

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: _____

Fish City Grill - Group Hot Entrees

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

_____ **Complimentary Plates, Napkins, Utensils & Serving Utensils** **\$0**

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

SOUPS

_____ **Gumbo (Cup)** **\$7**

Shrimp, chicken, andouille sausage and okra in a dark roux.

_____ **Gumbo (Bowl)** **\$9**

Shrimp, chicken, andouille sausage and okra in a dark roux.

_____ **Crab Bisque (Cup)** **\$7**

Creamy and rich, with a touch of sherry.

_____ **Crab Bisque (Bowl)** **\$9**

Creamy and rich, with a touch of sherry.

_____ **Clam Chowder (Cup)** **\$7**

Creamy, New England-style.

_____ **Clam Chowder (Bowl)** **\$9**
Creamy, New England-style.

_____ **Roasted Jalapeno Soup (Cup)** **\$7**
Our original recipe, creamy and spicy.

_____ **Roasted Jalapeno Soup (Bowl)** **\$9**
Our original recipe, creamy and spicy.

_____ **Red Beans & Rice (Cup)** **\$7**
Louisiana Style made with Andouille sausage and bacon.

_____ **Red Beans & Rice (Bowl)** **\$11**
Louisiana Style made with Andouille sausage and bacon.

SALAD ENTREES

_____ **House Salad (Entree)** **\$7**
Tomatoes, candied pecans, bleu cheese crumbles, red onion and spring mix, served with a white balsamic vinaigrette.

_____ **Cobb Salad (Entree)** **\$16**
Brown sugar bacon, tomato, bleu cheese, hard boiled egg, avocado, green onion, romaine with your choice of protein and white balsamic vinaigrette.

_____ **Salmon, Quinoa, Kale & Salad (Entree)** **\$18**
Fresh grilled salmon filet over kale, quinoa, spinach and broccoli, with almonds, dried cranberries and orange zest, tossed in a house-made white balsamic vinaigrette.

ENTREE BOX LUNCHES

_____ **Shrimp & Grits Box Lunch** **\$18**
Andouille sausage, brown sugar bacon, bell peppers, onions, lemon butter, and Parmesan cheese.

_____ **Fish & Chips Box Lunch** **\$18**
Beer battered cod and fries, served with malt vinegar.

_____ **\$15**
Alabama Farm Raised Catfish Box Lunch (Half Order)
Grilled, fried or blackened with cocktail sauce, remoulade and tartar sauce. Served with your choice of 2 sides.

_____ **\$19**
Alabama Farm Raised Catfish Box Lunch (Full Order)
Grilled, fried or blackened with cocktail sauce, remoulade and tartar sauce. Served with your choice of 2 sides.

_____ **Grilled Chicken & Andouille Box Lunch** **\$18**
Served over red beans and rice.

_____ **Gulf Shrimp Box Lunch** **\$19**
Grilled, fried or blackened with cocktail sauce, remoulade and tartar sauce. Served with your choice of 2 sides.

_____ **\$24**
Seared Scallops & Bacon Wrapped Shrimp Box Lunch
Seared George Bank scallops and Applewood bacon wrapped shrimp with Old Bay beurre blanc served with garlic wilted spinach and mashed potatoes.

_____ **Blackened Rainbow Trout Box Lunch** **\$19**
Blackened rainbow trout served with garlic wilted spinach and white rice.

_____ **Garlic Caper Grilled Salmon Box Lunch** **\$22**
Grilled salmon with garlic, capers, cherry tomatoes, lemon, and white wine. Served with white rice and seasonal vegetable.

_____ **Shrimp & Crab Stuffed Flounder Box Lunch**
Flounder stuffed with shrimp and crab topped with a caper dill beurre blanc. Served with mashed potatoes and a seasonal

vegetable. **\$22**

 Seafood Platter Box Lunch **\$24**

Fried Catfish, Shrimp & Oysters with cocktail sauce, remoulade and tartar sauce. Served with your choice of 2 sides.

 Pick 2 Combo Box Lunch **\$19**

Fried Catfish, Shrimp or Oysters with cocktail sauce, remoulade and tartar sauce. Served with your choice of 2 sides.

TACO BOX LUNCHES

 Serafins Fish Tacos Box Lunch **\$16**

Fried tilapia, tangy cabbage, pico de gallo, shredded cheese and a ranchera sauce, rolled in a flour tortilla and grilled, served with Cuban black beans and white rice.

 Honey Chipotle Shrimp Tacos Box Lunch **\$16**

Three corn tortillas, cilantro, shredded carrots, celery ranch dressing and diced avocado, served with Cuban black beans and white rice.

 Serafins Veggie Tacos Box Lunch **\$16**

Grilled veggies, tangy cabbage, pico de gallo, shredded cheese and a ranchera sauce, rolled in a flour tortilla and grilled, served with Cuban black beans and white rice.

DESSERTS

 Homemade Bread Pudding **\$8**

Made right here with a whiskey caramel sauce.

 Key Lime Pie **\$9**

A cool tangy lime custard with sweet whipped cream on top in a traditional graham cracker crust.

 Ooey Gooey Chocolate Brownie

A rich chocolate brownie topped with vanilla ice cream, fudge and caramel sauce. **\$2.5**

BEVERAGES

_____ **Coke** **\$1**

_____ **Diet Coke** **\$1**

_____ **Sprite** **\$1**

_____ **Sweet Tea (Gallon)** **\$10**

(Serves 10) Includes cups, ice, lemons and sweeteners.

_____ **Unsweetened Tea (Gallon)** **\$10**

(Serves 10) Includes cups, ice, lemons and sweeteners.

_____ **Lemonade (Gallon)** **\$10**

(Serves 10) Includes cups, ice, lemons and sweeteners.