

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 - Sandwiches and Salads

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**** **\$18**

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

_____ **\$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

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
_____ Babaganoush 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
_____ Spinach & Artichoke Dip (Serves 4) Served with garlic toast points.	\$14

SALADS

_____ Southwest Chicken Caesar Salad Grilled chicken breast, romaine, tomato, roasted corn, avocado, croutons, and corn tortilla confetti with chipotle Caesar dressing.	\$16
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_____ 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	\$20
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 in chefs dressing.	
_____ Black & Blue Steak Salad	\$18
Mixed field greens, watermelon radish, avocado, red onion, and cracked black pepper with balsamic dressing.	
BOX LUNCHES	
_____ Southwest Chicken Caesar Wrap Box Lunch	\$18
Served with chips, pickles, and a chocolate brownie.	
_____ Chicken Salad on Toast Box Lunch	\$18
Served with chips, pickles, and a chocolate brownie.	

_____ **Turkey Wrap Box Lunch** **\$18**

Served with chips, pickles, and a chocolate brownie.

_____ **Short Rib Taco Box Lunch** **\$18**

Served with chips, pickles, and a chocolate brownie.

_____ **Tuna Salad on Toast Box Lunch** **\$18**

Served with chips, pickles, and a chocolate brownie.

_____ **Egg Salad on Toast Box Lunch** **\$18**

Served with chips, pickles, and a chocolate brownie.

_____ **Grilled Veggie Wrap Box Lunch** **\$18**

Grilled eggplant, sauteed mushrooms, fresh red onion, tomato slices, pesto and tahini in a wrap. Served with chips, pickles, and a chocolate brownie.

BURGERS A LA CARTE

_____ **The Steve Burger** **\$18**

Half pound prime burger with caramelized onions and mushrooms.

_____ **The Clive Burger** **\$18**

Half pound prime burger with a bourbon BBQ glaze, grilled onions and jalapenos, pickle relish, and roasted garlic aioli.

_____ **The Bruce Burger** **\$18**

Half pound prime burger with crispy pastrami, fried egg and onion strings.

_____ **The Ari Burger** **\$18**

Half pound prime burger in a pineapple marinade, grilled spicy pineapple, grilled jalapenos, red onion, and roasted garlic aioli.

_____ **The Joe Grilled Salmon Burger** **\$18**
Salmon burger with pineapple relish, fresh onion, grilled jalapenos, and mesquite drizzle.

_____ **The Maya Chicken Club Burger** **\$16**
Grilled chicken breast with grilled onions and jalapenos, crispy beef fry, and garlic aioli.

SANDWICHES A LA CARTE

_____ **The Sabra Grilled Chicken Sandwich** **\$16**
Grilled chicken, avocado, tomato and pickle on ciabatta or in a wrap.

_____ **Chicken Shawarma Sandwich** **\$16**
Chicken, hummus, pickles, cabbage salad, Israeli salad and tahini in a wrap or pita.

_____ **Turkey Club on Ciabatta** **\$16**
Sliced turkey, lettuce, tomato, pickles, onions, and crispy pastrami slices with garlic aioli.

_____ **The Judah Brisket Sandwich** **\$18**
Smoked chopped brisket, coleslaw, and fried pickle chips on brioche or Texas toast.

_____ **The Abe Pastrami on Rye** **\$18**
In house pastrami on grilled marble rye with sauerkraut and Russian.

_____ **Veggie Wrap** **\$15**
Grilled eggplant, sauteed mushrooms, fresh red onion, tomato slices, pesto and tahini in a wrap.

SIDES

_____ Fruit	\$3
_____ Side Salad	\$3
_____ Kettle Chips	\$3

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.) (Serves 8-10) Includes cream, sugar and sweetener .	\$16
_____ Lemonade (Gallon) Includes cups.	\$12