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: _____

_____

_____

_____

Fibonacci Food - Reception

SERVICE LEVELS

_____**Set Up Service** **$75**

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

_____**Plates, Napkins, Utensils & Serving Utensils** **$2**

GRAZING BOARDS

_____**Artisanal Grazing Board** **$10**

(Priced per person) Assortment of cured meats, cheeses, fresh veggies, house pickled vegetables, spiced nuts, dried fruit, toasted baguette.

_____**Grilled Vegetable Platter** **$7**

(Priced per person) (Vegan) Served with chimichurri.

_____**Tapas** **$10**

(Priced per person) Meats and cheeses, olives, artichokes, fresh vegetables, house pickles, grilled pita, roasted peppers, red pepper hummus, spiced nuts.

_____**Salsa Bar** **$6**

(Priced Per Person) Salsa verde, roasted tomato, pico de gallo, smashed avocado, poblano cashew crema, tortilla chips.

APPETIZERS

_____**Avocado Toast** **$7**

(Priced Per Person) (Vegan) Smashed avocado, slow roasted tomato, everything seasoning, micro arugula.

_____**Honey Feta Toast** **$8**

(Priced Per Person) Slow roasted tomato, whipped feta with orange blossom honey, crisp bacon, scallion.

_____**Tuna Ceviche** **$10**

(Priced per person) Avocado, red onion, jalapeno, cilantro, coconut poblano crema, plantain chips.

_____**Tostones** **$9**

(Priced per person) Double fried plantain, black bean banana mash, pickled fresno.

_____**Peanut Satay** **$10**

(Priced per person) Chicken, peanut sauce, lime, cilantro, scallion.

_____**Rueben Croquette** **$10**

(Priced per person) Corned beef, sauerkraut, provolone, rye bread croutons, house made 1000 island.

_____**Shrimp Cocktail**

(Priced per person) Avocado, horseradish cocktail sauce, creole mustard aioli. **$12**

_____**Chicken Drummies** **$8.5**

(Priced per person) Your choice of flavor. Lemon garlic, spicy sesame or buffalo.

_____**Grass Fed Meatballs** **$6**

(Priced per person) Served with marinara.

_____**Mexican Street Corn Cups** **$6**

(Priced for two cups per person) Cotija, cilantro, lime aioli, tajin and corn.

_____**Tuna Ceviche Cups** **$8**

(Priced for three cups per person) Avocado, red onion, jalapeno, cilantro, coconut poblano crema, plaintain chips.

_____**Vegan Coconut Ceviche Cups** **$6**

(Priced for three cups per person) Coconut, tomatoes, avocado, red onion, peppers, poblano crema, plantain chips.

_____**Sweet Pea and Mint Hummus Cup** **$6**

(Priced per person)

_____**Red Pepper Hummus Cup** **$6**

(Priced per person)

_____**Roasted Carrot and Cashew Hummus Cup** **$6**

(Priced per person)

_____**Grass Fed Beef Slider** **$5**

(Per Slider) Served with tomato jam, A1 aioli, red onion and house pickles.

_____**Pulled Pork Slider**

Served with apple slaw. **$5**

_____**Pimento Cheese and Broccoli Slider** **$4.5**

(Per Slider)

_____**Spicy Pimento Cheese Slider** **$4.5**

(Vegetarian) Served with tomato.

_____**Prosciutto Wrapped Shrimp Skewer** **$11**

(Priced per person) Tarragon basil oil.

_____**Prosciutto Wrapped Flank Skewer** **$11**

(Priced per person) Tarragon basil oil.

_____**Smoked Sausage Skewers** **$6**

(Priced for three per person) Served with jalapeno mustard.

_____**Grilled Veggie Skewers** **$8**

(Priced per person) Served with chimichurri.

_____**Fruit Skewers** **$5**

(Priced for three per person) Tajin, mango coconut sauce, pepitas.

MINI TACOS

_____**Smoked Sweet Potato Mini Tacos** **$7**

(Priced for three mini tacos per person)(Vegetarian) Smoked sweet potato and chickpeas, with pickled red onion and poblano crema.

_____**Chicken Tinga Mini Tacos** **$7**

(Priced for three mini tacos per person)

_____**Carnita Mini Tacos** **$7**

(Priced for three mini tacos per person) Carnitas with pickled red onion and poblano crema.

QUESADILLAS AND TOSTADAS

_____**Veggie Quesadillas** **$6**

(Priced for two per person)(Vegetarian) Zucchini, mushroom, grilled onion, goat cheese, jack cheese.

_____**Chicken Quesadillas** **$8**

(Priced for two per person) Grilled chicken, zucchini, mushroom, grilled onion, goat cheese, jack cheese.

_____**Smoked Sweet Potato Tostada** **$4**

(Priced for three per person) (Vegetarian)With coconut poblano crema and pickled red onion

_____**Smoked Sweet Potato and Chickpea Tostada** **$5**

(Priced per person) (Vegan) Coconut poblano crema, pickled red onion.

DESSERTS

_____**Chocolate Avocado Mousse Cups** **$72**

(Priced per dozen)

_____**Coconut Mousse Cups** **$72**

(Priced per dozen)

_____**Orange Mousse Cups** **$72**

(Priced per dozen)

_____**Espresso Mousse Cups** **$72**

(Priced per dozen)

_____**Chocolate Avocado Mini Tarts** **$72**

(Priced per dozen)

_____**Coconut Mini Tarts** **$72**

(Priced per dozen)

_____**Orange Mini Tarts** **$72**

(Priced per dozen)

_____**Espresso Mini Tarts** **$72**

(Priced per dozen)

_____**Double Chocolate Brownies** **$60**

(Priced per dozen)

_____**Red Velvet Cookies** **$36**

(Priced per dozen)

_____**White Macadamia Cookies** **$36**

(Priced per dozen)

_____**Orange Mini Citrus Tarts** **$36**

(Priced per dozen) Served with vanilla whip.

_____**Grapefruit Mini Citrus Tarts** **$36**

(Priced per dozen) Served with vanilla whip.

BEVERAGES

_____**Coffee** **$25**

(Serves 10) 96 oz. Served with cups, creamers, stirrers and sweeteners.

_____**Hot Tea** **$28**

(Serves 10) 96 oz. Assortment of hot tea bags, served with cups, lemons, stirrers and sweeteners.

_____**Waterloo Sparkling Water** **$2**

_____**Bottled Water** **$2**

_____**Hibiscus Mint Tea** **$28**

(Serves 10) 96 oz. Ginger syrup infused hibiscus mint iced tea. Served with cups, lemons, stirrers and sweeteners.

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

_____**6 ft Table Rental** **$15**

_____**Black Linens Rental** **$15**