

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

## DINE Catering and Events - Breakfast

### SERVICE LEVELS

\_\_\_\_\_ **Set Up Service** **\$100**

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

\_\_\_\_\_ **Individual Box Charge** **\$1**

Required for buffet items to be individually boxed and labeled.

### PLATES AND UTENSILS

\_\_\_\_\_ **\$0**

#### **Complimentary Plates, Napkins, Utensils and Serving Utensils**

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

### JUST FOR YOU

\_\_\_\_\_ **Ordering \$200 or More? Get a free Box Breakfast!** **\$0**

ORDER \$200.00 OR MORE AND RECEIVE a Complimentary breakfast. Place an order of \$200.00 or more (total food cost not including tax or delivery charges) and receive a complimentary breakfast (value c

### BUFFETS

<p>_____ <b>Breakfast Buffet with Beverages</b></p> <p>(Per person / 10 minimum) Selections includes soft-scrambled free range eggs, crispy hardwood-smoked bacon or sausage, breakfast potatoes and pastries, butter, jellies and spreads, sauces and salsa</p>	<p><b>\$13.95</b></p>
<p>_____ <b>Omelette Station - Per Person</b></p> <p>(20 person minimum) Includes fresh eggs, shredded cheese, fresh chopped veggies, chopped bacon and ham, and made to order. Served with breakfast potatoes and fresh fruit platter. Chef required for</p>	<p><b>\$13.5</b></p>
<p>_____ <b>Avocado Toast Bar</b></p> <p>(25 minimum required) Toast points, bagels and crostini, with freshly mashed avocado, scrambled eggs, smoked salmon, capers, red onion, feta cheese, cucumber, cream cheese and lightly dressed green</p>	<p><b>\$10.95</b></p>
<p>_____ <b>Oatmeal Bar</b></p> <p>(20 minimum) Warm oatmeal including, raisins, brown sugar, maple syrup and milk</p>	<p><b>\$4.95</b></p>
<p>_____ <b>Breakfast Buffet</b></p> <p>(Per person / 10 minimum) Selections includes soft-scrambled free range eggs, crispy hardwood-smoked bacon or sausage, breakfast potatoes and pastries, butter, jellies and spreads, sauces and salsa</p>	<p><b>\$11.95</b></p>
<p>_____ <b>Chicken &amp; Waffle Buffet</b></p> <p>(Per person / 10 minimum) Cajun breaded chicken and sesame coated chicken breast, Belgian sweet waffles, flavored syrups of maple, pineapple and blueberry, a selection of hot sauces. Served with c</p>	<p><b>\$11.95</b></p>
<p>_____ <b>Breakfast Casserole</b></p> <p>(Serves 10-15) Baked casserole with eggs, bacon, sauteed veggies and cheese.</p>	<p><b>\$40</b></p>

## **SWEET BAKED GOODS**

<b>Cinnamon Rolls</b>	<b>\$2.25</b>
Cinnamon roll with a pecan glaze.	
<b>Cinnamon Rolls (Platter)</b>	<b>\$19.5</b>
(10 rolls) Cinnamon rolls with a pecan glaze.	
<b>Danish Pastries</b>	<b>\$2.75</b>
Danish pastry with blueberry and vanilla cream.	
<b>Danish Pastries (Platter)</b>	<b>\$25</b>
(10 pastries) Danish pastries with blueberry and vanilla cream.	
<b>Croissant</b>	<b>\$2.45</b>
Freshly baked croissant, dusted with almond sugar.	
<b>Croissant (Platter)</b>	<b>\$21</b>
(10 croissants) Freshly baked croissants, dusted with almond sugar.	
<b>Chocolate Nutella Turnovers</b>	<b>\$2.75</b>
<b>Chocolate Nutella Turnovers (Platter)</b>	<b>\$25</b>
(10 turnovers)	
<b>Fresh Fruit Coronettes</b>	<b>\$3.25</b>
<b>Fresh Fruit Coronettes (Platter)</b>	<b>\$29</b>
(10 coronettes)	
<b>Fresh Strawberry Tarts</b>	<b>\$3.25</b>
Fresh strawberry tarts with Chantilly creme.	
<b>Fresh Strawberry Tarts (Platter)</b>	<b>\$29</b>
(10 tarts) Fresh strawberry tarts with Chantilly creme.	

_____ <b>Cupcakes</b>	<b>\$2.75</b>
_____ <b>Cupcakes (Platter)</b> (10 cupcakes)	<b>\$25</b>
_____ <b>Vanilla Napoleon</b>	<b>\$3.25</b>
_____ <b>Vanilla Napoleon (Platter)</b> (10 slices)	<b>\$29</b>
_____ <b>Assorted Muffins (Platter)</b> (10 Muffins) Assorted chefs selection.	<b>\$25</b>

## **SAVORY BAKED GOODS**

_____ <b>Savory Croissants</b>	<b>\$3.95</b>
_____ <b>Savory Croissants (Platter)</b> (10 croissants)	<b>\$35</b>
_____ <b>Bagel Sandwiches</b>	<b>\$4.25</b>
_____ <b>Mini Bagels</b> Mini bagels with a variety of savory fillings.	<b>\$3.5</b>
_____ <b>Mini Bagels (Platter)</b> (10 mini bagels) Mini bagels with a variety of savory fillings.	<b>\$32</b>
_____ <b>Mixed Bagels (Half Dozen)</b> An assortment of bagels.	<b>\$5.1</b>
_____ <b>Mixed Bagels (Dozen)</b> An assortment of bagels.	<b>\$10.2</b>

_____	<b>Plain Cream Cheese (4 oz.)</b>	<b>\$2.65</b>
_____	<b>Plain Cream Cheese (8 oz.)</b>	<b>\$4.55</b>
_____	<b>Blueberry Cream Cheese (4 oz.)</b>	<b>\$3.25</b>
_____	<b>Blueberry Cream Cheese (8 oz.)</b>	<b>\$5.1</b>
_____	<b>Jalapeno Cream Cheese (4 oz.)</b>	<b>\$3.25</b>
_____	<b>Jalapeno Cream Cheese (8 oz.)</b>	<b>\$5.1</b>
_____	<b>Lox Cream Cheese (4 oz.)</b>	<b>\$3.32</b>
_____	<b>Lox Cream Cheese (8 oz.)</b>	<b>\$5.1</b>
_____	<b>Corn Muffins</b>	<b>\$1.95</b>
	Corn muffins with bacon and tomato jam.	
_____	<b>Corn Muffins (Platter)</b>	<b>\$17</b>
	(10 muffins) Corn muffins with bacon and tomato jam.	
_____	<b>Bacon Straws</b>	<b>\$12</b>
	(10 straws)	
_____	<b>Sausage Twists</b>	<b>\$12</b>
	(10 twists)	
_____	<b>Cheese Straws</b>	<b>\$12</b>
	(10 straws)	
_____	<b>Bacon (2)</b>	<b>\$2</b>

## **YOGURT AND FRUIT**

_____ <b>Honey Granola Topped Yogurt Pots</b>	<b>\$3.65</b>
_____ <b>Honey Granola Topped Yogurt Pots (Platter)</b> (10 pots)	<b>\$33.5</b>
_____ <b>Fresh Fruit Platter</b> (Serves 10)	<b>\$25</b>
_____ <b>Overnight Oats (Each)</b>	<b>\$3.95</b>

## **BEVERAGES**

_____ <b>Iced Tea (Gallon)</b>	<b>\$11</b>
Includes cups, ice, lemons and sweeteners.	
_____ <b>All Day Beverage Service - Per Person</b>	<b>\$9.95</b>
Requires Staffing - Includes hot tea, coffee, ice water, juices and assorted sodas. Creamers, sweeteners, cups, ice, honey and stir sticks replenished as needed.	
_____ <b>Lemonade (Gallon)</b>	<b>\$12</b>
Includes cups and ice.	
_____ <b>Coke</b>	<b>\$1.75</b>
_____ <b>Diet Coke</b>	<b>\$1.75</b>
_____ <b>Sprite</b>	<b>\$1.75</b>
_____ <b>Bottled Water</b>	<b>\$1.75</b>
_____ <b>Orange Juice (Gallon)</b>	<b>\$17</b>
Includes cups and ice.	
_____ <b>Coffee (Gallon)</b>	

Includes cups, creamers and sweeteners.	<b>\$25</b>
<b>_____ Hot Tea (Gallon)</b>	<b>\$20</b>
Includes cups, assorted teas, lemons and sweeteners.	
<b>_____ Orange Juice (10 oz. bottle)</b>	<b>\$1.5</b>
<b>_____ Apple Juice (10 oz. bottle)</b>	<b>\$1.5</b>
<b>_____ Mango Juice (10 oz. bottle)</b>	<b>\$1.5</b>
<b>_____ Iced Tea (20 oz. bottle)</b>	<b>\$1.75</b>
<b>_____ Ice Water Served in Acrylic Container</b>	<b>\$0.75</b>
(30 PEOPLE MINIMUM) Priced Per person. Good for Staffed events. If no staff a pick up fee is required.	

## **EXTRAS**

<b>_____ Catering Service Agreement</b>	<b>\$0</b>
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	
<b>_____ Catering Service Agreement - Special Events</b>	<b>\$0</b>
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	
<b>_____ All Day Beverage Attendant</b>	<b>\$350</b>
Priced for 8 hours of service, including set up and breakdown. Additional hours are \$35 per hour	
<b>_____ Service Fee (Required For All Staffed Events)</b>	<b>\$0</b>
Service fee is 15% of total event	



