

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	:	_
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:				
Date	Requested:				
Card	Number:		Exp. Date:		
CVV:	:		Billing Zip Code:		_
Com	ments:				

Catering by George - Holiday

SERVICE LEVELS

separately, with y

Set Up Service	\$75
Our staff will set-up with a buffet linen, 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	
Full Service Set Up	\$150
Two attendants will deliver and set up your food using buffet linen, nice platters, chaffing dishes and provide nice containers for your beverages. Then one attendant will return after your recepti	
Additional Set Up Service	\$35
This will be used for an additional set up service when delivering to the same location at the same time. Our staff will set-up with a white buffet linen, chafing dishes, all serving pieces and hav	
Individual Box Charge	\$1
Required for buffet items to be individually boxed and labeled.	
SPECIAL DIETARY ITEM	\$15.95
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	

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.	
SALADS	
Holiday Spinach Salad (Full Pan)	\$65
(Serves 20-25) Fresh spinach, apples, shredded white cheddar, and dried cranberries, served with vinaigrette.	
Holiday Spinach Salad (Half Pan)	\$35
(Serves 10-12) Fresh spinach, apples, shredded white cheddar, and dried cranberries, served with vinaigrette.	
Holiday Spinach Salad (Side)	\$3.75
Fresh spinach, apples, shredded white cheddar, and dried cranberries, served with vinaigrette.	
Winter Salad (Full Pan)	\$65
(Serves 20-25) Mixed greens, mandarin oranges, dried cranberries, pomegranate seeds, feta and candied walnuts, served with creamy poppy seed dressing.	
Winter Salad (Half Pan)	\$35
(Serves 10-12) Mixed greens, mandarin oranges, dried	
cranberries, pomegranate seeds, feta and candied walnuts, served with creamy poppy seed dressing.	
Winter Salad (Side)	\$3.75
Mixed greens, mandarin oranges, dried cranberries, pomegranate seeds, feta and candied walnuts, served with creamy poppy seed dressing.	

Crispy Butternut Squash Salad (Full Pan)	\$65
(Serves 20-25) Mixed greens, crispy butternut squash, pecans, and bacon with a shallot vinaigrette.	
Crispy Butternut Squash Salad (Side)	\$3.75
Mixed greens, crispy butternut squash, pecans, and bacon with a shallot vinaigrette.	
Crispy Butternut Squash Salad (Half Pan)	\$35
(Serves 10-12) Mixed greens, crispy butternut squash, pecans, and bacon with a shallot vinaigrette.	
PACKAGES	
Executive Holiday Package	\$23.95
(5 minimum) Roasted, fried or hickory smoked turkey, honey baked ham, cornbread stuffing, Yukon Gold mashed potatoes or honey pecan whipped sweet potatoes, green bean casserole, mac and cheese, hou	
Deluxe Holiday Package	\$21.95
(5 minimum) Roasted, fried or hickory smoked turkey, honey baked ham, cornbread stuffing, Yukon Gold mashed potatoes or honey pecan whipped sweet potatoes, turkey gravy, green bean casserole, house	
Holiday Package	\$18.95
(5 minimum) Roasted, fried or hickory smoked turkey, honey baked ham, cornbread stuffing, Yukon Gold mashed potatoes or honey pecan whipped sweet potatoes, turkey gravy, green beans almondine, hous	
VEGETARIAN AND VEGAN ENTREES	
Vegetarian Ratatouille	\$10.95
Vegan Portobello Pot Roast	\$14.95

A LA CARTE

Turkey (Pound)	\$18.95
(1 lb. serves 2-3) Served with gravy.	
Honey Baked Ham (Pound)	\$18.95
(1 lb serves 2-3) Served with gravy.	
Whole Turkey	\$150
(Averages 20-24 lbs.)	
Honey Baked Ham	\$90
(Averages 7-9 lbs.)	
Prime Rib (Pound)	\$24.95
(1 lb. serves 2-3) Served with cream horseradish sauce and au jus.	
Braised Beef Brisket (Pound)	\$21.95
(1 lb. serves 2-3) Smothered in tomato sauce with carrots and potatoes.	
Apricot Glazed Whole Chicken	\$18.95
(8 pieces)	
Honey Glazed Corned Beef (Pound)	\$26.95
(1 lb. serves 2-3)	
Salmon	\$136
(Averages 3 lbs.)	
SIDES	
Cornbread Stuffing (Half Shallow Pan) (Serves 8-10)	\$30

Cornbread Stuffing (Half Pan) (Serves 15-20)	
Mac & Cheese (Half Shallow Pan)	
(Serves 8-10)	
Mac & Cheese (Half Pan)	
(Serves 15-20)	
Grilled Asparagus (Half Shallow Pan)	
(Serves 8-10)	
Grilled Asparagus (Half Pan)	
(Serves 15-20)	
Green Bean Almondine (Half Shallow Pan)	
(Serves 8-10)	
Green Bean Almondine (Half Pan)	
(Serves 15-20)	
Green Bean Casserole (Half Shallow Pan)	
(Serves 8-10)	
Green Bean Casserole (Half Pan)	
(Serves 15-20)	
Roasted Seasonal Vegetables (Half Shallow Pan)	
(Serves 8-10)	
Roasted Seasonal Vegetables (Half Pan)	
(Serves 15-20)	
Roasted Corn (Half Shallow Pan)	
(Serves 8-10)	

Roasted Corn (Half Pan) (Serves 15-20)	\$60
Roasted Potato Medley (Half Shallow Pan) (Serves 8-10)	\$30
Roasted Potato Medley (Half Pan) (Serves 15-20)	\$60
Yukon Gold Mashed Potatoes (Half Shallow Pan) (Serves 8-10)	\$30
Yukon Gold Mashed Potatoes (Half Pan) (Serves 15-20)	\$60
Honey Pecan Whipped Sweet Potatoes (Half Shallow Pan) (Serves 8-10)	\$30
Honey Pecan Whipped Sweet Potatoes (Half Pan) (Serves 15-20)	\$60
Jeannes Carrot Souffle (Half Shallow Pan) (Serves 8-10)	\$30
Jeannes Carrot Souffle (Half Pan) (Serves 15-20)	\$60
Rice Pilaf (Half Shallow Pan) (Serves 8-10)	\$30
Rice Pilaf (Half Pan) (Serves 15-20)	\$60
Rolls & Butter (Dozen)	\$12

Cranberry Sauce (Quart)	\$15
Turkey Gravy (Quart)	\$6
Giblet Gravy (Quart)	\$8
DESSERTS	
Holiday Pies (Whole)	\$24
(Serves 10)	
Holiday Cakes (Whole)	\$36.99
(Serves 10-12)	
Holiday Desserts (Dozen)	\$24
Assorted	
Iced Holiday Cookies (Each)	\$4
Assorted	
Holiday Cake Balls (Each)	\$3
Assorted	
Holiday Mini Bundt Cakes (Each)	\$4
Assorted	
BEVERAGES	
lce Tea (Gallon)	\$13.25
Includes 12 oz. cups, sweetener, lemons, and ice.	••••••
Flavored Tea (Gallon)	\$14.25
Includes 12 oz. cups, sweetener, lemons, and ice.	
Yellow Lemonade (Gallon)	

Includes 12 oz. cups and ice.	\$13.25
Pink Lemonade (Gallon) Includes 12 oz. cups and ice.	\$13.25
Flavored Lemonade (Gallon) Includes 12 oz. cups and ice.	\$14.25
Coke (12 oz. can)	\$1.95
Diet Coke (12 oz. can)	\$1.95
Sprite (12 oz. can)	\$1.95
Dr. Pepper (12 oz. can)	\$1.95
Diet Dr. Pepper (12 oz. can)	\$1.95
Bottled Water	\$1.95
Freshly Brewed Coffee (Gallon) Includes 10 cups, sweetener, creamer, and stirrers	\$19.95
Hot Chocolate (Gallon) Includes 10 cups.	\$19.95
Hot Tea (Gallon) Includes 10 cups, an assortment of tea bags, honey, and spoons.	\$19.95
Ice Water Served in Acrylic Containers (30 minimum) If no staff a pick up fee is required.	\$0.75
Orange Juice (Gallon) Includes cups.	\$13

Juice (Bottled)	\$1.95
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	
Beer & Wine Bar	\$27
(Per Person) 3 Hours of Service. Includes Shiner Bock, Heineken, Bud Light, Miller Light, Dos Equis, Dos Equis Amber, Red and White House Wine, Soft Drinks, Still Water, Sparkling Water and Ice.	
Full Bar	\$30
(Per Person) 3 Hours of Service. Includes Tangueray Gin, Absolut Vodka, Dewar's Scotch, Jack Daniels and Bacardi Rum. Shiner Bock, Heineken, Miller Light, Red wine, white wine, mixers, soft drinks	
Premium Bar	\$36
(Per Person) 3 Hours of service. Includes bombay gin, GlenLevit, Grey Goose, Corwn Royal, Makers Mark, Bacardi Rum, Shiner Bock, Heineken, Bud Light, Miller Light, Dos Equis, Dos Equis Amber, Red	
Mixers Only	\$14.2
(Per Person) 3 Hours of Service. Client to provide alcohol. Includes margarita mix, bloody mary mix, maraschino cherries, olives, limes, lemons, coke, diet coke, sprinte, ginger ale, sparking wat	
Champagne Toast	\$3.5

\$1.95

(Per Person) 3 Hours of service.

Fresh Brewed Iced Tea	\$1.95
(Per Person) Served with lemons, sugar, Splenda and Sweet-n- low.	
Soft Beverage Service	\$4.8
(Per Person) Coke, Diet Coke, Sprite, Still Water, Sparkling Water.	
Fresh Brewed Coffee	\$2.9
(Per Person) Served with cream, sugar, Splenda and Sweet-n- Low.	
Cocktail China and Acrylic Service	\$5.45
(Per Person) Includes cocktail plate, flatware, stemware and napkin. *Does not include pick up or delivery	
Buffet China and Acrylic Service	\$7.5
(Per Person) Includes dinner plate dessert plate, flatware, stemware and napkin. *Does not include pick up or delivery	
Seated China Service	\$10.95
(Per Person) Includes china salad, dinner, dessert, bread and butter plates, flatware, stemware and linen napkin. *Does not include pick up or delivery	
Event Captain	\$175
(Required for Staffed Events) Includes 4 hours of service. Additional hours are billed at \$37.50 per hour.	
Bartender	\$200
Up to 4 Hours of Service	
Chef	\$200
\$35.00 per hour after the initial four hours. Includes set- up, cook, and area clean up.	

Carver	\$200
(Per Hour) The number of staff and type of staff needed is determined by menu, headcout, services and venue. There is a 5 hour minimum for staff which includes set up (2 hour minimum) and breakdow	
Kitchen Staff	\$175
The number of staff and type of staff needed is determined by menu, headcout, services and venue. There is a 5 hour minimum for staff which includes set up (2 hour minimum) and breakdown (1 hour m	
All Day Beverage Service	\$10.7
(For Staffed Events Only) Includes regular coffee, decaf coffee, hot tea, fresh squeezed orange juice, filtered water, fresh brewed iced tea, ice, beverage napkins and all necessary sides.	
Catering Service Agreement - Special Events	\$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	