# 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 TO: 713.758.0125
To: Corporate Catering Concierge Date:
Fax: 713.758.0125
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:

## Arts \& Crepes Events

## SERVICE LEVELS

Set Up Service $\quad \$ 100$
Our staff will set-up with a buffet linen, chafing dishes, all serving pieces and have everything ready to enjoy at your required start time. Then the staff person will return the same day to pick

|  | $* *$ SPECIAL DIETARY ITEM |
| :--- | :--- | ** $\quad \$ 10$

## PLATES AND UTENSILS

Complimentary Plates, Napkins, Utensils \& Serving Utensils \$0.00
Please include the number of guests you will be serving. We will provide the appropriate number of service items for your meal.

## APPETIZERS AND SALADS

Salad Mimi \$48
(Serves 12) Organic spring mix, cherry tomatoes, prosciutto, shaved Parmesan and a french vinaigrette.

Mini Quiches \$24
(Serves 4) 4" quiches
Potato Au Gratin \$42
(Dozen) Individual potato au gratin with thinly sliced potatoes and Emmental cheese.
Cheese Friand

(Dozen) Puff pastry filled with a Emmental and Roquefort
cheese bechamel.\$42
Spinach and Ricotta Pastries ..... \$42
(Dozen) Puff pastry basket filled with spinach and ricotta cheese.

Cheese and Charcuterie Tray \$120
(Serves 12) Served with freshly baked French baguette and Cornichons.

| $\quad$ Seasonal Fruit Tray |
| :--- |
| (Per person / 10 Minimum) Assorted sliced fresh, seasonal |
| fruits and berries |

## CREPES

| Sweet Crepe Station |  |  | $\$ 7$ |
| :--- | :--- | :---: | :---: |
| (Per person) 1 sweet crepe per person. Crepe options include |  |  |  |
| Chocolate Hazelnut, Lavender Flavored Sugar and Creme |  |  |  |
| Brulee all with homemade whipped cream. |  |  |  |

$\ldots \quad$ Sweet Crepe Station and Topping Bar
\$9
(Per person) 1 sweet crepe per person with self serve toppings. Crepe options include Chocolate Hazelnut, Lavender Flavored Sugar and Creme Brulee all with homemade whipped cream.

## Savory and Sweet Crepe Station (2 sweet crepe option)

(Per person) 1 savory and 1 sweet crepe per person. Savory crepe options include Ham \& Swiss Cheese, Turkey Breast \& Swiss Cheese and Swiss Cheese. Sweet crepe options include Chocolate Hazelnut an

## Savory and Sweet Crepe Station (3 sweet crepe option)

(Per person) 1 savory and 1 sweet crepe per person. Savory ..... \$16crepe options include Ham \& Swiss Cheese, Turkey Breast \&Swiss Cheese and Swiss Cheese. Sweet crepe options includeChocolate Hazelnut, L
CREPE TRAYS
Sweet Crepe Tray \#1 ..... \$72
(Dozen)
Sweet Crepe Tray \#2 ..... \$84
(Dozen)
CROISSANT TRAYS
Mini Croissant Tray ..... $\$ 27.5$
(Dozen) An assortment of the daily flavors.
Large Croissant Tray ..... \$40
(Dozen) An assortment of the daily flavors.
SANDWICH TRAYS
Sandwich Tray ..... $\$ 99.95$(Dozen) Your choice of baguette and croissant sandwiches.
PASTRY TRAYS
Petit Fours Traditional ..... \$35(dozen) An assortment of French mini pastries.
MACARONS
French Macarons ..... \$30
(Dozen) An assortment of the daily flavors.

## EXTRAS

Catering Service Agreement ..... \$0TO CONFIRM AND FINALIZE YOUR EVENT: The cateringagreement must be signed to confirm the booking of yourevent. Please print this order and initial each page and eitherfax back to 713.758.0125 or
Catering Service Agreement - Special Events ..... \$0TO CONFIRM AND FINALIZE YOUR EVENT: The cateringagreement must be signed to confirm the booking of yourevent. Please print this order and initial each page and eitherfax back to 713.758.0125 or
Service Fee (Required for all Staffed Events) ..... \$0
(Required for all Staffed Events) A 10\% service fee is added to all staffed events. This service fee covers all necessary equipment for your event.
China, Glassware, Silverware and Linen Napkins ..... \$5
On-Site Chef ..... \$150
Clear Plastic Plates and Utensils - Per Person ..... \$1

