

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

## **Boudreaux Holiday**

### **PLATES AND UTENSILS**

\_\_\_\_\_ **Plates, Napkins, Utensils & Serving Utensils** **\$1.25**

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

### **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

### **PACKAGES**

\_\_\_\_\_ **Deluxe Cajun Fried Turkey Package** **\$249.99**

(Serves 10-12) Cajun fried turkey, old fashioned cornbread stuffing, roasted candied sweet potatoes, green beans, turkey gravy and choice of dessert.

### **WHOLE MEATS**

\_\_\_\_\_ **Cajun Fried Turkey**

(Serves 10-12) 10-14 lb. turkey hen injected with butter and Cajun spices. Allowed to rest overnight for the flavors to

develop and then deep fried, producing a crispy outside and moist spicy insi **\$89.99**

**\_\_\_\_\_ Dr Pepper Glazed Ham** **\$99.99**

(Serves 15-20) Smoked pit ham glazed with Dr. Pepper and creole mustard.

## **SIDES**

**\_\_\_\_\_ Old Fashioned Cornbread Stuffing** **\$49.99**

(Serves 8-10) Homemade cornbread stuffing with bacon, chicken stock and smoked gouda cheese.

**\_\_\_\_\_ Roasted Candied Sweet Potatoes** **\$29.99**

(Serves 8-10) Fresh sweet potatoes roasted in the oven until tender, then mashed with heaping amounts of butter and brown sugar and roasted in the oven again to achieve a beautiful brown crust.

**\_\_\_\_\_ Green Bean Medley** **\$39.99**

(Serves 8-10) Fresh green beans sauteed with onions and tomatoes.

**\_\_\_\_\_ Chopped Salad** **\$23.99**

(Serves 8-10) Mixed greens, cucumbers, tomatoes, red onions and creamy honey remoulade dressing.

**\_\_\_\_\_ Homemade Turkey Gravy** **\$8.99**

(Serves 8-10) Classic giblet gravy made with homemade broth and buttery roux.

**\_\_\_\_\_ Fresh Baked Sweet Rolls (Half Dozen)** **\$5.99**

Fresh baked sweet yeast rolls.

**\_\_\_\_\_ Fresh Baked Sweet Rolls (Dozen)** **\$10.99**

Fresh baked sweet yeast rolls.

## DESSERT

\_\_\_\_\_ **Bread Pudding (Medium)** **\$34.99**

(Serves 8-10) Homemade fresh daily with French bread, egg custard and raisins. Served with our rich, creamy bourbon sauce.

\_\_\_\_\_ **Sweet Potato Bread Pudding (Medium)** **\$34.99**

(Serves 8-10) A traditional bread pudding made with roasted sweet potatoes and served with a decadent praline sauce.

\_\_\_\_\_ **Pecan Pie** **\$34.99**

(Serves 8-10) Homemade fresh daily with mammoth pecans and rich custard filling in a flaky pie crust.

\_\_\_\_\_ **Bread Pudding (Large)** **\$51.99**

(Serves 15-20) Homemade fresh daily with French bread, egg custard and raisins. Served with our rich, creamy bourbon sauce.

\_\_\_\_\_ **Sweet Potato Bread Pudding (Large)** **\$53.99**

(Serves 15-20) A traditional bread pudding made with roasted sweet potatoes and served with a decadent 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