

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

| <b>To:</b> 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    | g:                |            |       |
| Payment By: Check Time Requested:       | AMEX              | Visa       | MCard |
| Date Requested:                         |                   |            |       |
| Card Number:                            | Exp. Date:        |            |       |
| CVV:                                    | Billing Zip Code: |            |       |
| Comments:                               |                   |            | -     |
|   |                   |            |       |
|   |                   |            |       |

### Flo - Breakfast Menu

# **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   |      |
| 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.  |      |
| BREAKFAST CROISSANTS   |      |
| Eggs Benedict  | \$11 |
| Homemade croissant, two poached eggs, your choice of protein, spinach, and hollandaise sauce, served with your choice of side.   |      |
| Flo Ham Croissant  | \$6  |
| Homemade croissant, jambon de Paris, Swiss cheese and bechamel sauce.  |      |

### **OMELETS**

| Omelet Flo   | \$8.5 |
|--|-------|
| Bacon, Ham, Peppers, Onions and Spinach with side of roasted potatoes  |       |
| White Egg Omelet   | \$9.5 |
| Spinach, tomato confit, and goat cheese with a side of fresh fruit skewers.  |       |
| Flat Omelet  | \$9   |
| Frittata style with sauteed onion and bell pepper, Philadelphia cream cheese, fresh basil, and your choice of protein, served with roasted potatoes. |       |
| PANCAKES AND FRENCH TOAST  |       |
| Paris Texas Pancakes   | \$8   |
| Scrambled eggs, crispy smoked apple-wood bacon with spicy maple syrup.   |       |
| Banana Foster Pancakes   | \$8   |
| Pancakes, banana mix with rum, and maple syrup.  |       |
| Traditional French Toast   | \$6.5 |
| Homemade baguette French toast with your choice of topping   |       |
| SWEET CREPES   |       |
| Eiffel Tower Crepe   | \$7   |
| Sweet crepe filled with your choice of Nutella or Dulce De Leche.  |       |
| Louvre Sugar Crepe   | \$5.5 |
| Lemon Squeeze with Brown Sugar or White Sugar.   |       |

### **SAVORY CREPES**

| Versailles Crepes  | \$10    |
|--|---------|
| Ham, mozzarella, Swiss and oregano. Served with a house salad with balsamic dressing.  |         |
| Chicken Brie Crepes  | \$13.99 |
| Grilled chicken, bacon, caramelized onions, Brie cheese, and homemade mushroom cream Served with a house salad with balsamic dressing. |         |
| Montmartre Crepe   | \$12    |
| Grilled chicken, mozzarella & Swiss cheese, mushroom, avocado, homemade pesto sauce. Served with house salad with balsamic dressing.   |         |
| Salmon Crepe   | \$14.99 |
| Cured-smoked salmon, goat cheese, pickled onions, capers, arugula, avocado. Served with a house salad with balsamic dressing.          |         |
| Arc de Triomphe Crepe  | \$10    |
| Mozzarella and swiss cheese, tomato, onion, spinach and mushroom. Served with house salad with balsamic dressing.                      |         |
| QUICHES  |         |
| Lorraine Quiche  | \$12    |
| Bacon and cheese, served with a house salad with balsamic dressing.  |         |
| Four Cheese & Ham Quiche   | \$12    |
| Parmesan, Swiss, fresh mozzarella, skimmed mozzarella and jambon de Paris (ham). Served with a house salad with balsamic dressing.     |         |
| Chicken Parmesan Quiche  |         |

| Grilled chicken, parmesan, mozzarella and mushrooms. Served with a house salad with balsamic dressing.   | \$12           |
|--|----------------|
| Sundried Tomato & Feta Quiche  | \$12           |
| Sundried tomato, spinach and feta cheese. Served with a house salad with balsamic dressing.  |                |
| Eggplant & Mozzarella Quiche   | \$11           |
| Roasted eggplant, black olives, mozzarella cheese, and pesto sauce. Served with a house salad with balsamic dressing.  |                |
| Vegetarian Quiche  | \$12.99        |
| Broccoli, carrot, red bell pepper, red onions, cream cheese and Dijon mustard. Served with house salad with balsamic dressing.   |                |
| Asparagus & Mushroom Quiche  | \$11           |
| Sauteed asparagus and mushroom with mozzarella cheese.<br>Served with a house salad with balsamic dressing.  |                |
| OD CLOCANTO  |                |
| CROISSANTS   |                |
| Almond Croissant   | \$4.5          |
|  | \$4.5          |
| Almond Croissant Flaky croissant topped with sliced almonds and powdered   | \$4.5<br>\$4.6 |
| Almond Croissant Flaky croissant topped with sliced almonds and powdered sugar.  | ·              |
| Almond Croissant Flaky croissant topped with sliced almonds and powdered sugar. Apple Pie Croissant Flaky, buttery croissant filled spiced apple compote,  | ·              |
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| Almond Croissant Flaky croissant topped with sliced almonds and powdered sugar. Apple Pie Croissant Flaky, buttery croissant filled spiced apple compote, reminiscent of classic apple pie flavors. Chocolate Croissant Flaky, buttery croissant filled with rich chocolate and topped | \$4.6          |

| Nutella Croissant  | \$4.6 |
|--|-------|
| Croissant generously filled with Nutella, offering a sweet hazelnut chocolate flavor within a flaky pastry.  |       |
| Plain Croissant  | \$4.1 |
| Flaky and buttery croissant with a golden-brown crust and tender, airy layers inside.  |       |
| PASTRIES   |       |
| Macaron  | \$1.6 |
| Creme Brule  | \$4.1 |
| Foret Noire  | \$5.1 |
| Tiramisu   | \$6.1 |
| Contains alcohol.  |       |
| Eclair Vanilla   | \$6.1 |
| Contains nuts.   |       |
| Eclair Chocolate   | \$6.1 |
| Contains nuts.   |       |
| ?clair Coffee  | \$6.1 |
| Contains nuts.   |       |
| Mille Feuille  | \$6.1 |
| Layers of delicate puff pastry and smooth pastry cream, finished with a light dusting of powdered sugar.   |       |
| Opera  | \$6.1 |
| Contains nuts. Layers of coffee-soaked sponge cake, rich chocolate ganache, and coffee buttercream, topped with a glossy chocolate glaze and adorned with decorative |       |

| Berry Tarte  | \$5.1 |
|--|-------|
| A berry tarte typically includes a buttery crust filled with a smooth pastry cream and topped with a mix of fresh berries. |       |
| Fruit Tarte  | \$5.1 |
| Custard-filled pastry shell, typically includes a variety of fresh fruits on top.  |       |
| 3 Chocolate Mousse   | \$6.1 |
| Layers of dark, milk, and white chocolate mousse, topped with chocolate shavings.  |       |
| Flourless  | \$6.1 |
| Rich chocolate cake with a smooth ganache coating, topped with a truffle and a decorative chocolate piece.                 |       |
| Strawberry Cream Puff  | \$6.1 |
| Flaky pastry filled with rich cream, topped with a fresh strawberry and dusted with powdered sugar.                        |       |
| Strawberry Chantilly   | \$5.1 |
| Fresh strawberries atop a creamy Chantilly cream, layered on a delicate tart crust.  |       |
| Red Velvet Cheesecake  | \$6.1 |
| Layers of creamy cheesecake and rich red velvet cake, topped with swirls of whipped cream and a dusting of cocoa powder.   |       |
| Apple Crumble Tarte  | \$4.1 |
| Buttery pastry filled with spiced apple slices, topped with a crunchy crumble.   |       |
| Lemon Meringue   | \$6.1 |
| Tangy lemon filling nestled in a flaky pastry crust, crowned with a glossy, toasted meringue.                              |       |

# **BEVERAGES**

| Mineral Water   | \$1.75 |
|---|--------|
| Perrier   | \$2.5  |
| Orangina  | \$3.75 |
| Coke (12 oz. can)   | \$2.5  |
| Diet Coke (12 oz. can)  | \$2.5  |
| Sprite (12 oz. can)   | \$2.5  |
| Dr. Pepper (12 oz. can)   | \$2.5  |
| San Pellegrino  | \$2.5  |
| EXTRAS  |        |
| 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 | \$0    |
| 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                            |        |