

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: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

## **Beyond the Box - Reception**

### **SERVICE LEVELS**

\_\_\_\_\_ **Set Up Service** **\$50**

Our staff will set-up with real chafing dishes, 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 everything

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

\_\_\_\_\_ **\$0**  
**NO, I would prefer not to have the complimentary chafing dishes with my meal.**

### **PLATES AND UTENSILS**

\_\_\_\_\_ **Earthchoice Package** **\$2**

Includes earthchoice 9 inch plates, forks, knives, spoons, natural napkins, bowls (if needed) and hot and or cold cups (if needed).

\_\_\_\_\_ **Mozaik Package** **\$3**

Includes 9 inch or 6 inch white and silver plates, reflections forks, knives, spoons, heavy duty napkins, clear rigid plastic cups (if needed), and paper coffee cups (if needed).

\_\_\_\_\_ **Complimentary Plates & Utensils** **\$0**

### **STATIONARY HORS D OEUVRES**

_____ <b>Fresh Baked Focaccia Bread (Dozen)</b>	<b>\$18</b>
(2 DOZEN MINIMUM) Served with roasted tomatoes, olives and basil.	
_____ <b>Fresh Fruit Kabobs with Honey Lime Yogurt Sauce (Dozen)</b>	<b>\$30</b>
(2 DOZEN MINIMUM)	
_____ <b>Sweet Red Grape Lollipops (Dozen)</b>	<b>\$18</b>
(2 DOZEN MINIMUM) Crusted in goat cheese and pistachios on tomato confit.	
_____ <b>Watermelon Cubes (Dozen)</b>	<b>\$18</b>
(2 DOZEN MINIMUM) Served with crumbled feta cheese, basil and aged balsamic.	
_____ <b>Dried Black Mission Figs (Dozen)</b>	<b>\$24</b>
(2 DOZEN MINIMUM) Served with bleu cheese mousse and apple smoked bacon.	
_____ <b>Classic Deviled Eggs with Apple Smoked Bacon (Dozen)</b>	<b>\$24</b>
(2 DOZEN MINIMUM)	
_____ <b>Foie Gras Torchon on Brioche Toast (Dozen)</b>	<b>\$36</b>
(2 DOZEN MINIMUM) Sweet cinnamon poached pear.	
_____ <b>Classic Vegetable Crudites</b>	<b>\$4</b>
(12 MINIMUM) Served with fresh broccoli, carrots, celery, cucumber, cherry tomato, radish, pesto spread and roasted garlic dip.	
_____ <b>Grilled Seasonal Vegetable Crudites</b>	<b>\$5</b>
(12 MINIMUM)	
_____ <b>Baby Vegetable Crudites</b>	

(12 MINIMUM) Includes baby zucchini, sunburst squash, red grape tomatoes, carrots, asparagus, broccolini, baby bell peppers, creamy hummus roasted garlic dip. **\$6**

**\_\_\_\_\_ Fresh Fruit Skewers **\$5.25****

(12 MINIMUM) fresh fruit skewers include ripe pineapple, honeydew, cantaloupe, strawberries and grapes on skewers with honey lime yogurt dipping sauce.

## **BEEF HORS D OEUVRES**

**\_\_\_\_\_ Crispy Beef Taquitos (Dozen) **\$18****

(2 DOZEN MINIMUM) Served with ranchero, sour cream and cilantro.

**\_\_\_\_\_ Sweet Chili Glazed Mini Beef Meatballs (Dozen) **\$18****

(2 DOZEN MINIMUM)

**\_\_\_\_\_ Italian Mini Meatballs (Dozen) **\$18****

(2 DOZEN MINIMUM) Served with homemade marinara and crusty baguette.

**\_\_\_\_\_ **\$24****

**Fajita Marinated Beef & Pepper Jack Roulade (Dozen)**

(2 DOZEN MINIMUM) Served with caramelized onion and bell pepper.

**\_\_\_\_\_ Honey Soy Marinated Beef Satay (Dozen) **\$24****

(2 DOZEN MINIMUM) Served with green onions and sesame seeds.

**\_\_\_\_\_ Beef Sirloin Sliders **\$30****

(2 DOZEN MINIMUM) Served with horseradish pickles and sharp cheddar.

**\_\_\_\_\_ Barbecue Beef Brisket in Filo Cups (Dozen)**

(2 DOZEN MINIMUM) Served with black beans, roasted corn and cilantro. **\$24**

\_\_\_\_\_ **Honey Marinated Beef (Dozen)** **\$30**

(2 DOZEN MINIMUM) Served with crispy wontons, ginger and wasabi pop rocks.

\_\_\_\_\_ **Shaved Beef Tenderloin Mini Sliders (Dozen)** **\$36**

(2 DOZEN MINIMUM) Served with horseradish cream, pickles and tomato confit.

\_\_\_\_\_ **Shaved Beef Tenderloin Sliders (Dozen)** **\$36**

(2 DOZEN MINIMUM) Served on a sesame bun with horseradish cream and sweet tomato.

## **CHICKEN AND LAMB HORS D OEUVRES**

\_\_\_\_\_ **Smoked Chicken Quesadilla (Dozen)** **\$18**

(2 DOZEN MINIMUM) Served with charred tomato salsa and sour cream.

\_\_\_\_\_ **Lemongrass Chicken Satay (Dozen)** **\$18**

(2 DOZEN MINIMUM) Served with banana curry, green apples and raisins.

\_\_\_\_\_ **\$18**

\_\_\_\_\_ **Ginger Marinated Chicken Satay with Peanut Sauce (Dozen)**

CHICKEN HORS D OEUVRES

\_\_\_\_\_ **Chicken & Lemongrass Dumplings (Dozen)** **\$18**

CHICKEN HORS D OEUVRES

\_\_\_\_\_ **Buttermilk Fried Chicken Strips (Dozen)** **\$18**

(2 DOZEN MINIMUM) Served with chipotle ranch dipping sauce.

_____ <b>Pecan Crusted Chicken Strips (Dozen)</b>	<b>\$24</b>
(2 DOZEN MINIMUM) Served with whole grain mustard dipping sauce.	
_____ <b>Chicken &amp; Lemongrass Dumplings (Dozen)</b>	<b>\$24</b>
(2 DOZEN MINIMUM) Served with orange soy dipping sauce.	
_____ <b>Parmesan Chicken Strips with Tomato Basil Sauce (Dozen)</b>	<b>\$24</b>
(2 DOZEN MINIMUM)	
_____ <b>Tagine Spiced Lamb Meatball Lollipops (Dozen)</b>	<b>\$24</b>
(2 DOZEN MINIMUM) Served with creamy hummus and toasted almonds.	
_____ <b>Beef &amp; Bleu Cheese En Croute (Dozen)</b>	<b>\$30</b>
(2 DOZEN MINIMUM)	
_____ <b>Individual Lamb Chops</b>	<b>\$36</b>
(2 DOZEN MINIMUM) Served with rosemary and dijon mustard jus.	
_____ <b>Curry Roulade (Dozen)</b>	<b>\$18</b>
(2 DOZEN MINIMUM) Curry chicken with walnuts, mango and red grapes.	
_____ <b>Chicken Roulade (Dozen)</b>	<b>\$18</b>
(2 DOZEN MINIMUM) Served with chicken, dried cranberries and apricots.	
_____ <b>BBQ Chicken Roulade (Dozen)</b>	<b>\$18</b>
(2 DOZEN MINIMUM) BBQ chicken served with roasted corn, black beans and cilantro.	
_____ <b>Chicken Spring Rolls (Dozen)</b>	

(2 DOZEN MINIMUM) Served with rice noodles, mint, basil and spicy peanut dressing. \$24

\$30

**Chicken Caesar & Parmesan Taco with Tomato Confit (Dozen)**  
(2 DOZEN MINIMUM)

## **SEAFOOD HORS D OEUVRES**

**Crispy Mini Jambalaya Cakes (Dozen)** \$18  
(2 DOZEN MINIMUM) Served with chipotle ranch dipping sauce.

**Lemon Zest Crab Cakes (Dozen)** \$30  
(2 DOZEN MINIMUM) Served with spicy red pepper rouille.

**Shrimp & Leeks baked in Puff Pastry (Dozen)** \$30  
(2 DOZEN MINIMUM) Served with tarragon cream.

**Crispy Fried Salmon Croquettes (Dozen)** \$30  
(2 DOZEN MINIMUM) Served with salmon dill remoulade.

\$30

**Cajun Spiced Crawfish Cakes with Spicy Rouille (Dozen)**  
(2 DOZEN MINIMUM)

**Coconut Crusted Fried Shrimp (Dozen)** \$30  
(2 DOZEN MINIMUM) Served with sweet orange dipping sauce.

\$30

**Roasted Basil Marinated Shrimp with Tomato Olive Chutney**  
(2 DOZEN MINIMUM)

_____ <b>Individual Lobster Mac &amp; Cheese (Dozen)</b> (2 DOZEN MINIMUM)	<b>\$36</b>
_____ <b>Crispy Wonton Wrapped Shrimp (Dozen)</b> (2 DOZEN MINIMUM) Served with Orange soy glaze and sesame seeds.	<b>\$36</b>
_____ <b>California Rolls (Dozen)</b> (2 DOZEN MINIMUM) Served with wasabi cream, pickled ginger and ponzu sauce.	<b>\$18</b>
_____ <b>Spicy Crab Sushi Rolls (Dozen)</b> (2 DOZEN MINIMUM) Served with mango, sambal and ponzu sauce.	<b>\$18</b>
_____ <b>Shrimp Spring Rolls (Dozen)</b> (2 DOZEN MINIMUM) Served with rice noodles, mint, basil and spicy peanut dressing.	<b>\$24</b>
_____ <b>Smoked Salmon &amp; Cream Cheese Pinwheels (Dozen)</b> (2 DOZEN MINIMUM) Served with chives, red onion and capers on wheat crouton.	<b>\$24</b>
_____ <b>Sweet Crab &amp; Mango on Crisp Cucumber (Dozen)</b> (2 DOZEN MINIMUM)	<b>\$24</b>
_____ <b>Shrimp Ceviche (Dozen)</b> (2 DOZEN MINIMUM) Served with cilantro, lime juice, jalapenos and chipotle tortilla chips.	<b>\$30</b>
_____ <b>Chilled Shrimp Cocktail (Dozen)</b> (2 DOZEN MINIMUM) Served with cocktail sauce and horeradish mousse.	<b>\$30</b>
_____ <b>Basil Marinated Shrimp with Tomato Garlic Confit (Dozen)</b>	



(2 DOZEN MINIMUM) **\$30**

\_\_\_\_\_ **Salmon Cones (Dozen)** **\$30**

(2 DOZEN MINIMUM) Smoked salmon and cream cheese mousse stuffed chive cones.

\_\_\_\_\_ **Lobster Salad (Dozen)** **\$36**

(2 DOZEN MINIMUM) Served with curry tuile, vanilla bean oil and passion fruit.

\_\_\_\_\_ **Caviar Cones (Dozen)** **\$36**

(2 DOZEN MINIMUM) Chive cones filled with Sturgeon Caviar and sour cream.

\_\_\_\_\_ **Thai Marinated Shrimp Brochette (Dozen)** **\$36**

(2 DOZEN MINIMUM) Served with ginger, sesame and lemongrass.

## **PORK HORS D OEUVRES**

\_\_\_\_\_ **\$18**

**Apple Smoked Bacon, Onion & Cheddar Cheese Quiche (Dozen)**

(2 DOZEN MINIMUM)

\_\_\_\_\_ **\$24**

**Bacon & Bleu Cheese Risotto Cakes with Thyme Aioli (Dozen)**

(2 DOZEN MINIMUM)

\_\_\_\_\_ **Italian Sausage & Mozzarella in Puff Pastry (Dozen)** **\$24**

(2 DOZEN MINIMUM) Served with sweet tomato garlic sauce.

\_\_\_\_\_ **\$24**

**Crispy Pork Dumplings with Tamarind Dipping Sauce (Dozen)**

(2 DOZEN MINIMUM)

\_\_\_\_\_ **Panini Bites (Dozen)** **\$24**

(2 DOZEN MINIMUM) Manchego cheese, prosciutto, tomato confit and basil.

\_\_\_\_\_ **Thinly Sliced Parma Ham Roulade (Dozen)** **\$24**

(2 DOZEN MINIMUM) Served with sweet melon and Texas goat cheese.

\_\_\_\_\_ **Parma Ham Wrapped Asparagus Tops (Dozen)** **\$24**

(2 DOZEN MINIMUM) Served with creamy orange dipping sauce.

## **DUCK AND QUAIL HORS D OEUVRES**

\_\_\_\_\_ **\$30**

**Thinly Sliced Smoked Duck Breast on Corn Cakes (Dozen)**

(2 DOZEN MINIMUM) Served with honey mustard cranberry chutney.

\_\_\_\_\_ **Deviled Quail Eggs (Dozen)** **\$36**

(2 DOZEN MINIMUM) Served with pecan smoked bacon and pain au lait.

## **VEGETARIAN HORS D OEUVRES**

\_\_\_\_\_ **\$18**

**Warm Bleu Cheese & Sweet Tomato Confit Tartlettes**

**(Dozen)**

(2 DOZEN MINIMUM)

\_\_\_\_\_ **Spinach & Feta Cheese Quiche (Dozen)** **\$18**

(2 DOZEN MINIMUM)

\_\_\_\_\_ **Wild Mushroom & Bleu Cheese Risotto (Dozen)** **\$18**

(2 DOZEN MINIMUM) Served with thyme cream.

_____ <b>Baked Five Cheese Mac and Cheese Cakes (Dozen)</b> (2 DOZEN MINIMUM)	<b>\$24</b>
_____ <b>Marinated Portobello Mushroom Brochette (Dozen)</b> (2 DOZEN MINIMUM) Served with basil, tomatoes and balsamic dressing.	<b>\$18</b>
_____ <b>Sweet Tomato, Mozzarella &amp; Red Onion Brochettes (Dozen)</b> (2 DOZEN MINIMUM) Served with white balsamic drizzle.	<b>\$18</b>
_____ <b>Vegetable Spring Rolls (Dozen)</b> (2 DOZEN MINIMUM) Served with rice noodles, mint, basil and spicy peanut dressing.	<b>\$18</b>
_____ <b>Bleu Cheese Mousse in Endive with Candied Walnuts (Dozen)</b> (2 DOZEN MINIMUM)	<b>\$18</b>
_____ <b>Balsamic Marinated Grilled Vegetable Tart (Dozen)</b> (2 DOZEN MINIMUM) Served with kalamata olives, tomato jam and feta cheese.	<b>\$18</b>
_____ <b>Eggplant Crostini (Dozen)</b> (2 DOZEN MINIMUM) Served with tomatoes, capers, basil and parmesan.	<b>\$24</b>
_____ <b>Pistachio Crusted Goat Cheese with Tomato Confit on Filo (Dozen)</b> (2 DOZEN MINIMUM)	<b>\$24</b>
_____ <b>Tomato &amp; mozzarella Tart (Dozen)</b> (2 DOZEN MINIMUM) Served with fresh basil and balsamic caviar.	<b>\$24</b>

\_\_\_\_\_ **Goat Cheese & Roasted Bell Pepper Tartlettes (Dozen)** **\$24**  
(2 DOZEN MINIMUM)

## **DISPLAYS AND PLATTERS**

\_\_\_\_\_ **Tropical Brie** **\$3**  
(12 MINIMUM)

\_\_\_\_\_ **Apple & Walnut Brie** **\$3**  
(12 MINIMUM) Brie cheese smothered in roasted apples, toasted walnuts, cinnamon, clove, and nutmeg. Served with crackers and lavosh.

\_\_\_\_\_ **Fruit & Cheese Display** **\$5**  
(12 MINIMUM) Imported and domestic cheeses including danish blue, sharp cheddar, pepper jack, sage derby, manchego, red windsor and brie. Served with sweet grapes, berries, dried fruits, nuts, cra

\_\_\_\_\_ **Antipasto Platter** **\$8**  
(12 MINIMUM) A display of italian meats and cheeses to include mortadella, prosciutto, salami, calabrese, capicola, mozzarella, parmesan, provolone and asiago. Served with red grapes, sweet melon

\_\_\_\_\_ **Feta & Artichoke Dip** **\$3**  
(12 MINIMUM) A creamy blend of feta cheese, artichokes and spinach. Served with fresh vegetables and herb pita chips.

\_\_\_\_\_ **Whole Poached Salmon Platter** **\$225**  
(12 MINIMUM) A whole poached atlantic salmon with whipped cream cheese, capers, onions, chives, chopped egg and brioche croutons.

\_\_\_\_\_ **Seasonal Fruit Display**

(12 MINIMUM) Includes fresh sliced honeydew, cantaloupe, golden pineapple, strawberries, kiwi, mango and red grapes. **\$4**

**\_\_\_\_\_ Hummus **\$3****

(12 MINIMUM) Creamy hummus with lemon and olive oil. Served with grilled vegetables and crispy pita chips.

**\_\_\_\_\_ Smoked Salmon Display **\$9****

(12 MINIMUM) Smoked atlantic salmon sliced thinly and served with chives, capers, red onions, chopped egg and brioche croutons.

**\_\_\_\_\_ Asian Display **\$9****

(12 MINIMUM) A display of Asian delicacies to include avocado, tuna, smoked salmon, spicy crab sushi rolls, chicken and shrimp spring rolls, chilled chicken and beef brochettes and creamy peanut an

**\_\_\_\_\_ Mediterranean Display **\$6.75****

(10 MINIMUM) Includes grape leaves, assorted olives, creamy hummus, roasted eggplant, crispy herb pita chips, grilled seasonal vegetables and rustic breads.

**\_\_\_\_\_ Chilled Slider Bar **\$8****

(12 MINIMUM) Shaved beef with horseradish cream and tomato confit, pesto chicken with parmesan, arugula and cured tomato, BBQ pulled pork with pickles and sweet red onions, marinated portobello wit

**\_\_\_\_\_ Tex Mex Nacho Bar **\$6****

(12 MINIMUM) Crispy tortilla chips with charred tomato salsa, pico de gallo, sour cream, warm queso and spicy beef chili.

**\_\_\_\_\_ Salumi Display **\$10****

(12 MINIMUM) A display of gourmet italian meats and sausages served olives, nuts, pickled onions, mustards, fresh fruits, crackers and lavosh.

\_\_\_\_\_ **Chips & Salsa** **\$6.25**  
(12 MINIMUM) Crispy tortilla chips, pico de gallo, black bean dips, cilantro and sour cream.

\_\_\_\_\_ **Mini Cookies & Milk** **\$6.25**  
(12 MINIMUM) Homemade peanut butter, oatmeal raisin, pecan chocolate, mocha almond, thousand spice and banana walnut cookies with two percent milk.

\_\_\_\_\_ **Roulade Bites** **\$6.25**  
(12 MINIMUM)

\_\_\_\_\_ **Chilled Mediterranean** **\$6.75**  
(10 MINIMUM) Creamy hummus with herb pita chips and grilled vegetable skewers.

\_\_\_\_\_ **Hot Mediterranean** **\$6.75**  
(10 MINIMUM) Warm feta and artichoke dip with crispy pita chips and grilled vegetable skewers.

\_\_\_\_\_ **Ice Breaker** **\$37**  
(12 MINIMUM) Custom giant fortune cookies made to your specs. Individually boxed.

## **ACTION STATIONS**

\_\_\_\_\_ **Pasta Station (Choice of 2)** **\$7**  
(25 MINIMUM, 3 STATION MINIMUM) Penne pasta served with marinara, sliced olives, fresh picked basil, grated parmesan cheese and italian sausage.

\_\_\_\_\_ **Potato Martini Station** **\$7**  
(25 MINIMUM, 3 STATION MINIMUM) Served with brown sugar sweet potatoes, roasted garlic red, mashed purple potatoes, apple smoked bacon, chives, parmesan cheese, button mushrooms, roasted red onions

<u>          </u> <b>Stir Fry Station</b>	<b>\$8</b>
(25 MINIMUM, 3 STATION MINIMUM) Marinated chicken & beef strips, bell peppers, carrots, red onions, bean sprouts, snow peas, bok choy, baby corn, spicy orange sauce and honey soy sauce.	
<u>          </u> <b>Asian Wok Station</b>	<b>\$8</b>
(25 MINIMUM, 3 STATION MINIMUM) Honey soy marinated chicken served over sticky rice, thai vegetable salad and sesame seeds. Served in a white container with chop sticks.	
<u>          </u> <b>Avocado Martini Station</b>	<b>\$8</b>
(25 MINIMUM, 3 STATION MINIMUM) Fresh ripe avocado served in a martini glass with shrimp ceviche, black bean corn salad, tortilla strips, charred tomato salsa and toasted pumpkin seeds.	
<u>          </u> <b>Salad Station</b>	<b>\$7</b>
(25 MINIMUM, 3 STATION MINIMUM) Mixed baby greens, chopped romaine hearts tossed to order. Served with red grape tomatoes, apple smoked bacon, cucumbers, shredded carrots, chick peas, parmesan cro	
<u>          </u> <b>Chicken &amp; Waffle Station</b>	<b>\$8</b>
(25 MINIMUM, 3 STATION MINIMUM) Mini herb waffles topped with buttermilk fried chicken, almond butter and maple syrup.	
<u>          </u> <b>Brisket &amp; Chips Station</b>	<b>\$9</b>
(25 MINIMUM, 3 STATION MINIMUM) BBQ beef brisket sliders with horseradish pickles, shaved red onions, creamy cole slaw, homemade potato chips, bleu cheese, apple smoked bacon and green onions.	
<u>          </u> <b>Hot Slider Station</b>	
(25 MINIMUM, 3 STATION MINIMUM) Mini beef sirloin sliders and chicken breast sliders served with fresh baked sesame seed buns, honey mustard, horseradish cream, lettuce, sliced	

tomatoes, roasted on **\$8**

**\_\_\_\_\_ Mac Bar **\$7****

(25 MINIMUM, 3 STATION MINIMUM) White cheddar macaroni and cheese served with roasted onions, apple smoked bacon, tomatoes, french beans, mushrooms, roasted bell peppers and parmesan cheese.

**\_\_\_\_\_ Taco Bar **\$8****

(25 MINIMUM, 3 STATION MINIMUM) Cilantro & lime pulled pork and chicken ranchero tacos served with warm local corn tortillas, guacamole, pico de gallo, cheddar cheese, charred tomato salsa, sour cr

**\_\_\_\_\_ Panini Station **\$8****

(25 MINIMUM, 3 STATION MINIMUM) Made to order and cut in mini bite size pieces. Includes prosciutto, manchego, basil, tomato confit, mortadella, mozzarella, bell peppers, pesto, pepperoni, parmesa

**\_\_\_\_\_ Fajita Station **\$9****

(25 MINIMUM, 3 STATION MINIMUM) Fajita marinated chicken and beef served with sauteed bell peppers, caramelized onions, warm flour and local corn tortillas, sour cream, charred tomato salsa, chedda

**\_\_\_\_\_ Quesadilla Station **\$7****

(25 MINIMUM, 3 STATION MINIMUM) Marinated chicken & beef quesadillas served with sour cream, charred tomato salsa, cheddar cheese, guacamole and pico de gallo.

**\_\_\_\_\_ Southwest Caesar Salad Station **\$7****

(25 MINIMUM, 3 STATION MINIMUM) Crisp romaine hearts tossed to order. Served in crispy chipotle tortilla baskets with pico de gallo, shredded parmesan, jack cheese, tortilla strips, black bean cor



\_\_\_\_\_ **Salmon Station** **\$12**

(25 MINIMUM, 3 STATION MINIMUM) Apricot glazed salmon served with vanilla bean sweet potato puree, eggplant ragout and saffron basil sauce.

\_\_\_\_\_ **Slow Braised BBQ Beef Short Rib** **\$12**

(25 MINIMUM, 3 STATION MINIMUM) Served with vanilla bean sweet potato puree, rosemary tomato confit and citrus grilled asparagus.

\_\_\_\_\_ **Holiday Turkey Martini Station** **\$9**

(25 MINIMUM, 3 STATION MINIMUM) Sliced turkey breast served with andouille cornbread stuffing, vanilla sweet potato puree, homemade cranberry sauce and turkey gravy.

\_\_\_\_\_ **Risotto Action Station** **\$8**

(25 MINIMUM, 3 STATION MINIMUM) Homemade risotto with toppings mixed to order. Includes parmesan cheese, bleu cheese, balsamic roasted mushroom, sun dried tomatoes, apple smoked bacon, roasted oni

\_\_\_\_\_ **Jambalaya Risotto Station** **\$9**

(25 MINIMUM, 3 STATION MINIMUM) Homemade risotto served with andouille sausage, chicken, shrimp, bell peppers, celery, onions, cajun spices, crumbled cornbread and mini buttermilk biscuits.

\_\_\_\_\_ **Surf & Turf Station** **\$19**

(25 MINIMUM, 3 STATION MINIMUM) Sliced roasted beef tenderloin and sauteed gulf shrimp with lemon and butter served with fresh baked rolls.

## **CARVING STATIONS**

\_\_\_\_\_ **Slow Roasted Inside Round of Beef** **\$250**

Served with horseradish cream, roasted mushroom mayonnaise, whole grain mustard and fresh baked herb rolls.

_____ <b>Mango and Mustard Glazed Pork Loin</b>	<b>\$125</b>
Served with black pepper cranberry chutney and fresh baked herb rolls.	
_____ <b>Churrasco Station</b>	<b>\$18</b>
Features a selection of carved meats including FRANGO (apple smoked bacon wrapped chicken breast, LOMBO (parmesan crusted pork loin) and PICANHA (top sirloin crusted in garlic and roasted). Served	
_____ <b>Slow Roasted Steamship of Beef</b>	<b>\$475</b>
Served with garlic sauce, horseradish cream and fresh baked herb rolls.	
_____ <b>Honey Glazed Ham</b>	<b>\$175</b>
Served with pineapple chutney, honey mustard and fresh baked herb rolls.	
_____ <b>Oven Roasted Maple Turkey Breast</b>	<b>\$125</b>
Served with black pepper mayonnaise, whole grain mustard sauce and fresh baked herb rolls.	
_____ <b>Braised Leg of Lamb</b>	<b>\$175</b>
Served with cucumber mint sauce, assorted mustards and fresh baked herb rolls.	
_____ <b>Slow Roasted Beef Tenderloin</b>	<b>\$225</b>
Served with black pepper mayonnaise, whole grain mustard, horseradish cream, sweet onions confit and fresh baked herb rolls.	
_____ <b>Whole Roasted Salmon</b>	<b>\$175</b>
Served with cucumber dill dipping sauce, capers, red onion and chives.	
_____ <b>Crispy Whole Fried Snapper</b>	

**\*\*UPON AVAILABILITY\*\*** Served with mango slaw and citrus ponzu. **\$250**

## **DESSERTS**

\_\_\_\_\_ **Petite Pastry Display (Dozen)** **\$24**

Includes chocolate strawberries, key lime and lemon tarts, cheesecakes, chocolate banana tarts, crème brulee and chocolate pecan tarts.

\_\_\_\_\_ **Beyond Truffle Display (Dozen)** **\$30**

Includes a selection of hand rolled truffles including toffee, caramel, hazelnut and raspberry.

\_\_\_\_\_ **Chocolate Strawberry Display (Dozen)** **\$24**

Includes fresh, ripe strawberries dipped in dark chocolate and drizzled with white chocolate.

\_\_\_\_\_ **Mini Cookie Display (Dozen)** **\$18**

Includes homemade chocolate pecan, raisin oatmeal, white chocolate peanut butter, mocha almond, banana walnut and thousand spice cookies.

\_\_\_\_\_ **BtB Brownie Display (Dozen)** **\$24**

Includes homemade chocolate chocolate and "Totally Nuts" brownies.

\_\_\_\_\_ **Gourmet Mini Cupcakes (Dozen)** **\$24**

Vanilla and chocolate mini homemade cupcakes with sweet cream cheese frosting.

\_\_\_\_\_ **Pistachio Charlotte (Small)** **\$11.99**

(SERVES 2-4) Pistachio mousse with caramel, chocolate and pistachio brittle.

\_\_\_\_\_ **Pistachio Charlotte (Medium)**

(SERVES 4-6) Pistachio mousse with caramel, chocolate and pistachio brittle. **\$20.99**

\_\_\_\_\_ **Pistachio Charlotte (Large)** **\$33.99**

(SERVES 8-12) Pistachio mousse with caramel, chocolate and pistachio brittle.

\_\_\_\_\_ **Almond Mousse Cake (Small)** **\$12.99**

(SERVES 2-4) Moist chocolate genoise cake with chocolate mousse and toasted almonds.

\_\_\_\_\_ **Almond Mousse Cake (Medium)** **\$21.99**

(SERVES 4-6) Moist chocolate genoise cake with chocolate mousse and toasted almonds.

\_\_\_\_\_ **Almond Mousse Cake (Large)** **\$33.99**

(SERVES 8-12) Moist chocolate genoise cake with chocolate mousse and toasted almonds.

\_\_\_\_\_ **Strawberry Shortcake (Small)** **\$11.99**

(SERVES 2-4) Vanilla sponge cake filled with strawberry mousse, strawberry compote and fresh strawberries.

\_\_\_\_\_ **Strawberry Shortcake (Medium)** **\$20.99**

(SERVES 4-6) Vanilla sponge cake filled with strawberry mousse, strawberry compote and fresh strawberries.

\_\_\_\_\_ **Strawberry Shortcake (Large)** **\$33.99**

(SERVES 8-12) Vanilla sponge cake filled with strawberry mousse, strawberry compote and fresh strawberries.

\_\_\_\_\_ **Texas Pecan Chocolate Chunk Tart (Small)** **\$10.99**

(SERVES 2-4) Classic pecan pie with brown sugar, maple syrup and chunks of bittersweet chocolate.

\_\_\_\_\_ **Texas Pecan Chocolate Chunk Tart (Large)**

(SERVES 8-12) Classic pecan pie with brown sugar, maple syrup and chunks of bittersweet chocolate. **\$25.99**

\_\_\_\_\_ **Granny Smith Apple Date Pie (Large)** **\$18.99**

(SERVES 8-12) Granny smith apple with Medjool dates, brown sugar, cinnamon and clove in a flaky pie crust.

\_\_\_\_\_ **Chocolate Banana Coconut Tart (Small)** **\$8.99**

(SERVES 2-4) Chocolate ganache with bananas and coconut in a crisp tart shell.

\_\_\_\_\_ **Chocolate Banana Coconut Tart (Large)** **\$15.99**

(SERVES 8-12) Chocolate ganache with bananas and coconut in a crisp tart shell.

\_\_\_\_\_ **Brownie Trifle (Large)** **\$24.95**

(SERVES 8-12) Chunks of chocolate brownie with vanilla cream and strawberries.

\_\_\_\_\_ **Key Lime Tart (Large)** **\$24.95**

(SERVES 8-12) Creamy key lime filling in a graham cracker crust.

\_\_\_\_\_ **Seasonal Fruit Tart (Large)** **\$19.95**

(SERVES 8-12) Vanilla bean cream in a pate sucre dough with fresh seasonal fruit.

\_\_\_\_\_ **Apple Spice Cake (Small)** **\$7.95**

(SERVES 2-4) Moist cake with cinnamon, clove, granny smith apples and maple ginger glaze.

\_\_\_\_\_ **Apple Spice Cake (Large)** **\$22.95**

(SERVES 8-12) Moist cake with cinnamon, clove, granny smith apples and maple ginger glaze.

\_\_\_\_\_ **Classic Linzertorte (Small)** **\$9.95**

(SERVES 2-4) Raspberry torte with hazelnut spice crust.

\_\_\_\_\_ **Classic Linzertorte (Large)** **\$19.95**  
(SERVES 8-12) Raspberry torte with hazelnut spice crust.

\_\_\_\_\_ **Sacher Torte (Small)** **\$8.95**  
(SERVES 2-4) Rich chocolate cake with apricot jam and toasted almonds.

\_\_\_\_\_ **Sacher Torte (Large)** **\$21.95**  
(SERVES 8-12) Rich chocolate cake with apricot jam and toasted almonds.

\_\_\_\_\_ **Opera Torte (Small)** **\$8.95**  
(SERVES 2-4) Layers of vanilla sponge cake, chocolate ganache and coffee infused buttercream.

\_\_\_\_\_ **Opera Torte (Large)** **\$21.95**  
(SERVES 8-12) Layers of vanilla sponge cake, chocolate ganache and coffee infused buttercream.

## **BEVERAGES**

\_\_\_\_\_ **Cranberry Juice (Half Gallon)** **\$12.99**  
\*Ice Not Included\*

\_\_\_\_\_ **Cranberry Juice (Gallon)** **\$19.99**  
\*Ice Not Included\*

\_\_\_\_\_ **Apple Juice (Half Gallon)** **\$12.99**  
\*Ice Not Included\*

\_\_\_\_\_ **Apple Juice (Gallon)** **\$19.99**  
\*Ice Not Included\*

\_\_\_\_\_ **Passion Fruit Boysenberry Iced Tea (Half Gallon)** **\$12.99**  
\*Ice Not Included\*

_____ <b>Passion Fruit Boysenberry Iced Tea (Gallon)</b>	<b>\$19.99</b>
*Ice Not Included*	
_____ <b>Daily Fruit Limeade (Half Gallon)</b>	<b>\$12.99</b>
*Ice Not Included*	
_____ <b>Daily Fruit Limeade (Gallon)</b>	<b>\$19.99</b>
*Ice Not Included*	
_____ <b>Regular Coffee</b>	<b>\$19.99</b>
Includes 12 cups, stir sticks, sweetener and creamer.	
_____ <b>Decaf Coffee</b>	<b>\$19.99</b>
Includes 12 cups, stir sticks, sweetener and creamer.	
_____ <b>Iced Tea (Gallon)</b>	<b>\$19.99</b>
*Ice Not Included*	
_____ <b>Ice (10 lb. Bag)</b>	<b>\$3.5</b>
_____ <b>Coke (12 oz. can)</b>	<b>\$2.5</b>
_____ <b>Diet Coke (12 oz. can)</b>	<b>\$2.5</b>
_____ <b>Sprite (12 oz. can)</b>	<b>\$2.5</b>
_____ <b>Bottled Water</b>	<b>\$2.5</b>

## **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>Extra Server Hour</b>	<b>\$35</b>
After 4 hour service	
_____ <b>15% Service Fee</b>	<b>\$0</b>
Required for all staffed events. Does not include linens, China or silver.	
_____ <b>China Rental (Per Person)</b>	<b>\$5</b>
Includes glassware, plate, silverware.	
_____ <b>Additional Chef Hours</b>	<b>\$35</b>
(Per Hour) After 4 hours at \$140	
_____ <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	