

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

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.

APPETIZERS

_____ **Suppli Al Telefono**

(5 Minimum) Crispy Roman rice croquettes filled with creamy risotto and gooey caciocavallo cheese. **\$3.7**

Burrata Tricolore **\$7.9**

(5 Minimum) 4 oz creamy and decadent Burrata balls served on a bed of arugula, seasoned with balsamic reduction and topped with slow roasted cherry tomatoes.

Sicilian Caponata **\$8.2**

(5 Minimum) Sicilian dish of sauteed eggplant, tomatoes, celery, raisins and pine nuts. Simmered in a sweet and tangy vinegar sauce. Served with a side of sourdough focaccia.

Polpette Al Sugo **\$6.7**

(5 Minimum) Four tender house made beef meatballs, seasoned with onion, garlic, thyme and a hint of nutmeg, all simmered in a ric tomato sauce and finished with Parmigiano Reggiano.

APPITIZER TRAYS

Suppli Al Telefono Half Tray **\$54.9**

(Serves 15) Crispy Roman rice croquettes filled with creamy risotto and gooey caciocavallo cheese.

Suppli Al Telefono Full Tray **\$109.9**

(Serves 30) Crispy Roman rice croquettes filled with creamy risotto and gooey caciocavallo cheese.

Burrata Tricolore Half Tray **\$63.9**

(Serves 9) 4 oz creamy and decadent Burrata balls served on a bed of arugula, seasoned with balsamic reduction and topped with slow roasted cherry tomatoes.

Burrata Tricolore Full Tray

(Serves 18) 4 oz creamy and decadent Burrata balls served on a bed of arugula, seasoned with balsamic reduction and topped

with slow roasted cherry tomatoes. **\$127.9**

_____ **Sicilian Caponata Half Tray** **\$43.7**

(Serves 6) Sicilian dish of sauteed eggplant, tomatoes, celery, raisins and pine nuts. Simmered in a sweet and tangy vinegar sauce. Served with a side of sourdough focaccia.

_____ **Sicilian Caponata Full Tray** **\$86.7**

(Serves 12) Sicilian dish of sauteed eggplant, tomatoes, celery, raisins and pine nuts. Simmered in a sweet and tangy vinegar sauce. Served with a side of sourdough focaccia.

_____ **Sourdough Focaccia Half Tray** **\$22.9**

(15 pieces) Golden and crispy sourdough focaccia baked fresh.

_____ **Sourdough Focaccia Full Tray** **\$40.9**

(30 pieces) Golden and crispy sourdough focaccia baked fresh.

SALADS

_____ **Side Salad** **\$3.4**

Gem lettuce, Taggiasca olives, salted ricotta and balsamic vinaigrette.

_____ **Marinated Eggplant Salad** **\$10.4**

Grilled eggplants marinated in a balsamic vinaigrette on a mixed green salad with watermelon radish, carrots, and onions. Topped with smoked ricotta and balsamic dressing.

SALAD TRAYS

_____ **Side Salad Half Tray** **\$25.9**

(Serves 9) Mixed greens, Taggiasca olives, salted ricotta and balsamic vinaigrette.

_____ **Side Salad Full Tray**

(Serves 15) Mixed greens, Taggiasca olives, salted ricotta and balsamic vinaigrette. **\$40.9**

_____Marinated Eggplant Salad Half Tray \$79.7

(Serves 9) Grilled eggplants marinated in a balsamic vinaigrette on a mixed green salad with watermelon radish, carrots, and onions. Topped with smoked ricotta and balsamic dressing.

_____Marinated Eggplant Salad Full Tray \$124.7

(Serves 15) Grilled eggplants marinated in a balsamic vinaigrette on a mixed green salad with watermelon radish, carrots, and onions. Topped with smoked ricotta and balsamic dressing.

INDIVIDUAL ENTREES

_____Polpette \$13.9

(5 Minimum) Tender house made beef meatballs, seasoned with onion, garlic, thyme and a hint of nutmeg, all simmered in a ric tomato sauce and finished with Parmigiano Reggiano.

_____Mushroom and White Truffle Oil (Vegetarian) \$13.9

(5 Minimum) Vegetarian sauce with shiitake and cremini mushrooms, white Italian truffle oil, cream, pecorino romano.

_____Short Ribs Ragu \$14.7

(5 Minimum) Painted Hills short ribs slowly braised in Chianti wine and tomato sauce, topped with Parmigiano Reggiano cheese.

_____Traditional Bolognese Ragu \$14.7

(5 Minimum) Painted Hills natural beef, Carlton Farm Artisan Pork meat slowly simmered in tomato sauce and topped with Parmigiano Reggiano cheese.

_____Pomodoro (Vegetarian)

(5 Minimum) Plum tomatoes sauce, baby spinach, topped with Sardinian salted ricotta and basil infused extra virgin olive oil. **\$10.9**

_____ Alla Caponata (Vegan) \$14.7

(5 Minimum) Sauteed eggplant, bell peppers, tomatoes, celery, carrots, raisins in a sweet and tangy sauce. Topped with pine nuts, breadcrumbs and capers.

_____ Amatriciana \$12.9

(5 Minimum) Rich tomato sauce with home made guanciale (cured pork cheek), Pecorino Romano, and a touch of chili.

_____ Kale Pesto (Vegetarian) \$12.7

(5 Minimum) Kale, walnuts, almonds, extra virgin olive oil and Parmigiano Reggiano cheese. Topped with flash fried kale and salted ricotta cheese.

_____ Smoked Salmon \$13.9

(5 Minimum) Smoked salmon, creme fraiche, spinach, topped with pine nuts, toasted sesame seeds and capers.

_____ Cacio and Pepe (Vegetarian) \$12.9

(5 Minimum) Creamy sauce with 16 month aged Pecorino Romano, 24 month aged Parmigiano Reggiano, Tellicherry and Talawak peppers.

_____ Rustic Porchetta Sandwich \$11.9

(5 Minimum) Savory, slow cooked pork belly porchetta seasoned with garlic, rosemary, and fennel, with marinated eggplants in a sourdough focaccia sandwich.

_____ Lasagna alla Bolognese \$14.9

(5 Minimum) Traditional Bolognese sauce and creamy homemade bechamel layered with spinach infused egg pasta, oven baked to perfection.

_____ Eggplant Parmigiana

(5 Minimum) Fried eggplants with house made tomato sauce, caciocavallo and parmigiano cheese. **\$11.9**

Ravioli Burro and Salvia **\$13.9**

(5 Minimum) Handmade ravioli filled with ricotta and spinach with butter and sage sauce topped with 24 month aged Parmigiano cheese.

PASTA TRAYS

Polpette Half Tray **\$61.9**

(Serves 5) Tender house made beef meatballs, seasoned with onion, garlic, thyme and a hint of nutmeg, all simmered in a ric tomato sauce and finished with Parmigiano Reggiano.

Polpette Full Tray **\$117.9**

(Serves 10) Tender house made beef meatballs, seasoned with onion, garlic, thyme and a hint of nutmeg, all simmered in a ric tomato sauce and finished with Parmigiano Reggiano.

Short Ribs Ragu Half Tray **\$64.7**

(Serves 5) Painted Hills short ribs slowly braised in Chianti wine and tomato sauce, topped with Parmigiano Reggiano cheese.

Short Ribs Ragu Full Tray **\$124.9**

(Serves 10) Painted Hills short ribs slowly braised in Chianti wine and tomato sauce, topped with Parmigiano Reggiano cheese.

Traditional Bolognese Ragu Half Tray **\$64.7**

(Serves 5) Painted Hills natural beef, Carlton Farm Artisan Pork meat slowly simmered in tomato sauce and topped with Parmigiano Reggiano cheese.

Traditional Bolognese Ragu Full Tray

(Serves 10) Painted Hills natural beef, Carlton Farm Artisan Pork meat slowly simmered in tomato sauce and topped with

Parmigiano Reggiano cheese. **\$124.9**

Carbonara Half Tray **\$60.7**

(Serves 5) Authentic recipe directly from Rome. Eggs, pecorino romano, guanciale (cured pork cheek) and black pepper.

Carbonara Full Tray **\$116.7**

(Serves 10) Authentic recipe directly from Rome. Eggs, pecorino romano, guanciale (cured pork cheek) and black pepper.

Smoked Salmon Half Tray **\$61.7**

(Serves 5) Smoked salmon, creme fraiche, spinach, topped with pine nuts, toasted sesame seeds and capers.

Smoked Salmon Full Tray **\$118.7**

(Serves 10) Smoked salmon, creme fraiche, spinach, topped with pine nuts, toasted sesame seeds and capers.

Amatriciana Half Tray **\$56.7**

(Serves 5) Rich tomato sauce with home made guanciale (cured pork cheek), Pecorino Romano, and a touch of chili.

Amatriciana Full Tray **\$105.7**

(Serves 10) Rich tomato sauce with home made guanciale (cured pork cheek), Pecorino Romano, and a touch of chili.

ENTREE TRAYS

Lasagne alla Bolognese Half Tray **\$113.9**

(Serves 9) Traditional bolognese sauce and home made bechamel layered in egg dough pasta and oven baked.

Lasagne alla Bolognese Full Tray **\$227.9**

(Serves 18) Traditional bolognese sauce and home made bechamel layered in egg dough pasta and oven baked.

_____ **Ravioli Burro and Salvia Half Tray** **\$61.9**

(Serves 5) Handmade ravioli filled with ricotta and spinach with butter and sage sauce topped with 24 month aged Parmigiano cheese.

_____ **Ravioli Burro and Salvia Full Tray** **\$117.9**

(Serves 10) Handmade ravioli filled with ricotta and spinach with butter and sage sauce topped with 24 month aged Parmigiano cheese.

_____ **Eggplant Parmigiana Half Tray** **\$90.9**

(Serves 9) Fried eggplants with house made tomato sauce, caciocavallo and parmigiano cheese.

_____ **Eggplant Parmigiana Full Tray** **\$181.9**

(Serves 18) Fried eggplants with house made tomato sauce, caciocavallo and parmigiano cheese.

_____ **Rustic Porchetta Sandwich Half Tray** **\$67.9**

(Serves 6) Savory, slow cooked pork belly porchetta seasoned with garlic, rosemary, and fennel, with marinated eggplants in a sourdough focaccia sandwich.

_____ **Rustic Porchetta Sandwich Full Tray** **\$102.9**

(Serves 12) Savory, slow cooked pork belly porchetta seasoned with garlic, rosemary, and fennel, with marinated eggplants in a sourdough focaccia sandwich.

VEGAN AND VEGETARIAN PASTA TRAYS

_____ **Mushroom and White Truffle Oil Half Tray** **\$61.7**

(Serves 5) Vegetarian sauce with shiitake and cremini mushrooms, white Italian truffle oil, cream, pecorino romano.

_____ **Mushroom and White Truffle Oil Full Tray** **\$118.9**

(Serves 10) Vegetarian sauce with shiitake and cremini mushrooms, white Italian truffle oil, cream, pecorino romano.

_____ **Pomodoro Half Tray** **\$47.9**

(Serves 5) Plum tomatoes sauce, baby spinach, topped with Sardinian salted ricotta and basil infused extra virgin olive oil.

_____ **Pomodoro Full Tray** **\$92.7**

(Serves 10) Plum tomatoes sauce, baby spinach, topped with Sardinian salted ricotta and basil infused extra virgin olive oil.

_____ **Alla Caponata Half Tray** **\$43.9**

(Serves 5) Sauteed eggplant, bell peppers, tomatoes, celery, carrots, raisins in a sweet and tangy sauce. Topped with pine nuts, breadcrumbs and capers.

_____ **Alla Caponata Full Tray** **\$84.7**

(Serves 10) Sauteed eggplant, bell peppers, tomatoes, celery, carrots, raisins in a sweet and tangy sauce. Topped with pine nuts, breadcrumbs and capers.

_____ **Kale Pesto Half Tray** **\$55.9**

(Serves 5) Kale, walnuts, almonds, extra virgin olive oil and Parmigiano Reggiano cheese. Topped with flash fried kale and salted ricotta cheese.

_____ **Kale Pesto Full Tray** **\$107.9**

(Serves 10) Kale, walnuts, almonds, extra virgin olive oil and Parmigiano Reggiano cheese. Topped with flash fried kale and salted ricotta cheese.

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**

Ladyfinger soaked in espresso coffee and marsala liquor layered between a mascarpone egg cream and topped with chocolate chunks.	\$7.9
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DESSERT TRAYS

Cannolo Siciliano Half Tray	\$50.9
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(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
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(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
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(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
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(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
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Limonata San Pellegrino (Can)	\$2.9
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Dublin Vintage Cola (Bottle)	\$3.4
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Dublin Texas Root Beer (Bottle)	\$3.4
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_____ 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
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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
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