

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	g:		
Payment By: Check Time Requested:	AMEX	Visa	MCard
Date Requested:			
Card Number:	Exp. Date:		
CVV:	Billing Zip Code:		
Comments:			-

Boudreauxs - Sandwich and Salad

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	
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
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	
APPETIZERS	
Boiled Shrimp	\$44
(Serves 6-8) Served with cocktail sauce.	
Shrimp & Grits	\$52
(Serves 6-8) Fried smoked Gouda grits with shrimp in a rich cream sauce.	

Boudin Balls	\$45
(Serves 6-8) Homemade boudin breaded in Japanese breadcrumbs and fried.	
Shrimp Fondue	\$58
(Serves 6-8) Sauteed shrimp, mushrooms and spinach in a cream sauce with garlic toast.	
Hush Puppies	\$17
(Serves 6-8) 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.	
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)	

Mixed greens, dried cranberries, granny smith apples, mandarin oranges, spicy pecans, bleu cheese crumbles and honey lime vinaigrette.	\$15.99
POBOY TRAYS	
Poboy Tray	\$54
(Serves 6-8) French baguettes topped with your choice of protein, lettuce, tomato, pickles and mayonnaise.	
SIDES	
White Rice	\$11
(Serves 8-10)	
Fried Okra	\$30
(Serves 6-8)	
Dirty Rice	\$15
(Serves 8-10)	
Broccoli & Carrot Medley	\$26
(Serves 8-10)	
Mashed Potatoes	\$19
(Serves 8-10)	
Garlic Toast	\$12
(Serves 8-10)	
French Bread	\$14
(Serves 8-10)	
Jalapeno Cornbread	\$38
(Serves 15)	
Hot Sauce (Bottle)	\$5

DESSERTS

Chocolate Chip Cookies (Dozen)	\$21
Pecan Pie	\$44
(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
lced Tea (Gallon)	\$12
Served with lemons, sweeteners cups and ice.	
Lemonade (Gallon)	\$12
Served with cups and ice.	