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: _____

_____

_____

_____

Exodus Bar & Grill - Holiday

SERVICE LEVELS

_____**Set Up Service** **$100**

Our staff will set up with chaffing dishes (up to 3), all serving pieces and have everything ready to enjoy at your required start time. Then our staff person will return the same day to pick ever

_____**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

_____**Allergies & Dietary Restrictions** **$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 like. (Pri

APPETIZERS

_____**Mini Beef Wellington** **$10**

(10 minimum)

_____**Pollo Diablos** **$6**

(10 minimum)

_____**Chicken Burekas (Dozen)** **$96**

_____**Beef Burekas (Dozen)** **$96**

_____**Vegetarian Burekas** **$48**

Potato, spinach, and mushroom.

_____**Stuffed Mushrooms Cap** **$4**
(10 minimum)

_____**Potato Latkes (Each)** **$3**

_____**Deviled Eggs (Dozen)** **$36**

_____**Veggie Platter (Small)** **$48**
(Serves 10-15)

_____**Veggie Platter (Medium)** **$80**
(Serves 16-24)

_____**Veggie Platter (Large)** **$120**
(Serves 25-35)

_____**Fruit Platter (Small)** **$48**
(Serves 10-15)

_____**Fruit Platter (Medium)** **$80**
(Serves 16-24)

_____**Fruit Platter (Large)** **$120**
(Serves 25-35)

SOUPS

_____**Matzo Ball Soup (Pint)** **$10**

_____**Chicken Soup (Pint)** **$10**

_____**Veggie Soup (Pint)** **$10**

SALADS

_____**Southwest Chicken Caesar Salad** **$16**

Grilled chicken breast, romaine, tomato, roasted corn, avocado, corn tortilla confetti & chipotle caesar dressing.

_____**Asian Salad w/ Grilled Ahi Tuna Steak** **$18**

Grilled ahi tuna steak, shredded white and purple slaw, shredded carrots, green onion, cilantro, and crushed peanuts with a soy peanut ginger lime vinaigrette.

_____**Chopped Greek Salad** **$16**

Romaine, tomatoes, cucumbers, and olives with your choice of protein.

_____**Dijon Baked Salmon Spinach Salad** **$16**

Dijon baked salmon, spinach, cherry tomatoes, strawberries, blueberries, red onion, candied nuts, citrus pieces and cucumber with Dijon honey mustard.

_____**House Salad** **$14**

Mixed field greens, egg, red onion, tomato and cucumber

_____**Black & Blue Steak Salad** **$18**

Mixed field greens, watermelon radish, avocado, red onion, and cracked black pepper with balsamic dressing.

_____**House Salad (Half Pan)** **$60**

Mixed field greens, egg, red onion, tomato and cucumber

_____**3 Bean Salad (Half Pan)** **$28**

Garbanzo beans, kidney beans and green beans tossed in chef's dressing

HOLIDAY MEAL

_____**Holiday Meal**

(4 minimum) Your choice of two proteins, gravy, and four sides sides, served with rolls and your choice of dessert. **$48**

_____**Roasted Turkey Plate** **$48**

(4 Minimum) White and dark meat turkey, served with your choice of three sides and dessert.

A LA CARTE

_____**Whole Turkey** **$185**

(Serves 20-25)

_____**Whole Deep Fried Turkey** **$185**

_____**Whole Chicken** **$30**

_____**Whole Duck** **$72**

_____**Whole Prime Rib (10 lbs.)** **$450**

_____**Whole Brisket (10 lbs.)** **$350**

_____**Specialty Ribeye Roast (5 lbs.)** **$300**

_____**Cowboy 24 oz. Bone In Ribeye** **$84**

_____**Tomahawk 32 oz. Bone In** **$120**

_____**Ribeye (8 oz.)** **$48**

_____**Ribeye (12 oz.)** **$54**

_____**Ribeye (16 oz.)** **$64**

_____**Beef Kebob** **$38**

_____**Meatloaf (Pound)** **$16**

_____**Whole Rack of Lamb** **$150**

_____**Whole Salmon (12-16 lbs.)** **$300**

_____**Whole Red Fish (6-8 lbs.)** **$225**

_____**Whole Snapper (6-8 lbs.)** **$250**

SIDES

_____**Stuffing (Half Pan)** **$60**
(Serves 10-12)

_____**Mashed Potatoes** **$45**
(Serves 10-12)

_____**Green Bean Casserole (Half Pan)** **$45**
(Serves 10-12)

_____**Candied Yams** **$45**
(Serves 10-12)

_____**Creamed Corn (Half Pan)** **$45**
(Serves 10-12)

_____**Cranberry Sauce (Pound)** **$16**

_____ **$32**
White Rice w/ Cranraisons & Toasted Almonds (Half Pan)
(Served 10-12)

_____**Stuffed Peppers w/ Meat (Dozen)** **$80**

_____**Stuffed Peppers w/ Veggies (Dozen)** **$60**

_____**Stuffed Peppers w/ rice (Dozen)** **$60**

_____**Stuffed Cabbage (Dozen)** **$75**

_____**Veggie Pasta Salad (Pound)** **$12**

_____**Potato Salad (Pound)** **$12**

_____**Cole Slaw (Pound)** **$12**

_____**Jalapeno Corn Bread (Half Pan)** **$60**

(Serves 10-12)

DESSERTS

_____**Pumpkin Pie** **$30**

_____**Pecan Pie** **$30**

_____**Apple Pie** **$30**

_____**Bread Pudding (Half Pan)** **$42**

(Served 10-12) Sweet New Orleans style pudding with whiskey sauce.

_____**Channukah Donuts** **$0**

Contact a C3 representative for pricing

BEVERAGES

_____**Pellegrino Sparkling Water** **$5.5**

Each

_____**Aqua Panna Bottled Water** **$5.5**

Each

_____**Coke** **$3**

12 Ounce

_____**Diet Coke** **$3**

12 Ounce

_____**Sprite** **$3**

12 Ounce

_____**Fresh Brewed Coffee** **$16**

Serves 8 - 10, 96 Ounces. Includes cream, sugar and sweetener

_____**Lemonade (Gallon)** **$12**

Includes cups