

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: _____

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
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Ham, mozzarella, Swiss and oregano. Served with a house salad with balsamic dressing.

_____ Chicken Brie Crepes	\$13.99
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Grilled chicken, bacon, caramelized onions, Brie cheese, and homemade mushroom cream.. Served with a house salad with balsamic dressing.

_____ Montmartre Crepe	\$12
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Grilled chicken, mozzarella & Swiss cheese, mushroom, avocado, homemade pesto sauce. Served with house salad with balsamic dressing.

_____ Salmon Crepe	\$14.99
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Cured-smoked salmon, goat cheese, pickled onions, capers, arugula, avocado. Served with a house salad with balsamic dressing.

_____ Arc de Triomphe Crepe	\$10
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Mozzarella and swiss cheese, tomato, onion, spinach and mushroom. Served with house salad with balsamic dressing.

QUICHES

_____ Lorraine Quiche	\$12
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Bacon and cheese, served with a house salad with balsamic dressing.

_____ Four Cheese & Ham Quiche	\$12
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Parmesan, Swiss, fresh mozzarella, skimmed mozzarella and jambon de Paris (ham). Served with a house salad with balsamic dressing.

_____ Chicken Parmesan Quiche	
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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. Served with a house salad with balsamic dressing.

CROISSANTS

Almond Croissant **\$4.5**

Flaky croissant topped with sliced almonds and powdered sugar.

Apple Pie Croissant **\$4.6**

Flaky, buttery croissant filled spiced apple compote, reminiscent of classic apple pie flavors.

Chocolate Croissant **\$4.5**

Flaky, buttery croissant filled with rich chocolate and topped with chocolate shavings.

Frangipane Croissant **\$5.1**

Buttery croissant filled with almond cream, topped with sliced almonds and dusted with powdered sugar.

_____ **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	\$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	