

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

### SERVICE LEVELS

\_\_\_\_\_ **Set Up Service** **\$100**

Our staff will set-up with real chafing dishes, all serving pieces and have everything ready to enjoy at your required start time. Then our staff person will return the same day to pick everything

\_\_\_\_\_ **\*\*SPECIAL DIETARY ITEM\*\*** **\$10**

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

### PLATES AND UTENSILS

\_\_\_\_\_ **Complimentary Plates, Utensils, Napkins and Serve Ware** **\$0**  
Please include the number of guests you will be serving. We will provide the appropriate number of service items for your meal.

### 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

### APPETIZERS

\_\_\_\_\_ **Oysters on the Half Shell**

**\*\* Market Price\*\*** The selection varies from Gulf Oysters & East Coast Oysters from small farms. Served with crackers, cocktail

sauce, horseradish and lemons. **\$0**

**\_\_\_\_\_ Smokin Hot Shrimp **\$12****

Crispy popcorn shrimp, honey chipotle sauce, diced jalapenos and bleu cheese crumbles.

**\_\_\_\_\_ Peel-N-Eat Shrimp (6 Shrimp) **\$10****

Boiled and chilled Gulf Shrimp, with house-made cocktail sauce.

**\_\_\_\_\_ Peel-N-Eat Shrimp (12 Shrimp) **\$17****

Boiled, chilled Gulf Shrimp, with house-made cocktail sauce.

**\_\_\_\_\_ Fried Dill Pickles **\$9****

Hand breaded with ranch dressing.

**\_\_\_\_\_ Oyster Nachos **\$13****

Fried oysters, chipotle tarter sauce and fresh pico de gallo.

**\_\_\_\_\_ Lump Crab Cake **\$16****

Lemon aioli with baby arugula salad.

**\_\_\_\_\_ Crispy Calamari **\$16****

Parmesan, lemon aioli and Thai sriracha sauce.

**\_\_\_\_\_ Chargrilled Oysters **\$18****

Lemon pepper butter and Parmesan.

## **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.

## **SALADS**

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

\_\_\_\_\_ **Salmon, Quinoa, Kale & Salad** **\$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.

\_\_\_\_\_ **Cobb Salad**

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

## **FAVORITES**

**Fish & Chips** **\$18**

Beer battered cod and fries, served with malt vinegar.

**Shrimp & Grits** **\$18**

Andouille sausage, brown sugar bacon, bell peppers, onions, lemon butter, and Parmesan cheese.

**Grilled Chicken & Andouille** **\$18**

Served over red beans and rice.

**Seared Scallops & Bacon Wrapped Shrimp** **\$24**

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** **\$19**

Blackened rainbow trout served with garlic wilted spinach and white rice.

**Garlic Caper Grilled Salmon** **\$22**

Grilled salmon with garlic, capers, cherry tomatoes, lemon, and white wine. Served with white rice and seasonal vegetable.

**Shrimp & Crab Stuffed Flounder** **\$22**

Flounder stuffed with shrimp and crab topped with a caper dill beurre blanc. Served with mashed potatoes and a seasonal vegetable.

**Snow Crab Boil (Serves 1)** **\$0**

**\*\* Market Price When Available\*\*** 3 crab clusters, 1/2 lb. of boiled shrimp, corn and potato.

## TACOS

<u>          </u>	<b>Serafins Veggie Tacos</b>	<b>\$16</b>
-------------------	------------------------------	-------------

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.

<u>          </u>	<b>Serafins Fish Tacos</b>	<b>\$16</b>
-------------------	----------------------------	-------------

Fried tilapia, tangy cabbage, pico de gallo, shredded cheese and a ranchera sauce, rolled in a flour tortilla and grilled, served with chipotle tartar sauce and rice pilaf.

<u>          </u>	<b>Honey Chipotle Shrimp Tacos</b>	<b>\$16</b>
-------------------	------------------------------------	-------------

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

## SHRIMP, CATFISH AND OYSTERS

<u>          </u>	<b>Alabama Farm Raised Catfish (Half Order)</b>	<b>\$15</b>
-------------------	---	-------------

Grilled, fried or blackened with cocktail sauce, remoulade and tartar sauce. Served with your choice of 2 sides.

<u>          </u>	<b>Alabama Farm Raised Catfish (Full Order)</b>	<b>\$19</b>
-------------------	---	-------------

Grilled, fried or blackened with cocktail sauce, remoulade and tartar sauce. Served with your choice of 2 sides.

<u>          </u>	<b>Gulf Shrimp</b>	<b>\$19</b>
-------------------	--------------------	-------------

Grilled, fried or blackened with cocktail sauce, remoulade and tartar sauce. Served with your choice of 2 sides.

<u>          </u>	<b>Seafood Platter</b>	<b>\$24</b>
-------------------	------------------------	-------------

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

<u>          </u>	<b>Pick 2 Combo</b>	<b>\$19</b>
-------------------	---------------------	-------------

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

## SIDES

_____ <b>Virginias Apple Cider Slaw</b>	<b>\$3</b>
(Per person / 10 minimum)	
_____ <b>Hush Puppies</b>	<b>\$3</b>
(Per person / 10 minimum)	
_____ <b>Cheesy Grits</b>	<b>\$3</b>
(Per person / 10 minimum)	
_____ <b>Mashed Potatoes</b>	<b>\$3</b>
(Per person / 10 minimum)	
_____ <b>White Rice</b>	<b>\$3</b>
(Per person / 10 minimum)	
_____ <b>Garlic Wilted Spinach</b>	<b>\$3</b>
(Per person / 10 minimum)	
_____ <b>Cuban Black Beans &amp; White Rice</b>	<b>\$3</b>
(Per person / 10 minimum)	
_____ <b>Seasonal Veggie</b>	<b>\$4</b>
(Per person / 10 minimum)	

## DESSERTS

_____ <b>Homemade Bread Pudding</b>	<b>\$8</b>
Made right here with a whiskey caramel sauce.	
_____ <b>Key Lime Pie</b>	<b>\$9</b>
A cool tangy lime custard with sweet whipped cream on top in a traditional graham cracker crust.	

_____ <b>Fresh Fruit Tray</b>	<b>\$30</b>
(Serves 10-12)	

## **BEVERAGES**

_____ <b>Sweet Tea (Gallon)</b>	<b>\$10</b>
(Serves 10) Includes cups, ice, lemons and sweeteners.	

_____ <b>Unsweetened Tea (Gallon)</b>	<b>\$10</b>
(Serves 10) Includes cups, ice, lemons and sweeteners.	

_____ <b>Lemonade (Gallon)</b>	<b>\$10</b>
(Serves 10) Includes cups, ice, lemons and sweeteners.	

_____ <b>Coke</b>	<b>\$1</b>
-------------------	------------

_____ <b>Diet Coke</b>	<b>\$1</b>
------------------------	------------

_____ <b>Sprite</b>	<b>\$1</b>
---------------------	------------

## **EXTRAS**

_____ <b>Catering Service Agreement</b>	<b>\$0</b>
---	------------

TO CONFIRM AND FINALIZE YOUR EVENT: The catering agreement must be signed and sent to your C3 rep.

GUARANTEED ATTENDANCE - Guaranteed Attendance is due 5 business days prior to my event and may no

_____ <b>Catering Service Agreement - Special Events</b>	<b>\$0</b>
--	------------

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