

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 - Holiday**

### **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

\_\_\_\_\_ **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

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

Required for buffet items to be individually boxed and labeled.

### **PLATES AND 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

### **ALLERGY AND DIETARY RESTRICTIONS**

\_\_\_\_\_ **\*\*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

### **JUST FOR YOU**

**Ordering \$150 or More? Get a free lunch!** **\$0**

ORDER \$150.00 OR MORE AND RECEIVE A Place an order of \$150.00 or more (total food cost not including tax or delivery charges) and receive a complimentary lunch (value cannot exceed \$15). Your lunch

## **HORS D OEUVRES**

         **Roast Beef Sirloin Croustade** **\$2.95**

(2 dozen minimum) Slow-roasted sirloin on a balsamic croute with a horseradish cream and arugula.

         **Italian Caprese Croute** **\$2.95**

Chopped basil, tomato and fresh mozzarella, served on a balsamic croute

         **Edible Tortilla Spoon** **\$2.95**

Baked tortilla spoon topped with a chicken, apple and horseradish mousse.

         **Scotch Eggs** **\$2.95**

Quail's egg wrapped in sage and onion sausage meat and breadcrumbs and lightly fried.

         **Beet Gravlax Toast** **\$2.95**

(2 dozen minimum) Smoked salmon and beet gravlax served on a melba toast with creme fraiche.

         **Pork Scratchings** **\$2.95**

(2 dozen minimum) Crispy pork belly fat roasted and seved as chips with an apple dipping sauce.

         **Parma Ham Croute** **\$2.95**

Parma ham wafer served on a light toast and topped with a fig jelly.

## PLATTERS

\_\_\_\_\_ **Artisan Cheese Variety** **\$175**  
(Serves 15-20) Mixed European cheeses served with crackers, bread, olives, fruit and chutney.

\_\_\_\_\_ **Charcuterie Board** **\$175**  
(Serves 15-20) Mixed cured meats served with antipasto accompaniments,

## ENTREES

\_\_\_\_\_ **Rosemary and Thyme Rubbed Turkey Breast** **\$75**  
(Serves 8-10)

\_\_\_\_\_ **Rosemary and Thyme Rubbed Whole Turkey** **\$110**  
(Serves 8-10)

\_\_\_\_\_ **Orange and Maple Syrup Infused Glazed Ham** **\$110**  
(Serves 8-10)

\_\_\_\_\_ **\$130**  
**Smoked Brisket with Mushrooms and Caramelized Onions**  
(Serves 8-10)

\_\_\_\_\_ **Traditional Holiday Buffet - Per Person** **\$23.95**  
Rosemary and Thyme Rubbed Turkey, Orange and Maple Syrup Glazed Honey Ham, garlic mashed potatoes, cornbread stuffing, sweet potato casserole, pan fried green beans, bourbon cranberry sauce, turkey

## SALADS

\_\_\_\_\_ **Classic Caesar Salad** **\$40**  
(Serves 8-10) Romaine lettuce, homemade croutons, parmesan shavings and Caesar dressing.

\_\_\_\_\_ **Spinach and Apple Salad** **\$40**  
(Serves 8-10) Mixed spinach, apples, pine nuts and a honey dijon dressing.

\_\_\_\_\_ **Mixed Leaf Salad** **\$40**  
(Serves 8-10) Mixed leaf lettuce, roasted tomatoes, pickled red onions and cucumbers, served with a balsamic dressing.

## **SIDES**

\_\_\_\_\_ **Creamy Garlic Mashed Potatoes** **\$40**  
(Serves 8-10)

\_\_\_\_\_ **Sweet Potato Casserole W/ Marshmallow Topping** **\$40**  
(Serves 8-10)

\_\_\_\_\_ **Honey Roasted Carrots** **\$40**  
(Serves 8-10)

\_\_\_\_\_ **Green Beans** **\$40**  
(Serves 8-10) Pan fried with walnuts.

\_\_\_\_\_ **Southern Style Collard Greens** **\$40**  
(Serves 8-10)

\_\_\_\_\_ **Brussels Sprouts** **\$40**  
(Serves 8-10) Tossed with bacon pieces.

\_\_\_\_\_ **Cornbread Stuffing** **\$40**  
(Serves 8-10) Apples, raisins and carrots.

\_\_\_\_\_ **Champagne and Truffle Oil Mac 'N' Cheese** **\$40**  
(Serves 8-10)

\_\_\_\_\_ **Rolls** **\$12**  
(Per dozen) Mixed herb baked bread rolls with butter,

\_\_\_\_\_ **Bourbon Cranberry Sauce (Quart)** **\$17**

\_\_\_\_\_ **Turkey Gravy (Quart)** **\$15**

## **DESSERTS**

\_\_\_\_\_ **Homemade Apple Crumble** **\$40**  
(Serves 8-10)

\_\_\_\_\_ **Caramel Turtle Brownie** **\$34**  
(Serves 8-10)

\_\_\_\_\_ **Pumpkin Cheesecake** **\$40**  
(Serves 8-10)

\_\_\_\_\_ **Apple Pie (whole)** **\$28**  
(Serves 8-10)

\_\_\_\_\_ **Cherry Pie (Whole)** **\$28**  
(Serves 8-10)

\_\_\_\_\_ **Pumpkin Pie (Whole)** **\$28**  
(Serves 8-10)

\_\_\_\_\_ **Chocolate Pie (Whole)** **\$28**  
(Serves 8-10)

\_\_\_\_\_ **Bourbon Pecan Pie (Whole)** **\$28**  
(Serves 8-10)

\_\_\_\_\_ **Sweet Potato Pie (Whole)** **\$28**  
(Serves 8-10)

\_\_\_\_\_ **Tres Leches** **\$2.95**  
(15 Minimum) Individual traditional tres leches.

## BEVERAGES

_____ <b>Iced Tea (Gallon)</b>	<b>\$11</b>
Includes cups, ice, lemons and sweeteners.	
_____ <b>Hot Chocolate Station - Per Person</b>	<b>\$3.95</b>
(20 minimum) Includes hot chocolate, whipped cream, crushed mint, sprinkles, mini marshmallows and candy cane sticks. Cups, lids and napkins included	
_____ <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>	<b>\$25</b>
Includes cups, creamers and sweeteners.	
_____ <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>

\_\_\_\_\_ **Iced Tea (20 oz. bottle)** **\$1.75**

\_\_\_\_\_ **Ice Water Served in Acrylic Container** **\$0.75**

(30 PEOPLE MINIMUM) Priced Per person. Good for Staffed events. If no staff a pick up fee is required.

## **EXTRAS**

\_\_\_\_\_ **Catering Service Agreement -Special Events** **\$0**

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\_\_\_\_\_ **Additional Staffing Hours - Per Hour** **\$35**

Required when an event exceeds 4 hours of service, including set up and breakdown