

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

## Coopers Meat Market - Reception

### SERVICE LEVELS

\_\_\_\_\_ **Set Up Service** **\$50**

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\*\*** **\$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

\_\_\_\_\_ **Complimentary Plates, Napkins, Utensils & Serving Utensils \$0.00** **\$0**

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

### DIPS AND SALSAS

\_\_\_\_\_ **Coopers Queso (Pint)** **\$10.99**

\_\_\_\_\_ **Coopers Queso (Quart)** **\$20.99**

\_\_\_\_\_ **Chupacabra Fresh Hot Sauce (Pint)** **\$10.99**

\_\_\_\_\_ **Pico de Gallo (Pint)** **\$7**

\_\_\_\_\_ **Chupacabra Tortilla Chips (Small)**

(Serves 10)	<b>\$4.99</b>
_____ <b>Chupacabra Tortilla Chips (Large)</b> (Serves 23)	<b>\$8.99</b>
_____ <b>Picadillo (Quart)</b>	<b>\$24.99</b>
_____ <b>Guacamole (Pint)</b>	<b>\$16</b>
_____ <b>Guacamole (Quart)</b>	<b>\$26</b>
_____ <b>Pimento Cheese (Pint)</b>	<b>\$6.99</b>
_____ <b>Pimento Cheese (Quart)</b>	<b>\$12.99</b>
_____ <b>Spinach Artichoke Dip (Pint)</b>	<b>\$12</b>
_____ <b>Spinach Artichoke Dip (Quart)</b>	<b>\$20.99</b>
_____ <b>Black Bean Corn Salsa (Pint)</b>	<b>\$8</b>
_____ <b>Black Bean Corn Salsa (Quart)</b>	<b>\$14</b>

## **HORS D OEUVRES AND APPETIZERS**

_____ <b>Quail Lizzies</b> Bacon wrapped quail bites.	<b>\$18</b>
_____ <b>Shrimp Lizzies</b> Bacon wrapped shrimp bites.	<b>\$18</b>
_____ <b>Chicken Lizzes</b> Bacon wrapped chicken bites.	<b>\$14.99</b>

<b>_____ Beef Anticuchos</b>	<b>\$26</b>
(Dozen) Beef fajita marinated and grilled on a stick.	
<b>_____ Chicken Satay</b>	<b>\$19</b>
(Dozen) Marinated in teriyaki sauce.	
<b>_____ Boiled Artichokes</b>	<b>\$7.99</b>
Served with ranch Dressing.	
<b>_____ Coopers Own Cheese Crackers</b>	<b>\$24</b>
(60 crackers) A San Antonio tradition returns with Cooper's cheese crackers.	
<b>_____ Deviled Eggs</b>	<b>\$15</b>
(Dozen) Cooper's special deviled eggs.	
<b>_____ Yeast Rolls</b>	<b>\$5.99</b>
(Dozen) Baked in house.	
<b>_____ Stuffed Filo Cups</b>	<b>\$15</b>
Filo cups with your choice of filling.	
<b>_____ Mini New Twice Baked Potatoes</b>	<b>\$36</b>
(Dozen)	
<b>_____ Cherry Tomato Delights</b>	<b>\$12</b>
(Dozen) Cherry tomatoes with cream cheese, goat cheese and herbs.	
<b>_____ Sausage Cheese Crisp</b>	<b>\$15</b>
(Dozen) Sausage, cheese, cream cheese, green onion on a baguette.	
<b>_____ Sausage Puff Pastry Swirls</b>	<b>\$15</b>
(Dozen) Our version of "pigs in a blanket", pork sausage wrapped in puff pastry.	

_____ <b>Shrimp Ceviche (Pint)</b>	<b>\$20</b>
Fully cooked gulf shrimp, marinated in lime juice, cilantro, red onions, jalapenos and tomato. Available with mango.	
_____ <b>Stuffed Mushrooms Caps</b>	<b>\$15</b>
(Dozen) Stuffed with spinach artichoke dip.	
_____ <b>Chicken Fried Quail Eggs</b>	<b>\$15</b>
(Dozen) Served with a ranch dipping sauce.	
_____ <b>Tamales with Pork</b>	<b>\$10</b>
(Dozen)	
_____ <b>Tamales with Chicken</b>	<b>\$10.5</b>
(Dozen)	
_____ <b>Tamales with Beans</b>	<b>\$9.5</b>
(Dozen)	
_____ <b>Tamales with Jalapeno Pork</b>	<b>\$10</b>
(Dozen)	
_____ <b>Tamales with Jalapeno Chicken</b>	<b>\$10.5</b>
(Dozen)	
_____ <b>Party Mix (Pint)</b>	<b>\$3.99</b>
Traditional "Chex" mix.	
_____ <b>Tamales &amp; Queso</b>	<b>\$45</b>
Two dozen pork tamales and 1 quart of Cooper's queso.	

## TRAYS AND PLATTERS

_____ <b>Prime Beef Tenderloin Tray</b>	<b>\$240</b>
(Serves 12-15) Sliced prime tenderloin served with aioli sauce, garnished on a tray.	

<u>          </u>	<b>Choice Beef Tenderloin Tray</b>	<b>\$110</b>
	(Serves 12-15) Sliced choice tenderloin served with aioli sauce, garnished on a tray.	
<u>          </u>	<b>Pork Tenderloin Tray</b>	<b>\$85</b>
	(Serves 12-15) Sliced pork tenderloin served with aioli sauce, garnished on a tray.	
<u>          </u>	<b>Chicken Platter</b>	<b>\$65</b>
	(Serves 12-15) Sliced grilled chicken served with New Braunfels Smokehouse honey mustard, garnished on a tray.	
<u>          </u>	<b>Hard Salami &amp; Cheese Tray</b>	<b>\$65</b>
	(Serves 12-15) Mixture of artisan salami and cheeses, garnished with fresh grapes and berries.	
<u>          </u>	<b>Smoked Salmon Platter</b>	<b>\$80</b>
	(Serves 12-15) Smoked salmon, sliced and garnished with diced red onion, cream cheese, lemon wedge, capers, chopped egg and fresh dill, served with crostini.	
<u>          </u>	<b>Cocktail Shrimp Platter</b>	<b>\$110</b>
	(Serves 12-15) Colossal Texas gulf shrimp served with cocktail sauce and lemon wedges, garnished on a tray.	
<u>          </u>	<b>Cheese Platter</b>	<b>\$45</b>
	(Serves 12-15) Assorted cocktail size cheeses such as munster, cheddar. jalapeno jack and colby jack.	
<u>          </u>	<b>Grilled Vegetable Platter</b>	<b>\$50</b>
	(Serves 12-15) Seasoned and grilled vegetables include red pepper, zucchini, onion, asparagus, yellow squash and mushrooms.	
<u>          </u>	<b>Coopers Raw Veggie Platter</b>	

(Serves 12-15) Sliced celery, carrots, broccoli, green beans, boiled artichoke and cherry tomatoes with a ranch dipping sauce. **\$50**

**Baked Brie Platter** **\$55**

(Serves 12-15) A wheel of french brie baked in a puffy pastry and layered with your choice of filling.

**Quesadilla Platter** **\$45**

(Serves 12-15) An assortment of chicken and shrimp quesadillas with monterrey jack cheese and black bean salsa on flour tortillas, served with handmade salsa dip.

**Fruit Platter** **\$45**

(Serves 12-15) Our selection of the freshest seasonal fruits available, hand cut.

**Miniature Beef Wellington Tray** **\$50**

One dozen prime beef tenderloin topped with mushrooms, butter and onions wrapped in puff pastry.

**Tea Sandwich Platter** **\$45**

(Serves 12-15) Your choice of up to 3 sandwiches, served on a platter.

**Coopers Antipasta Platter** **\$70**

(Serves 12-15) Assorted salami served with prosciutto-wrapped asparagus, peperoncino peppers, kalamata olives, artichoke hearts, hearts of palm and fresh mozzarella and feta cheese.

## **DESSERTS**

**Fudge Brownies** **\$1.5**

**Lemon Bars** **\$2**

## **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