

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 - Group Sandwiches and Salads

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

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

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**

SALADS

_____ **Greek Salad** **\$9.5**

Romaine Lettuce, tomato, cucumber, black olives, red onion, roasted red pepper, fresh oregano, and feta cheese with feta dressing.

_____ **Salmon Salad** **\$12.5**

Arugula, fennel, cherry tomato, fresh dill and cured salmon with lemon dill dressing.

_____ **Kale Salad** **\$8**

Green kale, cranberries, blue cheese and toasted pecan with raspberry dressing.

_____ **Spinach Salad** **\$8.5**

Baby spinach, goat cheese, dried cranberry, fresh strawberries and crushed walnut with raspberry dressing.

_____ **Shrimp Salad** **\$14.5**

Spring mix, mandarins, almonds, onions, goat cheese and shrimp with raspberry dressing.

SOUPS

_____ **French Onion Soup** **\$5**

_____ **Tomato Basil Soup** **\$5**

_____ **Butternut Squash Soup** **\$5**

COLD SANDWICHES

<u> </u>	Le Parisian Sandwich	\$10
	Fresh homemade baguette, jambon de Paris, Swiss cheese, and French butter.	
<u> </u>	L American Sandwich	\$11.5
	Fresh homemade baguette, Swiss cheese, turkey, avocado, fresh thyme, mayo, and mustard, served with your choice of side.	
<u> </u>	L Italian Sandwich	\$10
	Fresh homemade baguette, salami, jambon de Paris, provolone, lettuce, tomato, cucumber and mayo, served with your choice of side.	
<u> </u>	Chicken Avocado Sandwich	\$10
	Fresh homemade baguette, grilled chicken, avocado, shredded lettuce, and tomato with lemon mustard sauce, served with your choice of side.	
<u> </u>	Prosciutto d Parma Sandwich	\$9.5
	Fresh homemade baguette, prosciutto, parmesan, truffle oil, butter and arugula, served with your choice of side.	
<u> </u>	Brie & Fig Sandwich	\$11.5
	Fresh homemade baguette, Brie, Swiss cheese, fig marmalade, iceberg lettuce, and toasted almonds.	
<u> </u>	Caprese Sandwich	\$9.5
	Fresh homemade baguette, fresh mozzarella, tomato, and basil leaves with pesto sauce, served with your choice of side.	
<u> </u>	Tartine Salmon Sandwich	\$11.5
	House special cream cheese, cured salmon, arugula, avocado, capers and red onion on your choice of bread, served with your choice of side.	

HOT SANDWICHES

<u> </u>	Beef Filet Mignon Sandwich	\$12
---------------	-----------------------------------	-------------

Fresh homemade baguette, coeur de filet marinated with soy sauce, sauteed onion and bell pepper, provolone and light garlic mayo sauce. Served with a side salad with balsamic dressing and potato ch

<u> </u>	Grilled Chicken Breast Sandwich	\$11.5
---------------	--	---------------

Fresh homemade baguette, French style grilled chicken breast, avocado, bacon, iceberg lettuce, light pickled garlic mayo. Served with a side salad with balsamic dressing and potato chips.

<u> </u>	Poulet Fume Sandwich	\$11.99
---------------	-----------------------------	----------------

Fresh homemade baguette, grilled chicken, BBQ sauce, swiss cheese and caramelized onions. Served with a side salad with balsamic dressing and potato chips.

<u> </u>	Roast Beef Sandwich	\$13.99
---------------	----------------------------	----------------

Fresh homemade baguette, angus roast beef, mayo, mustard, pickled onions, capers, tomatoes, and arugula. Served with a side salad with balsamic dressing and potato chips.

<u> </u>	Cordon Bleu Sandwich	\$11.5
---------------	-----------------------------	---------------

Fresh homemade baguette, grilled chicken, ham, Swiss cheese, and mushroom cream. Served with a side salad and potato chips.

<u> </u>	Croque Monsieur Sandwich	\$11
---------------	---------------------------------	-------------

Fresh home baked pain de mie, jambon de Paris, mozzarella and Swiss cheese with homemade bechamel sauce, served with your choice of side.

<u> </u>	Burrata Sandwich	\$13.99
---------------	-------------------------	----------------

Fresh homemade ciabatta bread, pesto, tomatoes, roasted bell pepper, arugula, and balsamic vinaigrette. Served with a side salad with balsamic dressing and potato chips.

PASTRIES

_____ Macaron	\$1.6
_____ Creme Brule	\$4.1
_____ Foret Noire	\$5.1
_____ Tiramisu Contains alcohol.	\$6.1
_____ Eclair Vanilla Contains nuts.	\$6.1
_____ Eclair Chocolate Contains nuts.	\$6.1
_____ Eclair Coffee Contains nuts.	\$6.1
_____ Mille Feuille Layers of delicate puff pastry and smooth pastry cream, finished with a light dusting of powdered sugar.	\$6.1
_____ Opera Contains nuts. Layers of coffee-soaked sponge cake, rich chocolate ganache, and coffee buttercream, topped with a glossy chocolate glaze and adorned with decorative	\$6.1
_____ Berry Tarte A berry tarte typically includes a buttery crust filled with a smooth pastry cream and topped with a mix of fresh berries.	\$5.1
_____ Fruit Tarte Custard-filled pastry shell, typically includes a variety of fresh fruits on top.	\$5.1

_____ **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