

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 C	atering Concierge	Date:		
Fax:	713.758.012	5	Pages:	with cover	
Com	pany Name:				
Deliv	ery Address:		Floor/ Suite	:	_
Cont	act Name:		_		
Ema	il Address:				<u> </u>
Phor	ne Number:		Ext.:		_
Cell	Number:				
Num	ber of people	you will be servin	ıg:		
Payn	nent By:	Check	AMEX	Visa	MCard
Time	Requested:				
Date	Requested:				
Card	Number:		Exp. Date:		
CVV	:		Billing Zip Code:		
Com	ments:	_			-

CVC Events - Hors d oeuvres

SERVICE LEVELS

Buffet Set-up Fee	\$150
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	
Reception Set-up	\$75
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	
PLATES & 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	
STATIONARY HORS DOEUVRES	
Gulf Shrimp on Ice (each)	\$4.5
(24 MINIMUM) Jumbo shrimp served with bloody mary cocktail sauce.	
Parmesan Crusted Asparagus (each) (24 MINIMUM)	\$3.5
Beef Tenderloin Slider (each)	\$5
(24 MINIMUM) Served on a pretzel roll with caramelized onions	

Chicken Empanadas (each)	\$4
(24 MINIMUM) Served with Aji Sauce.	
Classic Hummus Tray	\$6
(MINIMUM 10) Classic hummus with feta, Kalamata, scallions, and tomatoes served with pita and crudite.	
Braised Short Rib Bites	\$5
(24 MINIMUM) Braised Short Ribs on a risotto cake (36 HOUR NOTICE REQUIRED)	
Seasonal Fruit & Berries	\$5.25
(10 MINIMUM)	
Antipasto (per person)	\$8
(24 MINIMUM) Assorted Italian cured meats and cheeses including fresh smoked mozzarella, olives and grilled vegetables. Served with basil focaccia bread and french baguettes.	
Crudite Display (per person)	\$5
(10 MINIMUM) Assortment of seasonal raw vegetables served with your choice of two dips.	
Classic Bruschetta Display (per person)	\$4.5
Served on toasted baguette with diced tomatoes, fresh basil and garlic.	
Spinach Artichoke Dip (per person)	\$5
(24 MINIMUM) Served with parmesan crusted toasted baguette.	
Baked Brie Encrute	\$75
(SERVES 50 to 60) Baked brie cheese wrapped in puff pastry topped w/honey & toasted almonds. Served with sliced french bread.	

English High Tea (per person) (REQUIRES AN ATTENDANT) Tea Sandwiches include: Cucumber & Baby Watercress, Aged Gruyere Cheese w/Roasted Peppers, Grilled Chicken Salad w/Arugula Leaves, Smoked Salmon & Egg Salad w/Caper Cream	\$18
PASSED HORS DOEUVRES	
Homemade Chips (MINIMUM 20) Homemade potato chips. A great accompaniment to your slider bar.	\$2.5
Fall Crostini (EACH, MINIMUM 24) Brie, cranberries and roasted apples served on a toasted crostini.	\$4
Gourmet Mac & Cheese (per person) (Minimum 24) 3 scoops served on a small rectangle plate. Trio includes truffled, carmelized onion & bacon, and four cheese	\$8.5
Asparagus-wrapped Prosciutto (each) (MINIMUM 24)	\$3.5
Chilled Gazpacho Shooters (each) (MINIMUM 24)	\$3.5
Cherry Tomatoes (each) (MINIMUM 24) Filled with boursin cheese and topped with asparagus tips.	\$3.75
Tomato Caprese Skewers (each) (24 MINIMUM) Skewered ciliengine mozzarella, grape tomatoes and fresh basil drizzled with a balsamic reduction. Fried Green Tomato BLTs (each)	\$3.75

(Minimum 24) Cornmeal Dusted Green Tomatoes, Applewood Smoked Bacon and Lettuce.	\$4.5
Beet and Herbed Goat Cheese Napoleon (each)	\$3.5
(Minimum 24) Balsamic Glaze, Pistachio Dust	
	\$3.75
Tomato Pomodoro & Buffalo Mozzarella Crostini (each) (MINIMUM 24)	
Phyllo Cup (each)	\$3.5
(MINIMUM 24) Stuffed with artichoke and chevre mousse.	
Mushrooms (each)	\$3.75
(MINIMUM 24) Mushrooms stuffed with spinach, onion, garlic, artichoke hearts, sundried tomatoes & cheese.	
Spanakopita (each)	\$3.75
(MINIMUM 24) Spinach and feta cheese wrapped in phyllo.	
Mini New Potatoes (each)	\$3.75
(MINIMUM 24) Filled with creme fraiche chives.	
Mini New Potatoes with caviar (each)	\$4.5
(MINIMUM 24) Filled with creme fraiche, chives and caviar.	
Ceviche Shooters (each) (MINIMUM 24) Served with avocado sauce.	\$4.5
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Pear & Brie Bites (each) (MINIMUM 24) Pear & brie cheese wrapped in phyllo and	\$4
served with apricot & jalapeno glaze.	
Chicken Satay (each) (MINIMUM 24) Chicken satay served with your choice of sauce.	\$4
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Miniature Chicken Wellington (each) (MINIMUM 24) Served with choron sauce.	\$4.5
Grilled Chicken Skewers (each) (MINIMUM 24) With peppers and onions, served with your choice of sauce.	\$4
Beef & Chicken Empanadas (each) (MINIMUM 24) Served with cilantro ranch dip.	\$5.5
Mustard and Chicken Bites (2 each) (Minimum 24) with Bacon Aioli	\$4
Southwestern Egg Rolls (each) (MINIMUM 50) 1/2 PIECE PER ORDER - Egg rolls filled with chicken, roasted corn, red peppers, black beans and served with cumin sauce.	\$4
Stuffed Tomato Caprese (each) (MINIMUM 24) Tomato stuffed with buffalo mozzarella with a dollop of Pesto Sauce.	\$3.75
Sliced Tenderloin of Beef (each) (MINIMUM 24) Served with horseradish sour cream on a bamboo skewer.	\$5
Beef Tenderloin (each) (MINIMUM 24) Served on crostini with wild mushrooms and salsa cruda.	\$5
Braised Beef Short Rib Mini Taco (each) (Minimum 24) Queso Fresco and Cilantro	\$5
Beef Tenderloin Sate (each) (MINIMUM 24) Served with homemade chimi churi.	\$5

Miniature Beef Wellington (each) (MINIMUM 24) Served with Bearnaise sauce.	\$4.5
Scallops wrapped in Bacon (each) (MINIMUM 24)	\$4.75
Grilled Jumbo Shrimp (each) (MINIMUM 24) Grilled shrimp wrapped in bacon and stuffed with jalapeno & monterey jack cheese.	\$5
Chili Roasted Shrimp (24 MINIMUM) priced per piece.	\$4.75
Plantain and Coconut Fried Shrimp (each) (MINIMUM 24)	\$4.75
Shrimp Diablo (each) (MINIMUM 24) Served with sweet chili sauce.	\$4.75
Seared Ahi Tuna (each) (Minimum 24) Vegetable Manchurian, Soy Glaze and Green Onion	\$5.5
Black and Blue Seared Tuna Loin (each) (MINIMUM 24) Served on a risotto cake topped with a peppercorn demi-glaze.	\$5
DESSERTS	
Mini Pastries & Tarts (per piece) (72 HOURS NOTICE REQUIRED)	\$4
Specialty Cakes (10 inch round) (SERVES 10 to 12)	\$42
Strawberry Shortcake (each)	\$6

Tres Leches Trifle (each)	
Mixed Berry Trifle (each)	
Tiramisu (each)	
Chocolate Mousse (each)	
Homemade Banana Pudding (each)	
Giant Fresh Baked Brownies (each)	
Brownies (each)	\$
Fresh Baked Pies (whole, 8 slices)	9
Your choice of pie.	
Assorted Bars (each, MINIMUM 12 PER FLAVOR)	
Your choice of bars.	
Fruit Cobbler (each)	
Your choice of cobbler.	
Fresh Baked Cookies (each)	\$1
Your choice of cookie. Chocolate Chip, Double Fudge, Oatmeal Raisin, Peanut Butter & White Chocolate Macadamia Nut.	
Chocolate Dipped Cookies (each)	
Your choice of cookie. Chocolate Macadamia Nut.	
Holiday Decorative Cookies	\$1
(ordered by the dozen) shortbread cookies decorated in the spirit of any holiday	

BEVERAGES

Hot Tea (gallon)	\$18
Hot water served with an assortment of Bigelow tea bags, lemons and sweetener.	
lced Tea - Gallon	\$18
Includes ice, cups, lemons and sweeteners	
2 Hour Beer and Wine Bar	\$22.75
REQUIRES 10 DAY NOTICE Bud Light, Miller Light, House Chardonnay, Merlot, Champagne, assorted sodas and bottled water. GLASSWARE INCLUDED. One bartender per every 75 to 100 guest are required.	
	\$18
Add A Bottle of Sparkling Wine to Package (per bottle) (SERVES 4 - 5)	·
2 Hour Well Bar Service	\$25.75
***10 DAY NOTICE REQUIRED** Well brands of vodka, bourbon, gin, rum, tequila, scotch, Bud Light, Miller Light, House Chardonnay, Merlot, assorted sodas and bottled water. GLASSWARE INCLUDED.	
2 Hour Call Bar	\$35.5
10 DAY NOTICE REQUIRED Bud Light, Miller Light, House Chardonnay, Merlot, Jim Beam Bourbon, Seagrams 7, Smirnoff Vodka, Beefeaters Gin, Sauza Silver Tequila, Bacardi Silver Run, Johnnie Walker	
2 Hour Premium Bar Service	\$42.5
10 DAY NOTICE REQUIRED Grey Goose Vodka, Bombay Sapphire Gin, Cuervo Gold Tequila, Crown Royal, Jack Daniels, Flor De Cana Run, Johnny Walker Black Scotch, Bud Light, Miller Light, House Chardo	

Formal Champagne Toast (per person)	\$3.25
Formal Sparkling Cider Toast (per person)	\$2
Freshly Brewed Starbucks Coffee (96 ounces) Served with 10 cups, creamers, assorted sweeteners & cups.	\$30
Premium Hot Chocolate Bar (MIN 10) Priced per person. Starbucks brand hot chocolate served in a silver urn, with Starbucks Grande cups. Toppers include- mini marshmallows, whipped cream, chocolate and caramel drizzle, choc	\$7
Lemonade (Gallon) Served with 10 cups and ice.	\$18
Homemade Wassail (Min 10) Priced per person. Traditional homemade wassail served in a silver urn, with cinnamon sticks.	\$7
Fresh Orange Juice (gallon)	\$30
Bottled Water	\$1.75
Assorted Bottled Juices Orange, Grapefruit, Cranberry, Apple and Grape.	\$3
lce Water served in a dispencer 30 GUEST MINIMUM. priced per guest.	\$0.75
Coffee Beverages Starbucks frappuccino (small bottles).	\$4.5
Coke	\$2

Diet Coke	\$2
Sprite	\$2
Dr Pepper	\$2
Diet Dr. Pepper	\$2
EXTRAS	
Special Note on All Events	\$0
Please note that we do the best job we can estimating staff time at your events. However there are instances when staff time does run over our estimate or other incidentals charges may occur. When	
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	
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	
Bartender	\$220
Service Fee	\$0
Will changes with each order. Covers all equipment and service ware for your event. (BAR GLASSES NOT INCLUDED IF CLIENT PROVIDES BAR/BEVERAGES).	
lce Chest with Ice to ice beer and wine	

Beer and Wine provided by customer.	\$35
Additional Staff Time \$30.00 per hour per server for additional time over first 5 hours at \$180	\$30
Table Cloths - for 6 ft Banquet Table	\$12.5
Flower Center Piece Price wil vary per event to meet the needs of the event.	\$40
Table Cloth for a 60 Table cloth to the floor.	\$18
High Top Cocktail Tables	\$15
Square Table cloth for High Top Table Black square table cloth that hangs down about 10 inches.	\$8
Floor Length Table Cloth for High Top Table Black table cloth that goes to the floor.	\$18
Bar Stools Tall bar stools for cocktail rounds- padded seat and felt lined footing.	\$20
Kitchen Prep Person For Passed Hors d' oeuvre or seated events. 4 Hr. minimum.	\$180
1/2 Server To help set up an event and then leaves. for use with receptions when only a bartender or no staff is desired.	\$75
EXTRA Staff by the Hour Per Server. \$30.00 per hour after 5 hours at \$180.00	\$30

Bar Set Up Fee - Disposables	\$1
Includes ice, cups and bar set-ups when the host provides the beer, wine and or other beverages. Priced per person.	
CHAMPAGNE GLASS RENTAL- PER PERSON	\$0.65
AMPLE GLASSES TO SERVE YOUR GUESTS	
Real China and Glassware	\$5
Priced per person. Includes china dinner plate, dessert plate, silverware and linen napkin. Perfect for boardroom luncheons and events.	
Bar Glasses	\$2.5
Priced per person- all necessary bar glassware stocked and ready for client provided bar.	