

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

_____ **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

_____ **Individual Box Charge** **\$1**

Required for buffet items to be individually boxed and labeled.

_____ ****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

PLATES AND UTENSILS

_____ **Complimentary Plates, Napkins, Utensils and Serving Utensils** **\$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

_____ **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.

_____ **Lamb Lollipops**

(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 begin 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) **\$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**

(Each / 15 minimum) Tortilla spoons topped with a homemade red pepper hummus.	\$2.95
_____ 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 provencale	

_____ 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 **\$4.95**

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

_____ Tapenade Bar **\$4.95**

(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 **\$24.95**

(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

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

_____ **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** **\$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

_____ **Oreo Berry Shooter** **\$2.95**

_____ **Mini Apple Crumb Shooters**

Topped with cinnamon cream **\$2.95**

_____ **Mini Pumpkin Pie Cheesecake Shooters** **\$2.95**

_____ **Peach Cobbler Shooter** **\$2.95**

_____ **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

_____ **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

_____ **Hot Chocolate Station - Per Person**

(20 minimum) Includes hot chocolate, whipped cream, crushed mint, sprinkles, mini marshmallows and candy cane sticks. Cups, lids and napkins included	\$3.95
_____ Lemonade (Gallon) Includes cups and ice.	\$12
_____ Mint Lemonade (Gallon) (Serves 10-15) Includes ice and cups	\$15
_____ 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
_____ Coke	\$1.75
_____ Diet Coke	\$1.5
_____ 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**

EXTRAS

_____ **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

_____ **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

_____ **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.

_____ **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.

_____ **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