# 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 TO: 713.758.0125
To: Corporate Catering Concierge Date:
Fax: 713.758.0125
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


#### Abstract

**SPECIAL DIETARY ITEM** 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
$\qquad$ Full Service Set Up
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

Required for buffet items to be individually boxed and labeled.
Set Up Service $\quad \$ 75$
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

## 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

| $\quad$ 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

> | $\quad$ Exotic Spice Package |
| :--- |
| (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.
(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

(2 SKEWERS) Cherry tomato, cucumber, kalamata olive and feta on a skewer and served with a balsamic vinaigrette.

Wedge Salad on a Stick
(2 SKEWERS) Iceberg lettuce, red onion, bacon and a cherry tomato served with bleu cheese dressing and cracked black pepper.

## Antipasto Bites

Cheese tortellini, mozzarella ball, sliced salami, roasted red peppers, basil, artichoke hearts and green olives on a skewer.

## Grilled Baby Vegetable Skewers (Each)

Mini skewer with red and green bell peppers, zucchini, squash and red onion grilled and served with a balsamic reduction.

Cheese Tortellini Skewers
(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.
$\qquad$ 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

| Grilled Watermelon Caprese Skewers |  |
| :--- | :--- |$\quad \$ 3$

(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 ow

Seasonal Salad (Half Pan)
(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)

(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)

$\qquad$ Watermelon, Arugula and Orzo Salad (Full Pan)
(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 creamydill 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 vinaigrettedressing.
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, mandarinoranges, diced red onion and sliced almonds.
California Broccoli Salad (Full Pan)\$65(SERVES 20-25) Broccoli florets, cranberry raisins, mandarinoranges, diced red onion and sliced almonds.
Edamame Salad (Half Pan) ..... \$33
(SERVES 10-12) Edamame, parsley, salt, vinegar, red bell pepper and black beans.
$\qquad$
(SERVES 20-25) Edamame, parsley, salt, vinegar, red bell pepper and black beans.
___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 craisins.

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 craisins.

## 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)

(SERVES 10-12) Heart of romaine lettuce and spring mix, tomatoes, cucumbers, red onions and bell peppers. Served with your choice of dressing.
$\qquad$ 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.
(SERVES 20-25) Mixed greens, tomatoes, cucumbers, red onions, feta cheese and kalamata olives served with a homemade balsamic vinaigrette dressing.

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

(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

## Miso-Honey Chicken with Basil Lemongrass

(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.

> Bacon Bourbon Chicken
> (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

$\$ 11.95$

> Grilled Chili Chicken with Cilantro Lime Pesto
> (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.

$\$ 11.95$

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
Pomegranate-Glazed Pork
(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.
Honey Chipotle Pork
\$11.25
$\$ 11.25$
(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

## Pork with Citrus-Chimichurri Vinaigrette

(10 minimum) Pork tenderloin coated in a citrus chimichurri vinaigrette and grilled sweet peppers. Served with choice of

## 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.

[^0]$\qquad$ Middle Eastern Lamb warm pita bread and your choice of vegetable.

## Lemon Garlic Lamb

(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

 (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 ofCajun Shrimp
(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.\$15.95

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

(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

 ( 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
(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

(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 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 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.
$\qquad$ Corn Salsa
(10 minimum) Spicy corn salsa mixed with poblano, jalapeno, cilantro and onions.
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)
$\qquad$ 3" Individual Desserts (each)\$5
(48 Hours Notice - 10 MINIMUM) Your choice of dessert.
$\qquad$ Mini Fruit Tarts (Each)
Lemon Bars (Each) ..... \$2
Assorted Cookies (Each) ..... \$2
Fruit Kabobs (Each) ..... $\$ 3.25$
$\qquad$Chocolate Molten Cakes (Each)\$6

$\qquad$
Cr?me Brulee (Each) ..... \$6
BEVERAGES
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

\$1(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.
$\qquad$ 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
$\qquad$ Iced Tea (Gallon)
$\qquad$

## ___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 $\quad \$ 1.95$
Bottled Sparkling Water \$3
Coffee (Gallon) $\quad \$ 19.95$
(Serves 10) Includes cups, creamers and sweetener
Coke (12 oz. can) $\quad \$ 1.95$

Diet Coke (12 oz. can) \$1.95
Sprite $\quad \$ 1.95$
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.

Beer and Wine- 2 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.

Beer and Wine - 3 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.

Beer and Wine - 4 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.

2 Hour Call Bar
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
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)

## 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

| $\quad$ Catering Service Agreement |
| :--- |
| 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 |

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 |
| :--- |
| 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

A minimum of $\$ 250$ beer and wine sales is required by the caterer for a consumption style bar.

Service Fee
(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 ..... \$12.5Goes to the floor
6 Ft Folding Table ..... \$15Often used for registration, or buffet
Ice Chest ..... \$35Ice and Ice chest to ice the beer and wine Beer and wineprovided by customer
High Top Cocktail Tables ..... \$12Perfect for cocktail receptions or parties...

$\qquad$
Chair Rental ..... \$10
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.
Florals\$0Custom flowers for your event. Call C3 for pricing.
Bar High Table Cloth\$12.5Goes to the floor. Special color requests may beaccommodated.

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

ADD a China Coffee Cup, Saucer and Spoon
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.

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

1/2 Server $\quad \$ 90$
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'ouevres.
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


[^0]:    Garlicky Beef
    \$15.25
    $\qquad$
    (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.

