

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: \_\_\_\_\_

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## **Albys Cafe - Hors D oeuvres**

### **SERVICE LEVELS**

<b>Set Up Service</b>	<b>\$75</b>
Our staff will set-up with real chafing dishes, table linens, all serving pieces and have everything ready to enjoy at your required start time. Then our staff person will return the same day to pi	

### **PLATES AND UTENSILS**

<b>Complimentary Plates, Napkins, Utensils &amp; Serving Utensils</b>	<b>\$0</b>
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Please include the number of guests you will be serving. We will provide the appropriate number of service items for your meal.

### **HOR D OEUVRRES**

<b>Veggie Empanadas</b>	<b>\$3.5</b>
(2 per order)	

<b>Bruschetta</b>	<b>\$3.5</b>
(Per person / 8 minimum) Diced Roma tomatoes, basil, garlic, olive oil and balsamic vinegar, served with toasted bread on the side.	

<b>Roasted Pepper &amp; Tomato Bruschetta (2)</b>	<b>\$4</b>
(Per person / 8 minimum) Roasted peppers and tomatoes, basil, olive oil and balsamic on cocktail toast.	

<b>Mini Chicken Empanadas (2)</b>	<b>\$3.5</b>
(Per person / 8 minimum) Chicken, black beans, and corn in fried empanada dough served with chipotle mayo.	

<b>Flank Steak (2)</b>	<b>\$3</b>
(Per person / 8 minimum) Grilled marinated flank steak with chimichurri sauce.	
<b>Beef Meatballs</b>	<b>\$4.5</b>
(Per person / 8 minimum) All beef meatballs with tomato sauce, mozzarella and basil. Served with garlic bread.	
<b>BBQ Pulled Pork Sliders (1)</b>	<b>\$2.5</b>
(Per person / 8 minimum) Slow roasted pork with Albys BBQ sauce and pickled onion on a Hawaiian roll.	
<b>Sausage &amp; Peppers</b>	<b>\$4.5</b>
(Per person / 8 minimum) Grilled mild Italian sausage links with red and green bell peppers in a light tomato sauce with fresh basil, parsley, and garlic. Served with garlic bread.	
<b>Deviled Eggs with Pancetta (1)</b>	<b>\$2.5</b>
(Per person / 8 minimum) Half deviled eggs with jalapenos, scallions, Parmesan crisp and pancetta.	
<b>Tuna Tart (1)</b>	<b>\$4</b>
(Per person / 8 minimum) Ahi tuna with avocado, brown rice and pineapple on a crispy tart.	
<b>Mini Salmon Croquettes (1)</b>	<b>\$3.5</b>
(Per person / 8 minimum) almon cakes with Albys tartar sauce or Sriracha aioli.	
<b>Salmon Gravlax Canapes (2)</b>	<b>\$3.75</b>
(Per person / 8 minimum) House made beet root cured salmon gravlax with lemon creme fraiche and balsamic caviar.	
<b>Brie &amp; Apple Tartlets (2)</b>	<b>\$3.25</b>
(Per person / 8 minimum) Phyllo shell with creamy brie and diced green apple, served with a dollop of apricot jam.	

<u>Mini Mushroom Duxelles (2)</u>	<b>\$2.75</b>
(Per person / 8 minimum) Puff pastry tart filled with mushrooms, Parmesan cheese and fine herbs.	
<u>Antipasto Skewer (1)</u>	<b>\$4</b>
(Per person / 8 minimum) Salame, mortadella and prosciutto with artichoke, olives, tomato and mozzarella.	
<u>Polenta Squares (3)</u>	<b>\$2.75</b>
(Per person / 8 minimum) Polenta squares topped with olive tapenade.	
<u>Veggie &amp; Goat Cheese Roulade (1)</u>	<b>\$3.25</b>
(Per person / 8 minimum) Grilled vegetable and goat cheese roulade with raspberry vinaigrette.	
<u>Avocado Caprese Salad (Keto)</u>	<b>\$5</b>
(Per person / 8 minimum) Fresh sliced mozzarella, Roma tomato slices and avocado with extra virgin olive oil, balsamic and fresh basil.	
<u>Mini Vegetable Crudites Cups (1)</u>	<b>\$2.5</b>
(Per person / 8 minimum) Julienned vegetables with homemade dressing.	
<b>TRAYS</b>	
<u>Charcuterie Tray</u>	<b>\$6</b>
(Per person / 8 minimum) Prosciutto, mortadella and salame served with domestic and imported cheese, marinated olives, fruit and crackers.	
<u>Fruit and Cheese Tray - Per Person</u>	<b>\$5</b>
(10 minimum) Imported and domestic cheeses, fresh sliced fruits and gourmet crackers	

<u><b>Veggie Tray</b></u>	<b>\$4</b>
(Per person / 8 minimum) Celery, carrots, tomatoes, broccoli, cucumber and peppers with Albys ranch dressing.	
<u><b>Sliced Fruit Tray</b></u>	<b>\$3.25</b>
(Per person / 10 minimum) Seasonal fresh fruit served with your choice of dip.	

## **DIPS**

<u><b>Spinach &amp; Artichoke Dip</b></u>	<b>\$4.5</b>
(Per person / 6 minimum) Served with pita bread.	
<u><b>Hummus</b></u>	<b>\$5</b>
(Per person / 8 minimum) Traditional hummus with garlic, lemon juice and tahini served with carrots, celery, cherry tomatoes, and homemade pita chips.	

## **SNACKS**

<u><b>Homemade Trail Mix</b></u>	<b>\$3.95</b>
Individual or buffet style	

## **DESSERTS**

<u><b>Ice Cream Social</b></u>	<b>\$9</b>
(MINIMUM 10) One 4 oz scoop per cup. Includes Blue Bell Homemade Vanilla or Blue Bell Dutch Chocolate. Pre served in white cups with choice of 5 toppings. Sauces on the side include caramel, chocol	
<u><b>Chocolate Covered Strawberries (Dozen)</b></u>	<b>\$27</b>
<u><b>Gluten Free Brownies (Half Dozen)</b></u>	<b>\$9.95</b>
<u><b>Gluten Free Natures Bakery Fig Bar</b></u>	<b>\$3.25</b>

<u>_____</u>	<b>Tiramisu (Whole)</b>	<b>\$48</b>
	(Serves 12) Lady fingers in espresso, topped with mascarpone cream and cocoa.	
<u>_____</u>	<b>Tiramisu in a Cup (Dozen)</b>	<b>\$43</b>
	Petite cups of lady fingers in espresso, topped with mascarpone cream and cocoa.	
<u>_____</u>	<b>Tiramisu in a Cup (Each)</b>	<b>\$3.85</b>
	Petite cups of lady fingers in espresso, topped with mascarpone cream and cocoa.	
<u>_____</u>	<b>Limoncello Cake (Whole)</b>	<b>\$42</b>
	(Serves 14) Layered lemon cream and mascarpone cheese with lemon icing and fresh berries.	
<u>_____</u>	<b>Limoncello Cake (Slice)</b>	<b>\$4.25</b>
	Layered lemon cream and mascarpone cheese with lemon icing and fresh berries.	
<u>_____</u>	<b>Cheesecake with Berries (Whole)</b>	<b>\$35</b>
<u>_____</u>	<b>Cheesecake with Berries (Slice)</b>	<b>\$4</b>
<u>_____</u>	<b>Hazelnut Cake (Whole)</b>	<b>\$50</b>
	(Serves 12) Chocolate cake filled with chocolate cream and hazelnut crunch, finished with chocolate glaze and sprinkles.	
<u>_____</u>	<b>Hazelnut Cake (Slice)</b>	<b>\$4.25</b>
	Chocolate cake filled with chocolate cream and hazelnut crunch, finished with chocolate glaze and sprinkles.	
<u>_____</u>	<b>Double Chocolate Mousse in a Cup (Dozen)</b>	<b>\$30</b>
	Belgian chocolate and chocolate ganache.	
<u>_____</u>	<b>Double Chocolate Mousse in a Cup (Each)</b>	

Belgian chocolate and chocolate ganache.	\$3.75
<input type="checkbox"/> <b>Mango &amp; Vanilla Panna Cotta (Dozen)</b>	\$42
<input type="checkbox"/> <b>Mango &amp; Vanilla Panna Cotta (Each)</b>	\$3.75
<input type="checkbox"/> <b>Cheesecake Brownies (12)</b>	\$30
Real New York style cheesecake swirled on top of rich brownie batter.	
<input type="checkbox"/> <b>Cheesecake Brownies (6)</b>	\$15
Real New York style cheesecake swirled on top of rich brownie batter.	
<input type="checkbox"/> <b>Cookies (Dozen)</b>	\$13
<input type="checkbox"/> <b>Cookies (Each)</b>	\$1.25

## BEVERAGES

<input type="checkbox"/> <b>Orange Juice (Bottled)</b>	\$2
<input type="checkbox"/> <b>Hot Tea (Gallon)</b>	\$17
(Serves 10) Includes cups, assorted tea bags, lemons, sweeteners and honey.	
<input type="checkbox"/> <b>Hot Chocolate Station - Per Person</b>	\$3.95
(20 minimum) Includes hot chocolate, whipped cream, crushed mint, sprinkles, mini marshmallows and candy cane sticks.	
Cups, lids and napkins included	
<input type="checkbox"/> <b>Ice Water - Served in acrylic dispenser</b>	\$0.75
Includes cups and ice	
<input type="checkbox"/> <b>Apple Juice (Bottled)</b>	\$2

<input type="checkbox"/> <b>Unsweet Tea (Gallon)</b>	<b>\$15</b>
Includes cups, ice, sugars and lemons.	
<input type="checkbox"/> <b>Sweet Tea (Gallon)</b>	<b>\$15</b>
Includes cups, ice, sugars and lemons.	
<input type="checkbox"/> <b>Pink Lemonade (Gallon)</b>	<b>\$13</b>
Includes cups, ice, and lemons.	
<input type="checkbox"/> <b>Coke</b>	<b>\$1.5</b>
<input type="checkbox"/> <b>Diet Coke</b>	<b>\$1.5</b>
<input type="checkbox"/> <b>Sprite</b>	<b>\$1.5</b>
<input type="checkbox"/> <b>Dr. Pepper</b>	<b>\$1.5</b>
<input type="checkbox"/> <b>Coke Zero</b>	<b>\$1.5</b>
<input type="checkbox"/> <b>Bottled Water</b>	<b>\$1.5</b>
<input type="checkbox"/> <b>Coffee (Gallon)</b>	<b>\$17</b>
Includes cups, stirrers, creamers and sweeteners.	
<input type="checkbox"/> <b>Bag of Ice</b>	<b>\$4</b>
(Serves 10)	

## **EXTRAS**

<input type="checkbox"/> <b>Catering Service Agreement</b>	<b>\$0</b>
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	

<b><u>Catering Service Agreement - Special Events</u></b>	<b>\$0</b>
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	
<b><u>Disposable Bar Set Up Fee - Per Person</u></b>	<b>\$1.5</b>
Includes ice, cups and bar set-ups when the host provides the beer, wine and or other beverages. Priced per person.	
<b><u>Bartender</u></b>	<b>\$175</b>
<b><u>1/2 Server</u></b>	<b>\$75</b>
To assist with set up of an event when only a bartender is required to stay	
<b><u>Service Fee (Required For All Staffed Events)</u></b>	<b>\$0</b>
Varies depending on event	