

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: _____

Catering by George

SERVICE LEVELS

_____ **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

_____ ****SPECIAL DIETARY ITEM**** **\$17.95**

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**

ORDER \$150.00 OR MORE AND RECEIVE A 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

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.

C3 SPECIALLY DESIGNED MENUS

_____ **Italian Package**

(SERVES 10) Bruschetta chicken - lightly breaded chicken breast topped with fresh tomato, basil and red wine vinegar mixture and sprinkled with mozzarella cheese. Paired with Braciolo - flank stea **\$195.9**

California Dreaming Package **\$216.7**

(SERVES 10) Grilled chicken breast topped with avocado, Monterey Jack cheese and pico de gallo. Paired with grilled lime cilantro steaks - chuck steaks marinated with fresh cilantro, garlic, jalap

Surf & Turf Package **\$224**

(SERVES 10) Herb crusted tilapia in a lemon butter sauce. Paired with grilled sirloin topped with maitre d'butter and Espangole sauce. Served with new potatoes with herbs and garlic, roasted veget

French Bistro Package **\$232.7**

(SERVES 10) Bistro chicken marinated with a white wine, fresh herb and garlic sauce. Paired with roasted salmon filet drizzled with fresh lemon juice and pink peppercorns. Served with herbed rice

London Broil Package **\$227.5**

(SERVES 10) Thin sliced broiled flank steak with Bearnaise sauce. Paired with a pesto stuffed herb breaded pork chop. Served with lemon rice pilaf, sauteed vegetables, yeast rolls & butter.

SALADS

Caesar Salad (Side) **\$3.75**

(Per person) Romaine lettuce, grated Parmesan cheese, with croutons and house made Caesar dressing on the side.

Sante Fe Salad (Side)

(Per person) Mixed greens, avocado, kidney beans and pine nuts with a peppery vinaigrette. **\$4.5**

_____ **Spinach, Orange and Almond Salad (Side)** **\$4.5**

(Per person) Fresh spinach, celery, red onions, oranges and sliced almonds served with a champagne vinaigrette.

_____ **Strawberry Salad (Side)** **\$4.5**

(Per person) Mixed greens with onions, cucumbers, strawberries and goat cheese, served with strawberry poppy seed vinaigrette.

_____ **Garden Salad (Side)** **\$3.75**

(Per person) Romaine and green leaf lettuces with cucumbers, tomatoes, shredded carrots and red cabbage with Ranch and Italian dressing on the side.

_____ **Tossed Italian Salad (Side)** **\$3.75**

(Per person) Mixed greens, Kalamata olives, sliced red onions, and Roma tomatoes with Italian dressing on the side.

_____ **Mediterranean Chopped Salad (Side)** **\$4.5**

Crisp romaine, feta cheese, red onions, sun dried tomatoes, kalamata olives, cucumber, and roasted red peppers with vinaigrette on the side.

_____ **Fresh Fruit Salad (Side)** **\$3.75**

(Per person) A mix of seasonal favorites.

BUFFET PACKAGES

_____ **Texas BBQ Buffet - 2 Meat** **\$18.7**

(10 MINIMUM) Your choice of protein served with cowpoke beans, potato salad, regular and jalapeno cornbread. Set up buffet style with chafing dishes. Includes plates, utensils and napkins.

<p>_____ Pasta Buffet</p> <p>(10 MINIMUM) Your choice of two pasta dishes, served with your choice of salad and yeast rolls with butter. Served buffet style with chafing dishes and includes plates, napkins and utensils.</p>	<p>\$12.9</p>
<p>_____ Street Taco Bar</p> <p>(10 MINIMUM) Mini warm corn tortillas with grilled marinated chicken and citrus marinated steak with diced avocados, fresh cilantro, cojita cheese, lime wedges, pico de gallo and sour cream, served</p>	<p>\$17.5</p>
<p>_____ Fajita Buffet</p> <p>(10 MINIMUM) Beef and chicken fajitas with grilled onions and peppers, sour cream, grated cheese, pico de gallo and flour tortillas. Served with your choice of rice and beans and chips and salsa.</p>	<p>\$18.9</p>
<p>_____ Enchiladas</p> <p>(10 MINIMUM) Hand rolled enchiladas with cheese and our special chili gravy. Served with your choice of rice and beans and chips and salsa. Set up buffet style with chafing dishes and includes pl</p>	<p>\$12.9</p>
<p>_____ Texas Bar-B-Q Buffet - 3 Meat</p> <p>(10 MINIMUM) Brisket, honey jalapeno chicken and link sausage served with cowpoke beans, potato salad, regular and jalapeno cornbread. Set up buffet style with chafing dishes. Includes plates, ut</p>	<p>\$21.2</p>
<p>_____ Beef & Chicken Kabobs</p> <p>(10 MINIMUM) Beef and chicken kabobs with bell peppers and onions and our Thai sauce with your choice of rice and salad, served with yeast rolls and butter. Set up buffet style with chafing dishes.</p>	<p>\$15.95</p>
<p>_____ Hamburger Bar</p>	

(10 MINIMUM) Hand formed hamburgers served with oven roasted potato wedges and condiment tray with lettuce, sliced tomatoes, sliced jalapenos, onions, American, Swiss and cheddar cheese. Served wit **\$14.1**

ENTREE BOX LUNCHES

_____ **California Dreaming Box Lunch** **\$16.25**

(10 minimum) Grilled chicken breast topped with avocado, Monterey jack cheese and pico de gallo, served with your choice of 2 sides, yeast roll and butter.

_____ **Roasted Pesto Chicken Box Lunch** **\$14.5**

(10 minimum) Boneless chicken breast married with fresh herbs, tomatoes, onions and bell peppers, served with your choice of 2 sides, yeast roll and butter.

_____ **Caprese Stuffed Chicken Breast Box Lunch** **\$15.9**

(10 minimum) Stuffed with fresh mozzarella, tomatoes and basil, served with your choice of 2 sides, yeast roll and butter.

_____ **Flank Steak with Corn Salsa Box Lunch** **\$17.9**

(10 minimum) Marinated in red wine and garlic, grilled and topped with southwestern corn salsa, served with your choice of 2 sides, yeast roll and butter.

_____ **Bracirole Box Lunch** **\$15.25**

(10 minimum) Flank steak rolled with a Parmesan, herb and spice filling with onions and house made tomato sauce, served with your choice of 2 sides, yeast roll and butter.

_____ **Parmesan Tilapia Box Lunch** **\$16**

(10 minimum) Filet lightly coated with Parmesan cheese and topped with a creamy tomato and basil sauce, served with your choice of 2 sides, yeast roll and butter.

CHICKEN ENTREES

<u> </u> California Dreaming	\$16.25
(10 MINIMUM) Grilled chicken breast topped with avocado, Monterey Jack cheese and pico de gallo. Served with two sides and rolls and butter.	
<u> </u> Chicken Forestierre	\$14.2
(10 MINIMUM) Sauteed breast of chicken with a light mushroom and champagne chive sauce Served with rolls and butter and your choice of two sides.	
<u> </u> Bruschetta Chicken	\$14.9
(10 MINIMUM) Lightly breaded chicken breast topped with a fresh tomato, basil and red wine vinegar mixture and sprinkled with mozzarella cheese. Served with rolls and butter and your choice of two	
<u> </u> Chicken Rollatini Alfredo	\$15.2
(10 MINIMUM) Savory prosciutto and mild provolone cheese stuffed chicken breasts, served sliced over bowtie pasta with alfredo sauce and your choice of one side.	
<u> </u> Stuffed Chicken Breast	\$15.9
(10 MINIMUM) Your choice of stuffing. Served with rolls and butter and your choice of two sides.	
<u> </u> Caribbean Chicken	\$13.9
(10 MINIMUM) Grilled chicken breast seasoned with flavors from the islands of western Caribbean with pineapple. Served with coconut rice, rolls and butter and your choice of one side.	
<u> </u> Roasted Pesto Chicken	\$14.5
(10 MINIMUM) Boneless chicken breast married with fresh herbs, roma tomatoes, onions and bell peppers. Served rolls and butter and your choice of two sides.	
<u> </u> Lemon Chicken Skillet	
(10 MINIMUM) Boneless chicken breast in a balsamic caramelized onion cream sauce. Served rolls and butter and	

your choice of two sides. **\$15.2**

BEEF ENTREES

 Flank Steaks with Corn Salsa **\$17.9**

(10 MINIMUM) Flank steak marinated in red wine and garlic, grilled, and topped with Southwestern corn salsa. Served with roll and butter and your choice of two sides.

 Pan Seared Sirloin Steak **\$18.6**

(10 MINIMUM) Topped with a mushroom and garlic cream sauce. Served with egg noodles, rolls and butter and your choice of two sides.

 Bracirole **\$15.25**

(10 MINIMUM) Flank steak rolled with a Parmesan, herb and spice filling, with onions and house made tomato sauce. Served in pinwheels with rolls and butter and your choice of two sides.

 Citrus Marinated Skirt Steak **\$17.1**

(10 MINIMUM) Skirt steak marinated in orange and lime juice with special seasoning and grilled. Served rolls and butter and your choice of two sides.

PORK ENTREES

 Pesto Stuffed Pork Chop **\$16.5**

(10 MINIMUM) Panko and herb breaded pork chop stuffed with mozzarella and pesto. Served with rolls and butter and your choice of two sides.

 Jambalaya **\$13.5**

(10 MINIMUM) Sausage, chicken, onions and bell peppers in a Cajun spiced rice. Served with cornbread and your choice of one side.

SEAFOOD ENTREES

_____ **Roasted Salmon** **\$21.5**

(10 MINIMUM) Salmon filets topped with an avocado remoulade sauce. Served with rolls and butter and your choice of two sides.

_____ **Fish Pontchartrain** **\$0**

(10 MINIMUM) Grilled filets with mushrooms, artichoke hearts, shrimp, Creole vegetables and a white wine and butter sauce. Served with rolls and butter and your choice of two sides.

_____ **Shrimp Scampi** **\$16.55**

(10 MINIMUM) Six jumbo shrimp, sauteed and finished in a garlic lemon butter sauce, served over linguini pasta, served with your choice of one side.

_____ **Parmesan Crusted Tilapia** **\$16**

(10 MINIMUM) Tilapia filet lightly coated with Parmesan cheese and topped with a creamy tomato and basil sauce. Served rolls and butter and your choice of two sides.

_____ **Baked Cod** **\$16.95**

(10 MINIMUM) Baked cod with cilantro cream sauce. Served with rolls and butter and your choice of two sides.

VEGETARIAN AND VEGAN ENTREES

_____ **Pasta Primavera** **\$9.9**

Ziti pasta tossed with asparagus tips, yellow squash, roma tomatoes, julienned purple onions topped with Parmesan cheese and fresh basil. Served with rolls and butter.

_____ **Vegetarian Stuffed Pepper** **\$11.9**

Red bell pepper with an asparagus, root vegetable and rice stuffing, braised in tomato sauce and topped with Parmesan cheese. Served with rolls and butter.

_____ **Stuffed Portobello Mushroom**

Large marinated Portobello mushroom grilled and stuffed with artichokes, roasted peppers and garlic, topped with mozzarella cheese. Served with rolls and butter. **\$12.5**

_____ **Tofu Kabobs with Cilantro Sauce (Vegan)** **\$9.9**

Two 10" skewers with firm tofu, red bell pepper, zucchini and yellow squash drizzled with cilantro sauce.

_____ **Stuffed Shells** **\$11.35**

Jumbo pasta shells filled with spinach and ricotta.

_____ **Spaghetti alla Puttanesca (Vegan)** **\$11.7**

Spaghetti with kalmata olives, capers and parsley.

_____ **Five Spice Vegetable Stir Fry with Almonds (Vegan)** **\$13.2**

Vegetable stir fry flavored with an exotic blend of Chinese five spice powder and complimented with almonds. Served with rice.

_____ **Vegetable Kabobs** **\$12.65**

Served with orzo and tomato relish.

SIDES

_____ **Green Beans** **\$3.75**

_____ **Roasted Vegetables** **\$3.75**

_____ **Steamed Broccoli & Cauliflower** **\$3.75**

_____ **Sauteed Spinach** **\$3.75**

_____ **Sauteed Vegetables** **\$3.75**

_____ **Sauteed Asparagus** **\$4.5**

_____	New Potatoes with Herbs & Garlic	\$3.75
_____	Yukon Gold Mashed Potatoes	\$3.75
_____	Au Gratin Potatoes	\$3.75
_____	Oven Roasted Potato Wedges	\$3.75
_____	Lemon Rice Pilaf	\$3.75
_____	Acapulco Rice	\$3.5
_____	Spanish Rice	\$3.5
_____	Herbed Rice	\$3.5
_____	Wild Rice	\$3.5
_____		\$3.75
_____	Baked Macaroni & White Cheddar with Breadcrumb Topping	
_____	Pasta Georgio	\$3.75
_____	Orzo & Tomato	\$3.75
_____	Balsamic Roasted Brussels Sprouts	\$3.75
_____	Balsamic Roasted Asparagus	\$4.5
_____	Grilled Potatoes with Rosemary	\$3.75
_____	Mushroom Marsala Pasta Bake	\$3.75

_____ **Roasted Parmesan Zucchini, Squash and Tomatoes** **\$3.75**
(Per person)

DESSERTS

_____ **Whoopie Pies (Dozen)** **\$27**

_____ **Assorted Cookies (Dozen)** **\$18**
Seasonal selections.

_____ **Assorted Brownies (Dozen)** **\$17.1**
Seasonal selections.

_____ **Assorted Dessert Bars (Dozen)** **\$17.1**
Seasonal selections.

_____ **Assorted Desserts (Dozen)** **\$22.3**
A fabulous assortment of freshly baked desserts! Cookies, brownies, dessert bars and cupcakes.

_____ **Assorted Petite French Pastries (Dozen)** **\$28.7**
Mini Eclairs with dark chocolate topping, mini cream puffs, petits fours, macaroons, mini tarts and cannolis.

_____ **Raisin Bread Pudding with Creamy Bourbon Sauce (Small)** **\$27.9**
(SERVES 10)

_____ **Raisin Bread Pudding with Creamy Bourbon Sauce (Large)** **\$45.5**
(SERVES 20)

_____ **Cheesecake with Fruit Topping** **\$39.9**
48 HOUR NOTICE REQUIRED (SERVES 16)

_____ **Lemon Cheesecake**

****48 HOUR NOTICE REQUIRED** (SERVES 16) \$42.9**

_____ Mini Bundt Cakes \$3.95

(10 MINIMUM) Chef's choice of Mexican Chocolate, Italian Cream, Carrot Cake, Lemon, Red Velvet and seasonal selections.

_____ Fruit Cobbler (Small) \$27.9

(SERVES 10) Seasonal choices.

_____ Fruit Cobbler (Large) \$45.5

(SERVES 20) Seasonal choices.

_____ 3" Tarts (Dozen) \$36

Seasonal selections.

_____ Cupcakes \$3.5

(10 MINIMUM)

_____ 8" Round Cakes \$32.9

****48 HOUR NOTICE REQUIRED** (SERVES 8-12)**

_____ Quarter Sheet Cake \$50.5

****48 HOUR NOTICE REQUIRED** (SERVES 15)**

_____ Half Sheet Cake \$90

****48 HOUR NOTICE REQUIRED** (SERVES 35)**

_____ Full Sheet Cake \$165

****48 HOUR NOTICE REQUIRED** (SERVES 75)**

BEVERAGES

_____ Freshly Brewed Iced Tea \$16.5

Includes sweeteners, lemon slices, cups and stir sticks.

_____ Raspberry Iced Sweet Tea (Gallon)	\$16.8
Includes cups, lemon slices and stir sticks.	
_____ Homemade Lemonade (Gallon)	\$16.5
Includes cups.	
_____ Raspberry Lemonade (Gallon)	\$16.8
Includes cups.	
_____ Coke (12 oz. can)	\$2.25
_____ Diet Coke (12 oz. can)	\$2.25
_____ Sprite (12 oz. can)	\$2.25
_____ Dr Pepper (12 oz. can)	\$2.25
_____ Diet Dr Pepper (12 oz. can)	\$2.25
_____ Bottled Water	\$2.25
_____ Sparkling Water	\$2.75
_____ Regular Coffee	\$29.5
(SERVES 12) Served with creamers, sweeteners, stir sticks, cups and lids.	
_____ Decaf Coffee	\$29.5
(SERVES 12) Served with creamers, sweeteners, stir sticks, cups and lids.	
_____ Hot Tea	\$29.5
(SERVES 12) Served with milk, lemons, sweeteners, stir sticks, cups and lids.	

_____ Orange Juice (10 oz.)	\$2.75
_____ Fresh Orange Juice (Gallon) Includes cups.	\$23.4
_____ Apple Juice (10 oz.)	\$2.75
_____ Grape Juice (10 oz.)	\$1.75
_____ Grapefruit Juice (10 oz.)	\$1.75
_____ Cranberry Juice (10 oz.)	\$2.75
_____ Bucket of Ice (SERVES 20)	\$5.25
_____ Ice (8 lb Bag)	\$3
_____ Ice Chest	\$15.75

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	

(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 **\$30**

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**

(Per Person) 3 Hours of service.

Fresh Brewed Iced Tea (Full Service Only) **\$1.95**

(Per Person) Served with lemons, sugar, Splenda and Sweet-n-low.

Soft Beverage Service (Full Service Only) **\$4.8**

(Per Person) Coke, Diet Coke, Sprite, Still Water, Sparkling Water.

Fresh Brewed Coffee (Full Service Only) **\$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

(Per Person) Includes dinner plate dessert plate, flatware, stemware and napkin. *Does not include pick up or delivery **\$7.5**

_____ 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

_____ 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, headcount, services and venue. There is a 5 hour minimum for staff which includes set up (2 hour minimum) and breakdown

_____ Kitchen Staff \$175

The number of staff and type of staff needed is determined by menu, headcount, 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.

_____ Cotton Linen 90"x132" \$23.8

For a 6 ft table

_____ Cotton Linen 90"x156"

For an 8 Ft Table	\$25.5
_____ Cotton Linen 108" Round	\$19.5
For a 48" Round Table	
_____ Cotton Linen 120" Round	\$25.2
For a 60" Round or cocktail Table	
_____ Cotton Linen 12" Round	\$28.5
For a 72" Round Table	
_____ Upgraded Cotton Linen 90"x132"	\$29.9
For a 6 ft table	
_____ Upgraded Cotton Linen 90"x156"	\$33.8
For an 8 Ft Table	
_____ Upgraded Cotton Linen 108" Round	\$25.35
For a 48" Round Table	
_____ Upgraded Cotton Linen 120" Round	\$29.25
For a 60" Round or cocktail Table	
_____ Upgraded Cotton Linen 12" Round	\$35.1
For a 72" Round Table	
_____ Serpentine Bar	\$130
_____ 6' Bar	\$110
_____ 6'x30" Banquet Table	\$11.25
_____ 8'x30" Banquet Table	\$11.6
_____ 48" Round Table	\$12.3

_____ 60" Round Table	\$13.75
_____ 72" Round Table	\$16.9
_____ Cocktail Table	\$21.45
_____ Samsonite Folding Char	\$2.05
_____ Wood Char with Padded Seat	\$3.5
_____ Resin Folding Chair	\$3.6
_____ Bar Stool	\$7.05
_____ Acrylic Service	\$5.45
Starts at \$5.45 per person. Call a C3 concierge for a custom quote	
_____ China Buffet Service	\$7.5
Starts at \$7.50 per person. Call a C3 concierge for a custom quote	
_____ China Seated Service	\$10.95
Starts at \$10.95 per person. Call a C3 concierge for a custom quote	