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: _____

_____

_____

_____

Churrascos - Reception

SERVICE LEVELS

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

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

_____****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

PLATES AND UTENSILS

$0

_____

Complimentary Plates, Napkins, Utensils and Serving Utensils

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

BREAKFAST

_____**Continental Breakfast** **$15**

(Per person) Fresh orange and apple juice, yogurt, granola, assorted pastries, spreads, seasonal fruit and berries, fresh brewed coffee, decaf, hot tea, and sparkling water.

_____**Executive Breakfast** **$20**

(Per person) Fresh orange and apple juice, assorted pastries, scrambled egg migas and salsa, red pepper new potatoes, bacon and country sausage, seasonal fruit and berries, fresh brewed coffee, de

_____**C-Suite Breakfast** **$25**

(Per person) Fresh orange and apple juice, assorted pastries, scrambled egg migas and salsa, red pepper new potatoes, french toast torrejas and rum maple syrup, arepa steak and eggs, bacon and cou

_____**Chicken & Waffles Station** **$9**

(20 minimum) ** Chef Attendant Required** Build your own belgian waffle and triple dipped fried chicken with maple pecan cream cheese, habanero honey, sweet poblano mustard, and sriracha.

_____**Omelette Station** **$8**

(20 minimum) ** Chef Attendant Required** Bacon, ham, chorizo, spinach, mushroom, roasted pepper, tomato, green onion, cheddar and provolone cheese.

_____**Breakfast Taco Station** **$9**

(20 minimum) ** Chef Attendant Required** Build your own with egg, cheese, chorizo, potato, bacon, green onion, pico de gallo, corn and flour tortillas, and tomatillo and roasted tomato salsa.

CHEESE AND VEGETABLE CANAPES

_____**Cheese & Vegetable Canapes (3)** **$12**

(Per person) Your choice of three canapes.

_____**Cheese & Vegetable Canapes (5)** **$18**

(Per person) Your choice of five canapes.

_____**Cheese & Vegetable Canapes (7)** **$24**

(Per person) Your choice of seven canapes.

MEAT CANAPES

_____**Meat Canapes (3)** **$12**

(Per person) Your choice of three canapes.

_____**Meat Canapes (5)** **$18**

(Per person) Your choice of five canapes.

_____**Meat Canapes (7)** **$24**

(Per person) Your choice of seven canapes.

SEAFOOD CANAPES

_____**Seafood Canapes (3)** **$12**

(Per person) Your choice of three canapes.

_____**Seafood Canapes (5)** **$18**

(Per person) Your choice of five canapes.

_____**Seafood Canapes (7)** **$24**

(Per person) Your choice of seven canapes.

SWEET CANAPES

_____**Sweet Canapes (3)** **$12**

(Per person) Your choice of three canapes.

_____**Sweet Canapes (5)** **$18**

(Per person) Your choice of five canapes.

_____**Sweet Canapes (7)** **$24**

(Per person) Your choice of seven canapes.

COLD STATIONS

_____**Salsa Bar Station** **$4**

(20 minimum) Grilled corn tortilla chips with roasted tomato salsa, tomatillo salsa, mango-avocado salsa, and beet-green apple salsa.

_____**Crudite Moderne Station** **$8**

(20 minimum) Carrot, red bell pepper, celery, romaine, and grape tomato served with hummus, herb goat cheese, avocado mousse, and caesar spread.

_____**Mezza Tray Station** **$8**

(20 minimum) Assorted marinated olives, hummus, cucumber salad, yogurt, quinoa tabouli, and pita.

_____**Gazpacho Station** **$7**

(20 minimum) White gazpacho with grape and marcona almond, cucumber gazpacho with cucumber relish, and red pepper gazpacho with creme fraiche and pico de gallo.

_____**Shrimp Cocktail Station** **$12**

(20 minimum) Jumbo poached gulf shrimp with horseradish cocktail sauce, jalapeno remoulade, and wasabi cream.

_____**Ceviche Station** **$14**

(20 minimum) Peruvian blue tilapia with gulf shrimp and avocado, tuna with coconut granola and coconut cream, and salmon with pineapple and toasted sesame, served with tortilla chips.

_____**Corn Smoked Salmon Station** **$12**

(20 minimum) Capers, red onion, fresh dill, citrus butter, red pepper cream cheese, and pesto spread, served with bread and crackers.

_____**Raw Bar Station** **$16**

(20 minimum) Fresh shucked oysters, king crab, jumbo shrimp, and ceviche, served with cocktail sauce, horseradish, and jalapeno mignonette.

_____**Stuffed Avocado Station**

(20 minimum) Avocado on the half shell with bacon, corn, black bean, sun-dried tomato, poached shrimp, pico de gallo, roasted

salsa, crema fresca, cilantro-onion relish, cotija cheese, and toasted **$10**

_____**Iceberg Lettuce Cups Station** **$12**

(20 minimum) Chicken salad with grape and candied walnut, Chinese chicken salad with j?cama and cashew, and shrimp ceviche with pico de gallo.

_____**Cheese Station** **$9**

(20 minimum) Assorted locally made cheese with crackers, bread sticks, mason jars of preserves, honey, and candied nuts.

_____**Fruit & Cheese Garden Station** **$11**

(20 minimum) Wheat grass display table with fruit and cheese lollipops, including pear and goat cheese, strawberry and brie, cheddar and apple, and fig and blue cheese.

_____**Chartcuterie Station** **$12**

(20 minimum) Spicy coppa, prosciutto, salami and duck rillete, served with assorted pickles, whole grain mustard, dried fruit, candied nuts, and fresh cut baguette.

_____**Poke Station** **$15**

(20 minimum) Ahi tuna and salmon served with toasted sesame, coconut granola, green onion, red onion, cucumber, carrots, pineapple, red pepper, soy sauce, avocado, coconut creme sauce, sriracha aio

HOT STATIONS

_____**Pasta Mio Station** **$12**

(20 minimum) ** Chef Attendant Required** Gemelli, pappardelle, and cheese ravioli with marinara, smoked alfredo, bolognese, chicken, shrimp, and Italian sausage, chili flakes, parmesan, and herbs.

_____**Pizza Station** **$10**

(20 minimum) ** Chef Attendant Required** Grilled and oven roasted pizzas of tomato, mozzarella, and basil, pepperoni and chili flake, prosciutto and arugula, and fingerling potato, creme fraiche,

_____**Slider Station** **$9**

(20 minimum) ** Chef Attendant Required** Mini burgers of house ground beef tenderloin, bacon, avocado, and pico de gallo, plantain crusted chicken, black bean, and smoked panela, and quinoa falafe

_____**TaCones Station** **$10**

(20 minimum) ** Chef Attendant Required** Crisp cone shaped taco shells on a tree display with seasoned ground beef or grilled chicken, guacamole, sour cream and pico de gallo.

_____**Empanada Station** **$10**

(20 minimum) ** Chef Attendant Required** A combination of ground tenderloin with caramelized onion and smoked spanish paprika, roasted chicken with basil and candied pecans, shrimp with heart of

_____**Nacho Bar Station** **$8**

(20 minimum) ** Chef Attendant Required** Charred housemade tortilla chips, Texas beef chili, chipotle braised chicken, queso, sour cream, pico de gallo, onion cilantro relish, and pickled jalapeno

_____**Mac & Cheese Station** **$9**

(20 minimum) ** Chef Attendant Required** Build your own with choice of pulled bbq pork, pesto chicken, bacon, chive, truffle roasted mushroom, parmesan, chili flake and herbs.

_____**Cuban Pressed Sandwich Station**

(20 minimum) ** Chef Attendant Required** Achiote braised pork with ham, provolone, smoked mustard, and pickles, steak

with caramelized onion, peppers. and black bean, and chipotle chicken tinga wi **$12**

_____**Taco Bar Station** **$14**

(20 minimum) ** Chef Attendant Required** Mini taco displays with chicken tinga, carnitas al pastor, and carne asada with avocado mousse, pico de gallo, roasted tomato, and more.

_____**Anticucho Skewer Station** **$16**

(20 minimum) ** Chef Attendant Required** Grilled skewers of peruvian pepper marinated beef tenderloin, chicken, and market vegetables with mild onion jalapeno crema and pisco peppercorn sauce.

_____**Wok Stir Fry Station** **$16**

(20 minimum) ** Chef Attendant Required** Custom selection of beef, chicken, pork, and shrimp with miso citrus, ginger soy or sriracha chili sauce and choice of white rice, fried rice, or noodles s

_____**Paella Station** **$16**

(20 minimum) ** Chef Attendant Required** Custom selection of beef, chicken, shrimp, and spanish chorizo with seasonal vegetables, saffron rice, and garlic ajillo butter.

_____**BBQ & Fixins Station** **$26**

(20 minimum) ** Chef Attendant Required** Smoked beef brisket, pork ribs, pulled pork, and smoked sausage with original and spicy BBQ sauce, mustard, sliced bread, pickles, onions, beans, and coles

_____**Fajita Fiesta Station** **$19**

(20 minimum) ** Chef Attendant Required** Beef and chicken fajitas, pork carnitas, grilled onions and peppers, pico de gallo, cheese, sour cream, and flour and corn torillas, with cilantro rice and

SOUPS

_____**Potato Leek Soup** **$0**

** Contact a C3 representative for pricing** Chive, bacon, and port reduction.

_____**Chicken Tortilla Soup** **$0**

** Contact a C3 representative for pricing** Chicken, zucchini, carrot, onion, roasted corn, and tomato.

_____**Corn Poblano Soup** **$0**

** Contact a C3 representative for pricing** Topped with toasted spiced pumpkin seeds.

_____**Mushroom Brie Bisque** **$0**

** Contact a C3 representative for pricing** Forest blend mushrooms, french brie, burgundy, and cream with tempura mushrooms.

_____**Tomato Basil Soup** **$0**

** Contact a C3 representative for pricing** Tomato basil concasse with herbed croutons.

_____**Gumbo** **$0**

** Contact a C3 representative for pricing** Poached shrimp, white fish, jasmine rice, and green onion.

_____**Black Bean Soup** **$0**

** Contact a C3 representative for pricing** Black bean soup, tortilla crisps, creme fraiche, and cilantro onion relish.

_____**Chupe De Mariscos Bisque** **$0**

** Contact a C3 representative for pricing** Peruvian lobster and shrimp bisque with smoked crab fingers, sherry, roasted corn, sweet potato and smoked panela cheese.

SALADS

_____Mixed Greens Salad **$0**

** Contact a C3 representative for pricing** Organic greens, heart of palm, tomato, red onion, cilantro dressing, and cotija cheese.

_____Casesar Salad **$0**

** Contact a C3 representative for pricing** Hearts of romaine, Caesar dressing, fresh baked parmesan croutons, and grilled lemon.

_____Caprese Salad **$0**

** Contact a C3 representative for pricing** Peeled yellow and red tomatos, marinated mozzarella, basil, and panko gremolata.

_____Cucumber Tomato Salad **$0**

** Contact a C3 representative for pricing** Cucumber, peeled grape tomatoes, feta, red onion, sesame, and rice vinegar.

_____Orange Walnut Salad **$0**

** Contact a C3 representative for pricing** Mixed greens, orange segments, goat cheese, candied walnuts, and balsamic vinaigrette.

_____Romaine & Goat Cheese Salad **$0**

** Contact a C3 representative for pricing** Baby hearts of romaine, goat cheese, candied pecan, and raspberry dill vinaigrette.

_____Greek Salad **$0**

** Contact a C3 representative for pricing** Greens, tomatoes, cucumbers, onion, feta, and olives.

_____Bacon Frisse Salad **$0**

** Contact a C3 representative for pricing** Bacon lardon, dijon mustard vinaigrette, toasted baguette, and baked goat cheese.

_____**Carrot Beet Salad** **$0**

** Contact a C3 representative for pricing** Julienne carrots, roasted beets, green apple, and pumpkin seed with mint and cumin vinaigrette.

_____**Kale Cabbage Crunch Salad** **$0**

** Contact a C3 representative for pricing** Chopped kale, shaved cabbage, carrot, green onion, chopped peanut, and peanut vinaigrette.

_____**Arugula Salad** **$0**

** Contact a C3 representative for pricing** Baby arugula, prosciutto, caramel apple vinaigrette, sliced apples, candied pecans, and blue cheese brulee.

_____**Spinach Salad** **$0**

** Contact a C3 representative for pricing** Spinach, toasted almonds, manchego cheese, bacon, freshly toasted croutons, and sherry vinaigrette.

_____**Wedge Salad** **$0**

** Contact a C3 representative for pricing** Iceberg lettuce, bacon, avocado, blue cheese, peeled grape tomatoes, red onion, and black pepper.

_____**Quinoa Lentil Cobb Salad** **$0**

** Contact a C3 representative for pricing** Black beluga lentil, quinoa, avocado, bacon, chopped romaine, and poblano honey mustard.

SIGNATURE CHICKEN ENTREES

_____**Garlic Chicken** **$0**

** Contact a C3 representative for pricing** Pan seared chicken breast with garlic, scallion, tomato, and haricot vert.

_____**Encamisado**

** Contact a C3 representative for pricing** Plantain crusted chicken over spicy smoked black bean sauce, crema America, seared panela cheese, and roasted tomato. **$0**

_____**Chicken Cremini** **$0**

** Contact a C3 representative for pricing** Pan roasted chicken breast dredged in seasoned flour with rosemary cremini mushroom sauce.

_____**Stuffed Chicken** **$0**

** Contact a C3 representative for pricing** Bacon wrapped chicken breast with panela cheese and roasted pepper stuffing.

_____**Bahia** **$0**

** Contact a C3 representative for pricing** Grilled chicken breast with tomato, heart of palm, and coconut beurre blanc.

_____**Pollo Azteca** **$0**

** Contact a C3 representative for pricing** Grilled chicken breast with spinach, mushrooms, red bell peppers, and chipotle crema.

SIGNATURE BEEF ENTREES

_____**Chata Andina** **$0**

** Contact a C3 representative for pricing** Wagyu filet of sirloin marinated in chimichurri, char-grilled, and topped with sauteed baby bella mushrooms in a brandy butter sauce.

_____**Argentine Steak** **$0**

** Contact a C3 representative for pricing** Beef petite filet, butterflied and chargrilled, topped with Argentinian red chimichurri.

_____**Filete Champignon** **$0**

** Contact a C3 representative for pricing** Grilled beef filet, tempura mushroom, and mushroom sherry sauce.

_____**Mingnon Tip Steak** **$0**

** Contact a C3 representative for pricing** Chimichurri grilled beef tenderloin tip with mild onion jalapeno crema sauce.

_____**Carne Asada** **$0**

** Contact a C3 representative for pricing** Butterflied and chargrilled shoulder tender, topped with chiles y cebollas, zesty crema, and queso fresco.

_____**Puntas A La Pimienta** **$0**

** Contact a C3 representative for pricing** Char-grilled beef tenderloin tips marinated in chimichurri and served with green peppercorn sauce.

_____**Chipotle Petite Filet** **$0**

** Contact a C3 representative for pricing** Char-gilled petite filet, butterflied and marinated in chimichurri. topped with sauteed mushrooms and red bell peppers in a zesty sherry cream sauce.

_____**Brochette Filet** **$0**

** Contact a C3 representative for pricing** Grilled beef tenderloin with onion and poblano over chorizo caribbean rice.

SIGNATURE PORK ENTREES

_____**Relleno** **$0**

** Contact a C3 representative for pricing** Green tamale stuffed pork tenderloin with tomato, avocado, and habanero beurre blanc.

_____**Carnitas** **$0**

** Contact a C3 representative for pricing** Crispy pork carnitas, onion, red peppers, avocado, radish, and cilantro with tomatillo salsa.

SIGNATURE SEAFOOD ENTREES

_____**Salmon** **$0**

** Contact a C3 representative for pricing** Crisp roasted salmon, grilled romaine, ceviche beurre blanc, and avocado.

_____**Salmon Verde** **$0**

** Contact a C3 representative for pricing** Grilled Scottish salmon, roasted salsa verde, crema, avocado, pico de gallo, and queso fresco.

_____**Dorado** **$0**

** Contact a C3 representative for pricing** Grilled mahi mahi, black bean and shrimp veloute, and fried pickled okra.

_____**Garlic Shrimp** **$0**

** Contact a C3 representative for pricing** Sauteed shrimp with garlic scallion and tomato sauce.

LUXURY BEEF ENTREES

_____**Tenderloin Medallion** **$0**

** Contact a C3 representative for pricing** Grilled beef tenderloin, morel mushroom, and foie gras sauce.

_____**Mar Y Tierra** **$0**

** Contact a C3 representative for pricing** Certified angus beef tenderloin, butterflied and char-grilled, served with a caribbean grilled lobster tail.

_____**The Churrasco** **$0**

** Contact a C3 representative for pricing** Signature center cut certified angus beef tenderloin, butterflied and char-grilled with bearnaise sauce.

_____**Chateaubriand** **$0**

** Contact a C3 representative for pricing** Chimichurri grilled center cut beef tenderloin, pickled onion, and bearnaise sauce.

_____**Fileton** **$0**

** Contact a C3 representative for pricing** Roasted tenderloin with pasilla black bean sauce, seared panela cheese, pico de gallo, and tortilla crisps.

_____**Churrasco Argentino** **$0**

** Contact a C3 representative for pricing** Signature center cut beef tenderloin, butterflied and chargrilledd, topped with Argentinian red chimichurri.

LUXURY LAMB ENTREES

_____**Lamb Chops** **$0**

** Contact a C3 representative for pricing** Grilled smoked lamb chops with mint pico de gallo.

_____**Lamb Churrasco** **$0**

** Contact a C3 representative for pricing** Grilled lamb tenderloin basted with chimichurri.

LUXURY SEAFOOD ENTREES

_____**Sea Bass** **$0**

** Contact a C3 representative for pricing** Pan seared sea bass, chargrilled corn, popcorn crema, tempura mushroom, and tarragon.

_____**Red Snapper** **$0**

** Contact a C3 representative for pricing** Pan seared snapper, jumbo lump crab, peeled grape tomatoes, and lemon butter.

_____**Americas Snapper** **$0**

** Contact a C3 representative for pricing** Corn crusted snapper, achiote grilled shrimp, peeled grape tomatoes, and habanero beurre blanc.

_____**Halibut** **$0**

** Contact a C3 representative for pricing** Grilled north Pacific halibut, red pepper crema, tomato, avocado, and cilantro.

_____**Diver Sea Scallops** **$0**

** Contact a C3 representative for pricing** Bacon wrapped jumbo diver scallops, andouille sausage, jalapeno cheese grits, roasted corn, buerre blanc, and scallion.

_____**Paella De Mariscos** **$0**

** Contact a C3 representative for pricing** Spanish chorizo and saffron rice with grilled wild salmon, grilled gulf shrimp, mussels, and smoked crab fingers.

_____**Tuna Churrasco** **$0**

** Contact a C3 representative for pricing** Achiote marinated grilled tuna steak, roasted grape tomatoes, avocado, basil, pickled onion, and bearnaise.

_____**Rock Salt Red Fish** **$0**

** Contact a C3 representative for pricing** Red fish with egg white and kosher salt.

ROAST CARVING STATIONS

_____**Smoked Turkey Breast** **$140**

(Serves 20) ** Chef Attendant Required** Served with yeast rolls, ginger cranberry, and green peppercorn sauce.

_____**Whole Roasted Pig** **$400**

(Serves 20) ** Chef Attendant Required** Served with yeast rolls, pickled onion, cilantro, black beans, and red pepper remoulade.

_____**Beef Brisket**

(Serves 20) ** Chef Attendant Required** Served with chipotle BBQ sauce, smoked mustard, honey mustard potato salad, and

yeast rolls. **$175**

_____**Smoked Baby Back Ribs** **$400**

(Serves 20) ** Chef Attendant Required** Served with tamarind guajillo glaze, sesame, scallion, and yeast rolls.

_____**Boneless Leg of Lamb** **$250**

(Serves 20) ** Chef Attendant Required** Served with yeast rolls, ginger cranberry, and green peppercorn sauce.

_____**Beef Prime Rib** **$350**

(Serves 20) ** Chef Attendant Required** Served with yeast rolls, pickled onion, cilantro, black beans, and red pepper remoulade.

_____**Beef Tenderloin** **$325**

(Serves 20) ** Chef Attendant Required** Served with yeast rolls, bearnaise sauce, chimichurri, and pickled onion.

_____**Steamship Round of Beef** **$600**

(Serves 20) ** Chef Attendant Required** Served with yeast rolls, whole grain mustard vinaigrette, and red wine demi glace.

SIDES

_____**Roasted Brussel Sprouts** **$0**

** Contact a C3 representative for pricing**

_____**Grilled Broccoli & Cauliflower** **$0**

** Contact a C3 representative for pricing**

_____**Mexican Street Corn** **$0**

** Contact a C3 representative for pricing**

_____**Gruyere Mac & Cheese** **$0**

** Contact a C3 representative for pricing**

_____**Grits** **$0**

** Contact a C3 representative for pricing**

_____**Chiles Y Cebollas** **$0**

** Contact a C3 representative for pricing**

_____**Dirty Rice** **$0**

** Contact a C3 representative for pricing**

_____**Cilantro Rice** **$0**

** Contact a C3 representative for pricing**

_____**Jasmine Rice** **$0**

** Contact a C3 representative for pricing**

_____**Gallo Pinto** **$0**

** Contact a C3 representative for pricing**

_____**Caribbean Rice** **$0**

** Contact a C3 representative for pricing**

_____**Corn Polenta Spoon Bread** **$0**

** Contact a C3 representative for pricing**

_____**Grilled Seasonal Vegetables** **$0**

** Contact a C3 representative for pricing**

_____**Mascarpone Mashed Potatoes** **$0**

** Contact a C3 representative for pricing**

_____**Herb Roasted Fingerling Potatoes** **$0**

** Contact a C3 representative for pricing**

_____**Glazed Sweet Plantains** **$0**

** Contact a C3 representative for pricing**

_____**Potato Leak Gratin** **$0**

** Contact a C3 representative for pricing**

_____**Red Skin Potato Puree** **$0**

** Contact a C3 representative for pricing**

_____**Roasted Andean Potatoes** **$0**

** Contact a C3 representative for pricing**

_____**Grilled Asparagus** **$0**

** Contact a C3 representative for pricing**

_____**Sweet Potato Gratin** **$0**

** Contact a C3 representative for pricing**

DESSERTS

_____**Tres Leches** **$0**

** Contact a C3 representative for pricing**

_____**Dark Chocolate Chiffon** **$0**

** Contact a C3 representative for pricing**

_____**Macarons** **$0**

** Contact a C3 representative for pricing**

_____**Donut Wall** **$0**

** Contact a C3 representative for pricing**

_____**Creme Brulee** **$0**

** Contact a C3 representative for pricing**

_____**Oxacan Cheesecake** **$0**

** Contact a C3 representative for pricing**

_____**Chocolate Turron Brownie** **$0**

** Contact a C3 representative for pricing**

_____**Tequila Bread Pudding** **$0**

** Contact a C3 representative for pricing**

_____**Churros** **$0**

** Contact a C3 representative for pricing**

_____**Sticky Toffee Pudding** **$0**

** Contact a C3 representative for pricing**

_____**Flan De Queso** **$0**

** Contact a C3 representative for pricing**

_____**Cuatro leches** **$0**

** Contact a C3 representative for pricing**

BEVERAGE PACKAGES

_____**Non-Alcoholic Beverages** **$3**

(Per Person) fresh brewed ice tea and assorted sodas.

_____**One Hour Beer & Wine** **$10**

(Per person) House red and white wines, imported & domestic beer, sparkling water, still water, assorted soft drinks.

_____**One Hour Silver Package** **$14**

(Per person) Finlandia Vodka, Don Q Cristal Rum, Dewar's Scotch Whiskey, Jim Beam Bourbon, El Jimador Blanco Tequila, Fords Gin, house red & white wines, imported & domestic beer, sparkling water,

_____**One Hour Gold Package**

(Per person) Tito's Vodka, Jack Daniels Tennessee Whiskey, Chivas Regal Scotch Whiskey, Herradura Silver Tequila,

Bombay Sapphire Gin, Flor de Cana 7 yr Rum, house red & white wines, imported & dom **$16**

_____**One Hour Platinum Package** **$18**

(Per person) Grey Goose Vodka, Crown Royal Canadian Whiskey, Patron Silver Tequila, Hendricks Gin, Johnny Walker Black, Flor de Cana 12 yr Rum, House red & white wines, imported & domestic beer, sp

_____**Mixer Package** **$6**

(Per person)

_____**Coffee** **$3**

(Per person)

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