

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 - Holiday**

### **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

\_\_\_\_\_ **\*\*SPECIAL DIETARY ITEM\*\*** **\$14.95**

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.

### **APPETIZERS**

\_\_\_\_\_ **Chicken Empanadas (Dozen)** **\$44**

Chicken, corn, black beans, and bell peppers with chipotle aioll.

\_\_\_\_\_ **Cranberry & Brie Flowers (Dozen)** **\$48**

(Dozen) Puff pastry rolled with sliced brie, cranberry sauce, and baked. Topped with rosemary and honey.

\_\_\_\_\_ **Goat Cheese Log** **\$48**

(10 oz) Goat cheese rolled in crushed pistachios, topped with fig jam and hot honey. Served with crackers.

\_\_\_\_\_ **Carrot & Roasted Rep Pepper Dip** **\$40**

Carrots and roasted red peppers whipped with feta and garlic topped with pomegranate seeds and crushed red pepper. Served with toasted naan.

\_\_\_\_\_ **Mini Beef Wellington (Dozen)** **\$60**

(Dozen) Beef tenderloin with mushroom duxelles, prosciutto, wrapped in puff pastry. Topped with a gorgonzola cream dollop.

\_\_\_\_\_ **Mozzarella Puffs (2pc)** **\$4.25**

(2pc/Person) Puff pastry stuffed with mozzarella, baked and then tossed with truffle garlic and parmesan.

\_\_\_\_\_ **Whipped Feta Dip** **\$40**

(Serves 8-10) Whipped feta topped with cranberrues and pistachios. Served with pita bread.

\_\_\_\_\_ **Hand Pies** **\$4**

(10 MINIMUM) Your choice of hand pie. 10 minimum PER FLAVOR

\_\_\_\_\_ **Fruit Tray** **\$3.95**

(10 minimum)

## **SALADS**

\_\_\_\_\_ **Holiday Salad (Half Pan)**

(Serves 10-12) Roasted butternut squash, fresh greens, quinoa, walnuts, pomegranate, goat cheese served with maple dijon dressing. **\$45**

**\_\_\_\_\_ Holiday Salad (Full Pan) \$65**

(Serves 20-25) Roasted butternut squash, fresh greens, quinoa, walnuts, pomegranate, goat cheese served with maple dijon dressing.

**\_\_\_\_\_ Albys Salad (Half Pan) \$35**

(Serves 10-12) Mixed greens with blue cheese, apples, tomatoes, and candied pecans with Albys apple vinaigrette.

**\_\_\_\_\_ Albys Salad (Full Pan) \$60**

(Serves 20-25) Mixed greens with blue cheese, apples, tomatoes, and candied pecans with Albys apple vinaigrette.

**\_\_\_\_\_ Spinach & Fruit Salad (Half Pan) \$35**

(Serves 10-12) Baby spinach with strawberries, blue berries and grapes topped with candied pecans, green apples, feta cheese, and Albys balsamic vinaigrette.

**\_\_\_\_\_ Spinach & Fruit Salad (Full Pan) \$60**

(Serves 20-25) Baby spinach with strawberries, blue berries and grapes topped with candied pecans, green apples, feta cheese, and Albys balsamic vinaigrette.

**\_\_\_\_\_ Greek Salad (Half Pan) \$35**

(Serves 10-12) Romaine with feta, olives, cucumber, tomatoes and Alby's red wine vinaigrette.

**\_\_\_\_\_ Greek Salad (Full Pan) \$60**

(Serves 20-25) Romaine with feta, olives, cucumber, tomatoes and Alby's red wine vinaigrette.

## **HOLIDAY PACKAGES**

\_\_\_\_\_ **Holiday Package 1** **\$25.95**

(10 minimum) Roasted citrus brined turkey breast and traditional brown sugar honey ham, served with mashed potatoes and gravy, savory sausage stuffing, green bean casserole, Alby's cranberry sauce,

\_\_\_\_\_ **Holiday Package 2** **\$28.95**

(10 minimum) Roasted citrus brined turkey breast and traditional brown sugar honey ham, served with mashed potatoes and gravy, savory sausage stuffing, green bean casserole, Alby's cranberry sauce,

## **SPECIAL CARVINGS**

\_\_\_\_\_ **Roasted Citrus Brined Turkey Breast (Pound)** **\$21.95**

(Serves 2-3) Served sliced with gravy.

\_\_\_\_\_ **Whole Turkey** **\$160**

(Serves 10-12) Citrus brined turkey with your choice of two sides and gravy. The average turkey weight is 18-20lbs.

\_\_\_\_\_ **Whole Boneless Leg of Lamb** **\$195**

(Serves 10-12) 8 ounce portions of slow roasted rosemary and garlic marinated boneless leg of lamb.

\_\_\_\_\_ **Brown Sugar Ham (Pound)** **\$22.95**

(Serves 10-12) 4 ounce portions of traditional brown sugar ham.

\_\_\_\_\_ **Beef Brisket (Pound)** **\$24.95**

Braised beef brisket in red wine.

\_\_\_\_\_ **Whole Beef Tenderloin** **\$310**

(Serves 8-10) Broiled whole beef tenderloin with brandy peppercorn sauce. Average weight is 4lbs.

\_\_\_\_\_ **Whole Pacific Salmon** **\$165**

(Serves 8-10) Tarragon and sea salt marinated salmon, oven roasted with a Chardonnay butter sauce. Average weight is 3lbs.

\_\_\_\_\_ **Whole Roasted Pork Loin** **\$160**

(Serves 8-10) Marinated with fine herbs and stuffed with spinach and Duxelles mushrooms, with its own roasting juice. Average weight is 4lbs.

\_\_\_\_\_ **Roasted Pork Loin w/ Mustard Sauce** **\$120**

(Serves 8-10) Roasted pork loin in a mustard sauce with pomegranate.

\_\_\_\_\_ **Chicken Medallions Florentina** **\$130**

(Serves 8-10) Chicken medallions with spinach and sun dried tomatoes in a rosemary beurre blanc sauce.

## **SIDES**

\_\_\_\_\_ **Sausage & Bread Stuffing (Half Pan)** **\$38**

(Serves 10-12)

\_\_\_\_\_ **Albys Cranberry Sauce (Pint)** **\$18**

\_\_\_\_\_ **Creamy Garlic Mashed Potatoes w/ Gravy (Half Pan)** **\$30**

(Serves 10-12)

\_\_\_\_\_ **Au Gratin Potatoes (Half Pan)** **\$45**

(Serves 10-12) Yukon gold potatoes and granny smith apples.

\_\_\_\_\_ **Parmesan Sweet Potatoes (Half Pan)** **\$35**

(Serves 10-12)

\_\_\_\_\_ **Brussels Sprouts (Half Pan)**

(Serves 10-12) Brussels sprouts with bacon, cranberries and balsamic glaze. **\$45**

\_\_\_\_\_ **Lemon Parmesan Asparagus (Third Pan)** **\$36**  
(Serves 10-12)

\_\_\_\_\_ **Roasted Corn w/ Garlic Butter and Herbs (Half Pan)** **\$30**  
(Serves 10-12)

\_\_\_\_\_ **Mac & Cheese (Half Pan)** **\$30**  
(Serves 10-12)

\_\_\_\_\_ **Rolls & Butter (Dozen)** **\$12**

## **DESSERTS**

\_\_\_\_\_ **Pumpkin Pie** **\$40**  
(Serves 8-10)

\_\_\_\_\_ **Pecan Pie** **\$40**  
(Serves 8-10)

\_\_\_\_\_ **Apple Pie** **\$40**  
(Serves 8-10)

\_\_\_\_\_ **Albys Bread Pudding** **\$38**  
(Serves 12) Chef Albertos secret recipe with challah bread, creme anglaise, raisins and pecans.

\_\_\_\_\_ **Holiday Panna Cotta (Dozen)** **\$60**  
(Dozen) Vanilla and raspberry panna cotta topped with raspberries and mint.

\_\_\_\_\_ **Tiramisu Cups (Dozen)** **\$50**  
Petite cups with lady fingers in espresso, topped with mascarpone cream, cocoa, and fresh berries.

_____		<b>\$60</b>
_____	<b>Peppermint White Chocolate Cr?me Brulee Cup (Dozen)</b> (Dozen)	
_____	<b>Vanilla Cr?me Brulee Cup (Dozen)</b> (Dozen)	<b>\$60</b>
_____	<b>Double Chocolate Mousse Cups (Dozen)</b> Belgian chocolate and chocolate ganache with fresh berries.	<b>\$50</b>
_____	<b>Strawberry Shortcake (Dozen)</b> (Dozen) Soft cake with fresh strawberries, whipped cream, and custard.	<b>\$45</b>
_____	<b>Banana Pudding Cups (Dozen)</b> (Dozen) Vanilla wafers, banana pudding, and whipped cream.	<b>\$45</b>
_____	<b>Cannoli (Dozen)</b> Filled with sweet ricotta cheese and chocolate chips.	<b>\$44</b>

## BEVERAGES

_____	<b>Unsweet Tea (Gallon)</b> Includes cups, ice, sugars and lemons.	<b>\$15</b>
_____	<b>Hot Tea (Gallon)</b> (Serves 10) Includes cups, assorted tea bags, lemons, sweeteners and honey.	<b>\$17</b>
_____	<b>Hot Chocolate Station - Per Person</b> (20 minimum) Includes hot chocolate, whipped cream, crushed mint, sprinkles, mini marshmallows and candy cane sticks. Cups, lids and napkins included	<b>\$3.95</b>
_____	<b>Sweet Tea (Gallon)</b> Includes cups, ice, sugars and lemons.	<b>\$15</b>



_____ <b>Pink Lemonade (Gallon)</b>	<b>\$13</b>
Includes cups, ice and lemons.	
_____ <b>Coke</b>	<b>\$1.5</b>
_____ <b>Diet Coke</b>	<b>\$1.5</b>
_____ <b>Coke Zero</b>	<b>\$1.5</b>
_____ <b>Sprite</b>	<b>\$1.5</b>
_____ <b>Dr. Pepper</b>	<b>\$1.5</b>
_____ <b>Bottled Water</b>	<b>\$1.5</b>
_____ <b>Coffee (Gallon)</b>	<b>\$17</b>
Includes cups, stirrers, creamers and sweeteners.	
_____ <b>Bag of Ice (10 lbs)</b>	<b>\$4</b>
Includes bowl, scoop and cups.	

## **EXTRAS**

_____ <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>Catering Service Agreement - Special Events</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	