

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

### 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

\_\_\_\_\_ **\*\*SPECIAL DIETARY ITEM\*\*** **\$15**

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

### MASTER GRILL PLATTERS

\_\_\_\_\_ **Grill Platter** **\$120**

(Serves 2-3) Sliced grilled steak, grilled chicken, grilled sausage and shrimp served with grilled onions and jalapenos, roasted potatoes and chimichurri.

\_\_\_\_\_ **Grill Deluxe Platter** **\$180**

(Serves 3-4) Sliced grilled steak, grilled chicken, grilled sausage and shrimp served with grilled onions and jalapenos, roasted potatoes and chimichurri.

\_\_\_\_\_ **Platinum Grill Platter** **\$280**

(Serves 5-6) Sliced grilled steak, grilled chicken, grilled sausage and shrimp served with grilled onions and jalapenos, roasted potatoes and chimichurri.

### JUST FOR YOU

\_\_\_\_\_ **Order \$150 or more and Receive a Complimentary Box Lunch**

Place an order of \$150.00 or more (total food cost not including tax or delivery charges) and receive a complimentary lunch (value cannot exceed \$15.00). Your lunch will be packaged separately with

**\$0**

## **PLATES AND UTENSILS**

\_\_\_\_\_ **Plates, Napkins, Utensils & Serving Utensils** **\$2.75**

Please include the number of guests you will be serving. We will provide the appropriate number of service items for your meal.

## **APPETIZERS**

\_\_\_\_\_ **Assorted Veggie Platter (Small)** **\$48**  
(Serves 10-15)

\_\_\_\_\_ **Assorted Veggie Platter (Medium)** **\$80**  
(Serves 16-24)

\_\_\_\_\_ **Assorted Veggie Platter (Large)** **\$120**  
(Serves 25-35)

\_\_\_\_\_ **Assorted Fruit Platter (Small)** **\$48**  
(Serves 10-15)

\_\_\_\_\_ **Assorted Fruit Platter (Medium)** **\$80**  
(Serves 16-24)

\_\_\_\_\_ **Assorted Fruit Platter (Large)** **\$120**  
(Serves 25-35)

\_\_\_\_\_ **Hummus Platter** **\$12**  
(Serves 4) Served with homemade pita bread.

\_\_\_\_\_ **Tabouli Platter**

(Serves 4) Served with homemade pita bread. **\$12**

\_\_\_\_\_ **Matbucha Platter** **\$12**

(Serves 4) Served with homemade pita bread.

\_\_\_\_\_ **Babaganoush Platter** **\$12**

Serves 4. Served with homemad pita bread

\_\_\_\_\_ **Spinach & Artichoke Dip** **\$14**

(Serves 4) Served with toasted garlic points.

## **PACKAGES**

\_\_\_\_\_ **BBQ Meal** **\$38**

(Per person / 4 minimum) Your choice of two proteins and four sides, served with Texas toast and chocolate brownies.

\_\_\_\_\_ **Italian Meal** **\$32**

(Per person / 4 minimum) Your choice of two proteins, one pasta, one sauce and four sides, served with rolls and chocolate brownies

\_\_\_\_\_ **Mediterranean Meal** **\$32**

(Per person / 4 minimum) Your choice of two proteins and four sides, served with rolls and chocolate brownies.

\_\_\_\_\_ **Southern Meal** **\$32**

(Per person / 4 minimum) Your choice of two proteins and four sides, served with rolls and chocolate brownies.

\_\_\_\_\_ **Tex-Mex Meal** **\$32**

(Per person / 4 minimum) Your choice of two proteins and four sides, served with tortillas, salsa, sour cream, and chocolate brownies.

\_\_\_\_\_ **Asian Meal**

(Per person / 4 minimum) Your choice of two proteins and four sides, served with rolls and chocolate brownies. **\$32**

\_\_\_\_\_ **The Golden** **\$85**

(Per person / 4 minimum) Your choice of two proteins and four sides, served with challahs, whole pecan pie and fruit tray.

## **SALADS**

\_\_\_\_\_ **Classic Caesar Salad** **\$10**

Romain lettuce, parmesan, fresh chopped bacon and cherry heirloom tomatoes and croutons with caesar dressing.

\_\_\_\_\_ **Greek Salad** **\$12**

Romaine lettuce, parsley, tomatoes, cucumbers, olives and feta cheese with oregano vinaigrette.

\_\_\_\_\_ **House Salad** **\$12**

Mixed field greens, tomatoes, cucumbers, carrots, onions, avocado and watermelon radish with balsamic dressing.

\_\_\_\_\_ **Quinoa Power Salad** **\$12**

Quinoa, onions, tomatoes, avocado, black beans and corn, topped with queso fresco and lime vinaigrette.

\_\_\_\_\_ **Asian Sesame Salad** **\$12**

Napa and purple cabbage, carrots, celery, tomatoes and oranges with peanut - ginger dressing.

\_\_\_\_\_ **Spinach Berry Salad** **\$12**

Fresh baby spinach, tossed with candid pecans, blueberries, strawberries, crumbled bleu cheese, and crispy beef bacon with raspberry vinaigrette.

## **CHICKEN ENTREES**

\_\_\_\_\_ **Pecan Texas Fried Chicken** **\$20**

Pecan crusted breaded chicken breast with country gravy, served with pineapple mashed potatoes and green beans.

\_\_\_\_\_ **Leslie's Monterrey Chicken** **\$22**

Marinated grilled chicken breast topped with diced tomato, avocado, pepper jack cheese, bacon and green onion with cilantro rice.

\_\_\_\_\_ **Chicken Dayanis** **\$26**

Grilled chicken with sauteed shrimp, chipotle cream, pico de gallo, and tortillas strips. served with rice pilaf.

## **BEEF ENTREES**

\_\_\_\_\_ **16 oz Ribeye** **\$42**

Boneless, well-marbled and juicy. Served with fingerling potatoes and jumbo asparagus.

\_\_\_\_\_ **14 oz New York Strip** **\$34**

Lean and flavorful with seared crust. Served with fingerling potatoes and jumbo asparagus.

\_\_\_\_\_ **Lamb Chops** **\$46**

8 ounces served with mashed potatoes and broccoli with mint reduction.

\_\_\_\_\_ **8 oz Filet Mignon** **\$38**

Exceptionally tender and buttery. Served with fingerling potatoes and jumbo asparagus.

\_\_\_\_\_ **8 oz Short Rib** **\$34**

Slow cooked over mashed potatoes with charred baby carrots and green beans.

\_\_\_\_\_ **Tomahawk**

(Serves 2) Prime black angus bone in ribeye. Served with fingerling potatoes and jumbo asparagus. **\$120**

## **SEAFOOD ENTREES**

\_\_\_\_\_ **Miso-Glazed Salmon** **\$28**

Oven roasted salmon with miso glaze. served with steamed white rice and charred bok choy.

\_\_\_\_\_ **Pistachio-Crusted Seabass** **\$38**

Pan seared seabass served with sauteed spinach, mushrooms and cherry tomatoes.

\_\_\_\_\_ **Blackened Redfish with Shrimp** **\$34**

Flakey redfish topped with shrimp and crawfish cream sauce. Served with seasoned rice, baby carrots and jumbo asparagus.

\_\_\_\_\_ **Char-Grilled Shrimp** **\$30**

Flame-grilled jumbo shrimp marinated in citrus and spices with a touch of garlic butter and squeezed fresh lime. Served with wild rice pilaf and asparagus.

\_\_\_\_\_ **Fried Branzino** **\$36**

Crispy whole Mediterranean seabass, flash fried and served with charred broccoli and fries.

## **VEGETARIAN ENTREES**

\_\_\_\_\_ **Seasonal Vegetable Plate** **\$16**

Chefs selection of grilled veggies, olive oil and seasonings

\_\_\_\_\_ **Vegetarian Salisbury Steak** **\$16**

Slow cooked mushroom sauce over Impossible Meat Patty, served with mashed potatoes and greens beans.

\_\_\_\_\_ **Falafel Lafa Pita Bowl**

Falafel balls, Israeli salad, hummus, romaine, Persian rice, grilled peppers and onions and grilled eggplant with a tahini drizzle in a fried Ipita bowl. **\$16**

## **EVENING CHICKEN ENTREES**

**Korean Gochujang Chicken** **\$28**

Stir fry chicken in Korean BBQ and spicy Gojuchang marinade over white rice.

**Chicken Fried Chicken** **\$26**

Breaded chicken breast, gravy, mashed potatoes and green beans.

**Pecan Crusted Chicken** **\$28**

Served with mashed potatoes and charred broccoli.

## **EVENING BEEF AND LAMB ENTREES**

**Genesis Filet Mignon** **\$58**

**\*\*Available after 4:00 PM\*\*** 8 oz. prime black Angus center cut ribeye wrapped in beef fry, served with veggie risotto.

**Adam Ribeye** **\$64**

**\*\*Available after 4:00 PM\*\*** 16 oz. prime black Angus ribeye.

**Eve Ribeye** **\$54**

**\*\*Available after 4:00 PM\*\*** 12 oz. prime black Angus ribeye.

**Cowboy Ribeye** **\$84**

**\*\*Available after 4:00 PM\*\*** 24 oz. prime black Angus bone-in ribeye.

**Queens Cut**

**\*\*Available after 4:00 PM\*\*** Grilled and sliced ribeye cap topped with mushroom sauce and served with risotto and vegetable



medley. **\$38**

       **Tomahawk** **\$120**

**\*\*Available after 4:00 PM\*\*** (Serves 2) 32 oz. prime black Angus bone-in ribeye.

       **Hawaiian Beef Kebob** **\$38**

**\*\*Available after 4:00 PM\*\*** Beef chunks, charred pineapple, peppers and onions over cilantro rice and pico de gallo.

       **Beef Fajitas (12 oz.)** **\$42**

**\*\*Available after 4:00 PM\*\***

       **Pecan Smoked Beef Rib** **\$60**

**\*\*Available after 4:00 PM\*\*** Bone-in prime black Angus.

       **Lamp Chops** **\$62**

**\*\*Available after 4:00 PM\*\*** 8 oz. with mashed potatoes, broccoli and mint reduction.

## **EVENING SEAFOOD ENTREES**

       **Teriyaki Salmon** **\$35**

**\*\*Available after 4:00 PM\*\*** Oven baked and served with wild white rice and charred broccoli.

       **Grilled Ahi Tuna Steak** **\$38**

**\*\*Available after 4:00 PM\*\*** Served over Persian rice with spicy mango relish.

       **Chilean Sea Bass** **\$48**

**\*\*Available after 4:00 PM\*\*** Pistachio crust served on a bed of sauteed spinach and mushrooms.

## **EVENING PASTA ENTREES**

\_\_\_\_\_ **Chicken Fettuccine Alfredo** **\$24**

\*\*Available after 4:00 PM\*\* Grilled chicken and fettuccine in an alfredo sauce with mushrooms and spinach.

\_\_\_\_\_ **Grilled Chicken Pesto Pasta** **\$24**

\*\*Available after 4:00 PM\*\* Grilled chicken and penne with a creamy pesto.

\_\_\_\_\_ **Beef Lomein** **\$28**

\*\*Available after 4:00 PM\*\* Beef, noodles and veggies tossed in an Asian sauce

\_\_\_\_\_ **Blackened Salmon on Angel Hair Pasta** **\$24**

\*\*Available after 4:00 PM\*\*

## **CATERING PLATTERS**

\_\_\_\_\_ **Whole Chicken** **\$22**

\_\_\_\_\_ **Whole Smoked Turkey** **\$160**

(Serves 20-25)

\_\_\_\_\_ **Whole Smoked Brisket** **\$240**

(Serves 20-25)

\_\_\_\_\_ **Whole Smoked Salmon** **\$200**

(Serves 12-14)

\_\_\_\_\_ **Meatloaf** **\$70**

(Serves 6-10)

\_\_\_\_\_ **Chicken Tenders (Small)** **\$50**

(Serves 10-15)

\_\_\_\_\_ **Chicken Tenders (Medium)** **\$90**

(Serves 16-24)

<u>          </u> <b>Chicken Tenders (Large)</b>	<b>\$140</b>
(Serves 25-35)	

<u>          </u> <b>Wild Rice (Half Pan)</b>	<b>\$28</b>
(Serves 10-12)	

<u>          </u> <b>Persian Rice (Half Pan)</b>	<b>\$28</b>
(Serves 10-12)	

<u>          </u> <b>Grilled Veggies (Half Pan)</b>	<b>\$40</b>
(Serves 10-12)	

## **SIDES**

<u>          </u> <b>Grilled Vegetables</b>	<b>\$6</b>
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<u>          </u> <b>Sauteed Vegetables</b>	<b>\$6</b>
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<u>          </u> <b>Fork Smashed Potatoes</b>	<b>\$9</b>
Serves approximately 2.	

<u>          </u> <b>Mashed Sweet Potatoes</b>	<b>\$9</b>
Serves approximately 2.	

<u>          </u> <b>Braised Brussel Sprouts</b>	<b>\$9</b>
Serves approximately 2.	

<u>          </u> <b>Side Salad</b>	<b>\$3</b>
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<u>          </u> <b>Pita Bread</b>	<b>\$8</b>
(5 pieces)	

## **EVENING SIDES**

<u>          </u> <b>Roasted Garlic Greens Beans</b>	<b>\$10</b>
**Available after 4:00 PM** Serves approximately 2.	
<u>          </u> <b>Mashed Potatoes</b>	<b>\$10</b>
**Available after 4:00 PM** Serves approximately 2.	
<u>          </u> <b>Spanish Rice</b>	<b>\$10</b>
**Available after 4:00 PM** Serves approximately 2.	
<u>          </u> <b>Wild Rice</b>	<b>\$10</b>
**Available after 4:00 PM** Serves approximately 2.	
<u>          </u> <b>Persian Rice</b>	<b>\$10</b>
**Available after 4:00 PM** Serves approximately 2.	
<u>          </u> <b>Veggie Risotto</b>	<b>\$10</b>
**Available after 4:00 PM** Serves approximately 2.	
<u>          </u> <b>Broccoli</b>	<b>\$10</b>
**Available after 4:00 PM** Serves approximately 2.	
<u>          </u> <b>Sauteed Spinach</b>	<b>\$10</b>
**Available after 4:00 PM** Serves approximately 2.	
<u>          </u> <b>Roasted Cauliflower</b>	<b>\$10</b>
**Available after 4:00 PM** Serves approximately 2.	
<u>          </u> <b>Sauteed Mushrooms w/ Mint &amp; Lemon</b>	<b>\$10</b>
**Available after 4:00 PM** Serves approximately 2.	
<u>          </u> <b>Mushroom Risotto</b>	<b>\$10</b>
**Available after 4:00 PM** Serves approximately 2.	

## **DESSERTS**

\_\_\_\_\_ **Specialty Dessert Platter (Small)** **\$58**

(SERVES 10-15) Assortment of mini desserts - rum balls, parfaits, cannolis, mini cakes, cookies, crumb bars and confections.

\_\_\_\_\_ **Specialty Dessert Platter (Medium)** **\$90**

(SERVES 16 -24) Assortment of mini desserts - rum balls, parfaits, cannolis, mini cakes, cookies, crumb bars and confections.

\_\_\_\_\_ **Specialty Dessert Platter (Large)** **\$130**

(SERVES 25-35) Assortment of mini desserts - rum balls, parfaits, cannolis, mini cakes, cookies, crumb bars and confections.

\_\_\_\_\_ **Bread Pudding** **\$10**

Sweet New Orleans style bread pudding with whiskey sauce.

\_\_\_\_\_ **Chocolate Brownie** **\$10**

Tender chocolate brownie with gooey chocolate center.

\_\_\_\_\_ **Bananas Foster** **\$10**

Ripe bananas sauteed in brown sugar, butter and rum.

\_\_\_\_\_ **Poached Pear** **\$12**

\_\_\_\_\_ **Whole Cake** **\$75**

(SERVES 12)

## **BEVERAGES**

\_\_\_\_\_ **Pellegrino Sparkling Water** **\$5.5**

\_\_\_\_\_ **Bottled Water** **\$5.5**

\_\_\_\_\_ **Coke (12 oz. can)** **\$3**

_____ <b>Diet Coke (12 oz. can)</b>	<b>\$3</b>
_____ <b>Sprite (12 oz. can)</b>	<b>\$3</b>
_____ <b>Fresh Brewed Coffee (96 oz.)</b> (Serves 8-10) Includes cream, sugar and sweetener	<b>\$16</b>
_____ <b>Lemonade (Gallon)</b> Includes cups.	<b>\$12</b>

## **EXTRAS**

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