

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 - Reception

SERVICE LEVELS

<u>Set Up Service</u>	\$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	
<u>Individual Box Charge</u>	\$1
Required for buffet items to be individually boxed and labeled.	
<u>**SPECIAL DIETARY ITEM**</u>	\$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	

PLATES AND UTENSILS

<u>Complimentary Plates, Napkins, Utensils and Serving Utensils</u>	\$0
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

<u>Mini Chicken Fajita Tacos</u>	\$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.	
<u>Lamb Lollipops</u>	

(Each / 15 minimum) Oven-roasted, with a fresh rosemary and mint crust.	\$4.5
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	
Parma Ham and Bleu	\$2.95
(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	\$2.95
(Each / 15 minimum) Parmesan dusted chicken skewers, prepared gluten free upon request.	
All Day Breakfast Croute	\$2.95
(Each / 15 minimum) Balsamic bread croute, topped with a mushroom pate, smoked bacon, sunblush tomato and a quail's egg.	
Beef Carpaccio	

(Each / 15 minimum) Beef carpaccio served with creamed rocket and parmesan, on a truffle oil bread croute.	\$2.95
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 Lamb 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 beginian 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.	
Paprika 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	

(Serves 8-10) 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 crack \$119.5

Roast Beef Sirloin Croustade \$2.95

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

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

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 gulf shrimp 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 crumb and served with a remoulade sauce.

Smoked Salmon Rosette	\$2.95
(Each / 15 minimum) Served on pumpernickel bread and topped with caviar.	
Shrimp Ceviche Tostada	\$2.95
(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.	
Mini Crispy Tuna Tacos	\$3.95
Shrimp and Grits Shooter	\$3.95
Creamy grits topped with grilled shrimp	

VEGETARIAN HORS D OEUVERS

Edible Spoons	\$2.95
(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 Friendly. Mini zucchini cups topped with tomato provencal	
Potato Skins	\$2.95
Topped with cheese, sour cream and chives. Bacon added upon request	
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 entrees. Traditional Italian Meatballs (slowly cooked in a rich tomato, basil and red wine 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.	
Mashtini Station - Per Person	\$5.95
Includes creamy garlic mashed potatoes and sweet potatoes. Served build your own style with chives, bacon, shredded cheese, butter, sour cream and brown sugar	
Slider Carving Station - Per Person	\$12.95
Beef Tenderloin and either pork or turkey, carved on site, accompanied by freshly baked rolls, cornichons, cranberry relish, micro greens, horseradish aioli and whole grain mustard	
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.	\$7.95
Mixed Cheese Platter Station (Per person / 50 minimum) Includes a variety of pre-portioned cheese samples, served with an assortment of chutneys, fruits and crackers.	\$4.95
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	\$4.95
Dip Station (Per Person) Includes assorted salsas, guacamole, queso and tortilla chips.	\$5.95
Seafood Station (Per person / 50 minimum) Includes a mix of various shellfish, fresh fish roulade and ceviche.	\$24.95
Tea Party (Requires an attendant) (Priced per Person) Includes an assortment of tea sandwiches, British scones, cookies and pastries, served with jam and clotted cream.	\$24.95
Afternoon Break Platter (10 minimum)(Priced Per Person) Includes 2 assorted pastries per person, edible spoons with hummus and mini quiche.	\$16

MINI DESSERTS

Strawberry Cheesecake Mousse

(Each / 15 minimum) A light, creamy dessert made from a fusion of cheesecake, cream and fresh strawberries	\$2.95
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 Crème Brulee	\$2.95
(15 minimum) Traditional vanilla bean crème 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	\$2.95
(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 mini tartlets	

<u> </u>	Oreo Berry Shooter	\$2.95
<u> </u>	Mini Apple Crumb Shooters	\$2.95
Topped with cinnamon cream		
<u> </u>	Mini Pumpkin Pie Cheesecake Shooters	\$2.95
<u> </u>	Peach Cobbler Shooter	\$2.95
<u> </u>	Smores Shooter	\$2.95
Layers of chocolate mousse, graham cracker crumbles and marshmallow fluff		
<u> </u>	Oreo Cookie Shooter	\$2.95

BEVERAGES

<u> </u>	Iced Tea (Gallon)	\$11
Includes cups, ice, lemons and sweeteners.		
<u> </u>	2 Hour Beer and Wine Bar - Per Person	\$18
Includes 2 domestic and 2 imported beers, pinot grigio, cabernet sauvignon and merlot, ice, cocktail napkins, acrylic cups and bar displayware. Bartender required for every 75 guests.		
<u> </u>	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, cups, napkins, garnishes and bar displayware.		
<u> </u>	Smoothie Bar - Per Person	\$7.95
(25 Person Minimum) Includes 12oz cups and straws, assorted fresh and frozen fruits, carrots, spinach, celery, cucumber and chia seeds. Greek yogurt, 2% milk, milk alternatives, agave syrup, flavor		

<input type="checkbox"/> Hot Chocolate Station - Per Person	\$3.95
(20 minimum) Includes hot chocolate, whipped cream, crushed mint, sprinkles, mini marshmallows and candy cane sticks. Cups, lids and napkins included	
<input type="checkbox"/> Bar Beverage Package Add On - Per Person	\$3
Includes water dispenser and mixers (sodas, juices, etc..), garnishes and beverage napkins. Price is subject to change based on required mixers. Glassware not included.	
<input type="checkbox"/> Lemonade (Gallon)	\$12
Includes cups and ice.	
<input type="checkbox"/> Mint Lemonade (Gallon)	\$15
(Serves 10-15) Includes ice and cups	
<input type="checkbox"/> 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.	
<input type="checkbox"/> Coke	\$1.75
<input type="checkbox"/> Diet Coke	\$1.5
<input type="checkbox"/> Sprite	\$1.75
<input type="checkbox"/> Bottled Water	\$1.75
<input type="checkbox"/> Orange Juice (Gallon)	\$17
Includes cups and ice.	
<input type="checkbox"/> Coffee (Gallon)	\$25
Includes cups, creamers and sweeteners.	
<input type="checkbox"/> Hot Tea (Gallon)	\$20
Includes cups, assorted teas, lemons and sweeteners.	

<input type="checkbox"/>	Orange Juice (10 oz. bottle)	\$1.5
<input type="checkbox"/>	Apple Juice (10 oz. bottle)	\$1.5
<input type="checkbox"/>	Mango Juice (10 oz. bottle)	\$1.5
<input type="checkbox"/>	Iced Tea (20 oz. bottle)	\$1.75

EXTRAS

<input type="checkbox"/>	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		
<input type="checkbox"/>	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		
<input type="checkbox"/>	Service Fee	\$0
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.		
<input type="checkbox"/>	Cocktail Table Linens	\$25
Black cocktail table linens. Additional colors available upon request.		
<input type="checkbox"/>	Bartender	\$200
1 Bartender required for every 75-100 guests.		
<input type="checkbox"/>	Disposable Bar Set Up Fee	

(Per Person) Includes cocktail napkins, ice, 9oz clear acrylic cups, and silver ice buckets.	\$1.5
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	
Cocktail Table	\$15