

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: _____

Copenhagen

SERVICE LEVELS

_____ **Set Up Service** **\$150**

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**** **\$15**

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

_____ **\$0**

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.

APPETIZER PLATTERS

_____ **Croستine**

(Serves 4-6) Mushroom, artichoke, sundried tomatoes seared with garlic. Served on sourdough bread. **\$40**

_____ **Beetroot Tartar** **\$30**

(Serves 4-6) Fresh diced beetroot mixed with herbs and capers on a black bean puree.

_____ **Salmon Mousse** **\$50**

(Serves 4-6) Steamed salmon with cream cheese and spring onion and bread crackers.

_____ **Gravad Lox** **\$60**

(Serves 4-6) Cured salmon on a bed of greens with capers, fresh onion and crackers.

_____ **Whipped Feta** **\$50**

(Serves 4-6) Feta cheese whipped with lemon, heavy cream and chili flakes. Served with sourdough bread crackers.

_____ **Fruit Platter** **\$30**

(Served 4-6) Assorted seasonal fruit.

SALADS

_____ **House Mix Salad** **\$25**

(Serves 4-6) Mixed crunchy cabbage, kale and spring mix. Drizzled with elderflower vinaigrette.

_____ **Kale Salad with Goat Cheese** **\$35**

(Serves 4-6) Shredded kale and mixed cabbage with diced apples, toasted pumpkin seeds, goat cheese and drizzle of creamy tahini dressing.

_____ **Village Greek Salad** **\$45**

(Serves 4-6) Classic village greek salad, diced tomatoes, cucumber, bell pepper, diced onion and olives topped with feta cheese and drizzled with olive oil.

_____ **Apple Nut Salad** **\$45**
(Serves 4-6) Mixed greens, fresh apple slices, candied pecans, sprinkled with blue cheese and topped with elderflower vinaigrette and honey drizzle.

_____ **Roasted Beet Salad** **\$45**
(Serves 4-6) Mixed green toasted beet, artichoke, toasted candied nuts, goat cheese and a sweet vinaigrette.

PASTAS

_____ **Pasta Copenhagen** **\$80**
(Serves 4-6) Pasta mixed with fried mushroom, onion, garlic, sundried tomatoes, white wine, heavy cream and grated parmesan.

_____ **Pasta A La Limone** **\$60**
(Serves 4-6) Pasta mixed with lemon, olives, capers, pepper and virgin olive oil.

_____ **Pasta Alfredo** **\$90**
(Serves 4-6) Traditional roasted chicken in cream sauce with pasta.

_____ **Lemon Garlic Shrimp Pasta** **\$100**
(Serves 4-6) Large shrimp, cooked spinach, lemon juice, chili flakes, olive oil and parmesan cheese with pasta.

_____ **Italian Lasagne** **\$95**
(Serves 4-6) Italian meat bolognese with layers of creamy cheese sauce and lasagne pasta. Topped with parmesan cheese.

_____ **Spaghetti Bolognaise** **\$95**
(Serves 4-6) Spaghetti topped with ground beef bolognaise and topped with grated parmesan cheese.

_____ **Pasta A La Norma** **\$80**
(Serves 4-6) Pasta topped with thick tomato sauce, fried eggplant and parmesan cheese.

ENTREES

_____ **Grandma Ham Pie** **\$80**
(Serves 4-6) Puff pastry stuffed with diced ham, onion and cream cheese. Served with side salad.

_____ **Shepherds Pie** **\$90**
(Serves 4-6) Lamb and beef cooked with garden vegetables in red wine sauce, covered in mashed potatoes and grated cheese. Served with side salad.

_____ **Hungarian Goulash** **\$100**
(Serves 4-6) Beef cooked with garden vegetables in a lightly spiced tomato paprika sauce. Served with bacon mashed potatoes and bread.

_____ **Greek Chicken Filet** **\$100**
(Serves 4-6) Marinated in garlic, lemon and olive oil. Served with bacon mashed potatoes.

_____ **Wienerschnitzel** **\$180**
(Serves 4-6) Breaded pork tenderloin, served with fried potatoes, green peas, mushroom cream cheese gravy. Served with side salad.

_____ **Pork Roast** **\$155**
(Serves 4-6) Tender pork loin served with Copenhagen potatoes, pickled cabbage, gravy and roasted apple pieces.

_____ **Creamy Beef Tenderloin Risotto** **\$80**
(Serves 4-6) Beef tenderloin pieces marinated in red wine, garlic and thyme and seared. Served with creamy kale lemon risotto.

_____ Salmon Filet A La Mykonos	\$135
(Serves 4-6) Seared salmon filet with Mediterranean topping, hollandaise sauce. Served with side salad.	
_____ Rainbow Trout	\$140
(Serves 4-6) Rainbow trout in garlic butter sauce with risotto and grilled vegetables.	
_____ Shooting Star	\$180
(Serves 4-6) A signature dish. Fried flounder, steamed flounder filet, salad shrimp, caviar, white asparagus and cocktail dressing.	
_____ Swedish Meatballs	\$100
(Serves 4-6) Swedish meatballs with gravy, lingonberry gel and mashed potatoes.	
_____ Danish Meatballs	\$120
(Serves 4-6) Danish meatballs with cold potato salad.	

TRAYS

_____ Chicken Tenders	\$80
(Serves 4-6) Marinated chicken tenders served with fried potatoes and aioli.	
_____ Doner Kebab Lamb	\$85
(Serves 4-6) Thinly sliced lamb, pita bread, salad, sumac onion, hot sauce and aioli.	
_____ Doner Kebab Beef	\$85
(Serves 4-6) Thinly sliced beef, pita bread, salad, sumac onion, hot sauce and aioli.	
_____ Mixed Sandwiches	\$85
(Serves 4-6) A variety of six assorted sandwiches.	

_____ **Plant Plate** **\$75**
(Serves 4-6) Seared mushroom, artichoke and sun dried tomatoes, bean paste, mixed salad and olives. Served with toasted sourdough bread.

_____ **Cheeseburger Sliders** **\$50**
(Dozen) Seasoned ground beef and cheddar cheese sliders.

_____ **Chicken Sliders** **\$50**
(Dozen) Chicken fried chicken, cheddar cheese, crisp lettuce and aioli.

_____ **Brisket Sliders** **\$55**
(Dozen) Home smoked American brisket topped with Copenhagen slaw and cheddar cheese.

SIDES

_____ **Creamed Spinach** **\$20**
(Serves 4-6)

_____ **Baked Cauliflower** **\$20**
(Serves 4-6)

_____ **Risotto** **\$25**
(Serves 4-6)

_____ **Mashed Potatoes with Smoked Porkbelly** **\$25**
(Serves 4-6)

_____ **Fried Crispy Potatoes with Aioli** **\$20**
(Serves 4-6)

_____ **Black Bean Paste** **\$15**
(Serves 4-6)

_____ **Grilled Vegetables** **\$25**
(Serves 4-6)

_____ **Bread and Copenhagen Butter** **\$20**
(Serves 4-6)

_____ **Cauliflower Gratin** **\$30**
(Serves 4-6)

DESSERTS

_____ **Carrot Cake** **\$65**
(Serves 10-15)

_____ **Chocolate Mousse Cake** **\$85**
(Serves 10-15)

_____ **Fruit Tart** **\$75**
(Serves 10-15)

_____ **Spanish Burnt Cheesecake** **\$80**
(Serves 10-15)

_____ **Cheesecake with Caramel Pecan** **\$82**
(Serves 10-15)

_____ **Danish Apple Cake** **\$60**
(Serves 10-15) Cooked green apples layered with crunchy
caramel breadcrumbs.

EXTRAS

_____ **Catering Service Agreement**

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 - 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