

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

_____ Breakfast Buffet with Beverages	\$13.95
(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	
_____ Omelette Station - Per Person	\$13.5
(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	
_____ Avocado Toast Bar	\$10.95
(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	
_____ Oatmeal Bar	\$4.95
(20 minimum) Warm oatmeal including, raisins, brown sugar, maple syrup and milk	
_____ Pancake Buffet	\$10.95
(2 per person) Blueberry, chocolate chip and buttermilk pancakes. Accompanied by bacon, sausage patties, whipped cream, breakfast syrups, stewed fruits, toasted coconut flakes, whipped butter, choc	
_____ Breakfast Buffet	\$11.95
(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	
_____ Chicken & Waffle Buffet	
(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. **\$11.95**
Served with c

_____ **Breakfast Casserole** **\$40**

(Serves 10-15) Baked casserole with eggs, bacon, sauteed
veggies and cheese.

SWEET BAKED GOODS

_____ **Cinnamon Rolls** **\$2.25**

Cinnamon roll with a pecan glaze.

_____ **Cinnamon Rolls (Platter)** **\$19.5**

(10 rolls) Cinnamon rolls with a pecan glaze.

_____ **Danish Pastries** **\$2.75**

Danish pastry with blueberry and vanilla cream.

_____ **Danish Pastries (Platter)** **\$25**

(10 pastries) Danish pastries with blueberry and vanilla cream.

_____ **Croissant** **\$2.45**

Freshly baked croissant, dusted with almond sugar.

_____ **Croissant (Platter)** **\$21**

(10 croissants) Freshly baked croissants, dusted with almond
sugar.

_____ **Chocolate Nutella Turnovers** **\$2.75**

_____ **Chocolate Nutella Turnovers (Platter)** **\$25**

(10 turnovers)

_____ **Fresh Fruit Coronettes** **\$3.25**

_____ **Fresh Fruit Coronettes (Platter)**

(10 coronettes) **\$29**

_____ **Fresh Strawberry Tarts** **\$3.25**

Fresh strawberry tarts with Chantilly creme.

_____ **Fresh Strawberry Tarts (Platter)** **\$29**

(10 tarts) Fresh strawberry tarts with Chantilly creme.

_____ **Cupcakes** **\$2.75**

_____ **Cupcakes (Platter)** **\$25**

(10 cupcakes)

_____ **Vanilla Napoleon** **\$3.25**

_____ **Vanilla Napoleon (Platter)** **\$29**

(10 slices)

_____ **Assorted Muffins (Platter)** **\$25**

(10 Muffins) Assorted chefs selection.

SAVORY BAKED GOODS

_____ **Savory Croissants** **\$3.95**

_____ **Savory Croissants (Platter)** **\$35**

(10 croissants)

_____ **Bagel Sandwiches** **\$4.25**

_____ **Mini Bagels** **\$3.5**

Mini bagels with a variety of savory fillings.

_____ **Mini Bagels (Platter)** **\$32**

(10 mini bagels) Mini bagels with a variety of savory fillings.

_____ Mixed Bagels (Half Dozen)	\$22
An assortment of bagels.	
_____ Mixed Bagels (Dozen)	\$36
An assortment of bagels.	
_____ Plain Cream Cheese (4 oz.)	\$2.65
_____ Plain Cream Cheese (8 oz.)	\$4.55
_____ Blueberry Cream Cheese (4 oz.)	\$3.25
_____ Blueberry Cream Cheese (8 oz.)	\$5.1
_____ Jalapeno Cream Cheese (4 oz.)	\$3.25
_____ Jalapeno Cream Cheese (8 oz.)	\$5.1
_____ Lox Cream Cheese (4 oz.)	\$3.32
_____ Lox Cream Cheese (8 oz.)	\$5.1
_____ Corn Muffins	\$1.95
Corn muffins with bacon and tomato jam.	
_____ Corn Muffins (Platter)	\$17
(10 muffins) Corn muffins with bacon and tomato jam.	
_____ Bacon Straws	\$12
(10 straws)	
_____ Sausage Twists	\$12
(10 twists)	

_____ Cheese Straws (10 straws)	\$12
_____ Bacon (2)	\$2

YOGURT AND FRUIT

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

BEVERAGES

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

_____ Bottled Water	\$1.75
_____ Orange Juice (Gallon) Includes cups and ice.	\$17
_____ Coffee (Gallon) Includes cups, creamers and sweeteners.	\$25
_____ Hot Tea (Gallon) Includes cups, assorted teas, lemons and sweeteners.	\$20
_____ Orange Juice (10 oz. bottle)	\$1.5
_____ Apple Juice (10 oz. bottle)	\$1.5
_____ Mango Juice (10 oz. bottle)	\$1.5
_____ Iced Tea (20 oz. bottle)	\$1.75
_____ Ice Water Served in Acrylic Container (30 PEOPLE MINIMUM) Priced Per person. Good for Staffed events. If no staff a pick up fee is required.	\$0.75

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 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

_____ **All Day Beverage Attendant** **\$350**

Priced for 8 hours of service, including set up and breakdown.
Additional hours are \$35 per hour

_____ **Service Fee (Required For All Staffed Events)** **\$0**

Service fee is 15% of total event