

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 - 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)** **\$50**

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.

\_\_\_\_\_ **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**

_____ <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	