

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 Belgian waffle sampler, with a maple glaze.

\_\_\_\_\_ **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 crunb and served with a remoulade sauce.

<b>Smoked Salmon Rosette</b>	<b>\$2.95</b>
(Each / 15 minimum) Served on pumpernickel bread and topped with caviar.	
<b>Shrimp Ceviche Tostada</b>	<b>\$2.95</b>
(Each / 15 minimum) Classic ceviche mix, served on a corn tostada with fresh lime and cilantro.	
<b>Ahi Tuna Basket</b>	<b>\$2.95</b>
(Each / 15 minimum) Sesame seared tuna, served on a noodle basket and topped with bean sprouts and sriracha sauce	
<b>Coconut Shrimp</b>	<b>\$3.95</b>
(Each / 15 minimum) Served with a sweet chili sauce and bell pepper noodles.	
<b>Yellow Fin Tuna</b>	<b>\$3.95</b>
(Each / 15 minimum) Served with sake-infused cucumber, crispy onions and spring onions.	
<b>Seared Scallop</b>	<b>\$3.95</b>
(Each / 15 minimum) Fresh seared scallop, served with a pea puree and chorizo.	
<b>Tea-Smoked Salmon</b>	<b>\$3.95</b>
(Each / 15 minimum) Malaysian tea leaf-smoked salmon, with a raspberry and pomegranate dressing.	
<b>Salmon and Beet Gravlax Toast</b>	<b>\$2.95</b>
(2 dozen minimum) Smoked salmon and beet gravlax served on a melba toast with creme fraiche.	
<b>Mini Crispy Tuna Tacos</b>	<b>\$3.95</b>
<b>Shrimp and Grits Shooter</b>	<b>\$3.95</b>
Creamy grits topped with grilled shrimp	

## VEGETARIAN HORS D OEUVERS

<u>      </u> <b>Edible Spoons</b>	<b>\$2.95</b>
(Each / 15 minimum) Tortilla spoons topped with a homemade red pepper hummus.	
<u>      </u> <b>Mushroom Risotto Cake</b>	<b>\$2.95</b>
(Each / 15 minimum) Portobello mushroom risotto, coated in a panko crumb and served with a chili jam.	
<u>      </u> <b>Spanish Omelet</b>	<b>\$2.95</b>
(Each / 15 minimum) Mixed vegetable Spanish omelet, topped with black olives.	
<u>      </u> <b>Mini Feta Pastry</b>	<b>\$2.95</b>
(Each / 15 minimum) Mini savory pastry cases, filled with crumbled feta and spinach.	
<u>      </u> <b>Italian Caprese Croutes</b>	<b>\$2.95</b>
(Each / 15 minimum) Mini balsamic croutes, topped with baby mozzarella, cherry tomato and basil oil.	
<u>      </u> <b>Mini Bruschetta</b>	<b>\$2.95</b>
(Each / 15 minimum) Balsamic toast, topped with a mix of fresh roma tomatoes, onion, garlic and a basil oil.	
<u>      </u> <b>Mini Greek Feta Salad Bowls</b>	<b>\$3.95</b>
(Each / 15 minimum) Fresh kalamata olives, feta cheese cubes and cucumber, drizzled with a light greek dressing.	
<u>      </u> <b>Avocado Chimichurri Croutes</b>	<b>\$2.95</b>
Vegan Friendly	
<u>      </u> <b>Grilled Cheese and Tomato Soup Shooters</b>	<b>\$3.95</b>
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 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.

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

(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

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

## **BEVERAGES**

_____ <b>Iced Tea (Gallon)</b> Includes cups, ice, lemons and sweeteners.	<b>\$11</b>
_____ <b>2 Hour Beer and Wine Bar - Per Person</b> 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.	<b>\$18</b>
_____ <b>2 Hour Full Service Bar - Per Person</b> 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.	<b>\$24</b>
_____ <b>Smoothie Bar - Per Person</b> (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	<b>\$7.95</b>

_____ <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>Bar Beverage Package Add On - Per Person</b>	<b>\$3</b>
Includes water dispenser and mixers (sodas, juices, etc.), garnishes and beverage napkins. Price is subject to change based on required mixers. Glassware not included.	
_____ <b>Lemonade (Gallon)</b>	<b>\$12</b>
Includes cups and ice.	
_____ <b>Mint Lemonade (Gallon)</b>	<b>\$15</b>
(Serves 10-15) Includes ice and cups	
_____ <b>Ice Water Served in Acrylic Container</b>	<b>\$0.75</b>
(30 PEOPLE MINIMUM) Priced Per person. Good for Staffed events. If no staff a pick up fee is required.	
_____ <b>Coke</b>	<b>\$1.75</b>
_____ <b>Diet Coke</b>	<b>\$1.5</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>
_____ <b>Iced Tea (20 oz. bottle)</b>	<b>\$1.75</b>

## **EXTRAS**

_____ <b>Catering Service Agreement</b>	<b>\$0</b>
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	
_____ <b>Catering Service Agreement - Special Events</b>	<b>\$0</b>
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	
_____ <b>Service Fee</b>	<b>\$0</b>
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.	
_____ <b>Cocktail Table Linens</b>	<b>\$25</b>
Black cocktail table linens. Additional colors available upon request.	
_____ <b>Bartender</b>	<b>\$200</b>
1 Bartender required for every 75-100 guests.	
_____ <b>Disposable Bar Set Up Fee</b>	

(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**