

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: _____

Genesis Steakhouse

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

JUST FOR YOU

_____ **Order \$150 or more and Receive a Complimentary Box Lunch** **\$0**

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

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) (Serves 16-24)	\$80
_____ Assorted Veggie Platter (Large) (Serves 25-35)	\$120
_____ Assorted Fruit Platter (Small) (Serves 10-15)	\$48
_____ Assorted Fruit Platter (Medium) (Serves 16-24)	\$80
_____ Assorted Fruit Platter (Large) (Serves 25-35)	\$120
_____ Hummus Platter (Serves 4) Served with homemade pita bread.	\$12
_____ Tabouli Platter (Serves 4) Served with homemade pita bread.	\$12
_____ Matbucha Platter (Serves 4) Served with homemade pita bread.	\$12
_____ Babaganoush Platter Serves 4. Served with homemad pita bread	\$12
_____ Spinach & Artichoke Dip (Serves 4) Served with toasted garlic points.	\$14

PACKAGES

_____ Tex-Mex Meal (Per person / 4 minimum) Your choice of two proteins and four sides, served with tortillas, salsa, sour cream, and chocolate brownies.	\$32
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<u> </u> BBQ Meal	\$38
(Per person / 4 minimum) Your choice of two proteins and four sides, served with Texas toast and chocolate brownies.	
<u> </u> Southern Meal	\$32
(Per person / 4 minimum) Your choice of two proteins and four sides, served with rolls and chocolate brownies.	
<u> </u> 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	
<u> </u> Mediterranean Meal	\$32
(Per person / 4 minimum) Your choice of two proteins and four sides, served with rolls and chocolate brownies.	
<u> </u> Asian Meal	\$32
(Per person / 4 minimum) Your choice of two proteins and four sides, served with rolls and chocolate brownies.	

SALADS

<u> </u> Southwest Chicken Caesar Salad	\$16
Grilled chicken breast, romaine, tomato, roasted corn, avocado, croutons, and corn tortilla confetti with chipotle Caesar dressing.	
<u> </u> 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.	
<u> </u> 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.

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

(Serves 10-12) Mixed field greens, egg, red onion, tomato and cucumber.

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

Garbanzo beans, kidney beans and green beans tossed in chefs dressing.

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

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

CHICKEN ENTREES

_____ **Grilled Chicken Pesto Pasta** **\$16**

Grilled chicken over penne pasta with creamy pesto sauce.

_____ **Chicken Fettuccine Alfredo** **\$16**

Grilled chicken, mushrooms, spinach and alfredo sauce.

BEEF ENTREES

_____ **Grilled Hawaiian Beef Kebob** **\$26**

Marinated beef, sauteed peppers and onions, and charred pineapple on a bed of cilantro rice and pico.

_____ **Beef Lomein** **\$18**

Beef, noodles, and vegetables tossed in Asian sauce.

_____ **Pepper Steak** **\$28**

10 oz. of sliced prime black angus with bell peppers, and scallions tossed in Asian fusion sauce served over white rice.

_____ **Beef Fajitas (12 oz.)** **\$24**

SEAFOOD ENTREES

_____ **Grilled Salmon in Dill Sauce** **\$24**

Served over cilantro rice and creamy dill sauce.

_____ **Teriyaki Salmon** **\$24**

Oven roasted and served with wild rice and charred broccoli.

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** **\$16**

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

EVENING CHICKEN ENTREES

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

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

_____ **Chicken Fried Chicken**

Breaded chicken breast, gravy, mashed potatoes and green beans. **\$26**

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 **\$38**

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

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.)

****Available after 4:00 PM**** **\$42**

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)

_____ **Chicken Tenders (Large)** **\$140**
(Serves 25-35)

_____ **Wild Rice (Half Pan)** **\$28**
(Serves 10-12)

_____ **Persian Rice (Half Pan)** **\$28**
(Serves 10-12)

_____ **Grilled Veggies (Half Pan)** **\$40**
(Serves 10-12)

SIDES

_____ **Grilled Vegetables** **\$6**

_____ **Sauteed Vegetables** **\$6**

_____ **Fork Smashed Potatoes** **\$9**
Serves approximately 2.

_____ **Mashed Sweet Potatoes** **\$9**
Serves approximately 2.

_____ **Braised Brussel Sprouts** **\$9**
Serves approximately 2.

_____ **Side Salad** **\$3**

_____ **Pita Bread** **\$8**
(5 pieces)

EVENING SIDES

_____ **Roasted Garlic Greens Beans** **\$10**
Available after 4:00 PM Serves approximately 2.

_____ **Mashed Potatoes** **\$10**
Available after 4:00 PM Serves approximately 2.

_____ **Spanish Rice** **\$10**
Available after 4:00 PM Serves approximately 2.

_____ **Wild Rice** **\$10**
Available after 4:00 PM Serves approximately 2.

_____ **Persian Rice**

****Available after 4:00 PM** Serves approximately 2. \$10**

_____ Veggie Risotto \$10

****Available after 4:00 PM** Serves approximately 2.**

_____ Broccoli \$10

****Available after 4:00 PM** Serves approximately 2.**

_____ Sauteed Spinach \$10

****Available after 4:00 PM** Serves approximately 2.**

_____ Roasted Cauliflower \$10

****Available after 4:00 PM** Serves approximately 2.**

_____ Sauteed Mushrooms w/ Mint & Lemon \$10

****Available after 4:00 PM** Serves approximately 2.**

_____ Mushroom Risotto \$10

****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
_____ 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	
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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

\$0