

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 Braciole - 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.

<u>      </u>	<b>Pasta Buffet</b>	<b>\$12.9</b>
	(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.	
<u>      </u>	<b>Street Taco Bar</b>	<b>\$17.5</b>
	(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	
<u>      </u>	<b>Fajita Buffet</b>	<b>\$18.9</b>
	(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.	
<u>      </u>	<b>Enchiladas</b>	<b>\$12.9</b>
	(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	
<u>      </u>	<b>Texas Bar-B-Q Buffet - 3 Meat</b>	<b>\$21.2</b>
	(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	
<u>      </u>	<b>Beef &amp; Chicken Kabobs</b>	<b>\$15.95</b>
	(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.	
<u>      </u>	<b>Hamburger Bar</b>	

(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 with

**\$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>	<b>California Dreaming</b>	<b>\$16.25</b>
	(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>	<b>Chicken Forestierre</b>	<b>\$14.2</b>
	(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>	<b>Bruschetta Chicken</b>	<b>\$14.9</b>
	(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>	<b>Chicken Rollatini Alfredo</b>	<b>\$15.2</b>
	(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>	<b>Stuffed Chicken Breast</b>	<b>\$15.9</b>
	(10 MINIMUM) Your choice of stuffing. Served with rolls and butter and your choice of two sides.	
<u>      </u>	<b>Caribbean Chicken</b>	<b>\$13.9</b>
	(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>	<b>Roasted Pesto Chicken</b>	<b>\$14.5</b>
	(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>	<b>Lemon Chicken Skillet</b>	
	(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 kalamata 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****

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

\_\_\_\_\_ **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.

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

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

## **EXTRAS**

_____ <b>Catering Service Agreement</b>	<b>\$0</b>
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	
_____ <b>Beer &amp; Wine Bar</b>	<b>\$27</b>
(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.	
_____ <b>Full Bar</b>	

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

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