

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: _____

Churrasco's on the Go

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 pick

_____ ****SPECIAL DIETARY ITEM**** **\$10**

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

_____ **Order \$250 or more and Receive a Complimentary Box Lunch** **\$0**

Order \$250 or more and receive a complimentary box lunch (entree cannot exceed \$15). The lunch will arrive with your name on it. Write your selection in the special instruction box below.

PLATES AND UTENSILS

_____ **Complimentary Plates, Napkins, Utensils & Serving Utensils** **\$0**

Please include the number of guests you will be serving. We will provide the appropriate number of service items for your meal.

APPETIZERS

_____ Roasted Tomato Salsa (Pint) (Serves 3-4)	\$5.99
_____ Roasted Tomato Salsa (Quart) (Serves 5-6)	\$10.99
_____ Pico De Gallo (Pint) (Serves 3-4)	\$4.99
_____ Pico De Gallo (Quart) (Serves 5-6)	\$7.99
_____ Guacamole (Pint) (SERVES 3-4) Avocado, toasted garlic, sun-dried tomatoes, Parmesan and toasted pepitas	\$10.99
_____ Guacamole (Quart) (SERVES 5-6) Avocado, toasted garlic, sun-dried tomatoes, Parmesan and toasted pepitas.	\$19.99
_____ Queso Poblano (Pint) (SERVES 3-4) White queso with roasted green chiles.	\$8.99
_____ Queso Poblano (Quart) (Serves 5-6) White queso with roasted green chiles.	\$16.99
_____ Empanadas (SERVES 10) Savory latin pastries with choice of Argentine style beef or roasted chicken	\$49.99
_____ Empanadas (Each) Savory Latin pastries with choice of Argentine beef or roasted chicken.	\$4.99
_____ Ceviche Capacabana	

Peruvian style ceviche of rain forest tilapia and gulf shrimp, with avocado red onion, cilantro, jalapeno and pineapple. **\$11.99**

_____ **Plantain Chips (Individual)** **\$4.99**

_____ **Plantain Chips (Pound)** **\$8.99**
(Serves 5-6)

_____ **Tortilla Chips (Pound)** **\$5.99**
(Serves 5-6)

SOUPS AND SALADS

_____ **Amazon Salad (Pan)** **\$27.99**
(SERVES 10-15) Mixed greens with marinated heart of palm, tomato, capers, red onion, radish, smoked cotija cheese with choice of dressing

_____ **Amazon Salad (Entree)** **\$8.99**
Mixed greens with marinated heart of palm, tomato, capers, red onion, radish, smoked cotija cheese with choice of dressing

_____ **Pita B.A.L.T. Salad (Entree)** **\$8.99**
Bacon, avocado, tomato, cheese, pita bread and choice of dressing.

_____ **Mendoza Steak Salad (Entree)** **\$16.99**
Chimichurri grilled beef, roasted red pepper, avocado, tomato, corn charred tortilla crisps and choice of dressing.

_____ **Cubana Soup (Cup)** **\$6.99**
Black bean soup with pico de gallo, cotija cheese and fire roasted tortillas.

_____ **Cubana Soup (Bowl)** **\$8.99**
Black bean soup with pico de gallo, cotija cheese and fire roasted tortillas.

ENTREES

_____ Pollo Encamisado (Entree)	\$16.99
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Plantain crusted chicken breast, spicy black bean sauce, roasted tomato and smoked panela cheese. Served with cilantro rice and black beans.

_____ Pollo Encamisado (Small)	\$68.99
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(SERVES 5) Plantain crusted chicken breast, spicy black bean sauce, roasted tomato and smoked panela cheese. Served with cilantro rice and black beans.

_____ Pollo Encamisado (Large)	\$122.99
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(SERVES 10) Plantain crusted chicken breast, spicy black bean sauce, roasted tomato and smoked panela cheese. Served with cilantro rice and black beans.

_____ Amazon Chicken (Entree)	\$16.99
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Roasted chicken breast crusted with grilled corn and cotija cheese over crema fresca. Served with cilantro rice and black beans.

_____ Amazon Chicken (Small)	\$68.99
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(SERVES 5) Roasted chicken breast crusted with grilled corn and cotija cheese over crema fresca. Served with cilantro rice and black beans.

_____ Amazon Chicken (Large)	\$122.99
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(SERVES 10) Roasted chicken breast crusted with grilled corn and cotija cheese over crema fresca. Served with cilantro rice and black beans.

_____ Carnitas (Entree)	\$16.99
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Crispy pork carnitas, avocado, radish, criollo peppers and onions with tomatilla sauce. Served with cilantro rice and black beans.

_____ Carnitas (Small)	\$59.99
(SERVES 5) Achiote braised pork shoulder, grilled onions, pineapple pico de gallo and amazon crema. Served with cilantro rice and black beans.	
_____ Carnitas (Large)	\$110.99
(SERVES 10) Achiote braised pork shoulder, grilled onions, pineapple pico de gallo and amazon crema. Served with cilantro rice and black beans.	
_____ Lomo Latino (Entree)	\$20.99
Chimichurri grilled beef (6 ounces), spicy black bean sauce and pico de gallo. Served with cilantro rice and black beans.	
_____ Lomo Latino (Small)	\$89.99
(SERVES 5) Chimichurri grilled steak, spicy black bean sauce and pico de gallo. Served with cilantro rice and black beans.	
_____ Lomo Latino (Large)	\$168.99
(SERVES 10) Chimichurri grilled steak, spicy black bean sauce and pico de gallo. Served with cilantro rice and black beans.	
_____ Mixed Grill (Entree)	\$21
Chimichurri grilled beef, chicken, achiote grilled shrimp, criollo peppers and onions. Served with cilantro rice and black beans.	
_____ Mixed Grill (Small)	\$92.99
(SERVES 5) Chimichurri grilled beef, chicken, achiote grilled shrimp, criollo peppers and onions. Served with cilantro rice and black beans.	
_____ Mixed Grill (Large)	\$169.99
(Serves 10) Chimichurri grilled beef, chicken, achiote grilled shrimp, criollo peppers and onions. Served with cilantro rice and black beans.	
_____ Shrimp Sirenas (Entree)	

Plantain crusted jumbo shrimp with red pepper remoulade.
Served with cilantro rice and black beans. **\$19.99**

_____ Shrimp Sirenas (Small) **\$79.99**

(SERVES 5) Plantain crusted jumbo shrimp with red pepper remoulade. Served with cilantro rice and black beans.

_____ Shrimp Sirenas (Large) **\$148.99**

(SERVES 10) Plantain crusted jumbo shrimp with red pepper remoulade. Served with cilantro rice and black beans.

_____ Mixed Grill Veggie Plate (Entree) **\$17.99**

Carrots, zucchini, asparagus, mushrooms, onions and bell peppers lightly seasoned and served with white rice.

TACOS, ENCHILADAS AND QUESADILLAS

_____ Chicken Tacos Al Carbon **\$16.99**

Two tacos with criollo peppers and onion on flour tortillas.
Served with guacamole, pico de gallo, cilantro rice and black beans.

_____ Beef Tacos Al Carbon **\$16.99**

Two tacos with criollo peppers and onion on flour tortillas.
Served with guacamole, pico de gallo, cilantro rice and black beans.

_____ Shrimp Tacos Al Carbon **\$16.99**

Two tacos with criollo peppers and onion on flour tortillas.
Served with guacamole, pico de gallo, cilantro rice and black beans.

_____ Fish Taco Dinner (Entree) **\$14.99**

Two tacos of rain forest tilapia with jalapeno remoulade, crunch cabbage and rocoto sauce Served with pico de gallo, guacamole, cilantro rice and black beans.

<u> </u> Fish Taco Dinner (Small)	\$61.99
(SERVES 5) Tacos with rain forest tilapia with jalapeno remoulade, crunch cabbage and rocoto sauce Served with guacamole, pico de gallo, cilantro rice and black beans.	
<u> </u> Fish Taco Dinner (Large)	\$112.99
(SERVES 10) Tacos with rain forest tilapia with jalapeno remoulade, crunch cabbage and rocoto sauce Served with guacamole, pico de gallo, cilantro rice and black beans.	
<u> </u> Chicken Quesadillas	\$14.99
Jumbo flour tortilla with Monterey jack and cojita cheese, criollo peppers and onions. Served with guacamole and pico de gallo.	
<u> </u> Beef Quesadillas	\$16.99
Jumbo flour tortilla with Monterey jack and cojita cheese, criollo peppers and onions. Served with guacamole and pico de gallo.	
<u> </u> Shrimp Quesadillas	\$17.99
Jumbo flour tortilla with Monterey jack and cojita cheese, criollo peppers and onions. Served with guacamole and pico de gallo.	
<u> </u> Beef Enchiladas	\$15.99
Two oven baked enchiladas with roasted tomatillo or tomato salsa, cotija cheese and cilantro. Served with cilantro rice and black beans.	
<u> </u> Chicken Enchiladas (Entree)	\$13.99
Two oven baked enchiladas with roasted tomatillo or tomato salsa, cotija cheese and cilantro. Served with cilantro rice and black beans.	
<u> </u> Chicken Enchiladas (Small)	\$55.99
(SERVES 5) Pulled chicken tinga, roasted tomatilla salsa verde, queso fresco and cilantro. Served with cilantro rice and black beans.	

_____ Chicken Enchiladas (Large)	\$102.99
(SERVES 10) Pulled chicken tinga, roasted tomatilla salsa verde, queso fresco and cilantro. Served with cilantro rice and black beans.	

BURGERS AND CUBANOS

_____ Amazon Burger	\$15.99
Provolone cheese, lettuce, tomato, pickled onion, smoked mustard and jalapeno remoulade on a sweet sourdough bun served with your choice of side.	

_____ Jalapeno Popper Burger	\$15.99
Poblano white queso, grilled jalapenos, bacon, onion, tomato, smoked mustard on grilled hallah bun served with your choice of side.	

_____ Latino Chicken Sandwich	\$15.99
Grilled or plantain crusted chicken, spicy black bean sauce, avocado, provolone, lettuce and tomato on a sweet sourdough bun served with your choice of side.	

SIDES

_____ Cilantro Rice	\$3.99
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_____ Black Beans	\$3.99
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_____ Tortillas (3)	\$1.99
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_____ Cilantro Rice (Pint)	\$5.99
(Serves 3-4)	

_____ Cilantro Rice (Quart)	\$8.99
(Serves 5-6)	

_____ Black Beans (Pint) (Serves 3-4)	\$5.99
_____ Black Beans (Quart) (Serves 5-6)	\$8.99
_____ Cilantro Dressing (Pint) (Serves 3-4)	\$6.99
_____ Cilantro Dressing (Quart) (Serves 5-6)	\$10.99
_____ Chimichurri (Pint) (Serves 3-4)	\$6.99
_____ Chimichurri (Quart) (Serves 5-6)	\$12.99
_____ Yuca Fries (Per person)	\$5.99
_____ French Fries (Per person)	\$3.99
_____ Sweet Plantain Maduros (Per Person)	\$5.99
_____ Grilled Market Veggies (Per person) Includes zucchini, carrots, bell peppers, onions and asparagus.	\$8.99
_____ Plantain Chips Served with chimichurri.	\$4.99

DESSERTS

_____ **Tres Leches** **\$7.99**

Tres leches cake soaked in sweet vanilla laced cream and meringue Italiano.

_____ **Tres Leches (Small)** **\$34.99**

(SERVES 6-8) Tres leches cake soaked in sweet vanilla laced cream and meringue Italiano.

_____ **Tres Leches (Large)** **\$64.99**

(SERVES 15-16) Tres leches cake soaked in sweet vanilla laced cream and meringue Italiano.

_____ **Flan De Queso** **\$7.99**

Velvety cheese creme caramel, with caramel sauce and dulce de leche mousse.

_____ **Alfajores** **\$7.99**

(Serves 1-2) A dozen melt-in-your mouth dulce de leche short bread cookies

BEVERAGES

_____ **Bottled Water** **\$1.99**

_____ **Coke (12 oz. can)** **\$2.99**

_____ **Diet Coke (12 oz. can)** **\$2.99**

_____ **Sprite (12 oz. can)** **\$2.99**

_____ **Lemonade (Gallon)** **\$12.99**

Served with cups, straws and ice

_____ **Iced Tea (Gallon)** **\$9.99**

Served with cups, sweetener, lemons, straws and ice.

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