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**

_____**Polpette Al Sugo** **$6.9**

(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** **$55.5**

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

_____**Suppli Al Telefono Full Tray** **$111**

(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** **$127.9**

(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.

_____**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**

(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. **$86.7**

_____**Sourdough Focaccia Half Tray** **$26.51**

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

_____**Sourdough Focaccia Full Tray** **$50.17**

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

## SALADS

_____**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**

(Serves 15) A vibrant mix of greens, sundried tomatoes, marinated eggplants, olives, capers and radish. Bright and full of Mediterranean flavor. **$151.73**

_____**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.

_____**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.

## 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** **$15.9**

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

_____**Traditional Bolognese Ragu** **$14.9**

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

_____**Pomodoro (Vegetarian)** **$12.9**

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

_____**Basil Pesto (Vegetarian)** **$13.9**

(5 Minimum) Fresh basil blended with Parmigiano Reggiano cheese, Pecorino, pine nuts, walnuts, almonds, garlic and extra virgin olive oil. Finished with sweet slow roasted cherry tomatoes for a bur

_____**Smoked Salmon** **$14.9**

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

_____**Lasagna alla Bolognese** **$15.9**

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

_____**Eggplant Parmigiana** **$13.9**

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

_____**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** **$62.55**

(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** **$120.93**

(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**

(Serves 5) Painted Hills short ribs slowly braised in Chianti wine and tomato sauce, topped with Parmigiano Reggiano cheese. **$71.55**

_____**Short Ribs Ragu Full Tray** **$138.33**

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

_____**Traditional Bolognese Ragu Half Tray** **$67.05**

(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** **$129.63**

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

_____**Carbonara Half Tray** **$67.05**

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

_____**Carbonara Full Tray** **$129.63**

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

_____**Smoked Salmon Half Tray** **$67.05**

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

_____**Smoked Salmon Full Tray** **$129.63**

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

_____**Amatriciana Half Tray**

(Serves 5) Rich tomato sauce with home made guanciale (cured pork cheek), Pecorino Romano, and a touch of chili. **$56.7**

_____**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** **$128.79**

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

_____**Lasagne alla Bolognese Full Tray** **$248.99**

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

_____**Ravioli Burro and Salvia Half Tray** **$62.55**

(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** **$120.93**

(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** **$112.59**

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

_____**Eggplant Parmigiana Full Tray** **$213.59**

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

_____**Rustic Porchetta Sandwich Half Tray**

(Serves 6) Savory, slow cooked pork belly porchetta seasoned with garlic, rosemary, and fennel, with marinated eggplants in a sourdough focaccia sandwich. **$67.9**

_____**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** **$62.55**

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

_____**Mushroom and White Truffle Oil Full Tray** **$120.93**

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

_____**Pomodoro Half Tray** **$58.05**

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

_____**Pomodoro Full Tray** **$112.23**

(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** **$4.9**

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** **$46.06**

(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** **$90.16**

(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**

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

with chocolate chunks. **$85.32**

_____**Tiramisu Full Tray** **$141.32**

(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)** **$3.5**

_____**Limonata San Pellegrino (Can)** **$3.5**

_____**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**

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** |