

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: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

## Click

### 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 \$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 separately, with y

### PLATES AND UTENSILS

\_\_\_\_\_ **Complimentary Plates, Napkins, Utensils & Serving 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.

### SOUPS

\_\_\_\_\_ **Bulalo (Gluten Free)**

Braised beef shank, broth, corn, purple cabbage, sweet potato and bok choy. **\$13**

**\_\_\_\_\_ Chicken Mami Soup** **\$14**

Chicken noodle soup with bok choy, egg, ginger, spinach, and chili.

**\_\_\_\_\_ Clam Chowder** **\$9**

Clams, potatoes, corn and celery?.

**\_\_\_\_\_ Costa Rican Five Bean Stew (Vegan/Gluten Free)** **\$8**

Green lentil, black beans, red kidney beans, white beans, garbanzo beans, cilantro, onion, garlic and cumin.

**\_\_\_\_\_ Miso Minestrone Soup (Vegan)** **\$9**

Miso, tomatoes, carrot, onion, chick peas, zucchini, garganelle and oregano.

**\_\_\_\_\_ Miso Soup** **\$4**

Shiitake mushrooms, tofu and green onions.

**\_\_\_\_\_ Sinigang (Gluten Free)** **\$12**

Pork shoulder, sour tamarind, green beans, spinach, tomatoes and chili.

**\_\_\_\_\_ Tinola (Gluten Free)** **\$10**

Chicken ginger soup with spinach, jicama and malungay.

## **CHEF FAVORITES**

**\_\_\_\_\_ Kare Kare Platter** **\$25**

Braised Beef Shank with peanut curry, shrimp paste, cabbage, butternut squash, green beans and eggplant.

**\_\_\_\_\_ Bicol Express "Liemp"**

Coconut Braised Pork Belly with spinach, chili and white sushi rice.	<b>\$12</b>
<b>_____ Katsu Kare</b>	<b>\$12</b>
Fried Pork Cutlets with brown japanese curry, roasted potato, charred carrot, fukujinzuke and sushi rice.	
<b>_____ Thanksgiving Leftovers</b>	<b>\$12</b>
Diced Smoked Turkey with butternut squash, green beans, charred onions, blueberries and smoked corn gravy.	
<b>_____ El Luchador</b>	<b>\$10</b>
Diced Grilled Pork Chops with black beans, ground sausage beef, chickpeas, corn, cabbage, pico de gallo and salsa rojo.	
<b>_____ Salisbury Steak Plate</b>	<b>\$16</b>
(CLIENT FAVORITE)- served with french au jus, roasted potatoes and "mac" and cheese.	
<b>_____ Cheesesteak</b>	<b>\$7.5</b>
(CLIENT FAVORITE)- Garlic Ribeye with bell pepper, onions, sauce mornay, french onion gravy and cracked black pepper on fresh baked bread.	
<b>_____ Salami and Ham</b>	<b>\$7.5</b>
Genoa Salami and Honey Ham with smoked provolone, lettuce, tomato, charred onion, Legend seasoning and olive oil on fresh baked bread.	
<b>_____ Loco Moco Burger</b>	<b>\$8</b>
6 oz. Salisbury Steak with french onion gravy, sushi rice, fried egg, mayo and legend seasoning.	
<b>_____ Charred Butternut Squast and Onions</b>	<b>\$6</b>
(VEGAN/GLUTEN FREE)- Leeks, red onions, garlic, cilantro-maple-sherry viniagrette.	

\_\_\_\_\_ **Poblano and Shiitake Rajas Taco** **\$3.5**  
Poblano and shiitake rajas on fresh cooked corn tortilla with onion, cilantro and lime.

\_\_\_\_\_ **Barbacoa Taco** **\$3.5**  
Barbacoa on fresh cooked corn tortilla with onion, cilantro and lime.

## **PASTA AND NOODLES**

\_\_\_\_\_ **Mac & Three Cheese (Vegetarian)** **\$14**  
Garganelle pasta with sauce mornay, gouda, cheddar and Parmesan.

\_\_\_\_\_ **Yakisoba (Vegetarian)** **\$11**  
Japanese egg noodles with fried egg, cabbage, carrots, stir fried and fukujinzuke.

\_\_\_\_\_ **Cacio e Pepe** **\$10**  
(VEGETARIAN)- Bucatini pasta with asiago, olive oil, herbs and black pepper.

\_\_\_\_\_ **Turkey Meatball Marina** **\$12**  
Bucatini pasta with parmesan and herbs

\_\_\_\_\_ **Beef Meatball Marinara** **\$12**  
Bucatini pasta with parmesan and herbs.

\_\_\_\_\_ **Carbonara** **\$12**  
Bucatini pasta with maple bacon, parmesan, poached egg, capers and tomatoes.

\_\_\_\_\_ **Canton** **\$12**  
Egg noodles with shredded pork, cabbage, shiitake mushrooms, green beans, soy and garlic.

\_\_\_\_\_ **Garden Pesto** **\$12**

(VEGAN)- Garganelle pasta with mushrooms, haricot verts, tomatoes, eggplant, bell peppers and pine nuts.

\_\_\_\_\_ **Vegetable Tetrazzini** **\$13**

Garganelle pasta with mushrooms, asparagus, sauce mornay, parmesan and breadcrumbs.

\_\_\_\_\_ **Bolognese** **\$14**

(CLIENT FAVORITE)- Rigatoni pasta with tomato sauce, carrots, house made ground beef sausage and herbs.

\_\_\_\_\_ **Sotanghon** **\$29**

(CLIENT FAVORITE)- 8 Large Shrimp and Shredded Chicken with rice noodles, sweet potato noodles, cabbage, snap peas and carrots.

## **COMBO PLATES**

\_\_\_\_\_ **Grilled Chickcen Breast Plate** **\$17**

Herbed chicken breast, squash, green beans, zucchini, and cacio e pepe.

\_\_\_\_\_ **Tandoori Chicken Breast Plate** **\$15**

Grilled chicken breast, naan, masala curry, carrots, chickpeas, cauliflower, cilantro.

\_\_\_\_\_ **Salisbury Steak Plate** **\$17**

6 oz Salisbury steak, french onion jus, roasted potatoes, mac & cheese.

\_\_\_\_\_ **Impossible Salisbury Steak Plate** **\$22**

Impossible salisbury steak with french onion jus, roasted potatoes, mac & cheese

\_\_\_\_\_ **Chicken Biscuits and Gravy Plate**

Grilled chicken breast, green beans, smoked corn gravy,  
buttermilk biscuits. **\$15**

\_\_\_\_\_ **Grilled Salmon Plate** **\$22**

Grilled premium sushi grade salmon, sautéed kale & coconut,  
onions, sweet potato hash, chopped bacon.

\_\_\_\_\_ **Fried Fish Plate** **\$17**

Fried wild Alaskan cod, fryflecta, slaw, and corn.

\_\_\_\_\_ **Tofu Curry Plate (Vegan)** **\$15**

Tofu, sushi rice, massaman curry, kale, eggplant, peanut, and  
cilantro.

\_\_\_\_\_ **Build Your Own Plate** **\$0**

Build your own plate.

## **DESSERTS**

\_\_\_\_\_ **Lemon Cheesecake** **\$7**

3.5" round Japanese style spongy cheesecake served with  
blueberry compote.

\_\_\_\_\_ **Assorted Cookies** **\$3**

Assorted 4" cookie

\_\_\_\_\_ **Red Velvet Bundt Cake** **\$5**

Personal red velvet bundt cake with vanilla glaze.

\_\_\_\_\_ **Lemon Bundt Cake** **\$5**

Personal lemon bundt cake with vanilla glaze.

\_\_\_\_\_ **Vanilla Bundt Cake (Vegan)** **\$5**

Personal vegan vanilla bundt cake with vanilla glaze.

\_\_\_\_\_ **German Chocolate Pecan Cupcake** **\$3.5**

\_\_\_\_\_ **Pretzel Banana Bread Pudding** **\$6**  
Pretzel banana bread pudding served with caramel sauce.

## **BEVERAGES**

\_\_\_\_\_ **Bottled Water** **\$3**

\_\_\_\_\_ **Topo Chico** **\$3**

\_\_\_\_\_ **Japanese Black Cold Coffee** **\$2**

\_\_\_\_\_ **Coke** **\$1**

\_\_\_\_\_ **Diet Coke** **\$1**

\_\_\_\_\_ **Fanta** **\$1**

\_\_\_\_\_ **Dr.Pepper** **\$1**

\_\_\_\_\_ **Sprite** **\$1**

\_\_\_\_\_ **Root Beer** **\$1**

## **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

\_\_\_\_\_ **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