

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

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.

JUST FOR YOU

_____ **\$0**

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 wit

APPETIZERS

_____ **Charred Cauliflower**

(Gluten Free) Fire-roasted cauliflower served over creamy hummus, topped with chimichurri, toasted almonds, raisins

and a tahini drizzle. **\$12**

_____ Chicken Egg Rolls **\$14**

Crispy chicken egg rolls with shredded chicken, carrots and onions, cabbage, hot honey.

_____ Carne Asada Fries **\$18**

Tender sliced steak, grilled pepper and onions over steak fries with Pico de Gallo, guacamole, sour cream and Monterey jack cheese.

_____ Short Rib Tacos (3) **\$14**

Short rib tacos served in flour tortillas with Pico de Gallo, guacamole, sour cream and Monterrey jack cheese.

_____ Wings **\$16**

(Gluten Free) Crispy wings in your choice of sauce: BBQ, Spicy Buffalo or Thai Chili Butter.

_____ Ceviche Campechana **\$16**

(Gluten Free) Shrimp, whitefish with Pico de Gallo, mango, avocado, served with tortilla chips.

_____ Fried Calamari **\$18**

Crispy calamari rings with zesty marinara sauce.

_____ Spinach and Artichoke Dip **\$14**

Creamy blend of spinach, artichokes, and garlic with toasted sliced baguettes.

SOUPS & SALADS

_____ Chicken Tortilla Soup (Cup) **\$9**

(Gluten Free) A rich and zesty broth with shredded chicken, fire-roasted tomatoes, onions and peppers, topped with crispy tortilla strips, avocado and cilantro.

<u> </u> Chicken Tortilla Soup (Bowl)	\$12
(Gluten Free) A rich and zesty broth with shredded chicken, fire-roasted tomatoes, onions and peppers, topped with crispy tortilla strips, avocado and cilantro.	
<u> </u> Exodus Gumbo (Cup)	\$11
Shrimp, chicken, beef sausage, and okra with white rice.	
<u> </u> Exodus Gumbo (Bowl)	\$14
Shrimp, chicken, beef sausage, and okra with white rice.	
<u> </u> Classic Caesar Salad	\$12
Romain lettuce, parmesan, fresh chopped bacon and cherry heirloom tomatoes and croutons with caesar dressing.	
<u> </u> Greek Salad	\$14
Romaine lettuce, parsley, tomatoes, cucumbers, olives and feta cheese with oregano vinaigrette.	
<u> </u> House Salad	\$14
Mixed field greens, tomatoes, cucumbers, carrots, onions, avocado and watermelon radish with balsamic dressing.	
<u> </u> Quinoa Power Salad	\$14
Quinoa, onions, tomatoes, avocado, black beans and corn, topped with queso fresco and lime vinaigrette.	
<u> </u> Asian Sesame Salad	\$14
Napa and purple cabbage, carrots, celery, tomatoes and oranges with peanut - ginger dressing.	
<u> </u> Spinach Berry Salad	\$14
Fresh baby spinach, tossed with candid pecans, blueberries, strawberries, crumbled bleu cheese, and crispy beef bacon with raspberry vinaigrette.	

PACKAGES

_____ **BBQ Meal** **\$40**

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

_____ **Italian Meal** **\$34**

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

_____ **Mediterranean Meal** **\$36**

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

_____ **Southern Meal** **\$34**

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

_____ **Tex-Mex Meal** **\$34**

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

_____ **Asian Meal** **\$34**

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

_____ **The Golden** **\$87**

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

MASTER GRILL PLATTERS

_____ **Grill Platter**

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

roasted potatoes and chimichurri. **\$122**

_____ Grill Deluxe Platter \$182

(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 \$282

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

CHICKEN ENTREES

_____ Pecan Texas Fried Chicken \$22

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

_____ Leslie \$24

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

_____ Chicken Dayanis \$28

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

BEEF ENTREES

_____ 16 oz Ribeye \$44

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

_____ 14 oz New York Strip \$36

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

_____ **Lamb Chops** **\$48**

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

_____ **8 oz Filet Mignon** **\$40**

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

_____ **8 oz Short Rib** **\$36**

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

_____ **Tomahawk** **\$122**

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

SEAFOOD ENTREES

_____ **Miso-Glazed Salmon** **\$30**

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

_____ **Pistachio-Crusted Seabass** **\$40**

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

_____ **Blackened Redfish with Shrimp** **\$36**

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

_____ **Char-Grilled Shrimp** **\$32**

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**

Crispy whole Mediterranean seabass, flash fried and served with charred broccoli and fries. **\$38**

PASTA ENTREES

_____ **Chicken Fettuccine Alfredo** **\$22**

Creamy alfredo sauce over fettuccine, topped with grilled chicken.

_____ **Spicy Grilled Salmon** **\$28**

Angel hair tossed in spicy marinara sauce.

_____ **Smoked Brisket Bolognese** **\$22**

Slow smoked brisket in a rich tomato sauce over pappardelle pasta with shaved parmesan.

_____ **Blackened Shrimp** **\$30**

Blackened shrimp over pappardelle in creamy pink vodka sauce.

VEGETARIAN ENTREES

_____ **Seasonal Vegetable Plate** **\$18**

Chefs selection of grilled veggies, olive oil and seasonings

_____ **Vegetarian Salisbury Steak** **\$18**

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

_____ **Falafel Lafa Pita Bowl** **\$18**

Falafel balls, Israeli salad, hummus, romaine, Persian rice, grilled peppers and onions and grilled eggplant with a tahini drizzle in a fried pita bowl.

SIDES

_____ Truffle Mac and Cheese	\$12
Creamy mac and cheese	
_____ Parmesan Fried Asparagus	\$12
_____ Chargrilled Broccoli	\$12
_____ Brussel Sprouts	\$12
(Gluten Free) Tossed with honey balsamic glaze and beef bacon.	
_____ Baked Potato	\$12
(Gluten Free) Classic baked potatoes with toppings	
_____ Onion Ring Tower	\$12
Stacked crispy onion rings.	
_____ Sauteed Garlic Spinach	\$10
_____ Grilled Onions and Mushrooms	\$12

DESSERTS

_____ OMG Cheesecake (Slice)	\$10
New York style with snickerdoodle, chocolate mousse and brownie.	
_____ Chocolate Cake (Slice)	\$10
Rich chocolate cake with ganache layers.	
_____ Carrot Cake (Slice)	\$10
Spiced Cake with cream cheese frosting	
_____ Tiramisu	\$10
Espresso-soaked ladyfingers with mascarpone and cocoa.	

_____ Key Lime Pie	\$10
Tart lime filling with graham crust and whipped cream.	
_____ Pecan Pie (Slice)	\$10
Southern style pie	
_____ Oreo Cake Dessert	\$10
Moist chocolate cake layered with Oreo cream and topped with crushed cookies. rich, smooth and unforgettable.	

BEVERAGES

_____ Pellegrino Sparkling Water	\$5.5
_____ Bottled Water	\$5.5
_____ Coke (12 oz. can)	\$3
_____ Diet Coke (12 oz. can)	\$3
_____ Sprite (12 oz. can)	\$3
_____ Fresh Brewed Coffee (96 oz.)	\$16
(Serves 8-10) Includes cream, sugar and sweetener	
_____ Lemonade (Gallon)	\$12
Includes cups.	

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	