

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 C	atering Concierge	Date:		
Fax:	713.758.012	5	Pages:	with cover	
Com	pany Name:				
Deliv	ery Address:		Floor/ Suite	:	_
Cont	act Name:		_		
Ema	il Address:				<u> </u>
Phor	ne Number:		Ext.:		_
Cell	Number:				
Number of people you will be serving:					
Payn	nent By:	Check	AMEX	Visa	MCard
Time	Requested:				
Date	Requested:				
Card	Number:		Exp. Date:		
CVV	:		Billing Zip Code:		
Com	ments:	_			-

Amazon Grill

SERVICE LEVELS

Set Up Service 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	\$75
SPECIAL DIETARY ITEM 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	\$10
Order \$250 or more and Receive a Complimentary Box Lunch 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.	\$0
PLATES AND UTENSILS 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.	\$0

APPETIZERS

Roasted Tomato Salsa (Pint)	\$3.95
(Serves 3-4)	
Roasted Tomato Salsa (Quart)	\$6.95
(Serves 5-6)	
Pico De Gallo (Pint)	\$2.95
(Serves 3-4)	
Pico De Gallo (Quart)	\$4.95
(Serves 5-6)	
Guacamole (Pint)	\$10.95
(SERVES 3-4) Avocado, toasted garlic, sun-dried tomatoes,	
Parmesan and toasted pepitas	
Guacamole (Quart)	\$19.95
(SERVES 5-6) Avocado, toasted garlic, sun-dried tomatoes, Parmesan and toasted pepitas.	
Queso Poblano (Pint)	\$8.95
(SERVES 3-4) White queso with roasted green chiles.	
Queso Poblano (Quart)	\$16.95
(Serves 5-6) White queso with roasted green chiles.	
Empanadas	\$49.5
(SERVES 10) Savory latin pastries with choice of Artentine style beef or roasted chicken	·
Empanadas (Each)	\$4.95
Savory Latin pastries with choice of Argentine beef or roasted chicken.	
Ceviche Capacabana	

Peruvian style ceviche of rain forest tilapia and gulf shrimp, with avocado red onion, cilantro, jalapeno and pineapple.	\$11.95
Plantain Chips (Individual)	\$2.95
Plantain Chips (Pound) (Serves 5-6)	\$5.95
Tortilla Chips (Pound) (Serves 5-6)	\$3.95
SOUPS AND SALADS	
Amazon Salad (Pan) (SERVES 10-15) Mixed greens with marinated heart of palm, tomato, capers, red onion, radish, smoked cotija cheese with choice of dressing	\$27.95
Amazon Salad (Entree) Mixed greens with marinated heart of palm, tomato, capers, red onion, radish, smoked cotija cheese with choice of dressing	\$8.95
Pita B.A.L.T. Salad (Entree) Bacon, avocado, tomato, cheese, pita bread and choice of dressing.	\$8.95
Mendoza Steak Salad (Entree) Chimichurri grilled beef, roasted red pepper, avocado, tomato, corn charred tortilla crisps and choice of dressing.	\$15.95
Cubana Soup (Cup) Black bean soup with pico de gallo, cotija cheese and fire roasted tortillas.	\$5.95
Cubana Soup (Bowl) Black bean soup with pico de gallo, cotija cheese and fire roasted tortillas.	\$7.95

ENTREES

Pollo Encamisado (Entree)	\$15.95
Plantain crusted chicken breast, spicy black bean sauce, roasted tomato and smoked panela cheese. Served with cilantro rice and black beans.	
Pollo Encamisado (Small)	\$62.95
(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)	\$118.95
(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)	\$15.95
Roasted chicken breast crusted with grilled corn and cotija cheese over crema fresca. Served with cilantro rice and black beans.	
Amazon Chicken (Small)	\$62.95
(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)	\$118.95
(SERVES 10) Roasted chicken breast crusted with grilled corn and cotija cheese over crema fresca. Served with cilantro rice and black beans.	
Carnitas (Entree)	\$15.95
Crispy pork carnitas, avocado, radish, criollo peppers and onions with tomatilla sauce. Served with cilantro rice and black beans.	

Carnitas (Small) (SERVES 5) Achiote braised pork shoulder, grilled onions, pineapple pico de gallo and amazon creama. Served with cilantro rice and black beans.	\$55.95
Carnitas (Large) (SERVES 10) Achiote braised pork shoulder, grilled onions, pineapple pico de gallo and amazon creama. Served with cilantro rice and black beans.	\$102.95
Lomo Latino (Entree) Chimichurri grilled beef (6 ounces), spicy black bean sauce and pico de gallo. Served with cilantro rice and black beans.	\$18.95
Lomo Latino (Small) (SERVES 5) Chimichurri grilled steak, spicy black bean sauce and pico de gallo. Served with cilantro rice and black beans.	\$82.95
Lomo Latino (Large) (SERVES 10) Chimichurri grilled steak, spicy black bean sauce and pico de gallo. Served with cilantro rice and black beans.	\$156.95
Mixed Grill (Entree) Chimichurri grilled beef, chicken, achiote grilled shrimp, criollo peppers and onions. Served with cilantro rice and black beans.	\$19.95
Mixed Grill (Small) (SERVES 5) Chimichurri grilled beef, chicken, achiote grilled shrimp, criollo peppers and onions. Served with cilantro rice and black beans.	\$84.95
Mixed Grill (Large) (Serves 10) Chimichurri grilled beef, chicken, achiote grilled shrimp, criollo peppers and onions. Served with cilantro rice and black beans. Shrimp Sirenas (Entree)	\$159.95

Plantain crusted jumbo shrimp with red pepper remoulade. Served with cilantro rice and black beans.	\$17.95
Shrimp Sirenas (Small)	\$72.95
(SERVES 5) Plantain crusted jumbo shrimp with red pepper	•
remoulade. Served with cilantro rice and black beans.	
Terriodiade. Gerved with oliantro fide and black bearis.	
Shrimp Sirenas (Large)	\$136.95
(SERVES 10) Plantain crusted jumbo shrimp with red pepper	
remoulade. Served with cilantro rice and black beans.	
Mixed Grill Veggie Plate (Entree)	\$17.95
Carrots, zucchini, asparagus, mushrooms, onions and bell	
peppers lightly seasoned and served with white rice.	
TACOS, ENCHILADAS AND QUESADILLAS	
Puffy Tacos (Entree)	\$11.95
Two airy puffed tortilla tacos with lettuce, cheese and crema	
fresca. Served with pico de gallo, guacamole, cilantro rice and	
black beans.	
Puffy Taco Dinner (Small)	\$55.95
(SERVES 5) Airy puffed tortilla tacos with lettuce, cheese and	
crema fresca. Served with pico de gallo, guacamole, cilantro	
rice and black beans.	
Puffy Taco Dinner (Large)	\$104.95
(SERVES 10) Airy puffed tortilla tacos with lettuce, cheese and	
crema fresca. Served with pico de gallo, guacamole, cilantro	
rice and black beans.	
Chicken Tacos Al Carbon	\$12.95
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	\$14
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	\$15
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)	\$12
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.	
Fish Taco Dinner (Small)	\$55
(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.	
Fish Taco Dinner (Large)	\$104
(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.	
Chicken Quesadillas	\$12
Jumbo flour tortilla with Monterey jack and cojita cheese, criollo peppers and onions. Served with guacamole and pico de gallo.	
Beef Quesadillas	\$14
Jumbo flour tortilla with Monterey jack and cojita cheese, criollo peppers and onions. Served with guacamole and pico de gallo.	
Shrimp Quesadillas	\$15

Beef Enchiladas	\$13.95
Two oven baked enchiladas with roasted tomatillo or tomato salsa, cotija cheese and cilantro. Served with cilantro rice and black beans.	
Chicken Enchiladas (Entree)	\$12.95
Two oven baked enchiladas with roasted tomatillo or tomato salsa, cotija cheese and cilantro. Served with cilantro rice and black beans.	
Chicken Enchiladas (Small)	\$51.95
(SERVES 5) Pulled chicken tinga, roasted tomatilla salsa verde, queso fresco and cilantro. Served with cilantro rice and black beans.	
Chicken Enchiladas (Large)	\$96.95
(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	\$12.95
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	\$12.95
Poblano white queso, grilled jalapenos, bacon, onion, tomato, smoked mustard on grilled hallah bun served with your choice of side.	
Latino Chicken Sandwich	\$12.95
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	\$2.95
Black Beans	\$2.95
Tortillas (3)	\$1.95
Cilantro Rice (Pint) (Serves 3-4)	\$4.95
Cilantro Rice (Quart) (Serves 5-6)	\$6.95
Black Beans (Pint) (Serves 3-4)	\$4.95
Black Beans (Quart) (Serves 5-6)	\$7.95
Cilantro Dressing (Pint) (Serves 3-4)	\$4.95
Cilantro Dressing (Quart) (Serves 5-6)	\$8.95
Chimichurri (Pint) (Serves 3-4)	\$6.95
Chimichurri (Quart) (Serves 5-6)	\$12.95
Yuca Fries (Per person)	\$4.95

French Fries	\$3.95
(Per person)	
Sweet Plantain Maduros	\$4.95
(Per Person)	
Grilled Market Veggies	\$8.95
(Per person) Includes zucchini, carrots, bell peppers, onions and asparagus.	
anu asparagus.	
Plantain Chips	\$2.95
Served with chimichurri.	
DESSERTS	
Tres Leches	\$7.95
Tres leches cake soaked in sweet vanilla laced cream and meringue Italiano.	
Tres Leches (Small)	\$30
(SERVES 6-8) Tres leches cake soaked in sweet vanilla laced cream and meringue Italiano.	
Tres Leches (Large)	\$60
(SERVES 15-16) Tres leches cake soaked in sweet vanilla	
laced cream and meringue Italiano.	
Flan De Queso	\$7.95
Velvety cheese creme caramel, with caramel sauce and dulce de leche mousse.	
Alfajores	\$7.95
(Serves 1-2) A dozen melt-in-your mouth dulce de leche short bread cookies	

BEVERAGES

Bottled Water	\$1.95
Coke (12 oz. can)	\$2.95
Diet Coke (12 oz. can)	\$2.95
Sprite (12 oz. can)	\$2.95
Lemonade (Gallon)	\$9.95
Served with cups, straws and ice	
lced Tea (Gallon)	\$9.95
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	