

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

### 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

\_\_\_\_\_ **\*\*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** **\$1**

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

\_\_\_\_\_ **\$0**

#### **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

\_\_\_\_\_ **Soup** **\$4.95**  
(Per Person) Made from scratch! Choose your soup, or call C3 with any special request.

## **PAN SALADS**

\_\_\_\_\_ **Classic Caesar** **\$40**  
(Serves 8-10) Romaine lettuce, homemade croutons, parmesan shavings and Caesar dressing.

\_\_\_\_\_ **Mixed Leaf Garden Salad** **\$40**  
(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)

\_\_\_\_\_ **Fall Garden Salad** **\$40**  
(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 \$14.5

## 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** \$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 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 n Cheese** \$9.95

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

## **CHICKEN ENTREES**

\_\_\_\_\_ **Southern Fried Chicken** **\$14.95**

(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** **\$14.95**

(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.

\_\_\_\_\_ **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** **\$14.95**

(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** **\$14.95**

(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** **\$16.95**

(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 light chilies, tomatoes, bacon and kidney beans. Served with your choice of starch and vegetable.

\_\_\_\_\_ **Italian Beef Meatballs** **\$16.95**

(Per person / 10 minimum) Traditional beef meatballs, topped with a rich tomato and mixed herb sauce. Served with your choice 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** **\$16.95**

(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 casserole-style, 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 and 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.

\_\_\_\_\_ **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. **\$11.95**

\_\_\_\_\_ **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** **\$9.95**

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

\_\_\_\_\_ **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** **\$11.95**  
(Per person) Fresh, wilted spinach and chickpeas sauteed in Indian spices and plum tomatoes. Served with your choice of starch and vegetable.

## **SIDES**

\_\_\_\_\_ **Sides (a la carte)** **\$3**  
(MINIMUM 15 EACH)

## **DESSERT**

\_\_\_\_\_ **Tiramisu** **\$3.95**

\_\_\_\_\_ **Tropical Fruit Platter** **\$3.95**

\_\_\_\_\_ **Poached Pear** **\$3.95**

Poached vanilla-infused pear with a blueberry coulis.

\_\_\_\_\_ **New York Style Cheesecake** **\$3.95**

\_\_\_\_\_ **Zesty Lemon Bar Cake** **\$3.95**

\_\_\_\_\_ **Cookies** **\$1.95**

Assorted

\_\_\_\_\_ **Chocolate and Caramel Brownie Slice** **\$3.95**

## **BEVERAGES**

\_\_\_\_\_ **Iced Tea (Gallon)** **\$11**

Includes cups, ice, lemons and sweeteners.

\_\_\_\_\_ **Lemonade (Gallon)**

Includes cups and ice.	<b>\$12</b>
_____ <b>Coke</b>	<b>\$2</b>
_____ <b>Diet Coke</b>	<b>\$2</b>
_____ <b>Sprite</b>	<b>\$2</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>
_____ <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.	

## **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 **\$0**

           **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