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: _____

_____

_____

_____

Due' Cucina - Salads and Sandwiches

SERVICE LEVELS

_____**Set Up Service** **$150**

Our staff will set-up with real chafing dishes, table linens, all serving pieces and have everything ready to enjoy at your required start time. Then our staff person will return the same day to pi

_____****SPECIAL DIETARY ITEM**** **$15**

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

JUST FOR YOU

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

Place an order of $150.00 or more (total food cost no including tax or delivery charges) and receive a complimentary lunch (value cannot exceed $15). Your lunch will be packaged separately, with y

PLATES AND UTENSILS

_____ **$0**

Complimentary Plates, Napkins, Utensils & Serving Utensils $0.00

Please include the number of guests you will be serving. We will provide the appropriate number of service items for your meal.

SALADS

_____**Side Salad**

Gem lettuce, Taggiasca olives, salted ricotta and balsamic vinaigrette. **$3.9**

_____**Burrata Salad** **$12.9**

Crisp greens with creamy burrata, roasted tomatoes, pine nuts and basil pesto. Fresh, rich and wildly craveable.

_____**Mediterranean Salad** **$11.9**

A vibrant mix of greens, sundried tomatoes, marinated eggplants, olives, capers and radish. Bright and full of Mediterranean flavor.

SALAD TRAYS

_____**Side Salad Half Tray** **$26.93**

(Serves 9) Gem lettuce, Taggiasca olives, salted ricotta and balsamic vinaigrette.

_____**Side Salad Full Tray** **$44.27**

(Serves 15) Gem lettuce, Taggiasca olives, salted ricotta and balsamic vinaigrette.

_____**Mediterranean Salad Half Tray** **$94.25**

(Serves 9) A vibrant mix of greens, sundried tomatoes, marinated eggplants, olives, capers and radish. Bright and full of Mediterranean flavor.

_____**Mediterranean Salad Full Tray** **$151.73**

(Serves 15) A vibrant mix of greens, sundried tomatoes, marinated eggplants, olives, capers and radish. Bright and full of Mediterranean flavor.

_____**Burrata Salad Full Tray** **$164.48**

(Serves 15) Crisp greens with creamy burrata, roasted tomatoes, pine nuts and basil pesto. Fresh, rich and wildly craveable.

_____**Burrata Salad Half Tray** **$102.17**

(Serves 9) Crisp greens with creamy burrata, roasted tomatoes, pine nuts and basil pesto. Fresh, rich and wildly craveable.

FOCACCIA SANDWICHES

_____**Porchetta Sandwich** **$14.9**

Savory, slow roasted porchetta pork belly seasoned with garlic, rosemary, and fennel layered with marinated eggplants and basil pesto. Savory, garlicky, and insanely satisfying.

_____**Carbonara Sandwich** **$14.9**

Crispy guanciale, silky carbonara cream, crunchy Parmigiano puffs, and fresh arugula. Rome's favorite pasta, now in sandwich form.

_____**Mediterranean Sandwich** **$12.9**

Marinated grilled eggplants, briny olive tapenade, sundried tomatoes, and baby spinach layered on focaccia bread. Savory, juicy, and bursting with Mediterranean flavor.

_____**Milanese Sandwich** **$14.9**

Crispy fried chicken cutlet topped with sliced tomatoes, fresh gem lettuce, and silky truffle lemon aioli. Italian comfort, reimagined.

_____**Mortadella Sandwich** **$15.9**

Melt in your mouth mortadella paired with burrata, pistachio, and lemon for a creamy, nutty, outrageously good bite.

FOCACCIA SANDWICH TRAYS

_____**Porchetta Sandwich Half Tray** **$83.14**

(Serves 6) Savory, slow roasted porchetta pork belly seasoned with garlic, rosemary, and fennel layered with marinated eggplants and basil pesto. Savory, garlicky, and insanely satisfying.

_____**Porchetta Sandwich Full Tray** **$166.28**

(Serves 12) Savory, slow roasted porchetta pork belly seasoned with garlic, rosemary, and fennel layered with marinated eggplants and basil pesto. Savory, garlicky, and insanely satisfying.

_____**Carbonara Sandwich Half Tray** **$79.9**

(Serves 6) Crispy guanciale, silky carbonara cream, crunchy Parmigiano puffs, and fresh arugula. Rome's favorite pasta, now in sandwich form.

_____**Carbonara Sandwich Full Tray** **$163.04**

(Serves 12) Crispy guanciale, silky carbonara cream, crunchy Parmigiano puffs, and fresh arugula. Rome's favorite pasta, now in sandwich form.

_____**Mediterranean Sandwich Half Tray** **$71.98**

(Serves 6) Marinated grilled eggplants, briny olive tapenade, sundried tomatoes, and baby spinach layered on focaccia bread. Savory, juicy, and bursting with Mediterranean flavor.

_____**Mediterranean Sandwich Full Tray** **$143.96**

(Serves 12) Marinated grilled eggplants, briny olive tapenade, sundried tomatoes, and baby spinach layered on focaccia bread. Savory, juicy, and bursting with Mediterranean flavor.

_____**Milanese Sandwich Half Tray** **$88.72**

(Serves 6) Crispy fried chicken cutlet topped with sliced tomatoes, fresh gem lettuce, and silky truffle lemon aioli. Italian comfort, reimagined.

_____**Milanese Sandwich Full Tray** **$177.44**

(Serves 12) Crispy fried chicken cutlet topped with sliced tomatoes, fresh gem lettuce, and silky truffle lemon aioli. Italian comfort, reimagined.

_____**Mortadella Sandwich Half Tray**

(Serves 6) Melt in your mouth mortadella paired with burrata, pistachio, and lemon for a creamy, nutty, outrageously good bite. **$83.14**

_____**Mortadella Sandwich Full Tray** **$166.28**

(Serves 12) Melt in your mouth mortadella paired with burrata, pistachio, and lemon for a creamy, nutty, outrageously good bite.

DESSERTS

_____**Cannolo Siciliano** **$4.5**

Crispy pastry shell filled with sweet ricotta and chocolate chips, derved with your choice of chocolate chips, pistachios, or both on the side.

_____**Tiramisu** **$7.9**

Ladyfinger soaked in espresso coffee and marsala liquor layered between a mascarpone egg cream and topped with chocolate chunks.

DESSERT TRAYS

_____**Cannolo Siciliano Half Tray** **$50.9**

(Serves 12) Crispy pastry shell filled with sweet ricotta and chocolate chips, derved with your choice of chocolate chips, pistachios, or both on the side.

_____**Cannolo Siciliano Full Tray** **$101.9**

(Serves 24) Crispy pastry shell filled with sweet ricotta and chocolate chips, derved with your choice of chocolate chips, pistachios, or both on the side.

_____**Tiramisu Half Tray** **$75.7**

(Serves 12) Ladyfinger soaked in espresso coffee and marsala liquor layered between a mascarpone egg cream and topped with chocolate chunks.

_____**Tiramisu Full Tray** **$130.7**

(Serves 22) Ladyfinger soaked in espresso coffee and marsala liquor layered between a mascarpone egg cream and topped with chocolate chunks.

BEVERAGES

_____**San Pellegrino Sparkling Water (Bottle)** **$2.9**

_____**Limonata San Pellegrino (Can)** **$2.9**

_____**Dublin Vintage Cola (Bottle)** **$3.4**

_____**Dublin Texas Root Beer (Bottle)** **$3.4**

_____**Dublin Vanilla Cream (Bottle)** **$3.4**

_____**Poppi Strawberry Lemon (Can)** **$3.4**

_____**Poppi Cherry Limeade (Can)** **$3.4**

_____**Poppi Orange (Can)** **$3.4**

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