

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: _____

Boudreauxs Cajun Kitchen

SERVICE LEVELS

_____ ****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

_____ **Ordering \$150 or More? Get a free lunch!** **\$0**

Place an order of \$150.00 or more (total food cost no including tax or delivery charges) and receive a complimentary lunch (value cannot exceed \$15). Your lunch will be packaged separately, with y

PLATES AND UTENSILS

_____ **Plates, Napkins, & Utensils** **\$1**

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

_____ **Serving Utensils** **\$1.25**

APPETIZERS

_____ **Hush Puppies** **\$17**

(Serves 6-8- 3 per person) Traditional hush puppies flavored with onion, scallions and pickled jalapenos.

_____ **Fried Green Tomatoes** **\$32**

(Serves 6-8) Fried cornmeal crusted green tomatoes served with honey creole remoulade.

_____ **Shrimp Fondue** **\$58**
(Serves 6-8) Sauteed shrimp, mushrooms and spinach in a cream sauce with garlic toast.

_____ **Shrimp & Grits** **\$52**
(Serves 6-8) Fried smoked Gouda grits with shrimp in a rich cream sauce.

_____ **Boiled Shrimp** **\$44**
(Serves 6-8) Served with cocktail sauce.

_____ **Boudin Balls** **\$45**
(Serves 6-8) Homemade boudin breaded in Japanese breadcrumbs and fried.

PACKAGES

_____ **Value Pack 1** **\$105**
(Serves 4-6) 25 shrimp, 1 pound of chicken tenders, 6 fish fillets and quart of dirty rice.

_____ **Value Pack 2** **\$182**
(Serves 8-10) 50 shrimp, 2.5 pounds chicken tenders, 10 fish fillets and 1/2 gallon of dirty rice.

_____ **Value Pack 3** **\$194**
(Serves 6-8) 40 shrimp, 6 fish fillet, 1.5 pounds of crawfish, 12 boudin balls, 24 hush puppies and 1/2 gallon of dirty rice.

_____ **Value Pack 4** **\$235**
(Serves 8-10) 60 shrimp, 8 fish fillet, 2 pounds of crawfish, 20 boudin balls, 32 hush puppies and 1/2 gallon of dirty rice.

_____ **Royal**
(10 minimum) Boiled shrimp, Fish Bienville (blackened fish topped with shrimp and crawfish in a cream sauce), broccoli

carrot medley, dirty rice and garlic toast. **\$24.75**

_____ French Quarter **\$18.85**

(10 minimum) Boudin balls, crawfish etouffee, dirty rice, broccoli carrot medley and garlic toast.

_____ St. Genevieve **\$17.65**

(10 minimum) Fondue, chicken breast, broccoli carrot medley, mashed potatoes and garlic toast.

_____ Baton Rouge **\$15.55**

(10 minimum) Pasta Lafayette (shrimp with linguine pasta in a Monterey jack cream sauce), salad and garlic toast.

SALADS

_____ House Salad **\$31**

(Serves 6-8) Mixed greens, tomatoes, cucumbers, cheddar cheese, ranch and honey lime vinaigrette.

_____ Chopped Salad **\$31**

(Serves 6-8) Mixed greens, cucumber, tomatoes, red onions and creamy honey creole remoulade.

_____ Pecan Crusted Chicken Salad **\$61**

(Serves 6-8) Mixed greens, dried cranberries, granny smith apples, mandarin oranges, spicy pecans, bleu cheese crumbles and honey lime vinaigrette.

_____ House Salad (Entree) **\$8.99**

Fresh greens, tomatoes, cucumbers, cheddar cheese, ranch and honey lime vinaigrette.

_____ Pecan Crusted Chicken Salad (Entree) **\$15.99**

Mixed greens, dried cranberries, granny smith apples, mandarin oranges, spicy pecans, bleu cheese crumbles and honey lime vinaigrette.

CAJUN FAVORITES

_____ Shrimp Gumbo	\$43
(Serves 6-8) Served with white rice.	
_____ Shrimp Piquant	\$71
(Serves 6-8) Served with white rice.	
_____ Seafood Gumbo	\$64
(Serves 6-8) Served with white rice.	
_____ Chicken & Sausage Gumbo	\$36
(Serves 6-8) Served with white rice.	
_____ Shrimp Etouffee	\$66
(Serves 6-8) Served with dirty rice.	
_____ Crawfish Etouffee	\$92
(Serves 6-8) Served with dirty rice.	
_____ Red Beans & Rice	\$39
(Serves 6-8)	
_____ Andouille Sausage	\$58
(Serves 6-8)	

PASTA

_____ Pasta Lafayette	\$64
(Serves 8-10) Shrimp with linguine pasta in a Monterey jack cream sauce.	
_____ Pasta Jambalaya	\$57
(Serves 8-10) Shrimp, chicken, sausage, onions and bell peppers with linguine in a spicy Cajun sauce.	

SEAFOOD AND CHICKEN

<u> </u> Grilled Chicken Breast (Serves 8-10)	\$65
<u> </u> Chicken Fried Chicken (Serves 8-10) Served with gravy.	\$68
<u> </u> Chicken Tenders (Serves 8-10)	\$50
<u> </u> Shrimp (Serves 8-10)	\$86
<u> </u> Mini Boudin Stuffed Fish (Serves 8-10) Served with crawfish, spinach and mushroom in lemon cream sauce.	\$89
<u> </u> Seasonal Fish (Serves 8-10)	\$129
<u> </u> Tilapia (Serves 8-10)	\$116
<u> </u> Catfish (Serves 8-10)	\$169

BOILED SEAFOOD

<u> </u> Boiled Seafood	\$0
Your choice of fresh boiled seafood in our blend of Cajun spices with corn, potatoes, Andouille sausage, carrots, mushrooms, garlic butter and tail sauce. **Call a C3 Concierge for current pricing	

VEGETARIAN

_____ Vegetarian Plate	\$8.97
Choose 3 Items	

_____ Vegetarian Pasta	\$9.99
Mixed vegetables and linguine with olive oil and garlic.	

A LA CARTE

_____ Boudin Ball (1)	\$1.5
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_____ Catfish (1)	\$6.5
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_____ Chicken Breast (1)	\$5.5
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_____ Chicken Tender (1)	\$1.5
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_____ Chicken Tenders (4 oz.)	\$6
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_____ Crawfish (3 oz.)	\$6.55
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_____ Hush Puppy (1)	\$0.5
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_____ Salmon (1)	\$12.5
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_____ Sausage (1)	\$1
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_____ Sausage Link (2)	\$2.99
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_____ Shrimp (1)	\$1.5
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_____ Shrimp (3 oz.)	\$3.65
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_____ Stuffed Shrimp (1)	\$3.25
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_____ Swai (1)	\$5.99
_____ Tilapia (1)	\$6.25

SIDES

_____ White Rice (Serves 8-10)	\$11
_____ Fried Okra (Serves 6-8)	\$30
_____ Dirty Rice (Serves 8-10)	\$15
_____ Broccoli & Carrot Medley (Serves 8-10)	\$26
_____ Mashed Potatoes (Serves 8-10)	\$19
_____ Garlic Toast (Serves 8-10)	\$12
_____ French Bread (Serves 8-10)	\$14
_____ Jalapeno Cornbread (Serves 15)	\$38
_____ Hot Sauce (Bottle)	\$5

DESSERTS

_____ Chocolate Chip Cookies (Dozen)	\$21
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_____ **Pecan Pie** **\$41**
(Serves 10)

_____ **Bread Pudding** **\$61**
(Serves 18) Served with bourbon sauce.

_____ **Sweet Potato Bread Pudding** **\$64**
(Serves 18) Served with praline sauce.

BEVERAGES

_____ **Coke** **\$1.5**

_____ **Diet Coke** **\$1.5**

_____ **Sprite** **\$1.5**

_____ **Dr. Pepper** **\$1.5**

_____ **Bottled Water** **\$2**

_____ **Iced Tea (Gallon)** **\$12**
Served with lemons, sweeteners cups and ice.

_____ **Lemonade (Gallon)** **\$12**
Served with cups 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