

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

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

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

Our staff come in and set up your food using buffet linen, using nice platters, chaffing dishes and provide nice containers for your beverages. Then we come back after your reception to pick everyt

_____ **Full Service Set Up** **\$150**

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

_____ **Individual Box Charge** **\$1**

Required for buffet items to be individually boxed and labeled.

_____ **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

PLATES AND UTENSILS

_____ **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 \$0

JUST FOR YOU

_____ **Ordering \$150 or More? Get a free lunch!** \$0

Place an order of \$150.00 or more (total food cost not including tax or delivery charges) and receive a complimentary lunch (value cannot exceed \$15.00). Your lunch will be packaged separately wit

C3 SPECIALLY DESIGNED MENUS

_____ **Sensory Package** \$136

(SERVES 10) Flavorful Caribbean style chicken breast with a spicy jerk marinade and grilled with peaches with cilantro garnish (Jerk Chicken & Peach) paired with beef tenderloin glazed with a cherr

_____ **Herbaceous Package** \$142

(SERVES 10) Lightly seasoned chicken skewers baked to perfection and served with a lemon pepper sauce (Rosemary Chicken) paired with grilled salmon in an orange and thyme marinade (Orange & Thyme S

_____ **Exotic Spice Package** \$140

(SERVES 10) Chicken breast lightly seasoned but packed with flavor and coated with a lemongrass-basil vinaigrette (Honey Miso Chicken) paired with shrimp marinated in a chili spice and honey marina

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**

(2 SKEWERS) Peach, basil, red pepper and mozzarella on a skewer drizzled with olive oil. **\$3**

_____ 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

Cheese tortellini, mozzarella ball, sliced 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 SKEWERS) Watermelon cut into wedges and put on a skewer and grilled to the crunch. **\$2.5**

_____ 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.

_____ Roasted Garlic Hummus \$2.25

(10 MINIMUM) Served with Pita Chips

SALADS

_____ Full Flavor Salad Bar \$13.5

(MINIMUM 10) A variety of salads: California Broccoli Salad, Watermelon and Arugula Salad, Seasonal Salad and Caesar Salad served with chili lime chicken and beef chimmichuri. Perfect build your own

_____ Seasonal Salad (Half Pan) \$33

(Serves 10 to 15) Fresh spinach, pears, cranberries, red onion, and toasted Hazelnuts. Served with a citrus vinaigrette on the side.

_____ Seasonal Salad (Full Pan) \$65

(Serves 20 to 25) Fresh spinach, pears, cranberries, red onion, and toasted Hazelnuts. Served with a citrus vinaigrette on the side.

_____ Watermelon, Arugula and Orzo Salad (Half Pan) \$33

(SERVES 10-12) Orzo pasta mixed with diced watermelon, feta cheese and baby arugula. Served with lemon shallot vinaigrette.

_____ Watermelon, Arugula and Orzo Salad (Full Pan)	\$65
(SERVES 20-25) Orzo pasta mixed with diced watermelon, feta cheese and baby arugula. Served with lemon shallot vinaigrette.	
_____ Fingerling Potato Salad (Half Pan)	\$70
(SERVES 15-20) Fingerling potato salad served with a creamy dill dressing.	
_____ Fingerling Potato Salad (Full Pan)	\$135
(SERVES 50-55) Fingerling potato salad served with a creamy dill dressing.	
_____ Colorful Spinach Salad with Feta (Half Pan)	\$33
(SERVES 10-12) Spinach salad mixed with cantaloupe melons, oranges and feta cheese and served with a citrus vinaigrette dressing.	
_____ Colorful Spinach Salad with Feta (Full Pan)	\$65
(SERVES 20-25) Spinach salad mixed with cantaloupe melons, oranges and feta cheese and served with a citrus vinaigrette dressing.	
_____ California Broccoli Salad (Half Pan)	\$33
(SERVES 10-12) Broccoli florets, cranberry raisins, mandarin oranges, diced red onion and sliced almonds.	
_____ California Broccoli Salad (Full Pan)	\$65
(SERVES 20-25) Broccoli florets, cranberry raisins, mandarin oranges, diced red onion and sliced almonds.	
_____ Edamame Salad (Half Pan)	\$33
(SERVES 10-12) Edamame, parsley, salt, vinegar, red bell pepper and black beans.	
_____ Edamame Salad (Full Pan)	

(SERVES 20-25) Edamame, parsley, salt, vinegar, red bell pepper and black beans. **\$65**

_____ Superfood Salad (Half Pan) \$33

(SERVES 10-12) A fresh salad made with kale, heart of romaine, cherry tomatoes, shredded carrots, diced red onions, sunflower seeds and raisins.

_____ Superfood Salad (Full Pan) \$65

(SERVES 20-25) A fresh salad made with kale, heart of romaine, cherry tomatoes, shredded carrots, diced red onions, sunflower seeds and raisins.

_____ Kale Salad (Half Pan) \$33

(SERVES 10-12) Chopped kale mixed with apples, feta cheese, toasted pine nuts and currants.

_____ Kale Salad (Full Pan) \$65

(SERVES 20-25) Chopped kale mixed with apples, feta cheese, toasted pine nuts and currants.

_____ House Salad (Half Pan) \$27.5

(SERVES 10-12) Heart of romaine lettuce and spring mix, tomatoes, cucumbers, red onions and bell peppers. Served with your choice of dressing.

_____ House Salad (Full Pan) \$55

(SERVES 20-25) Heart of romaine lettuce and spring mix, tomatoes, cucumbers, red onions and bell peppers. Served with your choice of dressing.

_____ Greek Salad (Half Pan) \$22.5

(SERVES 10-12) Mixed greens, tomatoes, cucumbers, red onions, feta cheese and kalamata olives served with a homemade balsamic vinaigrette dressing.

_____ Greek Salad (Full Pan)

(SERVES 20-25) Mixed greens, tomatoes, cucumbers, red onions, feta cheese and kalamata olives served with a homemade balsamic vinaigrette dressing. **\$47**

_____ Caesar Salad (Half Pan) \$33

(SERVES 10-12) Heart of romaine, shredded Parmesan, homemade croutons and served with a homemade Caesar dressing on the side.

_____ Caesar Salad (Full Pan) \$65

(SERVES 20-25) Heart of romaine, shredded Parmesan, homemade croutons and served with a homemade Caesar dressing on the side.

CHICKEN AND PORK ENTREES

_____ Key Lime Grilled Chicken \$11.95

(10 minimum) Marinated grilled chicken breast in a key lime sauce. Served with choice of rice, warm pita bread and your choice of vegetable.

_____ Rosemary Lemon Chicken \$11.95

(10 minimum) Lightly seasoned chicken skewers baked to perfection and served with a lemon pepper sauce. Served with choice of rice, warm pita bread and your choice of vegetable

_____ Jerk Chicken & Peach \$11.95

(10 minimum) Flavorful Caribbean style chicken thighs with a spicy jerk marinade and grilled with peaches with cilantro garnish. Served with choice of rice, warm pita bread and your choice of vege

_____ Mango Sriracha Chicken \$11.95

(10 minimum) Chicken breast marinated with mango, sriracha, and a few other spices grilled and topped with a chunky mango salsa. Served with choice of rice, warm pita bread and your choice of vege

<u> </u>	Miso-Honey Chicken with Basil Lemongrass	\$11.95
	(10 minimum) Chicken breast lightly seasoned but packed with flavor and coated with a lemongrass-basil vinaigrette. Served with choice of rice, warm pita bread and your choice of vegetable.	
<u> </u>	Bacon Bourbon Chicken	\$11.95
	(10 minimum) Chicken thighs or breast rubbed in our bacon bourbon sauce and grilled beautifully. Served with a side of our bacon bourbon bbq sauce, choice of rice, warm pita bread and your choice	
<u> </u>	Grilled Chili Chicken with Cilantro Lime Pesto	\$11.95
	(10 minimum) Chicken breast marinated and grilled and then topped with our homemade cilantro lime pesto sauce. Served with choice of rice, warm pita bread and your choice of vegetable.	
<u> </u>	BBQ Chicken with a Sweet Chili-Peach Glaze	\$11.95
	(10 minimum) 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, choice of rice, warm pita	
<u> </u>	Pomegranate-Glazed Pork	\$11.25
	(10 minimum) Pork shoulder marinated with a homemade pomegranate glaze for 48 hours and grilled. Served with choice of rice, warm pita bread and your choice of vegetable.	
<u> </u>	Honey Chipotle Pork	\$11.25
	(10 minimum) 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, choice of rice, warm pita bre	
<u> </u>	Pork with Citrus-Chimichurri Vinaigrette	
	(10 minimum) Pork tenderloin coated in a citrus chimichurri vinaigrette and grilled sweet peppers. Served with choice of	

rice, warm pita bread and your choice of vegetables **\$11.25**

BEEF AND LAMB ENTREES

_____ **Pomegranate Glazed Beef** **\$15.25**

(10 minimum) Beef Tenderloin marinated with a homemade pomegranate glaze for 48 hours and grilled. Served with choice of rice, warm pita bread and your choice of vegetable.

_____ **Smoky Chimichurri Beef** **\$14.55**

(10 minimum) Grilled beef tenderloin cut into cubes with a cherry tomato and onion slices and topped with a chimichurri sauce. Served with choice of rice, warm pita bread and your choice of vegeta

_____ **Cilantro Lime Chimichurri Grilled Steak** **\$14.55**

(10 minimum) Grilled flank steak topped with a cilantro lime chimichurri sauce. Served with choice of rice, warm pita bread and your choice of vegetable.

_____ **Tuscan Steak** **\$15.25**

(10 minimum) Grilled tenderloin steaks with a sliced tomato and porcini mushrooms drizzled with basil olive oil. Served with white choice of rice, warm pita bread and your choice of vegetable.

_____ **Cherry BBQ Beef** **\$15.25**

(10 minimum) Beef tenderloin glazed with a cherry sauce while on the grill and topped with chopped cherries. Served with choice of rice, warm pita bread and your choice of vegetable.

_____ **Garlicky Beef** **\$15.25**

(10 minimum) Beef tenderloin lightly seasoned and grilled to medium rare. Served with a side of creamy horseradish sauce, choice of rice, warm pita bread and your choice of vegetable.

_____ **Middle Eastern Lamb**

(10 minimum) Cubed lamb loin marinated in a middle eastern blend and grilled. Served with Greek yogurt, choice of rice, warm pita bread and your choice of vegetable. **\$16**

Lemon Garlic Lamb **\$16**

(10 minimum) Lamb loin cubed with a lemon wedge and served with a feta dipping sauce, choice of rice, warm pita bread and your choice of vegetable.

SEAFOOD ENTREES

Lemon & Mint Shrimp **\$15.95**

(10 minimum) Grilled shrimp marinated in a sriracha, lemon juice and mint marinade (6 shrimp per person). Served with choice of rice, warm pita bread and your choice of vegetable.

Chili Spiced Shrimp **\$15.95**

(10 minimum) Shrimp marinated in a chili spice and honey marinade and grilled (6 shrimp per person). Served with choice of rice, warm pita bread and your choice of vegetable.

Lemon & Thyme Shrimp **\$15.95**

(10 minimum) Lightly seasoned shrimp grilled and brushed with a lemon, thyme and fresh ground peppercorn sauce (6 shrimp per person). Served with choice of rice, warm pita bread and your choice of

Grilled Cilantro Lime Shrimp with Roasted Poblano Sauce **\$15.95**

(10 minimum) Large gulf shrimp marinated in a cilantro lime chili powder rub, grilled, then topped with a spicy poblano sauce (6 Shrimp per person). Served with choice of rice, warm pita bread and

Mango Glazed Chili Shrimp

(10 minimum) 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 order). Served with choice of rice, warm **\$15.95**

Cajun Shrimp **\$15.95**

(10 minimum) 6 grilled shrimp with a variety of Cajun and southern spices. Served with choice of rice, warm pita bread and your choice of vegetable.

Ginger-Chile Tuna **\$17**

(10 minimum) Large cubes of ahi tuna, bell peppers and onions grilled to medium rare. Served with choice of rice, warm pita bread and your choice of vegetable.

Orange & Thyme Salmon **\$16.45**

(10 minimum) Grilled salmon in an orange and thyme marinade. Served with choice of rice, warm pita bread and your choice of vegetable.

Grilled Swordfish with Orange Salsa **\$20**

(10 minimum) Swordfish steaks cut into cubes and marinated in a citrus marinade, then grilled and topped with a chopped tomato orange salsa. Served with choice of rice, warm pita bread and your ch

Grilled Peppered Tuna with honeydew Avocado Salsa **\$18**

(10 minimum) Lightly seasoned tuna grilled and served with a side of diced honeydew and avocado salsa, choice of rice, warm pita bread and your choice of vegetable.

Mahi Mahi Pineapple with Tomatillo Salsa **\$16.45**

(10 minimum) Mahi Mahi cut into cubes with pineapple and bell peppers, then grilled and topped with tomatillo salsa. Served with choice of rice, warm pita bread and your choice of vegetable.

VEGETARIAN ENTREES

_____ **Braised Eggplant and Broccolini** **\$10.95**

(10 minimum) Eggplant cut into cubes, mixed with broccolini and made into a stir fry. Served with white basmati rice, warm pita bread and house salad

_____ **Balsamic Grilled Veggies** **\$10.95**

(10 minimum) Carrots, red onion, zucchini, squash and celery root marinated in a balsamic glaze and grilled. Served with coconut rice, warm pita bread and house salad

_____ **Stuffed Poblano Peppers** **\$10.95**

(10 minimum) Poblano peppers stuffed with tomatoes, black beans, jalapenos, onion, cheese and baked. Served with white basmati rice, warm pita bread and house salad.

_____ **Wild Rice Stuffed Squash** **\$10.95**

(10 minimum) Acorn squash stuffed with a wild rice. Served with warm pita bread and house salad. Garnished with a fresh sprig of thyme.

_____ **Portobello with Leeks & Spinach** **\$10.95**

(10 minimum) Baked Portobello caps filled with leeks, spinach and goat cheese. Served with white basmati rice, warm pita bread and house salad

_____ **Zucchini & Cauliflower with Feta** **\$10.95**

(10 minimum) Zucchini and squash with cauliflower and grilled then dusted with feta cheese. Served with white choice of rice, warm pita bread and house salad

SIDES

_____ **Coconut Rice** **\$3**

(10 minimum) White jasmine rice mixed with coconut.

_____ **Corn Salsa**

(10 minimum) Spicy corn salsa mixed with poblano, jalapeno, cilantro and onions. **\$3**

_____ **Couscous** **\$3**

(10 minimum) Couscous mixed with fresh cilantro and lemon.

_____ **Shredded Brussel Sprouts** **\$3**

(10 minimum) Brussel sprouts and cauliflower shredded and sauteed with extra virgin olive oil and sesame oil.

_____ **Edamame & Corn Succotash** **\$3**

(10 minimum) A very hearty bean and corn slaw works as a great side item to anything off the grill.

_____ **Roasted Asparagus with Shredded Parmesan** **\$3**

(10 minimum) Topped with fresh shaved Parmesan cheese.

DESSERTS

_____ **Chocolate Bread Pudding (Half Pan)** **\$35**

(Serves 10-15)

_____ **Oatmeal Bread Pudding (Half Pan)** **\$35**

(Serves 10-15)

_____ **Lemon Bread Pudding (Half Pan)** **\$35**

(Serves 10-15)

_____ **Macadamia Nut Cookie Bread Pudding (Half Pan)** **\$35**

(Serves 10-15)

_____ **3" Individual Desserts (each)** **\$5**

(48 Hours Notice - 10 MINIMUM) Your choice of dessert.

_____ **Mini Fruit Tarts (Each)** **\$4.35**

_____ Lemon Bars (Each)	\$2
_____ Assorted Cookies (Each)	\$2
_____ Fruit Kabobs (Each)	\$3.25
_____ Chocolate Molten Cakes (Each)	\$6
_____ Cr?me Brulee (Each)	\$6

BEVERAGES

_____ Ice Water Served in Acrylic Containers (REQUIRES PICK UP FEE OR STAFF)	\$0.75
_____ Bag of Ice	\$3
_____ Hot Apple Spiced Cider Served in air pots or thermovats, priced per person (delivery and pick up required)	\$2
_____ 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) (Serves 8-10) Light and fruity with a little bit of fizz! Garnished with fruit slices,	\$20
_____ Sparkling Water Individual bottle	\$3
_____ Iced Tea (Gallon)	

Served with 12 cups, sweetener, lemons and ice	\$13.25
_____ Flavored Teas (Gallon)	\$14.25
_____ Lemonade (Gallon)	\$13.25
Served with 12 cups and ice.	
_____ Ginger Mint Lemonade (Gallon)	\$14.25
Served with cups and ice.	
_____ 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	\$1.95
12 oz can	
_____ Dr Pepper (12 oz. can)	\$1.95
_____ Diet Dr Pepper (12 oz can)	\$1.95

ALCOHOLIC BEVERAGES

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

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. **\$15**

_____ 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.

_____ 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,

_____ 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

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

_____ Margarita Bar (2 Hours)

(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 \$8

_____ **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

EXTRAS

_____ **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

_____ **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

_____ **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.

_____ Bar High Tables	\$15
_____ Bar High - Table Cloth Goes to the floor	\$12.5
_____ 6 Ft Folding Table Often used for registration, or buffet	\$15
_____ Ice Chest Ice and Ice chest to ice the beer and wine Beer and wine provided by customer	\$35
_____ High Top Cocktail Tables Perfect for cocktail receptions or parties...	\$12
_____ Chair Rental	\$10
_____ Table Cloth for a 60" Round Table Round black cloths that drape to the floor for 60 round tables. Special color requests may be accommodated.	\$12.5
_____ Florals Custom flowers for your event. Call C3 for pricing.	\$0
_____ Bar High Table Cloth Goes to the floor. Special color requests may be accommodated.	\$12.5
_____ Table Cloth for a 60" Round Table Round black cloths that drape to the floor for 60 round tables. Special color requests may be accommodated.	\$12.5
_____ Bar Set Up Fee - Disposable Includes ice, cups and bar set-ups when the host provides the beer, wine and or other beverages. Priced per person.	\$1

_____ ADD a China Coffee Cup, Saucer and Spoon	\$0.85
Per Person. When ordering full china set up for your meal.	
_____ 9 oz. Plastic Tumbler Cups for Beverages	\$20
Sleeve of 200	
_____ Wine Glasses	\$0.65
(25 MIN) Rental per glass - recommend minimum 2 per person, plus 10% damage waiver will be listed.	
_____ Champagne Flutes	\$0.65
(25 MIN) Rental per glass - recommend minimum 2 per person, plus 10% damage waiver will be listed.	
_____ 1/2 Server	\$90
To help set up an event and then leaves. for use with receptions when only a bartender or no staff is desired.	
_____ Kitchen Prep Person	\$175
Required for on site assembly of hors d'oeuvres.	
_____ 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	
_____ Extra Staff by the half hour	\$15
After 4 hour shift, servers are paid \$15 per half hour	