

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: _____

Arts & Crepes Events

SERVICE LEVELS

_____ **Set Up Service** **\$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**** **\$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

PLATES AND UTENSILS

_____ **Complimentary Plates, Napkins, Utensils & Serving Utensils \$0.00** **\$0**

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** **\$42**

(Dozen) Puff pastry filled with a Emmental and Roquefort cheese bechamel.

_____ **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.

_____ **Seasonal Fruit Tray** **\$3.75**

(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.

_____ **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.

_____ **\$15**

_____ **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 crepe options include Ham & Swiss Cheese, Turkey Breast & Swiss Cheese and Swiss Cheese. Sweet crepe options include Chocolate Hazelnut, L **\$16**

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** **\$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

_____ **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**