# 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 TO: 713.758.0125
To: Corporate Catering Concierge Date:
Fax: 713.758.0125
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 $\quad \$ 100$
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

| $\quad$ 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 |

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## __Individual Box Charge

Required for buffet items to be individually boxed and labeled.

## PLATES AND UTENSILS

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

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

$\qquad$ Roast Beef Sirloin Croustade
(2 dozen minimum) Slow-roasted sirloin on a balsamic croute with a horseradish cream and arugula.

## ____Italian Caprese Croute

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

(Serves 15-20) Mixed European cheeses served with crackers, bread, olives, fruit and chutney.
$\qquad$ Charcuterie Board
(Serves 15-20) Mixed cured meats served with antipasto accompaniments,

## ENTREES

## Rosemary and Thyme Rubbed Turkey Breast <br> \$75

(Serves 8-10)

## Rosemary and Thyme Rubbed Whole Turkey

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

## $\overline{\text { Smoked Brisket with Mushrooms and Caramelized Onions }}$

 (Serves 8-10)Traditional Holiday Buffet - Per Person
\$21.95
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, fresh

## SALADS

Classic Caesar Salad
(Serves 8-10) Romaine lettuce, homemade croutons, parmesan shavings and Caesar dressing.

## Spinach and Apple Salad <br> (Serves 8-10) Mixed spinach, apples, pine nuts and a honey dijon dressing.

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

## SIDES

$\qquad$ Creamy Garlic Mashed Potatoes
(Serves 8-10)
$\qquad$ Sweet Potato Casserole W/ Marshmallow Topping

$\qquad$
Honey Roasted Carrots ..... \$40
(Serves 8-10)
Green Beans \$40
(Serves 8-10) Pan fried with walnuts.
$\qquad$ Southern Style Collard Greens
(Serves 8-10)
Brussels Sprouts \$40
(Serves 8-10) Tossed with bacon pieces.
$\qquad$ Cornbread Stuffing
(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)

$\qquad$
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

Iced Tea (Gallon) ..... \$11
Includes cups, ice, lemons and sweeteners.
Lemonade (Gallon) ..... \$12Includes cups and ice.
Coke ..... \$1.75
Diet Coke ..... $\$ 1.75$

$\qquad$
Sprite ..... $\$ 1.75$
Bottled Water ..... $\$ 1.75$
Orange Juice (Gallon) ..... \$17Includes cups and ice.
Coffee (Gallon) ..... \$25Includes cups, creamers and sweeteners.Hot Tea (Gallon)$\$ 20$Includes cups, assorted teas, lemons and sweeteners.

$\qquad$
Orange Juice (10 oz. bottle) ..... \$1.5
Apple Juice (10 oz. bottle) ..... \$1.5
Mango Juice (10 oz. bottle) ..... \$1.5
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Iced Tea (20 oz. bottle) ..... $\$ 1.75$
$\qquad$
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
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
Additional Staffing Hours - Per Hour ..... \$35
Required when an event exceeds 4 hours of service, including set up and breakdown

