# 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

## 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
**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

## ___ Individual Box Charge

Required for buffet items to be individually boxed and labeled.

## JUST FOR YOU

Ordering \$150 or More? Get a free lunch! \$0
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

## 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.

## SOUPS

$\qquad$
Soup
(Per Person) Made from scratch! Choose your soup, or call C3 with any special request.

## PAN SALADS

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

Mixed Leaf Garden Salad
(Serves 8-10) Mixed leaf lettuce, roasted tomatoes, pickled red onions and cucumbers, served with a balsamic dressing.
Summer Garden Salad \$40
(Serves 8-10)
Arugula, Feta and Watermelon Salad \$40
(Serves 8-10)
___Greek Salad
$\$ 40$
(Serves 8-10)
$\qquad$ Fall Garden Salad
(Serves 8-10) Mixed leaf lettuce, seasonal fall roasted veggies, nuts and goat cheese.

Asian Salad \$40
(Serves 8-10) Mixed leaf lettuce, Asian vegetables with a miso honey vinaigrette

## SALAD BAR

## Build Your Own Salad Station

(Per person) Your choice of 2 fresh leaf greens, 2 grains, 4 vegetables, 2 proteins and 2 homemade dressings. Station also includes pumpkin seeds, poppy seeds, sesame seed, chili

> flakes, homemade c

## PACKAGES AND BARS

Two Meat Vermicelli \& Rice Bar
\$15.95
(10 MINIMUM FOR BUFFET SERVICE) Set up as a build your own bar, Grilled lemon grass beef, lemongrass chicken, vermicelli noodles, steamed rice, lettuce, bean sprouts, cucumber \& carrot.

## ___ Mediterranean Kabob Buffet - Per Person

$\$ 18.95$
Includes Greek salad, basmati rice, grilled veggies, hummus, pita bread and your choice of kabobs.

## MAC N CHEESE

Parisian Mac n Cheese $\quad \$ 9.95$
(Per person / 10 minimum) Cooked with champagne and white truffle oil cream, and topped with a three cheese blend

## New Orleans Mac $n$ Cheese

$\$ 9.95$
(Per person / 10 minimum) Cooked with Andouille sausage, bell peppers, tomato and Slap Yo Mama spice.

Cowboy Mac n Cheese
$\$ 9.95$
(Per person / 10 minimum) Cooked with bbq pulled brisket, bacon pieces, sweet bbq sauce and red beans

Mexican Mac $\mathbf{n}$ Cheese
$\$ 9.95$
(Per person / 10 minimum) Cooked with grilled chicken, jalapenos, tomato, cilantro, and topped with grated cheese and tortilla strips

## ___ Italian Mac $\mathbf{n}$ Cheese

$\$ 9.95$
(Per person / 10 minimum) Cooked with parma ham, creamy Gorgonzola bleu and Italian herbs

## CHICKEN ENTREES

Southern Fried Chicken
(Per person / 10 minimum) Tender chicken breast, coated in a southern-spiced panko crumb and lightly fried. Served with your choice of starch and vegetable.
Thai Green Chicken Curry
(Per person / 10 minimum) Chicken pieces cooked in Thai spices and finished with a coconut milk sauce. Served with your choice of starch and vegetable.
$\$ 14.95$
\$14.95

## Chicken Marsala

\$14.95
(Per person / 10 minimum) Chicken cutlets served in a mushroom and Marsala wine sauce. Served with your choice of starch and vegetable.

Jerk Chicken Breast
\$14.95
(Per person / 10 minimum) Chicken breast, rubbed with traditional Jamaican jerk spices and char-grilled. Served with your choice of starch and vegetable.

Chicken and Shrimp
\$14.95
(Per person / 10 minimum) Chicken breast topped with fresh shrimp and served with a light lemon and cream sauce. Served with your choice of starch and vegetable.

Blackened Chicken
(Per person / 10 minimum) Chicken breast rubbed with Creole seasoning mix and lightly broiled. Served with your choice of starch and vegetable.

Chicken Tikka Masala
\$14.95
(Per person / 10 minimum) Chicken chunks marinated in Indian spice mix and finished with tomatoes and natural yogurt.
Served with your choice of starch and vegetable.

## Chicken Pot Pie

(Per person / 10 minimum) Tender chicken pieces cooked with bacon, mushrooms and gravy and topped with a pastry lid. Served with your choice of starch and vegetable.

Chicken Asparagus Roulade \$15.95
(10 MINIMUM) Chicken breast stuffed and rolled with a light asparagus mousse, topped with a light cream sauce. Served with roasted potatoes and seasonal veggies.

## BEEF ENTREES

Beef Au Poivre
(Per person / 10 minimum) Beef strips cooked in a mixed peppercorn and cream sauce. Served with your choice of starch and vegetable.

## Beef, Bell Peppers and Onions

\$16.95
(Per person / 10 minimum) Flat-grilled skirt steak strips grilled with bell pepper and onion slices. Served with your choice of starch and vegetable.
Spicy Beef Chili ..... \$16.95(Per person / 10 minimum) Lean beef mince, served with lightchilies, tomatoes, bacon and kidney beans. Served with yourchoice of starch and vegetable.
Italian Beef Meatballs\$16.95(Per person / 10 minimum) Traditional beef meatballs, toppedwith a rich tomato and mixed herb sauce. Served with yourchoice of starch and vegetable.
General Tsos Beef ..... \$16.95
(Per person / 10 minimum) Beef strips served with broccoli florets, baby corn and General Tsos sauce. Served with your choice of starch and vegetable.

## Beef Stroganoff

(Per person / 10 minimum) Tender chunks of beef served in a cayenne pepper and sour cream sauce. Served with your choice of starch and vegetable.

Braised Beef with Black Beans and Cassava
\$16.95
(Per person / 10 minimum) Slow-cooked beef served casserolestyle, with black beans and South American cassava chunks. Served with your choice of starch and vegetable.

Sweet Chili Beef
\$16.95
(Per person / 10 minimum) Crispy beef with a sweet chili sauce. Served with your choice of starch and vegetable.

Beef and Mushroom
\$16.95
(Per person / 10 minimum) Beef strips cooked in a red wine sauce with mushrooms. Served with your choice of starch and vegetable.

Beef \& Vegetable Pot Pie
\$16.95
(Per person / 10 minimum) Tender beef chunks, cooked in a rich gravy with mixed vegetable sand topped with a pastry lid. Served with your choice of starch and vegetable.

## PORK ENTREES

BBQ Pulled Pork
$\$ 11.95$
(Per person / 10 minimum) Shredded pork joint marinated in a traditional bbq sauce. Served with your choice of starch and vegetable.

Cider Plank Pork
\$11.95
(Per person / 10 minimum) Marinated tender pork loin served with your choice of starch and vegetable.
$\qquad$ Pork with Apple and Mustard
(Per person / 10 minimum) Diced pork served with a cooking apple and wholegrain mustard gravy sauce. Served with your choice of starch and vegetable.

Three Cheese Pork
\$11.95
(Per person / 10 minimum) Pork escalope topped with a three cheese sauce. Served with your choice of starch and vegetable.

## FISH ENTREES

## Banana Leaf Fish Parcels

\$12.95
(Per person / 10 minimum) Mahi fish parcels, steamed in a lemongrass and white wine banana leaf pocket. Served with your choice of starch and vegetable.

## Salsa Verde Tilapia

$\$ 11.95$
(Per person / 10 minimum) Pan-seared tilapia, served with a fresh salsa verde sauce. Served with your choice of starch and vegetable.

Seafood Paella $\$ 11.95$
(Per person / 10 minimum) Traditional paella with off the bone chicken, fresh seafood mix with white wine, saffron, peppers and fresh herbs over Spanish rice. Served with crispy French bread.

Tuscan Salmon
\$17.95
(Per person / 10 minimum) Served with roasted potatoes and charred green beans, fresh foccacia bread and butter

## PASTA ENTREES

## Cajun Chicken Alfredo w/ Mixed Vegetables

\$12.95
(Per person / 10 minimum) Served with homemade focaccia bread.

> Butternut Squash Ravioli
> (Per person / 10 minimum) Served in a buerre blanc sauce with homemade focaccia bread.

$\$ 9.95$

Creamy Traditional Carbonara
$\$ 9.95$
(Per person / 10 minimum) Served with homemade focaccia bread.

Spicy Sausage \& Mixed Peppers
$\$ 9.95$
(Per person / 10 minimum) Served with homemade focaccia bread.

## VEGETARIAN ENTREES

Mushroom Stroganoff
\$11.95
(Per person) Sliced mushrooms served in a cayenne pepper and sour cream sauce. Served with your choice of starch and vegetable.

Mediterranean Vegetable Penne Pasta
\$11.95
(Per person) Olive oil-rubbed penne pasta, tossed with mixed Mediterranean vegetables and tomatoes. Served with your choice of starch and vegetable.

Stuffed Bell Peppers
\$11.95
(Per person) Bell pepper halves filled with quinoa and mixed vegetables. Served with your choice of starch and vegetable.

Artichoke and Parmesan Pastry Slice
\$11.95
(Per person) Savory puff pastry topped with fresh artichoke hearts and Parmesan shavings. Served with your choice of starch and vegetable.

Mozzarella and Onion Marmalade Tartlets
$\$ 11.95$
(Per person) Savory puff pastry cases filled with mozzarella slices and red onion marmalade. Served with your choice of starch and vegetable.Spinach and Chickpea Balti
(Per person) Fresh, wilted spinach and chickpeas sauteed in Indian spices and plum tomatoes. Served with your choice of starch and vegetable.

## SIDES

$\$ 11.95$Sides (a la carte) ..... \$3
(MINIMUM 15 EACH)
DESSERT
_ Tiramisu ..... \$3.95

$\qquad$
Tropical Fruit Platter ..... \$3.95
Poached Pear ..... $\$ 3.95$
Poached vanilla-infused pear with a blueberry coulis.

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New York Style Cheesecake ..... \$3.95
Zesty Lemon Bar Cake ..... $\$ 3.95$
Cookies ..... \$1.95
Assorted

$\qquad$
Chocolate and Caramel Brownie Slice ..... \$3.95
BEVERAGES
Iced Tea (Gallon) ..... \$11Includes cups, ice, lemons and sweeteners.

$\qquad$
Lemonade (Gallon)
Includes cups and ice. ..... \$12
Coke ..... \$2
Diet Coke ..... \$2
___Sprite ..... \$2

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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) ..... \$1.5
Mango Juice (10 oz. bottle) ..... \$1.5
Iced Tea (20 oz. bottle) ..... $\$ 1.75$
Ice Water Served in Acrylic Container ..... \$0.75(30 PEOPLE MINIMUM) Priced Per person. Good for Staffedevents. If no staff a pick up fee is required.

## EXTRAS

## 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

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.

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

