

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: _____

Flavor Kitchen - Hors D Oeuvres

SERVICE LEVELS

_____ ****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

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

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

_____ **Reception Set Up Fee** **\$75**

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

_____ **Full Service Set Up** **\$125**

Two attendants will deliver and set up your food using buffet linen, nice platters, chafing dishes and provide nice containers for your beverages. Then one attendant will return after your receipt

_____ **\$0**
**Complimentary Disposable Acrylic Cocktail Plates,
Napkins and Utensils**

APPETIZERS

_____ **Panzanella Salad on A Skewer** **\$3**

(2 SKEWERS) Tuscan salad made up of bread cubes, cherry tomatoes and mozzarella balls drizzled with a basil vinaigrette.

_____ Peach Mozzarella Skewer	\$3
(2 SKEWERS) Peach, basil, red pepper and mozzarella on a skewer drizzled with olive oil.	
_____ Tomato Caprese Skewers	\$3.95
(2 SKEWERS) Mozzarella, cherry tomatoes and fresh basil drizzled with a balsamic reduction.	
_____ Greek Salad on a Skewer	\$3
(2 SKEWERS) Cherry tomato, cucumber, kalamata olive and feta on a skewer and served with a balsamic vinaigrette.	
_____ Wedge Salad on a Stick	\$3
(2 SKEWERS) Iceberg lettuce, red onion, bacon and a cherry tomato served with bleu cheese dressing and cracked black pepper.	
_____ Antipasto Bites	\$3.95
(Each) Cheese tortellini, mozzarella ball, cube of salami, roasted red peppers, basil, artichoke hearts and green olives on a skewer.	
_____ Grilled Baby Vegetable Skewers (Each)	\$2.25
Mini skewer with red and green bell peppers, zucchini, squash and red onion grilled and served with a balsamic reduction.	
_____ Cheese Tortellini Skewers	\$3.45
(2 SKEWERS) Tri-colored tortellini served on a skewer, served with choice of alfredo sauce or marinara sauce.	
_____ Shrimp Salad Endive Boats	\$4.25
(2 PER SERVING) Shrimp salad served on Endive leaves.	
_____ Watermelon & Prosciutto Skewers	\$3.95
(2 SKEWERS) Three bites of seedless watermelon on a skewer and divided by sliced prosciutto and drizzled with balsamic vinegar.	

_____ **Grilled Watermelon** **\$2.5**

(2 SKEWERS) Watermelon cut into wedges and put on a skewer and grilled to the crunch.

_____ **Grilled Watermelon Caprese Skewers** **\$3**

(2 SKEWERS) Grilled watermelon, mozzarella slices and basil leaves on a skewer with a honey balsamic glaze.

_____ **Grilled Summer Fruit Skewers** **\$3**

(2 SKEWERS) Peaches, strawberries and pineapple on a skewer grilled and served with honey.

CHICKEN AND PORK

_____ **Rosemary Lemon Chicken Skewers** **\$4.95**

(2 PER PERSON) Lightly seasoned chicken skewers baked to perfection and served with a lemon pepper sauce.

_____ **Jerk Chicken & Peach Skewers** **\$4.95**

(2 PER PERSON) Flavorful Caribbean style chicken thighs with a spicy jerk marinade and grilled with peaches with cilantro garnish.

_____ **Mango Sriracha Chicken Skewers** **\$4.95**

(2 PER PERSON) Chicken breast marinated with mango, sriracha, and a few other spices grilled and topped with a chunky mango salsa.

_____ **\$4.95**

_____ **Miso-Honey Chicken Skewers with Basil Lemongrass**

(2 PER PERSON) Chicken breast lightly seasoned but packed with flavor and coated with a lemongrass-basil vinaigrette.

_____ **Bacon Bourbon Chicken Skewers**

(2 PER PERSON) Chicken thighs rubbed in our bacon bourbon sauce and grilled beautifully. Served with a side of our bacon

bourbon bbq sauce. \$4.95

\$4.95

Grilled Chili Chicken Skewers with Cilantro Lime Pesto
(2 PER PERSON) Chicken breast marinated and grilled and then topped with our homemade cilantro lime pesto sauce.

\$4.95

BBQ Chicken Skewers with a Sweet Chili-Peach Glaze
(2 PER PERSON) Chicken breast seasoned with a very flavorful dry spice rub and glazed with the sweet chili peach sauce while on the grill and served with a sweet bbq sauce.

Pomegranate-Glazed Pork Skewers \$4.5
(2 PER PERSON) Pork shoulder marinated with a homemade pomegranate glaze for 48 hours and grilled.

Honey Chipotle Pork Skewers \$4.5
(2 PER PERSON) Pork tenderloin cut into cubes and marinated in a honey and chipotle sauce and then grilled. Topped with cilantro and served with a honey chipotle sauce.

Pork Kabob Skewers and Citrus-Chimichurri Vinaigrette \$4.5
(2 PER PERSON) Pork tenderloin coated in a citrus chimichurri vinaigrette and grilled sweet peppers.

SEAFOOD

Lemon & Mint Shrimp Skewers \$6.95
(2 PER PERSON) Grilled shrimp on a skewer marinated in a sriracha, lemon juice and mint marinade (6 shrimp per person).

Chili Spiced Shrimp Skewers \$6.95
(2 PER PERSON) Shrimp on a skewer marinated in a chili spice and honey marinade and grilled (6 shrimp per person).

_____ Lemon & Thyme Shrimp Skewers **\$6.95**

(Each) Lightly seasoned shrimp skewers grilled and brushed with a lemon, thyme and fresh ground peppercorn sauce (3 shrimp per skewer).

\$6.95

_____ Grilled Cilantro Lime Shrimp Skewers with Roasted Poblano Sauce

(2 PER PERSON) Large gulf shrimp marinated in a cilantro lime chili powder rub, grilled, then topped with a spicy poblano sauce (6 Shrimp per person).

_____ Mango Glazed Chili Shrimp Skewers **\$6.95**

(2 PER PERSON) Large gulf shrimp glazed with a mango chili mixture and grilled to perfection. Served with extra mango chili sauce on the side (6 shrimp per skewer).

_____ Cajun Shrimp Skewers **\$6.95**

(2 PER PERSON) 6 grilled shrimp with a variety of Cajun and southern spices.

_____ Ginger-Chile Tuna Skewers **\$6.95**

(2 PER PERSON) Large cubes of ahi tuna, bell peppers and onions grilled to medium rare.

_____ Orange & Thyme Salmon Skewers **\$8.45**

(2 PER PERSON) Grilled salmon kabobs in an orange and thyme marinade.

_____ Grilled Swordfish Skewers with Orange Salsa **\$8.45**

(3 CUBES PER PERSON) Swordfish steaks cut into cubes and marinated in a citrus marinade, then grilled and topped with a chopped tomato orange salsa.

_____ Grilled Peppered Tuna with honeydew Avocado Salsa

(PER PERSON) Lightly seasoned tuna grilled and served with a side of diced honeydew and avocado salsa. **\$6.95**

_____ **Mahi Mahi Pineapple Skewers with Tomatillo Salsa** **\$8.45**
(2 PER PERSON) Mahi Mahi cut into cubes and skewered with pineapple and bell peppers, then grilled and topped with tomatillo salsa.

_____ **Seafood Paella (Half Pan)** **\$100**
(Serves 8 to 10) Saffron infused rice with Spanish chorizo, beef, chicken, shrimp, and seasoned vegetables.

BEEF AND LAMB

_____ **Smoky Chimichurri Beef Skewers** **\$6.25**
(2 PER PERSON) Grilled beef tenderloin cut into cubes and skewered with a cherry tomato and onion slices and topped with a chimichurri sauce.

_____ **Cilantro Lime Chimichurri Grilled Steak Skewers** **\$6.25**
(2 PER PERSON) Grilled flank steak skewers topped with a cilantro lime chimichurri sauce.

_____ **Tuscan Steak** **\$6.25**
(2 PER PERSON) Grilled tenderloin steaks skewered with a sliced tomato and porcini mushrooms drizzled with basil olive oil.

_____ **Orange & Lemon Beef Skewers** **\$6.25**
(2 PER PERSON) Petite filet marinated in a citrusy marinade and grilled to perfection. Served with orange and lemon slices.

_____ **Cherry BBQ Beef Skewers** **\$6.25**
(2 PER PERSON) Beef tenderloin glazed with a cherry sauce while on the grill and topped with chopped cherries.

_____ **Garlicky Beef Skewers**

(2 PER PERSON) Beef tenderloin lightly seasoned and grilled to medium rare. Served with a side of creamy horseradish sauce. **\$6.25**

_____ Middle Eastern Lamb Skewers \$6.95

(2 PER PERSON) Cubed lamb loin marinated in a middle eastern blend and grilled on the skewers. Served with Greek yogurt.

_____ Lemon Garlic Lamb Skewers \$6.95

(2 PER PERSON) Lamb loin cubed on a skewer with a lemon wedge and served with a feta dipping sauce.

VEGETARIAN

_____ Braised Eggplant and Broccolini \$3.25

(PER PERSON) Eggplant cut into cubes, mixed with broccolini and made into a stir fry.

_____ Balsamic Grilled Veggies \$2.5

(PER PERSON) Carrots, red onion, zucchini, squash and celery root marinated in a balsamic glaze and grilled.

_____ Portobello with Leeks & Spinach \$4.45

(3 PER PERSON) Baked Portobello caps filled with leeks, spinach and goat cheese.

_____ Zucchini & Cauliflower Skewers with Feta \$3.25

(2 PER PERSON) Zucchini and squash on a skewer with cauliflower and grilled then dusted with feta cheese.

_____ Spanish Croquettes \$3.25

(2 per person) Spanish style fried mashed potato ball served with a creamy Serrano sauce.

_____ Vegetarian Paella Pan \$80

(Serves 8 to 10) Saffron infused rice with seasoned vegetables.

DESSERTS

_____ Mini Fruit Tarts (Each)	\$4.35
_____ Lemon Bars (Each)	\$2
_____ Assorted Cookies (Each)	\$2
_____ Fruit Kabobs (Each)	\$3.25
_____ Chocolate Molten Cakes (Each)	\$6
_____ Creme Brulee (Each)	\$6
_____ Chocolate Bread Pudding (Half Pan) (Serves 10-15)	\$35
_____ Oatmeal Bread Pudding (Half Pan) (Serves 10-15)	\$35
_____ Lemon Bread Pudding (Half Pan) (Serves 10-15)	\$35
_____ Macadamia Nut Cookie Bread Pudding (Half Pan) (Serves 10-15)	\$35

BEVERAGES

_____ Iced Tea (Gallon) Served with 12 cups, sweetener, lemons and ice	\$13.25
_____ Flavored Teas (Gallon) Served with 12 cups and ice.	\$14.25
_____ Lemonade (Gallon)	

Served with 12 cups and ice	\$13.25
_____ Flavored Lemonade (Gallon)	\$14.25
Served with 12 cups and ice.	
_____ Bottled Water	\$1.95
_____ Bottled Sparkling Water	\$3
_____ Coffee (Gallon)	\$19.95
(Serves 10) Includes cups, creamers and sweetener	
_____ Coke (12 oz can)	\$1.95
_____ Diet Coke (12 oz can)	\$1.95
_____ Sprite (12 oz can)	\$1.95
_____ Dr Pepper (12 oz can)	\$1.95
_____ Diet Dr Pepper (12 oz can)	\$1.95
_____ Ginger Mint Lemonade (Gallon)	\$14.25
Served with cups and ice.	
_____ Ice Water Served in Acrylic Containers	\$0.75
(REQUIRES PICK UP FEE OR STAFF)	
_____ Bag of Ice	\$3
_____ Hot Apple Spiced Cider	\$2
Served in air pots or thermovats, priced per person (delivery and pick up required)	
_____ Premium Upgrade Hot Chocolate Bar	

(12 MIN) Priced per person. Upgrade your toppings to add to mini marshmallows and Whipped cream-adding chocolate and caramel drizzle syrup, chocolate sprinkles and crushed candy cane toppers. **\$1**

_____ **Sparkling Punch (Gallon)** **\$20**
(Serves 8-10) Light and fruity with a little bit of fizz! Garnished with fruit slices.

_____ **Sparkling Water** **\$3**
Individual bottle

EXTRAS

_____ **Bar High Tables** **\$15**

_____ **Ice Chest** **\$35**
Ice and Ice chest to ice the beer and wine Beer and wine provided by customer

_____ **Chair Rental** **\$10**

_____ **9 oz. Plastic Tumbler Cups for Beverages** **\$20**
Sleeve of 200

_____ **6 Ft Folding Table** **\$15**
Often used for registration, or buffet

_____ **Bar Set Up Fee - Disposable** **\$1**
Includes ice, cups and bar set-ups when the host provides the beer, wine and or other beverages. Priced per person.

_____ **Wine Glasses** **\$0.65**
(25 MIN) Rental per glass - recommend minimum 2 per person, plus 10% damage waiver will be listed.

<p>_____ High Top Cocktail Tables</p> <p>Perfect for cocktail receptions or parties...</p>	<p>\$12</p>
<p>_____ 1/2 Server</p> <p>To help set up an event and then leaves. for use with receptions when only a bartender or no staff is desired.</p>	<p>\$90</p>
<p>_____ Table Cloth for a 60" Round Table</p> <p>Round black cloths that drape to the floor for 60 round tables. Special color requests may be accommodated.</p>	<p>\$12.5</p>
<p>_____ Extra Staff by the half hour</p> <p>After 4 hour shift, servers are paid \$15 per half hour</p>	<p>\$15</p>
<p>_____ Bar High - Table Cloth</p> <p>Goes to the floor</p>	<p>\$12.5</p>
<p>_____ Catering Service Agreement</p> <p>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</p>	<p>\$0</p>
<p>_____ ADD a China Coffee Cup, Saucer and Spoon</p> <p>Per Person. When ordering full china set up for your meal.</p>	<p>\$0.85</p>
<p>_____ Champagne Flutes</p> <p>(25 MIN) Rental per glass - recommend minimum 2 per person, plus 10% damage waiver will be listed.</p>	<p>\$0.65</p>
<p>_____ Florals</p> <p>Custom flowers for your event. Call C3 for pricing.</p>	<p>\$0</p>
<p>_____ Catering Service Agreement - Special Events</p> <p>TO CONFIRM AND FINALIZE YOUR EVENT: The catering agreement must be signed to confirm the booking of your</p>	

event. Please print this order and initial each page and either fax back to 713.758.0125 or **\$0**

_____ **Kitchen Prep Person** **\$175**
Required for on site assembly of hors d'oeuvres.

_____ **Special Note on Consumption Bar Service Events** **\$0**
A minimum of \$250 beer and wine sales is required by the caterer for a consumption style bar.

_____ **Service Fee** **\$0**
(Required for all Staffed Events) A 5% service fee is added to all staffed events. The service fees covers all necessary equipment for your event.

_____ **Event Captain** **\$150**
(Required for Staffed Events) Includes 4 hours of service. Additional hours are billed at \$37.50 per hour.

_____ **Additional Event Captain (Per Hour)** **\$37.5**

_____ **Bartender** **\$200**
Up to 4 Hours of Service

_____ **Additional Bartender Hour** **\$50**
One Hour of Service

_____ **Special Notes on Events with Staff** **\$0**
Please note that we do the best job we can estimating staff time at your events, however, there are instances when staff time does run over our estimate or incidental charges may occur. When staffi

_____ **Table Cloth for a 60" Round Table** **\$12.5**
Round black cloths that drape to the floor for 60 round tables. Special color requests may be accommodated.

ALCOHOLIC BEVERAGES

_____ **Beer and Wine- 2 Hours (per person)** **\$18**

Choice of two domestic beers and one import beer and one white and one red wines. Served with Coke, Diet Coke, Sprite, Bottled Water, & Clear Plastic Cups. Requires Bartender.

_____ **Beer and Wine - 3 Hours (per person)** **\$21**

Choice of two domestic beers and one import beer and one white and one red wines. Served with Coke, Diet Coke, Sprite, Bottled Water, & Clear Plastic Cups. Requires Bartender.

_____ **Beer and Wine - 4 Hours (per person)** **\$27**

Choice of two domestic beers and one import beer and one white and one red wines. Served with Coke, Diet Coke, Sprite, Bottled Water, & Clear Plastic Cups. Requires Bartender.

_____ **Beer and Wine- 1 Hours (per person)** **\$15**

Choice of two domestic beers and one import beer and one white and one red wines. Served with Coke, Diet Coke, Sprite, Bottled Water, & Clear Plastic Cups. Requires Bartender.

_____ **2 Hour Premium Bar Service** **\$31**

Grey Goose Vodka, Bombay Sapphire Gin, Cuervo Gold Tequila, Crown Royal, Jack Daniels, Flor De Cana Run, Johnny Walker Black Scotch, Bud Light, Miller Light, House Chardonnay, Merlog, assorted soda

_____ **2 Hour Call Bar** **\$25**

Bud Light, Miller Light, House Chardonnay, Merlot, Jim Beam Bourbon, Seagrams 7, Smirnoff Vodka, Beefeaters Gin, Sauza Silver Tequila, Bacardi Silver Run, Johnnie Walker Red Scotch, assorted sodas,

_____ **Add Hour to Alcohol Package (per person)** **\$2**

_____ **Margarita Bar (2 Hours)**

(Per Person) Margarita on the rocks and frozen margaritas. **\$8**
House, Strawberry and Mango available. Includes cups,
beverage napkins, garnishes and ice. Staffing is required and
not included in the

_____ **Margarita Bar (1 Hour)** **\$6**

(Per Person) Margarita on the rocks and frozen margaritas.
House, Strawberry and Mango available. Includes cups,
beverage napkins, garnishes and ice. Staffing is required and
not included in the

_____ **Bar High Table Cloth** **\$12.5**

Goes to the floor. Special color requests may be
accommodated.