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: _____

_____

_____

_____

Corn Fed Catering Holiday

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.

SERVICE LEVELS

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

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 meal!** **$0**

Place an order of $150.00 or more (total food cost no including tax or delivery charges) and receive a complimentary meal (value cannot exceed $16). Your meal will be packaged separately, with you

APPETIZERS

_____**Fruit & Cheese Skewers**

(MINIMUM 25) Fresh strawberries, red and green grapes and cheese cubes. **$2**

_____**Cheese Quesadillas** **$2**

(MINIMUM 25) Mexican cheese blend and flour tortillas

_____**Bruschetta** **$2**

(MINIMUM 25) Toasted crostini with basil pesto, blistered tomatoes and balsamic reduction.

_____**Mini Pigs in a Blanket** **$2**

(MINIMUM 25) Sausage wrapped in crescent dough

_____ **$2**

Crispy Vegetable Spring Roll with Sweet Chili Dipping Sauce

(MINIMUM 25)

_____**Caprese Skewer** **$2**

(MINIMUM 25) Cherry tomatoes, mozzarella balls and fresh basil with balsamic reduction.

_____**Italian Meatballs** **$4**

(MINIMUM 25)

_____**BBQ Meatballs** **$4**

(MINIMUM 25)

_____**Tortilla Chips & Salsa** **$2**

(MINIMUM 25)

_____**Chips & Guacamole** **$4**

(MINIMUM 25)

_____**Chips & Queso** **$4**

(MINIMUM 25)

_____**Chicken Quesarillas** **$4**
(MINIMUM 25)

_____**Steak Quesadillas** **$4**
(MINIMUM 25)

_____**Veggie Quesadillas** **$4**
(MINIMUM 25)

_____**Brisket Mac & Cheese Quesadillas** **$6**
(MINIMUM 25)

_____**Elote Shooter** **$2**
(MINIMUM 25)

_____**Honey Chipotle Shrimp Skewers** **$4**
(MINIMUM 25)

_____**Chicken Tenders** **$4**
(MINIMUM 25) Served with gravy or ranch.

_____**Stuffed Baby Bella Mushrooms** **$4**
(MINIMUM 25)

_____**Pork Potstickers** **$4**
(MINIMUM 25) Served with soy ginger dipping sauce

_____**Brie Bites** **$4**
(MINIMUM 25) Puff pastry with brown sugar brie cheese and walnuts

_____**Tomato Basil Soup & Grilled Cheese Shooter** **$4**
(MINIMUM 25)

_____**Shrimp Cocktail Mini Martini** **$6**
(MINIMUM 25) house made spicy cocktail sauce.

_____**Tenderloin Crostini** **$6**

(MINIMUM 25) (1 Per Order) Crostini topped with horseradish crema, beef tenderloin and roasted roma tomato wedge

_____**Pork Belly Burnt Ends** **$6**

(MINIMUM 25) Choose from Asian or BBQ

_____**Salmon Croquettes** **$6**

(MINIMUM 25)

_____**Shrimp Scampi** **$6**

(MINIMUM 25)

_____**Cajun Butterflied Shrimp** **$6**

(MINIMUM 25) Served with raspberry dijon dipping sauce

_____**Crab Stuffed Wontons** **$6**

(MINIMUM 25)

_____**Mini Crab Cakes** **$6**

(MINIMUM 25)

_____**Sandwich Bites** **$6**

(MINIMUM 25) Includes chicken salad on croissant, Monte Cristo on Hawaiian rolls

_____**Brisket Slider** **$6**

(MINIMUM 25)

_____**Fried Chicken on Waffle** **$6**

(MINIMUM 25)

SALAD TRAYS

_____**Mixed Greens Strawberry Salad**

(MINIMUM 25, Per Person) A variety of fresh mixed greens, sliced fresh strawberries, candied nuts, and crumbled feta cheese with Balsamic Vinaigrette. **$4**

_____**Simple House Salad** **$3**

(MINIMUM 25, Per Person) Iceberg and butter lettuce, spring mix, cherry tomatoes, and sliced cucumber with Champagne Vinaigrette

_____**Greek Salad** **$4**

(MINIMUM 25, Per Person) Crispy Romaine, cherry tomatoes, cucumbers, kalamata olives, red onion and feta cheese with Greek dressing.

_____**Caesar Salad** **$4**

(MINIMUM 25, Per Person) crispy romaine, shaved parmesan cheese and croutons with Caesar dressing.

_____**Spinach Salad** **$4**

(MINIMUM 25, Per Person) Tender baby spinach, boiled eggs, crispy bacon, croutons, and shredded mozzarella cheese with Tomato vinaigrette

_____**Chopped Iceberg Salad** **$4**

(MINIMUM 25, Per Person) Iceberg lettuce, diced tomatoes, bacon, granny smith apples and onion straws with Ranch dressing

HOLIDAY A LA CARTE

_____**Roasted Turkey Breast (LB)** **$15**

Recommended half pound per person.

_____**Brown Sugar Glazed Ham (LB)** **$14**

Recommended half pound per person.

_____**Grannys Cornbread Dressing**

(Serves 10 to 15) A southern classic, passed down in our family for generations. **$48**

_____**Macaroni & Cheese** **$48**

(Serves 10 to 15) Macaroni drenched in our perfect blend of four creamy cheeses.

_____**Whipped Potatoes** **$48**

(Serves 10 to 15) Velvety whipped russet potatoes whipped with cream and butter. GF

_____**Sweet Potato Casserole** **$48**

(Serves 10 to 15) Warm and fluffy sweet potatoes topped with marshmallow streusel topping. GF

_____**Blistered Green Beans** **$42**

(Serves 10 to 15) Blanched green beans sauteed in a hot pan with minced garlic and lemon zest. GF

_____**Glazed Brussels Sprouts** **$48**

(Serves 10 to 15) Brussels halves and oven roasted then tossed in a sweet teriyaki glaze with craisins and crumbled bacon

_____**Roasted Seasonal Vegetables** **$48**

(Serves 10 to 15) House seasoned oven roasted vegetable medley.

_____**Green Bean Casserole** **$48**

(Serves 10 to 15) The classic taken to the Corn Fed level. FRESH green beans cooked until tender and baked with our house mushroom sherry cream sauce and topped with lots of crispy fried onions.

BREAD BY THE DOZEN

_____**Yeast Rolls**

(Dozen) **$8**

_____**Sweet Dinner Rolls** **$6**

(Dozen) Fluffy rolls with butter balls

_____**Italian Garlic Mini Rolls** **$8**

(Dozen) Small yeast rolls that melt in your mouth topped in butter, Italian seasoning, and parmesan cheese

_____**French Bread** **$6**

(Dozen) Sliced and toasted in the oven with a drizzle of olive oil and finished with sea salt and cracked pepper.

_____**Cornbread** **$6**

(Dozen)

_____**Corn Pudding** **$6**

(Dozen)

_____**Corn Pudding with Jalapenos and cheese** **$6**

(Dozen)

_____**Texas Toast** **$4**

(Dozen) Toasted thick sliced white bread

_____**Garlic Texas Toast** **$4**

(Dozen) Toasted thick sliced white bread with garlic.

SIDES

_____**SIDES A LA CARTE** **$3**

DESSERTS

_____**Peanut Butter Bar**

(One Dozen) Peanut butter oatmeal bars with chocolate peanut butter icing **$36**

_____**Southwen Buttermilk Chocolate Cake** **$36**

(One Dozen) Moist chcolate cake with chocolate icing made rich and decadent by adding just a touch of buttermilk.

_____**Cookies** **$24**

(One Dozen)

_____**Bread Pudding** **$48**

(One Dozen) French bread soaked in a cinnamon custard, baked and topped with brown sugar crumble and glazed.

_____**Chocolate Buttermilk Cake** **$36**

(HALF PAN, SERVES 12) Grannys buttermilk recipe with rich chocolate cake and icing.

_____**Snickerdoodle Cheesecake Bars** **$48**

(One Dozen) Layers of goodness with graham cracker and pecan crust supporting a cheesecake filling topped with snickerdoole cookie topping.

_____**Carrot Cake** **$36**

(One Dozen) Special spice cake mixed with coconut, pineapple, and carrots then drenched in house made caramel sauce and topped with cream cheese frosting.

BEVERAGES

_____**Bottled Water** **$3**

_____**Assorted Sodas** **$2**

_____**Unsweetened Iced Tea**

(Priced Per Person) Served with cups, lemon, sweeteners, straws and ice. **$2**

_____**Lemonade** **$2**

(Priced Per Person) Served with cups, straws and ice.

EXTRAS

_____**Service Fee** **$0**

Required for all staffed events. This fee includes all equipment necessary.

_____**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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