

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: _____

Albys Cafe - Hors D oeuvres

SERVICE LEVELS

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

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

_____ **\$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.

HOR D OEUVRES

_____ **Bruschetta** **\$3.5**

(Per person / 8 minimum) Diced Roma tomatoes, basil, garlic, olive oil and balsamic vinegar, served with toasted bread on the side.

_____ **Roasted Pepper & Tomato Bruschetta (2)** **\$4**

(Per person / 8 minimum) Roasted peppers and tomatoes, basil, olive oil and balsamic on cocktail toast.

_____ **Mini Chicken Empanadas (2)** **\$3.5**

(Per person / 8 minimum) Chicken, black beans, and corn in fried empanada dough served with chipotle mayo.

_____ **Flank Steak (2)** **\$3**

(Per person / 8 minimum) Grilled marinated flank steak with chimichurri sauce.

_____ Beef Meatballs	\$4.5
(Per person / 8 minimum) All beef meatballs with tomato sauce, mozzarella and basil. Served with garlic bread.	
_____ BBQ Pulled Pork Sliders (1)	\$2.5
(Per person / 8 minimum) Slow roasted pork with Albys BBQ sauce and pickled onion on a Hawaiian roll.	
_____ Sausage & Peppers	\$4.5
(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.	
_____ Deviled Eggs with Pancetta (1)	\$2.5
(Per person / 8 minimum) Half deviled eggs with jalapenos, scallions, Parmesan crisp and pancetta.	
_____ Tuna Tart (1)	\$4
(Per person / 8 minimum) Ahi tuna with avocado, brown rice and pineapple on a crispy tart.	
_____ Mini Salmon Croquettes (1)	\$3.5
(Per person / 8 minimum) salmon cakes with Albys tartar sauce or Sriracha aioli.	
_____ Salmon Gravlax Canapes (2)	\$3.75
(Per person / 8 minimum) House made beet root cured salmon gravlax with lemon creme fraiche and balsamic caviar.	
_____ Brie & Apple Tartlets (2)	\$3.25
(Per person / 8 minimum) Phyllo shell with creamy brie and diced green apple, served with a dollop of apricot jam.	
_____ Mini Mushroom Duxelles (2)	\$2.75
(Per person / 8 minimum) Puff pastry tart filled with mushrooms, Parmesan cheese and fine herbs.	

_____ **Antipasto Skewer (1)** **\$4**

(Per person / 8 minimum) Salame, mortadella and prosciutto with artichoke, olives, tomato and mozzarella.

_____ **Polenta Squares (3)** **\$2.75**

(Per person / 8 minimum) Polenta squares topped with olive tapenade.

_____ **Veggie & Goat Cheese Roulade (1)** **\$3.25**

(Per person / 8 minimum) Grilled vegetable and goat cheese roulade with raspberry vinaigrette.

_____ **Avocado Caprese Salad (Keto)** **\$5**

(Per person / 8 minimum) Fresh sliced mozzarella, Roma tomato slices and avocado with extra virgin olive oil, balsamic and fresh basil.

_____ **Mini Vegetable Crudites Cups (1)** **\$2.5**

(Per person / 8 minimum) Julienned vegetables with homemade dressing.

TRAYS

_____ **Charcuterie Tray** **\$6**

(Per person / 8 minimum) Prosciutto, mortadella and salame served with domestic and imported cheese, marinated olives, fruit and crackers.

_____ **Fruit and Cheese Tray - Per Person** **\$5**

(10 minimum) Imported and domestic cheeses, fresh sliced fruits and gourmet crackers

_____ **Veggie Tray** **\$4**

(Per person / 8 minimum) Celery, carrots, tomatoes, broccoli, cucumber and peppers with Albys ranch dressing.

_____ **Sliced Fruit Tray**

(Per person / 10 minimum) Seasonal fresh fruit served with your choice of dip. **\$3.25**

DIPS

_____ **Spinach & Artichoke Dip** **\$4.5**

(Per person / 6 minimum) Served with pita bread.

_____ **Hummus** **\$5**

(Per person / 8 minimum) Traditional hummus with garlic, lemon juice and tahini served with carrots, celery, cherry tomatoes, and homemade pita chips.

SNACKS

_____ **Homemade Trail Mix** **\$3.95**

Individual or buffet style

DESSERTS

_____ **Ice Cream Social** **\$9**

(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

_____ **Chocolate Covered Strawberries (Dozen)** **\$27**

_____ **Gluten Free Brownies (Half Dozen)** **\$9.95**

_____ **Gluten Free Natures Bakery Fig Bar** **\$3.25**

_____ **Tiramisu (Whole)** **\$48**

(Serves 12) Lady fingers in espresso, topped with mascarpone cream and cocoa.

_____ Tiramisu in a Cup (Dozen)	\$30
Petite cups of lady fingers in espresso, topped with mascarpone cream and cocoa.	
_____ Tiramisu in a Cup (Each)	\$3.75
Petite cups of lady fingers in espresso, topped with mascarpone cream and cocoa.	
_____ Limoncello Cake (Whole)	\$42
(Serves 14) Layered lemon cream and mascarpone cheese with lemon icing and fresh berries.	
_____ Limoncello Cake (Slice)	\$4.25
Layered lemon cream and mascarpone cheese with lemon icing and fresh berries.	
_____ Cheesecake with Berries (Whole)	\$35
_____ Cheesecake with Berries (Slice)	\$4
_____ Hazelnut Cake (Whole)	\$50
(Serves 12) Chocolate cake filled with chocolate cream and hazelnut crunch, finished with chocolate glaze and sprinkles.	
_____ Hazelnut Cake (Slice)	\$4.25
Chocolate cake filled with chocolate cream and hazelnut crunch, finished with chocolate glaze and sprinkles.	
_____ Double Chocolate Mousse in a Cup (Dozen)	\$30
Belgian chocolate and chocolate ganache.	
_____ Double Chocolate Mousse in a Cup (Each)	\$3.75
Belgian chocolate and chocolate ganache.	
_____ Mango & Vanilla Panna Cotta (Dozen)	\$42

_____ **Mango & Vanilla Panna Cotta (Each)** **\$3.75**

_____ **Cheesecake Brownies (12)** **\$30**

Real New York style cheesecake swirled on top of rich brownie batter.

_____ **Cheesecake Brownies (6)** **\$15**

Real New York style cheesecake swirled on top of rich brownie batter.

_____ **Cookies (Dozen)** **\$13**

_____ **Cookies (Each)** **\$1.25**

BEVERAGES

_____ **Orange Juice (Bottled)** **\$2**

_____ **Hot Tea (Gallon)** **\$17**

(Serves 10) Includes cups, assorted tea bags, lemons, sweeteners and honey.

_____ **Apple Juice (Bottled)** **\$2**

_____ **Unsweet Tea (Gallon)** **\$15**

Includes cups, ice, sugars and lemons.

_____ **Sweet Tea (Gallon)** **\$15**

Includes cups, ice, sugars and lemons.

_____ **Pink Lemonade (Gallon)** **\$13**

Includes cups, ice, and lemons.

_____ **Coke** **\$1.5**

_____ Diet Coke	\$1.5
_____ Sprite	\$1.5
_____ Dr. Pepper	\$1.5
_____ Coke Zero	\$1.5
_____ Bottled Water	\$1.5
_____ Coffee (Gallon)	\$17
Includes cups, stirrers, creamers and sweeteners.	
_____ Bag of Ice	\$4
(Serves 10)	

EXTRAS

_____ Catering Service Agreement	\$0
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
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	