

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)** **\$11**

_____ **Chupacabra Fresh Hot Sauce (Pint)** **\$10**

_____ **Pico de Gallo (Pint)** **\$9**

_____ **Chupacabra Tortilla Chips (Small)** **\$6**
(Serves 10)

_____ Picadillo (Quart)	\$30
_____ Guacamole (Quart)	\$26
_____ Pimento Cheese (Pint)	\$14
_____ Spinach Artichoke Dip (Pint)	\$12
_____ Black Bean Corn Salsa (Pint)	\$8

HORS D OEVRES AND APPETIZERS

_____ Quail Lizzies Bacon wrapped quail bites.	\$18
_____ Shrimp Lizzies Bacon wrapped shrimp bites.	\$18
_____ Chicken Lizzes Bacon wrapped chicken bites.	\$15
_____ Beef Anticuchos (Dozen) Beef fajita marinated and grilled on a stick.	\$35
_____ Chicken Satay (Dozen) Marinated in teriyaki sauce.	\$19
_____ Boiled Artichokes Served with ranch Dressing.	\$8
_____ Coopers Own Cheese Crackers (60 crackers) A San Antonio tradition returns with Cooper's cheese crackers.	\$25
_____ Deviled Eggs	

(Dozen) Cooper's special deviled eggs.	\$15
_____ Yeast Rolls	\$6.5
(Dozen) Baked in house.	
_____ Stuffed Filo Cups	\$15
Filo cups with your choice of filling.	
_____ Mini New Twice Baked Potatoes	\$20
(Dozen)	
_____ Cherry Tomato Delights	\$15
(Dozen) Cherry tomatoes with cream cheese, goat cheese and herbs.	
_____ Sausage Cheese Crisp	\$16
(Dozen) Sausage, cheese, cream cheese, green onion on a baguette.	
_____ Sausage Puff Pastry Swirls	\$16
(Dozen) Our version of "pigs in a blanket", pork sausage wrapped in puff pastry.	
_____ Shrimp Ceviche (Pint)	\$20
Fully cooked gulf shrimp, marinated in lime juice, cilantro, red onions, jalapenos and tomato. Available with mango.	
_____ Stuffed Mushrooms Caps	\$15
(Dozen) Stuffed with spinach artichoke dip.	
_____ Chicken Fried Quail Legs	\$15
(Dozen) Served with a ranch dipping sauce.	
_____ Tamales with Pork	\$14.75
(Dozen)	

_____ Tamales with Chicken (Dozen)	\$14.75
_____ Tamales with Beans (Dozen)	\$14.5
_____ Tamales with Jalapeno Pork (Dozen)	\$14.75
_____ Tamales with Jalapeno Chicken (Dozen)	\$14.75
_____ Party Mix (Pint) Traditional "Chex" mix.	\$4
_____ Tamales & Queso Two dozen pork tamales and 1 quart of Cooper's queso.	\$45

TRAYS AND PLATTERS

_____ Prime Beef Tenderloin Tray (Serves 14-18) Sliced prime tenderloin served with aioli sauce, garnished on a tray.	\$240
_____ Choice Beef Tenderloin Tray (Serves 12-15) Sliced choice tenderloin served with aioli sauce, garnished on a tray.	\$120
_____ Pork Tenderloin Tray (Serves 12-15) Sliced pork tenderloin served with aioli sauce, garnished on a tray.	\$85
_____ Chicken Platter (Serves 12-15) Sliced grilled chicken served with New Braunfels Smokehouse honey mustard, garnished on a tray.	\$65

_____ Hard Salami & Cheese Tray	\$65
(Serves 12-15) Mixture of artisan salami and cheeses, garnished with fresh grapes and berries.	
_____ Smoked Salmon Platter	\$80
(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.	
_____ Cocktail Shrimp Platter	\$85
(Serves 12-15) Colossal Texas gulf shrimp served with cocktail sauce and lemon wedges, garnished on a tray.	
_____ Cheese Platter	\$45
(Serves 12-15) Assorted cocktail size cheeses such as munster, cheddar. jalapeno jack and colby jack.	
_____ Grilled Vegetable Platter	\$50
(Serves 12-15) Seasoned and grilled vegetables include red pepper, zucchini, onion, asparagus, yellow squash and mushrooms.	
_____ Coopers Raw Veggie Platter	\$50
(Serves 12-15) Sliced celery, carrots, broccolli, green beans, boiled artichoke and cherry tomatoes with a ranch dipping sauce.	
_____ 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	

(Serves 12-15) Our selection of the freshest seasonal fruits available, hand cut. **\$45**

_____ **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** **\$3**

_____ **Lemon Bars** **\$3**

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**

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