

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 TO: 7	13.758.0125		
To:	Corporate C	atering Concierge	Date:		
Fax:	713.758.012	5	Pages:	with cover	
Com	pany Name:				
Deliv	very Address:		Floor/ Suite	9:	_
Cont	act Name:				
Emai	il Address:				
Phor	ne Number:		Ext.:		_
Cell	Number:				
Num	ber of people	you will be serving	g:		
Payn	nent By:	Check	AMEX	Visa	MCard
Time	Requested:				
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CVV:	:	Billing Zip Code:			_
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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	

JUST FOR YOU

Ordering \$150 or More? Get a free lunch! 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	\$0
PLATES AND UTENSILS	
Plates, Napkins, & Utensils Please include the number of guests you will be serving. We will provide the appropriate number of service items for your meal.	\$1
Serving Utensils	\$1
APPETIZERS	
Boiled Shrimp	\$37
(Serves 6-8) Served with cocktail sauce.	
Shrimp & Grits	\$44

(Serves 6-8) Fried smoked Gouda grits with shrimp in a rich cream sauce.

Boudin Balls	\$38
(Serves 6-8) Homemade boudin breaded in Japanese breadcrumbs and fried.	
Shrimp Fondue	\$49
(Serves 6-8) Sauteed shrimp, mushrooms and spinach in a cream sauce with garlic toast.	
Hush Puppies	\$14
(Serves 6-8) Traditional hush puppies flavored with onion, scallions and pickled jalapenos.	
SALADS	
House Salad	\$26
(Serves 6-8) Mixed greens, tomatoes, cucumbers, cheddar cheese, ranch and honey lime vinaigrette.	
Chopped Salad	\$26
(Serves 6-8) Mixed greens, cucumber, tomatoes, red onions and creamy honey creole remoulade.	
Pecan Crusted Chicken Salad	\$51
(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 (Cup)	\$6.99
Shrimp Gumbo (Bowl)	\$10.99
Seafood Gumbo (Cup)	\$8.99
Seafood Gumbo (Bowl)	\$13.99
POBOY TRAYS	

Poboy Tray	\$46
(Serves 6-8) French baguettes topped with your choice of protein, lettuce, tomato, pickles and mayonnaise.	

SIDES

White Rice	\$9
(Serves 8-10)	
White Rice (Side)	\$1.99
Dirty Rice	\$13
(Serves 8-10)	
Dirty Rice (Side)	\$1.99
Broccoli & Carrot Medley	\$22
(Serves 8-10)	
Broccoli Carrot Medley (Side)	\$3.99
Mashed Potatoes (Serves 8-10)	\$16

Mashed Potatoes (Side)	\$2.99
Garlic Toast	\$10
(Serves 8-10)	
Garlic Toast (Side)	\$0.99
French Bread	\$12
(Serves 8-10)	
Jalapeno Cornbread	\$32
(Serves 8-10)	
Hot Sauce (Bottle)	\$5
DESSERTS	
Chocolate Chip Cookies (Dozen)	\$18
Pecan Pie	\$35
(Serves 10)	
Bread Pudding	\$52
(Serves 18) Served with bourbon sauce.	
Sweet Potato Bread Pudding	\$54
(Serves 18) Served with praline sauce.	
Bread Pudding (Individual) Served with homemade bourbon sauce.	\$6.99
Sweet Potato Bread Pudding (Individual) Served with homemade praline sauce.	\$6.99

BEVERAGES

Lemonade (Gallon)	\$12
Served with lemons, sweeteners, cups and ice.	
Iced Tea (Gallon)	\$12
Bottled Water	\$2
Dr. Pepper	\$1.5
Sprite	\$1.5
Diet Coke	\$1.5
Coke	\$1.5

Served with cups and ice.