO CONFIRM AND FINALIZE YOUR EVENT: The cateringagreement must be signed to confirm the booking of yourevent. Please print this order and initial each page and eitherfax back to 713.758.0125 or
Catering Service Agreement - Special Events ..... \$0TO CONFIRM AND FINALIZE YOUR EVENT: The cateringagreement must be signed to confirm the booking of yourevent. Please print this order and initial each page and eitherfax back to 713.758.0125 or

