

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)** **\$36**

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

_____ **Shrimp Cocktail (Half Dozen)** **\$16**

Steamed large shrimp with classic cocktail sauce, served with crackers.

_____ **Fruit Tray** **\$3.95**

(10 minimum)

SALADS

_____ **Spinach & Fruit Salad (Half Pan)** **\$30**

(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)** **\$50**

(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)** **\$30**

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

_____ **Greek Salad (Full Pan)** **\$50**

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

_____ **Albys Salad (Half Pan)** **\$30**

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

_____ **Albys Salad (Full Pan)** **\$50**

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

HOLIDAY PACKAGES

_____ **Holiday Package 1** **\$21.95**
(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** **\$23.95**
(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,

_____ **Quinoa & Roasted Vegetable Stuffed Squash** **\$14.95**
Served with mashed potatoes and gravy, savory vegetarian stuffing, green bean casserole, Alby's cranberry sauce, rolls, butter

SPECIAL CARVINGS

_____ **Roasted Citrus Brined Turkey Breast (Pound)** **\$18.95**
Perfect for pot lucks!

_____ **Whole Turkey** **\$140**
(Serves 10-12) Citrus brined turkey with your choice of two sides and gravy.

_____ **Whole Leg of Lamb** **\$160**
(Serves 4-6) Slow roasted rosemary and garlic marinated boneless leg of lamb. Served with your choice of two sides.

_____ **Brown Sugar Ham (Pound)** **\$18.95**
Perfect for pot lucks!

_____ **Beef Brisket (Pound)** **\$22.95**
Braised beef brisket in red wine. Served with your choice of two sides.

_____ **Whole Beef Tenderloin** **\$280**

(Serves 8-10) Broiled whole beef tenderloin with brandy peppercorn sauce. Served with your choice of two sides.

_____ **Whole Pacific Salmon** **\$145**

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

_____ **Whole Roasted Pork Loin** **\$140**

(Serves 8-10) Marinated with fine herbs and stuffed with spinach and Duxelles mushrooms, with its own roasting juice. Served with your choice of two sides.

ENTREE PANS

_____ **Gnocchi Carbonara** **\$80**

(Serves 8-10) Homemade potato dumplings, baked with bechamel and bacon.

_____ **Herb Pork Roast** **\$70**

(Serves 8-10) Three-pound pork loin stuffed with fine herbs and duxelles mushrooms.

SIDES

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

(Serves 8-10)

_____ **Albys Cranberry Sauce (Half Pan)** **\$18**

(Serves 8-10)

_____ **Creamy Garlic Mashed Potatoes w/ Gravy (Half Pan)** **\$28**

(Serves 8-10)

_____ **Gratin Potatoes (Half Pan)** **\$34**

(Serves 8-10) Yukon gold potatoes and granny smith apples.

_____ Parmesan Sweet Potatoes (Half Pan)	\$26
(Serves 8-10)	
_____ Brussels Sprouts (Half Pan)	\$32
(Serves 8-10) Brussels sprouts with bacon, cranberries and balsamic glaze.	
_____ Lemon Parmesan Asparagus (Half Pan)	\$32
(Serves 8-10)	
_____ Roasted Corn w/ Garlic Butter and Herbs (Half Pan)	\$26
(Serves 8-10)	
_____ Mac & Cheese (Half Pan)	\$26
(Serves 8-10)	
_____ Rolls & Butter (Dozen)	\$8

DESSERTS

_____ Pumpkin Pie	\$25
(Serves 8-10)	
_____ Pecan Pie	\$25
(Serves 8-10)	
_____ Apple Pie	\$25
(Serves 8-10)	
_____ Albys Bread Pudding	\$26
(Serves 12) Chef Albertos secret recipe with challah bread, creme anglaise, raisins and pecans.	
_____ Limoncello Cake (Whole)	\$75
(Serves 14) Layered lemon cream and mascarpone cheese with lemon icing and fresh berries.	

_____ **Hazelnut Cake (Whole)** **\$75**

(Serves 12) Chocolate cake filled with chocolate cream and hazelnut crunch, finished with chocolate glaze and sprinkles.

_____ **Tiramisu Cups (Dozen)** **\$43**

Petite cups with lady fingers in espresso, topped with mascarpone cream, cocoa, and fresh berries.

_____ **Double Chocolate Mousse Cups (Dozen)** **\$50**

Belgian chocolate and chocolate ganache with fresh berries.

_____ **Cannoli (Dozen)** **\$44**

Filled with sweet ricotta cheese and chocolate chips.

BEVERAGES

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

Includes cups, ice, sugars and lemons.

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

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

_____ **Hot Chocolate Station - Per Person** **\$3.95**

(20 minimum) Includes hot chocolate, whipped cream, crushed mint, sprinkles, mini marshmallows and candy cane sticks.
Cups, lids and napkins included

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

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	