# 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 - Reception

## SERVICE LEVELS

## ___Set Up Service <br> \$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
Individual Box Charge \$1

Required for buffet items to be individually boxed and labeled.


## PLATES AND UTENSILS

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.

## MEAT HORS D OEUVRES

___ Mini Chicken Fajita Tacos
\$2.95
(Each / 15 minimum) Tender chicken filet, lightly spiced with mixed peppers and onions. Topped with sour cream and served on our signature lime wedge.
(Each / 15 minimum) Oven-roasted, with a fresh rosemary and mint crust.

Mini Beef Wellington
\$2.95
(Each / 15 minimum) Tender beef filet, rolled in a puff pastry and topped with a mushroom duxelle.

Chicken Potstickers
\$2.95
(Each / 15 minimum) Served with a homemade garlic and mayonnaise aioli dip.

Edible Spoon
\$2.95
(Each / 15 minimum) Tortilla spoons topped with a chicken, apple and horseradish pate.

## ___Chicken and Bacon Skewers

\$2.95
(Each / 15 minimum) Served with a honey bbq dipping sauce
$\quad$ Parma Ham and Bleu
(Each / 15 minimum) Parma ham, bleu cheese and roasted fig
on toasted baguette.

Chicken Caesar Wraps \$2.95
(Each / 15 minimum) Diced chicken breast lightly covered in a caesar dressing and wrapped in romaine lettuce.

Parmesan Dusted Chicken Skewers
(Each / 15 minimum) Parmesan dusted chicken skewers, prepared gluten free upon request.

All Day Breakfast Croute
(Each / 15 minimum) Balsamic bread croute, topped with a mushroom pate, smoked bacon, sunblush tomato and a quail's egg.
$\qquad$
(Each / 15 minimum) Beef carpaccio served with creamed rocket and parmesan, on a truffle oil bread croute.

Beef Reuben
\$3.95
(Each / 15 minimum) Sliced corned beef, served on a bed of sauerkraut and pickle relish on a sweet brioche roll.

Minted Lab Cutlet
$\$ 5.95$
(Each / 15 minimum) Tender lamb cutlet, served with minted crushed potato and a red currant glaze.

Mini Chicken \& Waffles
\$3.95
(Each / 15 minimum) Mini breaded chicken breast, served on a begian waffle sampler, with a maple galze.

Beef and Beets
\$3.95
(Each / 15 minimum) Roast beef tenderloin, served with a sweet potato mash, beet jelly and baby carrot.

Pulled Pork Slider
\$3.95
(Each / 15 minimum) Tender pork loin, marinated in BBQ sauce and shredded and served on a mini slider roll, topped with Texas slaw.

Thai Green Chicken Curry
\$3.95
(Each / 15 minimum) Served with jasmine and lemongrass arancini.
___Papriki Chicken
\$3.95
(Each / 15 minimum) Paprika-smoked chicken breast, served with a fresh herb and five bean salad.

Mini Italian Meatballs
\$3.95
(Each / 15 minimum) Sicilian beef meatball, served on a bed of basil-rubbed angel hair pasta.

## Charcuterie Tray

Roast Beef Sirloin Croustade
(2 dozen minimum) Slow-roasted sirloin on a balsamic croute with a horseradish cream and arugula.
\$2.95
___ Deviled Eggs
\$2.95
Creamy deviled eggs topped with beef carpaccio___ Mini Shepherds Pie\$3.95
Pulled Chicken Sliders - Each ..... $\$ 3.95$Topped with bbq sauce, pickles and onion

$\qquad$
Beef Reuben Slider ..... \$3.95
__Mini Empanadas ..... $\$ 2.95$(Minimum 10 Each Type) Choice of beef, chicken or vegetarian
FISH \& SEAFOOD HORS D OEUVRES
___Jalapeno Shrimp\$2.95(Each / 15 minimum) Jalapeno peppers, stuffed with fresh gulfshrimp and wrapped in bacon.

Smoked Salmon Roulade$\$ 2.95$
(Each / 15 minimum) Cured smoked salmon, rolled with fresh dill cream cheese.

Louisiana Crab Cake
$\$ 2.95$
(Each / 15 minimum) Rolled in a crisp panko crunb and served with a remoulade sauce.

Smoked Salmon Rosette \$2.95
(Each / 15 minimum) Served on pumpernickel bread and topped with caviar.
(Each / 15 minimum) Classic ceviche mix, served on a corn tostada with fresh lime and cilantro.

Ahi Tuna Basket
\$2.95
(Each / 15 minimum) Sesame seared tuna, served on a noodle basket and topped with bean sprouts and sriracha sauce

Coconut Shrimp
\$3.95
(Each / 15 minimum) Served with a sweet chili sauce and bell pepper noodles.

Yellow Fin Tuna
\$3.95
(Each / 15 minimum) Served with sake-infused cucumber, crispy onions and spring onions.

## Seared Scallop

\$3.95
(Each / 15 minimum) Fresh seared scallop, served with a pea puree and chorizo.

Tea-Smoked Salmon
\$3.95
(Each / 15 minimum) Malaysian tea leaf-smoked salmon, with a raspberry and pomegranate dressing.
___Salmon and Beet Gravlax Toast
$\$ 2.95$
(2 dozen minimum) Smoked salmon and beet gravlax served on a melba toast with creme fraiche.
$\qquad$ Mini Crispy Tuna Tacos
$\$ 3.95$

Shrimp and Grits Shooter $\$ 3.95$
Creamy grits topped with grilled shrimp

## VEGETARIAN HORS D OEUVERS

## Edible Spoons

(Each / 15 minimum) Tortilla spoons topped with a homemade red pepper hummus.

Mushroom Risotto Cake
$\$ 2.95$
(Each / 15 minimum) Portobello mushroom risotto, coated in a panko crumb and served with a chili jam.

Spanish Omelet
\$2.95
(Each / 15 minimum) Mixed vegetable Spanish omelet, topped with black olives.

Mini Feta Pastry
\$2.95
(Each / 15 minimum) Mini savory pastry cases, filled with crumbled feta and spinach.

Italian Caprese Croutes
\$2.95
(Each / 15 minimum) Mini balsamic croutes, topped with baby mozzarella, cherry tomato and basil oil.

Mini Bruschetta
$\$ 2.95$
(Each / 15 minimum) Balsamic toast, topped with a mix of fresh roma tomatoes, onion, garlic and a basil oil.

Mini Greek Feta Salad Bowls
$\$ 3.95$
(Each / 15 minimum) Fresh kalamata olives, feta cheese cubes and cucumber, drizzled with a light greek dressing.

Avocado Chimichurri Croutes \$2.95
Vegan Friendly
Grilled Cheese and Tomato Soup Shooters
\$3.95
Mini grilled cheese wedges served over tomato basil soup shooters

Zucchini Cups - Each
\$2.95
Vegan Friendy. Mini zucchini cups topped with tomato provencale

Potato Skins
Topped with cheese, sour cream and chives. Bacon added
upon request upon request
$\qquad$ Watermelon Skewer
\$2.95
Watermelon skewered with feta cheese, basil and drizzled with balsamic reduction.

## ITALIAN

Italian Buffet
\$18.95
(Per person / 15 minimum) Your choice of 2 entress. Traditional Italian Meatballs (slowly cooked in a rich tomato, basil and red wince sauce, and topped with freshly shaved parmesan), Chicken Flore

## STATIONS

_Italian Charcuterie Station
\$4.95
(Per person / 50 minimum) Includes a mix of sliced traditional Italian meats, pates, mixed marinated olives and pickles.

## Italian Charcuterie / Mixed Cheese Platter Station

Includes a mix of sliced traditional Italian meats, pates, mixed marinated olives and pickles and pre-portioned cheese samples, served with an assortment of chutneys, fruits and crackers.

## Mixed Cheese Platter Station

(Per person / 50 minimum) Incluides a variety of pre-portioned cheese samples, served with an assortment of chutneys, fruits and crackers.

Tapenade Bar
(MINIMUM 20) Includes assorted fresh made tapenades to include the following: Walnut pesto, black olive and caper,
mushroom cream cheese, sunblush tomato with fennel, arugula parmesan. Served with

## Dip Station

$\$ 5.95$
(Per Person) Includes assorted salsas, guacamole, queso and tortilla chips.

Seafood Station
(Per person / 50 minimum) Includes a mix of various shellfish, fresh fish roulade and ceviche.

Tea Party
\$24.95
(Requires an attendant) (Priced per Person) Includes an assortment of tea sandwiches, British scones, cookies and pastries, served with jam and clotted cream.

Afternoon Break Platter \$16
(10 minimum)(Priced Per Person) Includes 2 assorted pastries per person, edible spoons with hummus and mini quiche.

## MINI DESSERTS

Strawberry Cheesecake Mousse
\$2.95
(Each / 15 minimum) A light, creamy dessert made from a fusion of cheesecake, cream and fresh strawberries

Margarita Tartlets
\$2.95
(15 minimum) Sweet pastry case, filled with a zesty lime margarita cream.

Double Belgian Chocolate Pots
\$2.95
(15 minimum) Rich, milk chocolate cream, topped with a white chocolate ganache.

Apple Crumble
\$2.95
(Each) Sweet, stewed apples, topped with a delicate cookie crumble and served with ginger ice cream.Vanilla Cr?me Brulee$\$ 2.95$
(15 minimum) Traditional vanilla bean cr?me brulee, topped with fresh raspberry.

## Peach Tartin

\$2.95
(15 minimum) Fresh peach slices, served on a sweet, french pastry, with a demi glaze.

## Tiramisu

$\$ 2.95$
(15 minimum) Layers of coffee-soaked sponge and mascarpone cream, and topped with cocoa.

Limoncello Mousse
(15 minimum) Tangy lemon cream mousse, served with a vanilla wafer.___Cake Balls (Dozen)\$24
___Dessert Shooter Display ..... $\$ 5.95$(Includes 2 per person) Assorted dessert shooters and minitartlets
Oreo Berry Shooter ..... $\$ 2.95$
Mini Apple Crumb Shooters \$2.95
Topped with cinnamon cream

$\qquad$
Mini Pumpkin Pie Cheesecake Shooters ..... $\$ 2.95$Peach Cobbler Shooter$\$ 2.95$

$\qquad$
Smores Shooter ..... \$2.95
Layers of chocolate mousse, graham cracker crumbles and marshmallow fluff
Oreo Cookie Shooter ..... $\$ 2.95$

## BEVERAGES

__Iced Tea (Gallon) \$11
Includes cups, ice, lemons and sweeteners.
2 Hour Beer and Wine Bar - Per Person \$18
Includes 2 domestic and 2 imported beers, pinot grigio, cabernet sauvignon and merlot, bottled waters, assorted sodas, ice, cocktail napkins, acrylic cups and bar displayware.
Bartender required fo
2 Hour Full Service Bar - Per Person \$24
Includes 2 domestic and 1 imported beer, pinot grigio, cabernet sauvignon, pinot noir, rum, vodka, gin, tequila, scotch, whiskey, assorted sodas, juices, mixers, waters, cups, napkins, garnishes an
$\qquad$ Smoothie Bar - Per Person $\$ 7.95$
(25 Person Minimum) Includes $120 z$ cups and straws, assorted fresh and frozen fruits, carrots, spinach, celery, cucumber and chia seeds. Greek yogurt, $2 \%$ milk, milk alternatives, agave syrup, flavor

Lemonade (Gallon) \$12
Includes cups and ice.
Mint Lemonade (Gallon) \$15
(Serves 10-15) Includes ice and cups
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.
Coke ..... \$1.75
Diet Coke ..... \$1.5
$\qquad$ Sprite\$1.75

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

$\qquad$
Orange Juice (10 oz. bottle) ..... \$1.5
Apple Juice (10 oz. bottle) ..... \$1.5Mango Juice (10 oz. bottle)\$1.5

$\qquad$
Iced Tea (20 oz. bottle) ..... $\$ 1.75$

## EXTRAS

Catering Service Agreement ..... \$0TO CONFIRM AND FINALIZE YOUR EVENT: The cateringagreement must be signed to confirm the booking of yourevent. Please print this order and initial each page and eitherfax back to 713.758.0125 or
Catering Service Agreement - Special Events ..... \$0TO CONFIRM AND FINALIZE YOUR EVENT: The cateringagreement must be signed to confirm the booking of yourevent. Please print this order and initial each page and eitherfax back to 713.758.0125 or

> | Service Fee |
| :--- |
| Service Fee (Required For All Staffed Events) - $15 \%$ of total |
| order including staff required for all staffed events - covers all |
| standard equipment needs for your event. |

Cocktail Table Linens $\$ 25$
Black cocktail table linens. Additional colors available upon request.

Bartender \$200
1 Bartender required for every 75-100 guests.

Disposable Bar Set Up Fee
\$1.5
(Per Person) Includes cocktail napkins, ice, 9oz clear acrylic cups, and silver ice buckets.
$\qquad$ Gratuity for Order DINE-196427-072221-R0 \$0

On Site Chef \$175
Required to build hors d'oeuvres on site
Bar Glassware (Per Person) \$3
Additional Staffing Hours - Per Hour \$35

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

