# 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 TO: 713.758.0125
To: Corporate Catering Concierge Date:
Fax: 713.758.0125
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:

## Churrascos

## SERVICE LEVELS

Set Up Service
\$50
Our staff will set-up with real chafing dishes, table linens, all serving pieces and have everything ready to enjoy at your required start time. Then our staff person will return the same day to pi
**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 \$250 or More? Get a free lunch! \$0
Place an order of $\$ 250.00$ 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

Complimentary Plates, Napkins, Utensils \& Serving Utensils $\$ 0.00$

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

## APPETIZERS

$\qquad$ Chicken Empanadas (2)

Smoked chicken, Peruvian huancaina sauce, basil and candied pecans in a flaky and golden Latin pastry.

Beef Empanadas (2) $\$ 9.99$

Ground tenderloin, caramelized onion, cumin, malbec-soaked raisins and pimento olives in a flaky and golden Latin pastry.
$\qquad$ Chimichurri Sauce (Half Pint)
\$4.99
__Chimichurri Sauce (Pint) \$7.99
$\qquad$ Roasted Tomato Sauce (Half Pint)
$\$ 4.99$
$\qquad$ Roasted Tomato Sauce (Pint)
$\$ 7.99$
$\qquad$ Cilantro Dressing (Half Pint)
$\$ 4.99$
$\qquad$ Cilantro Dressing (Pint)
$\$ 7.99$
$\qquad$ Fresh Plantain Chips (Pound)
$\$ 9.99$

## FAMILY PACKS

Family Pack for 4
$\$ 79.99$
Your choice of 2 proteins, 1 salad and 2 desserts (2 portions of each), served with plantain chips and chimichurri.

## Family Pack for 6

$\$ 119.99$
Your choice of 2 proteins, 1 salad and 2 desserts ( 3 portions of each), served with plantain chips and chimichurri.

Churrasco 6 oz. Family Pack for 4
4 steaks with your choice of 1 salad and 2 desserts (2 portions of each), served with plantain chips and chimichurri.

4 steaks with your choice of 1 salad and 2 desserts (2 portions of each), served with plantain chips and chimichurri.

## Fajitas Family Meal (1/2 lb.)

$\$ 23.99$
Served with pico de gallo, cheese, black beans, rice, and flour tortillas.

Fajitas Family Meal (1 lb.)
\$35.99
Served with pico de gallo, cheese, black beans, rice, and flour tortillas.

Fajitas Family Meal (2 lbs)
$\$ 59.99$
Served with pico de gallo, cheese, black beans, rice, and flour tortillas.

Prime Rib Family Meal
\$175
**48 HOURS NOTICE REQUIRED** (Serves 5-6) Prime rib includes mascarpone potato puree, sweet plantains, green mix salad, cilantro rice, and a mushroom sherry sauce. Served with honey butter rolls an


## SALAD ENTREES

___ Pampas Salad (Entree)
\$15.99
Grilled chicken, mixed greens, cotija cheese, asparagus, peppers, onion, mushrooms, and fire roasted tortilla with creamy cilantro dressing, served with alfajores cookies.

## Chicken Caesar Salad (Entree)

Grilled chicken, chopped heart of romaine, Caesar dressing, fresh grated Parmigiano Reggiano, garlic rosemary crostini and

## CHICKEN ENTREES

Pollo Encamisado
$\$ 19.99$
Plantain crusted chicken over spicy smoked black bean sauce, crema america, seared panela cheese, and roasted tomato, served with salad and alfajores cookies.

Pollo Azteca
$\$ 19.99$
Grilled chicken breast with spinach, mushrooms, red bell peppers, chipotle crema and jasmine rice, served with salad and alfajores cookies.

## Pollo Jalapeno

\$19.99
Grilled chicken with mild onion jalapeno crema, crispy jalapeno chips, pico de gallo, queso fresco and jasmine rice, served with salad and alfajores cookies.

## Pollo AI Ajillo

$\$ 19.99$
Grilled chicken breast with roasted garlic sauce and jasmine rice, served with salad and alfajores cookies.

## BEEF AND PORK ENTREES

Churrasco 6 oz.
$\$ 35.99$
Signature 6 oz . center cut certified Angus beef tenderloin, butterflied, and char-grilled with jasmine rice and bearnaise sauce, served with salad and alfajores cookies.

Churrasco 8 oz.
$\$ 39.99$
Signature 8 oz . center cut certified Angus beef tenderloin, butterflied, and char-grilled with jasmine rice and bearnaise sauce, served with salad and alfajores cookies.

Lomo Latino

Petite filet with spicy black bean sauce, crema america, smoked panella cheese, and roasted tomato, served with salad and alfajores cookies.

## Asado En Salsa Setas

\$18.95
Grilled petite filet with mushroom and Spanish sherry sauce, pickled onion, and tempura mushroom, served with salad and a cookie.

Filete En Salsa Jalapena
$\$ 24.99$
Petite filet with mild onion jalapeno crema, crispy jalapeno chips, pico de gallo, queso fresco and rice, served with salad and alfajores cookies.

Lomo Saltado
$\$ 24.99$
Peruvian stir fried beef tips with red onion, red and aji peppers, ginger, french fries and rice, served with salad and alfajores cookies.

Carnitas
$\$ 19.99$
Crispy pork carnitas with onions, red peppers, avocado, radish, cilantro, and tomatillo sauce, served with salad and alfajores cookies.

## SEAFOOD ENTREES

___Gambas AI Ajillo
$\$ 23.99$
Pan roasted shrimp with roasted tomato, garlic, lemon butter and rice, served with salad and alfajores cookies.

Plantain Crusted Shrimp
Fried shrimp with jasmine rice and jalapeno remoulade dipping sauce, served with salad and alfajores cookies.

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## VEGETARIAN ENTREES

Spinach \& Mushroom Enchiladas $\quad \$ 17.99$
Sliced avocado, radish, and queso fresco with chili ancho sauce, served with salad and alfajores cookies.

Eggplant Encamisado
$\$ 17.99$
Plantain crusted eggplant, seared panella and roasted tomato sauce, served with salad and alfajores cookies.

## DESSERTS

Tres Leches (Small)
\$34.99
(Serves 6-8) Our tres leches cake is soaked in a sweet vanilla laced cream then topped with a decadent meringue Italiano.

Tres Leches (Medium)
\$64.99
(Serves 14-16) Our tres leches cake is soaked in a sweet vanilla laced cream then topped with a decadent meringue Italiano.

## Tres Leches (Large)

\$124.99
(Serves 28-30) Our tres leches cake is soaked in a sweet vanilla laced cream then topped with a decadent meringue Italiano.

## Tres Leches

$\$ 8.99$
Soaked in a sweet vanilla laced cream, topped with a decadent meringue Italiano.

## Delirio De Chocolate

$\$ 8.99$
Chocolate truffle cake, chocolate mousse, chocolate ganache and raspberry coulis.

Alfajores
$\$ 8.99$
Melt-in-your mouth dulce de leche short bread cookies.
$\qquad$
Velvety cheese creme caramel, with caramel sauce.

## BAR KITS

Sangria $\quad \$ 24.99$
(Serves 6-8)

Mimosa
$\$ 24.99$
(Serves 6-8)
Mojito $\$ 34.99$
(Serves 6-8)
__Margarita
$\$ 34.99$
(Serves 6-8)

## BEVERAGES

Iced Tea (Gallon) $\quad \$ 12.99$
Served with cups, straws, sweetener, lemons, and ice.
Lemonade (Gallon) $\quad \$ 12.99$
Served with cups, straws and ice.
Coke (12 oz. can) ..... $\$ 1.99$
Diet Coke (12 oz. can) ..... $\$ 1.99$
Sprite (12 oz. can) ..... $\$ 1.99$
Iced Tea (12 oz. can)$\$ 1.99$
Bottled Water ..... \$1.5

## 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

## \$0

Catering Service Agreement - Wedding \& Holiday Events 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]:    Salmon
    \$24.99
    Grilled salmon with tomatillo sauce, avocado, pico de gallo and queso fresco, served with salad and alfajores cookies.

