

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 TO: 7	13.758.0125		
To:	Corporate C	atering Concierge	Date:		
Fax:	713.758.012	5	Pages:	with cover	
Com	pany Name:				
Deliv	very Address:		Floor/ Suite	9:	_
Cont	act Name:				
Emai	il Address:				
Phor	ne Number:		Ext.:		_
Cell	Number:				
Num	ber of people	you will be serving	g:		
Payn	nent By:	Check	AMEX	Visa	MCard
Time	Requested:				
Date	Requested:				
Card	Number:	er: Exp. Date:			
CVV:	:		Billing Zip Code:		_
Com	ments:				

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

\$0

Complimentary Plates, Napkins, Utensils & Serving Utensils	
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.	ψīσ
	\$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.	¢10
	\$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 wihte 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	\$2.5
and caramel sauce.	

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.	