

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: _____

Cantina Laredo

SERVICE LEVELS

_____ **Set Up Service** **\$100**

Our staff will set-up with chafing dishes, table cloth for buffet, all serving pieces and have everything ready to enjoy at your required start time. Then our staff person will return the same day

_____ ***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

_____ **\$0**

Complimentary Plates, Napkins, Utensil & 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 Clear Acrylic Plates and Utensils** **\$0.75**

_____ **Plates, Napkins, Utensils & Serving Utensils (A La Carte Orders)**

Please include the number of guests you will be serving. We will provide the appropriate number of service items for your meal. **\$0.25**

APPETIZERS

_____ **Beef Quesadilla** **\$12.5**

(MINIMUM 10, BUFFET STYLE) Fire-Charred Skirt Steak, Monterey jack cheese, green onions and tomato. Served with guacamole, sour cream, chips and salsa.

_____ **Chicken Quesadilla** **\$11.5**

(MINIMUM 10, BUFFET STYLE) Grilled Chicken, Monterey jack cheese, green onions and tomato. Served with guacamole, sour cream, chips and salsa.

_____ **Vegetable Quesadilla (Vegetarian)** **\$9.5**

(MINIMUM 10, BUFFET STYLE) Vegetables, Monterey jack cheese, green onions and tomato. Served with guacamole, sour cream, chips and salsa.

_____ **Ahi Tuna Tacos** **\$10**

(MINIMUM 10, BUFFET STYLE) Three crispy sushi grade tuna tacos, jicama, ginger slaw, guacamole, pickled red onion and chipotle aioli.

_____ **Ceviche (Quart)** **\$30.5**

(Serves 5) shrimp and fish ceviche includes chips and sliced avocado.

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

REQUIRES A 24 HR NOTICE (10 MINIMUM) Choose empanada.

_____ **Chicken Flautas** **\$10**

4 pieces served with queso.

SOUPS AND SALADS

_____ **Garden Salad (side)** **\$2.5**
(10 MINIMUM FOR BUFFET STYLE)

_____ **Taco Salad Bar** **\$12**
(5 MINIMUM FOR BUFFET STYLE) Individual Crispy tortilla bowls, spicy beef, shredded chicken, beans, cheddar, tomatoes, green onions and guacamole on salad greens. Served with chips, salsa and queso

_____ **Ensalada de Cilantro** **\$10.5**
(5 MINIMUM FOR BUFFET STYLE) **GLUTEN FREE**
Vegetarian or add protein with black beans, red pepper, monterey jack cheese and avocado with cilantro-lime dressing. Served with chips, salsa and que

_____ **Ensalada de Mango Pollo** **\$13.5**
(5 MINIMUM FOR BUFFET STYLE) **GLUTEN FREE**
Chicken and mango with jicama, seasoned pumpkin seeds, grapes, mint and queso fresco with a honey vinaigrette. Served with chips, salsa and queso.

_____ **Ensalada de Camaron Con Miel** **\$13.8**
(5 MINIMUM FOR BUFFET STYLE) **GLUTEN FREE** Grilled shrimp, jicama, mangos, roasted walnuts and goat cheese with tropical honey vinaigrette. Served with chips, salsa and queso.

_____ **Sopa De Tortilla (Bowl)** **\$7**

_____ **Sopa De Tortilla (Cup)** **\$5.5**

PLATILLOS MEXICANOS

_____ **Beef & Chicken Fajitas**
GLUTEN FREE Grilled chicken, beef, onions & peppers, guacamole, sour cream, cheddar cheese, pico de gallo, rice,

borracho beans, chips, roasted tomato salsa & chili con queso. Served with your

\$16.5

_____ Chicken Fajitas **\$16.5**

****GLUTEN FREE**** Grilled chicken, onions & peppers, guacamole, sour cream, cheddar cheese, pico de gallo, rice, borracho beans, chips, roasted tomato salsa & chili con queso. Served with your choic

_____ Beef Fajitas **\$19.5**

****GLUTEN FREE**** Grilled beef, onions & peppers, guacamole, sour cream, cheddar cheese, pico de gallo, rice, borracho beans, chips, roasted tomato salsa & chili con queso. Served with your choice of

_____ Shrimp Fajitas **\$19**

****GLUTEN FREE**** Grilled shrimp onions & peppers, guacamole, sour cream, cheddar cheese, pico de gallo, rice, borracho beans, chips, roasted tomato salsa & chili con queso. Served with your choice o

_____ Grilled Vegetable Fajitas **\$16.5**

(10 MINIMUM) ****GLUTEN FREE**** Grilled veggies, onions & peppers, guacamole, sour cream, cheddar cheese, pico de gallo, rice, beans, chips, roasted tomato salsa, chili con queso, and your choice of t

_____ Beef & Chicken Fajitas (DELIVERY AFTER 4PM) **\$18.99**

****GLUTEN FREE**** Grilled chicken, beef, onions & peppers, guacamole, sour cream, cheddar cheese, pico de gallo, rice, borracho beans, chips, roasted tomato salsa & chili con queso. Served with your

_____ Grilled Vegetable Fajitas (DELIVERY AFTER 4PM) **\$17.5**

****GLUTEN FREE**** Grilled veggies, onions & peppers, guacamole, sour cream, cheddar cheese, pico de gallo, rice, beans, chips, roasted tomato salsa, chili con queso, and your choice of tortillas.

<u> </u>	Build Your Own Combination Fajitas Nacho Bar	\$14.3
	(10 MINIMUM) Priced per person. The build your own fajita nacho bar includes all the fixings to build everyone's perfect nachos they way they want them. Items included: Beef and Chicken fajita mea	
<u> </u>	Build Your Own Taco Bar	\$13
	(10 MINIMUM) Served with rice, beans, chips, roasted tomato salsa, pickled jalapenos, cheese, shredded lettuce, pico de gallo, guacamole and queso, and your choice of protein. **Choose soft corn ta	
<u> </u>	Build Your Own Nacho Bar	\$11.8
	(10 MINIMUM) Priced per person. The build your own nacho bar includes all the fixings to build everyone's perfect nachos they way they want them. Items included: Shredded chicken and ground beef,	
<u> </u>	2 Tamale Meal	\$11.5
	Choice of Beef or Chicken Tamales. Each Tamale is 4.5 ozs. each Beef is serve with Chili Con Carne sauce and Chicken is served with a Tomatillo sauce. Meal includes 2 tamales served with rice and b	
<u> </u>	3 Tamale Meal	\$13.5
	Choice of Beef or Chicken Tamales. Each Tamale is 4.5 ozs. each Beef is serve with Chili Con Carne sauce and Chicken is served with a Tomatillo sauce. Meal includes 3 tamales served with rice and b	
<u> </u>	Carnitas	\$15.5
	(\$100.00 MINIMUM ON THIS ITEM) Fresh pork roast topped with chipotle-wine sauce. Served with rice, beans, chips, roasted tomato salsa and queso.	
<u> </u>	Crispy Carnitas Bowl	

Pork carnitas on cilantro lime rice, layered with black beans, corn, jalapeno, pico de gallo and Monterey Jack covered in a chipotle wine sauce with queso fresco and chopped cilantro. **\$9.5**

_____ Pollo Chipotle \$14.25

Grilled chicken breast topped with chipotle wine sauce and Monterey Jack. Charred corn and black beans.

_____ Pollo Tampico \$16.5

(\$100.00 MINIMUM ON THIS ITEM) Grilled chicken breast topped with sauteed artichoke hearts, mushrooms, spinach, and peppers. Topped with sour cream-poblano sauce and Jack cheese, and served with

_____ Salmon \$15.5

Fresh grilled salmon with chimichurri sauce, cilantro lime rice and asparagus.

_____ Camaron Poblano Asada \$25

****GLUTEN FREE**** Sauteed shrimp, mushrooms, onions and jack cheese inside a grilled poblano pepper wrapped in carne asada steak and topped with chimichurri sauce. Served with rice, beans, chips,

_____ Mahi Mahi \$15.5

Fresh grilled Mahi Mahi with chefs choice of sauce, sauteed vegetables and rice. Served with rice, beans, chips, roasted tomato salsa, and queso.

_____ Beef & Chicken Fajita Buffet - Large Groups Only \$14

(300 PEOPLE MINIMUM) ****GLUTEN FREE**** Grilled chicken, beef, onions & peppers, guacamole, sour cream, cheddar cheese, pico de gallo, rice, borracho beans, chips, roasted tomato salsa & chili con que

TACOS, ENCHILADAS AND BURRITOS

<u> </u> Traditional Tacos (Entree)	\$10.75
(10 MINIMUM) Two crispy tacos with seared ground sirloin, shredded lettuce, cheddar and tomato. Served with rice, beans, chips and roasted tomato salsa.	
<u> </u> Vegan Tacos (Entree)	\$14
Two vegan tortillas with vegan cheese, cilantro, Veracruz vegetables, mango-pineapple pico de gallo, roasted red pepper. Served with rice, beans, chips and roasted salsa.	
<u> </u> Carne Asada Tacos (Entree)	\$13.5
Two corn tortillas with grilled skirt steak, avocado, charred corn, pico de gallo, cilantro, sour cream and Monterey jack cheese. Served with rice, beans, chips and roasted salsa.	
<u> </u> Pollo Asado Tacos (Entree)	\$12
Two corn tortillas with grilled chicken, avocado, mango-pineapple pico de gallo, cilantro, poblano sauce and Monterey jack cheese. Served with rice, beans, chips and roasted salsa.	
<u> </u> Fish Tacos (Entree)	\$13
Two corn tortillas with sauteed Mahi Mahi, Monterey jack, cilantro, chipotle aioli, Veracruz vegetables, mango-pineapple pico de gallo, roasted red pepper and queso fresco. Served with rice, beans,	
<u> </u> Pollo Asado Burrito (Entree)	\$13.75
Flour tortilla filled with grilled chicken, roasted poblano pepper, refried beans, smoky chipotle wine sauce and sour cream sauce. Served with rice, beans, chips and roasted salsa.	
<u> </u> Carne Asada Fajita Burrito (Entree)	\$14.5
Flour tortilla filled with certified Angus Beef skirt steak, refried beans, roasted poblano pepper and chipotle wine sauce, with chili con queso.	
<u> </u> Street Taco Bar	

(10 MINIMUM) 2 corn street tacos per person. Toppings include cilantro, onions, pineapple pico de gallo, queso fresco, and charred corn. When choosing barbacoa tacos, the toppings are marinated red **\$13.5**

_____ **Enchiladas (Entree)** **\$10.5**

(10 MINIMUM) Two enchiladas served with Spanish rice, refried beans, roasted tomato salsa and chips.

_____ **Enchiladas Veracruz** **\$13.5**

(10 MINIMUM - BUFFET STYLE) Two chicken, spinach and Monterey Jack enchiladas topped with tomatillo sauce, marinated vegetable and queso fresco. Served with Spanish rice, beans, chips, roasted tomato

_____ **Enchiladas (each)** **\$3.5**

Your choice of enchiladas served a la carte.

_____ **Tacos (DELIVERED AFTER 4PM)** **\$13.5**

(10 MINIMUM) Two tacos served with rice, beans, chips, roasted tomato salsa and queso, and your choice of protein.

****Choose soft corn tacos to make this a gluten free dish!****

_____ **Enchiladas (DELIVERED AFTER 4PM)** **\$13.5**

(10 MINIMUM) Two enchiladas served with rice, beans, chips, roasted tomato salsa and queso.

SIDES

_____ **Chips & Queso (per person)** **\$4.99**

(10 MINIMUM)

_____ **Vegan Tortillas (Dozen)** **\$16**

_____ **Chips, Salsa & Queso (per person)** **\$5.79**

(10 MINIMUM)

_____ Guacamole, Chips & Salsa	\$4.99
GLUTEN FREE Priced per person.	
_____ Chips & Salsa (per person)	\$4.99
(10 MINIMUM)	
_____ Queso (Pint)	\$8.29
(Serves 4 - 6) A La Carte	
_____ Queso (Quart)	\$17
A La Carte	
_____ Guacamole (Pint)	\$10.29
(Serves 4 - 6) A La Carte	
_____ Guacamole (Quart)	\$21.99
(Serves 10 - 12) A La Carte	
_____ Sour Cream (Pint)	\$8
Serves 4 - 6	
_____ Tortillas (Dozen)	\$2.99
Corn or Flour Tortillas	
_____ Mixed Veggies (Half Pan)	\$29.99
Serves 10 - 15	
_____ Mexican Corn (side)	\$1.49
Mexican seasoned corn with red and green bell peppers.	
_____ Black Beans (side)	\$1.49
GLUTEN FREE	
_____ Ranchero Beans (side)	\$1.49
GLUTEN FREE	

_____ **Rice (side)** **\$1.49**
GLUTEN FREE

_____ **Fresh Fruit Salad Tray (Large)** **\$69.99**
(SERVES 15 to 20 - 6 LBS) Sliced fresh seasonal fruit and berries arranged on display tray.

TAMALES

_____ **Tamales (Dozen)** **\$17.99**
24 HOURS NOTICE REQUIRED Your choice of chicken or beef

DESSERTS

_____ **Churros (2)** **\$4.99**
6 - 7 inches each. Served with chocolate sauce.

_____ **Flan (Whole)** **\$35**
(Serves 10-12) Whole flan served with caramel sauce and orange wedges.

_____ **Mango Tres Leches Cake (Slice)** **\$9**
(Serves 2) Tres leches cake served with blueberries and mango cream sauce.

_____ **Mango Tres Leches Cake (1/2 Sheet)** **\$85**
(Serves 12-14) Tres leches cake served with blueberries and mango cream sauce.

_____ **Mango Tres Leches Cake (Full Sheet)** **\$160**
(Serves 24-26) Tres leches cake served with blueberries and mango cream sauce.

_____ **Sopapillas**

Priced per piece. Sopapillas are 5 - 6 in round each. Served with honey. **\$1.75**

_____ **Mexican Brownie with Nuts** **\$2.25**

_____ **Cookies** **\$1.49**

_____ **Mexican Apple Pie** **\$4.99**

BEVERAGES

_____ **Iced Tea (gallon)** **\$16**

Served with 10 cups, sweeteners & lemons. Ice available upon request.

_____ **2 Hour Beer and Wine Bar - Per Person** **\$23.5**

(Per Person) Includes house chardonnay, merlot, 3 domestic beers, 1 import, ice, clear acrylic disposable cups, cocktail napkins and bar displayware. Bartender Required

_____ **Lemonade (gallon)** **\$16**

Served with 10 cups. Ice available upon request.

_____ **Dasani Bottled Water** **\$1.5**

_____ **Fiji Bottled Water** **\$2.99**

_____ **San Pellegrino** **\$2.99**

_____ **Topo Chico** **\$2.99**

_____ **Coke (12 oz. can)** **\$1.5**

_____ **Diet Coke (12 oz. can)** **\$1.5**

_____ Dr. Pepper (12 oz. can)	\$1.5
_____ Sprite (12 oz. can)	\$1.5
_____ Bag of Ice	\$2.99
_____ Coffee Box (Serves 10-12) Includes cups, sweetener, creamer and stir sticks.	\$26
_____ Frozen Margarita (Half Gallon)	\$35
_____ Frozen Margarita (Gallon)	\$70
_____ Margarita on the Rocks (Half Gallon)	\$45
_____ Margarita on the Rocks (Gallon)	\$90
_____ Margarita Machine Rental	\$95
_____ 2 Hour Frozen Margarita Bar Unlimited Frozen margaritas for 2 hours.	\$12

EXTRAS

_____ China Rental (Priced per person) Includes one dinner plate, one dessert, two forks and one knife.	\$4
_____ Catering Service Agreement 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	\$0

_____ **1 Server up to 2 hours (if needed)** **\$0**

18% OF FOOD TOTAL. The cost will be calculated at time of order processing. Staffed events include table cloths for the buffet, real chafing dishes and disposable ware.

_____ **Real China and Galssware** **\$5**

Priced per person. Includes china dinner plate, dessert plate, silverware and linen napkin. Perfect for boardroom luncheons.

_____ **Wine Glass** **\$1**

1 per order

_____ **RENTALS** **\$211.6**

This amount will change with each order.