

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: \_\_\_\_\_

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## Flo Paris Bakery

### 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.

### 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**

## **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**

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

**\_\_\_\_\_ Montmartre Crepe** **\$12**  
Grilled chicken, mozzarella, Swiss cheese, mushroom,  
avocado, and homemade pesto sauce. Served with a house  
salad with balsamic dressing.

**\_\_\_\_\_ Arc de Triomphe Crepe** **\$10**  
Mozzarella, Swiss cheese, tomato, onion, spinach, and  
mushroom. Served with a 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.

## **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** **\$12**  
Grilled chicken, parmesan, mozzarella and mushrooms. Served  
with a house salad with balsamic dressing.

**\_\_\_\_\_ 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.

## **COLD SANDWICHES**

\_\_\_\_\_ **Le Parisian Sandwich** **\$10**

Fresh homemade baguette, jambon de Paris, Swiss cheese, and French butter, served with your choice of side.

\_\_\_\_\_ **L American Sandwich** **\$11.5**

Fresh homemade baguette, Swiss cheese, turkey, avocado, fresh thyme, mayo, and mustard, served with your choice of side.

\_\_\_\_\_ **L Italian Sandwich** **\$10**

Fresh homemade baguette, salami, jambon de Paris, provolone, lettuce, tomato, cucumber and mayo, served with your choice of side.

\_\_\_\_\_ **Chicken Avocado Sandwich** **\$10**

Fresh homemade baguette, grilled chicken, avocado, shredded lettuce, and tomato with lemon mustard sauce, served with your choice of side.

\_\_\_\_\_ **Prosciutto d Parma Sandwich** **\$9.5**

Fresh homemade baguette, prosciutto, parmesan, truffle oil, butter and arugula, served with your choice of side.

\_\_\_\_\_ **Brie & Fig Sandwich** **\$11.5**

Fresh homemade baguette, Brie, Swiss cheese, fig marmalade, iceberg lettuce, and toasted almonds.

\_\_\_\_\_ **Caprese Sandwich** **\$9.5**

Fresh homemade baguette, fresh mozzarella, tomato, and basil leaves with pesto sauce, served with your choice of side.

\_\_\_\_\_ **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**

\_\_\_\_\_ **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

\_\_\_\_\_ **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.

\_\_\_\_\_ **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.

\_\_\_\_\_ **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.

\_\_\_\_\_ **Cordon Bleu Sandwich** **\$11.5**

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

\_\_\_\_\_ **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.

\_\_\_\_\_ **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.

## **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.

\_\_\_\_\_ **Eclair 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**

_____ <b>Perrier</b>	<b>\$2.5</b>
_____ <b>Orangina</b>	<b>\$3.75</b>
_____ <b>Coke (12 oz. can)</b>	<b>\$2.5</b>
_____ <b>Diet Coke (12 oz. can)</b>	<b>\$2.5</b>
_____ <b>Sprite (12 oz. can)</b>	<b>\$2.5</b>
_____ <b>Dr. Pepper (12 oz. can)</b>	<b>\$2.5</b>
_____ <b>San Pellegrino</b>	<b>\$2.5</b>

## **EXTRAS**

_____ <b>Catering Service Agreement</b>	<b>\$0</b>
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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

_____ <b>Catering Service Agreement - Special Events</b>	<b>\$0</b>
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