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: _____

_____

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Fibonnaci Food

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**

APPETIZERS

_____**Queso Blanco** **$4**

(Priced Per Person) Charred poblano and tomato queso.

SALADS

_____**Baby Kale Caesar Salad**

(Priced per person) Almond, hemp, pepperoncini relish, shaved parmesan, house Caesar dressing. **$6**

_____**Garden Salad** **$6**

(Priced per person) Cucumber, cherry tomato, radish, pickled red onion, smoked garlic buttermilk or lemonette.

_____**Citrus Avocado Salad** **$6**

(Priced per person) Baby kale, citrus segments, hemp hearts, toasted almond, avocado coconut crema, sherry vinaigrette.

_____**Traditional Caesar Salad** **$6**

(Priced per person)

BUFFETS

_____**Grilled Flank Steak** **$35**

(Priced per person) Served with your choice of one vegetable and one starch.

_____**Honey Glazed Salmon** **$38**

(Priced per person) Served with your choice of one vegetable and one starch.

_____**Coconut Curry Chicken** **$24**

(Priced per person) Served with your choice of one vegetable and one starch.

_____**Orange Chili Chicken Breast** **$24**

(Priced per person) Served with your choice of one vegetable and one starch.

_____**Orange Chili Chicken Thigh** **$24**

(Priced per person) Served with your choice of one vegetable and one starch.

_____**Basil Pesto Chicken Breast** **$24**

(Priced per person) Served with your choice of one vegetable and one starch.

_____**Basil Pesto Chicken Thigh** **$24**

(Priced per person) Served with your choice of one vegetable and one starch.

_____**Harissa Chicken Breast** **$24**

(Priced per person) Served with your choice of one vegetable and one starch.

_____**Harissa Chicken Thigh** **$24**

(Priced per person) Served with your choice of one vegetable and one starch.

_____**Lime Garlic Chicken Breast** **$24**

(Priced per person) Served with your choice of one vegetable and one starch.

_____**Lime Garlic Chicken Thigh** **$24**

(Priced per person) Served with your choice of one vegetable and one starch.

_____**Beef Meatballs** **$24**

(Priced per person) Served with your choice of one vegetable and one starch.

SIDES

_____**Smashed Potatoes** **$4**

Fresh herbs, olive oil and citrus.

_____**Citrus Jasmine** **$4**

Pepitas, citrus zest, fresh herbs.

_____**Brown Rice Pilaf** **$4**

Pepitas, citrus zest, fresh herbs.

_____**Quinoa Tabouli** **$4**

(Gluten Free/Vegan)

_____**Mac and Cheese** **$4**

Goat cheese, white cheddar, Tabasco breadcrumbs.

_____**Grilled Broccolini** **$5**

With pickled fresno.

_____**Asparagus** **$5**

With parmesan and roasted red pepper.

_____**Green Beans** **$5**

With caramelized shallot.

_____**Chili Roasted Seasonal Squash** **$5**

With cotija and spiced pumpkin seeds.

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**

(Serves 10) 96 oz. Ginger syrup infused hibiscus mint iced tea. Served with cups, lemons, stirrers and sweeteners. **$28**

EXTRAS

_____**Service Fee (Required For All Staffed Events)** **$0**

Includes all buffet linens, chafing dishes, sternos, platters, labels, serving utensils and beverage dispensers as needed for your event.

_____**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