

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: _____

Caliente Tex-Mex

SERVICE LEVELS

_____ **Set Up Service** **\$75**

Our staff will set-up with a chafing dishes, all serving pieces and have everything ready to enjoy at your required start time. Then the staff person will return the same day to pick up equipment a

_____ ****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

_____ **Individual Box Charge** **\$2**

JUST FOR YOU

_____ **Ordering \$150.00 or More? Get A Free Lunch!** **\$0**

Place an order of \$150.00 or more (total food cost not 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

_____ **\$0**

Complimentary Plates, Napkins, Utensils & Serving Utensils

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

_____ **Upgraded Plate and Napkin Setting** **\$3.5**

(Per person)

_____ Additional Place Setting	\$1
Includes cutlery kit, plate and cup.	

APPETIZERS

_____ Queso (Per Person)	\$3
Served with tortilla chips.	

_____ Queso (Quart)	\$20
(Serves 10-12) Served with tortilla chips.	

_____ Queso (Half Gallon)	\$40
(Serves 20-24) Served with tortilla chips.	

_____ Queso (Gallon)	\$75
(Serves 40-48) Served with tortilla chips.	

_____ Guacamole (Per Person)	\$3
Served with tortilla chips.	

_____ Guacamole (Quart)	\$20
(Serves 10-12) Served with tortilla chips.	

_____ Guacamole (Half Gallon)	\$40
(Serves 20-24) Served with tortilla chips.	

_____ Guacamole (Gallon)	\$75
(Serves 40-48) Served with tortilla chips.	

SOUPS AND SALADS

_____ Caliente Signature Salad (Entree)	\$15
Romaine lettuce with red onions, avocados, grape tomatoes, bacon and your choice of chicken, beef, or shrimp tossed in an avocado ranch dressing.	

_____ **Mango Spring Mix (Side Salad)** **\$4**

Spring mix with mango, tomatoes, apples, jicama, onions, pumpkin seeds and avocado in a mango vinaigrette dressing.

_____ **Mango Spring Mix (Entree)** **\$15**

Spring mix with chicken fajita, mango, tomatoes, apples, jicama, onions, pumpkin seeds and avocado in a mango vinaigrette dressing. Served with your choice of dressing.

_____ **Tortilla Soup (bowl)** **\$11**

Our chicken based vegetable soup served with chicken, avocados, chips and cheese.

_____ **Poblano Soup (bowl)** **\$11**

Creamy poblano soup with poblanos and carrots.

BOX LUNCHES

_____ **Taco Box Lunch** **\$15**

One taco with your choice of protein served with rice, beans, chips and salsa.

_____ **Enchilada Box Lunch** **\$17**

Your choice between a Chicken or Picadillo Enchilada and your choice of sauce. Pick between Avocado Cream, Sour cream, New Mexico, or Sweet Habanero. Served with Cilantro rice, beans, chips and sal

_____ **Vegan Taco Box Lunch** **\$14**

One vegan taco served with rice, beans, chips and salsa.

_____ **Gluten-Free Taco Box Lunch** **\$15**

One gluten free taco with your choice of protein served with rice, beans, chips and salsa.

_____ **Veggie Enchiladas (Vegetarian)**

Grilled mixed vegetable enchiladas topped with sweet habanero sauce. Served with chips and salsa, cilantro rice and choice of black, charro or refried beans. **\$15**

PACKAGES

Fajitas **\$19.99**

(10 minimum) Served with outside skirt steak fajita and moist chicken breast with cilantro rice, beans, guacamole, lettuce, pico de gallo, sour cream, cheese, chips, salsa and fresh homemade flour

Nacho Bar **\$17**

(10 minimum) Everything you need to make your own nachos, including your choice of ground beef or chicken (upgrade to beef additional charge), refried beans, queso, guacamole, sour cream, pico, chi

Taco Bar **\$17**

(10 minimum) Build your own taco bar. Your choice of filling served family style with lettuce, tomatoes, cheese and our fresh homemade flour tortillas. Served with chips and salsa, cilantro rice an

Enchiladas **\$17**

(10 minimum) Your choice of meat and sauce, served with rice, beans, chips and salsa.

Fajitas for Groups of 100 or more **\$19.99**

(100 minimum) Served with outside skirt steak fajita and moist chicken breast with cilantro rice, beans, guacamole, queso pico de gallo, sour cream, cheese, chips, salsa and fresh homemade flour to

Dozen Tortillas **\$3**

FAJITAS

_____ **Vegetarian Fajitas Blend** **\$19.5**

Topped off with signature spice and butter. Served with chips, salsa, cilantro rice and choice of beans.

_____ **Grilled Chicken Breast (1 lbs)** **\$19**

ENCHILADAS

_____ **Texas Chili Enchiladas** **\$15**

Our beef enchiladas served with our Texas chili sauce. Served with chips and salsa, cilantro rice and choice of beans.

_____ **Sour Cream Enchiladas** **\$15**

Our signature sauce served with chicken, beef or cheese. Served with chips and salsa, cilantro rice and choice of beans.

_____ **Enchilada Verde** **\$15**

Our chicken fajita served with our smooth avocado cream. Served with chips and salsa, cilantro rice and choice of beans.

_____ **New Mexico Enchiladas (spicy)** **\$15**

Chicken enchiladas served with our roasted green chili sauce and lettuce. Served with chips and salsa, cilantro rice and choice of beans.

_____ **Pork Enchiladas** **\$17**

Served with our signature sour cream sauce and roasted green chili sauce. Served with chips and salsa, cilantro rice and choice of black, charro or refried beans.

_____ **Caliente Enchiladas (vegetarian)** **\$15**

Cheese enchiladas topped with sweet habanero sauce. Served with chips and salsa, cilantro rice and choice of beans.

_____ **Veggie Enchiladas (vegetarian)**

Grilled mixed vegetable enchiladas topped with sweet habanero sauce. Served with chips and salsa, cilantro rice and

choice of black, charro or refried beans. **\$15**

BURRITO BOWLS

 Chicken Caliente Bowl **\$15.5**

Cilantro rice with chicken and your choice of beans.

 Picadillo Caliente Bowl **\$15.5**

Cilantro rice with picadillo (ground beef w/ tomatoes) and your choice of beans.

 Spicy Pork Caliente Bowl **\$15.5**

Cilantro rice with spicy pork and your choice of beans.

 Shrimp Caliente Bowl **\$18**

Cilantro rice with shrimp and your choice of beans.

 Veggie Caliente Bowl **\$15.5**

Cilantro rice with sautéed vegetables and black beans.

 Gluten Free Chicken Caliente Bowl **\$15.5**

Cilantro rice with chicken and your choice of beans.

 Gluten Free Picadillo Caliente Bowl **\$15.5**

Cilantro rice with picadillo (ground beef w/ tomatoes) and your choice of beans.

 Gluten Free Spicy Pork Caliente Bowl **\$15.5**

Cilantro rice with spicy pork and your choice of beans.

 Gluten Free Shrimp Caliente Bowl **\$18**

Cilantro rice with shrimp and your choice of beans.

 Gluten Free Veggie Caliente Bowl **\$15.5**

Cilantro rice with sauteed vegetables and black beans.

CHICKEN ENTREES

_____ **Poblano Chicken (entree)** **\$17**

Chicken breast topped with poblano cream sauce, served with rice and black beans. Served with chips and salsa.

_____ **Chicken Cancun (entree)** **\$18**

Chicken breast topped with sauteed spinach, served with rice and black beans. Served with chips and salsa.

_____ **Diablo Chicken (entree)** **\$18**

Chicken breast topped with chipotle cream sauce, pico de gallo and served with rice, black beans and habenero sauce. Served with chips and salsa.

DESSERTS

_____ **Tres Leches (Half Pan)** **\$40**

(SERVES 10-12)

_____ **Assorted Cookies (Each)** **\$3.5**

House made fresh baked 3 inch cookies.

_____ **Muffins (Each)** **\$3.5**

(5 MINIMUM)

_____ **Fruit Tray** **\$4**

(5 MINIMUM)

BEVERAGES

_____ **Iced Tea (Gallon)** **\$15**

Served with 8 cups, ice, sweetener and straws.

_____ **Horchata (Gallon)** **\$18**

Served with 8 cups, ice and straws.

_____ **Melon Agua Fresca (Gallon)** **\$18**
Served with 8 cups, ice and straws.

_____ **Lemonade (Gallon)** **\$15**
Served with 8 cups, ice and straws.

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

_____ **Mimosas** **\$28**
The mimosa pitchers to go kit comes with a bottle of champagne, your choice of 2 flavors, fruit garnishes and 2 cups.

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

_____ **Table Linens** **\$25**

_____ **Glass Beverage Dispensers** **\$25**

_____ **Box The Lunch** **\$2**
Individual packaging fee when boxing buffet items.

_____ **Servers** **\$120**
4 Hour Minimum

_____ **Additional Staffing Hours** **\$30**