

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	g:		
Payment By: Check Time Requested:	AMEX	Visa	MCard
Date Requested:			
Card Number:	Exp. Date:		
CVV:	Billing Zip Code:		
Comments:			-

Good Dog

SERVICE LEVELS

SPECIAL DIETARY ITEM	\$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 would like	
JUST FOR YOU	
Ordering \$150 or More? Get a free lunch!	\$0
Place an order of \$150.00 or more (total food cost no including tax or delivery charges) and receive a complimentary lunch (value cannot exceed \$15). Your lunch will be packaged separately, with y	
PLATES AND UTENSILS	
	\$0
Complimentary Plates, Napkins, Utensils & Serving	
Utensils \$0.00 Please include the number of guests you will be serving. We will provide the appropriate number of service items for your meal.	
APPETIZERS	
Smoked Hot Wings	\$14
House smoked jumbo wings with your choice of house sauce.	
Fried Mozzarella Balls	\$9
Served with house marinara.	
Fried Pickles	\$10
Crispy house dill pickles spears served with house ranch.	

Pretzel Rolls (3)	\$10
Slow Dough Bread Co. pretzel rolls served with three house mustard sauces.	
Roasted Onion Dip	\$10
Grilled onion dip served with seasonal veggies and house potato chips.	
SOUPS	
Creamy Tomato Soup	\$8
(Per person) Homemade warm tomato soup served with grilled cheese.	
Beef & Chorizo Chili	\$9
Homemade chili with creme fraiche and diced red onion.	
Beer Cheese Soup	\$8
(Per person) Made with Buffalo Bayou Copper Ale, bacon, cheese and potatoes served with toast points.	
Vegan Yankee Chili	\$10
(Per person) Two bean beyond meat chili served with diced onions and saltines.	
SALAD BOX LUNCHES	
Taqueria Cobb Salad Box Lunch	\$15
Marinated flank steak, avocado, bacon, egg, cotija cheese,	
tomato, and taqueria pickled veg and radish with creamy cilantro dressing. Served with a rocky road square.	
Miso Green Salad Box Lunch	\$15
Grilled chicken, spinach, cucumbers, scallion, celery and	
cashews with miso ginger dressing. Served with a rocky road square.	

Seasonal Salad Box Lunch House seasonal special salad using the finest and freshest ingredients of the season. Served with a rocky road square.	\$15
SANDWICH BOX LUNCHES	
Curried Chicken Sandwich Box Lunch	\$14
Curried chicken salad, apricot chutney, shaved Parmesan and spinach on a poppy seed challah roll. Served with your choice of side and dessert.	
Chicky Chicky Parm Parm Sandwich Box Lunch	\$14
Fried Chicken Tenders, house tomato sauce, Oaxaca cheese, Parmesan and basil on a challah roll. Served with your choice of side and dessert.	
Deli Club Sandwich Box Lunch	\$14
Grilled chicken, bacon, provolone, lettuce, tomato, house giardiniera, whole grain aioli and celery salt served on a challah roll. Served with your choice of side and dessert.	
Pork & Apple Roll Sandwich Box Lunch	\$14
Roasted pork loin, Havarti cheese, apple, arugula, whole grain aioli on a challah roll. Served with your choice of side and dessert.	
Egg Salad Sandwich Box Lunch	\$14
Homemade egg salad with mixed greens, tomato slices and fresh cracked pepper served on a poppy seed challah roll. Served with your choice of side and dessert.	
CLASSIC GOOD DOG BOX LUNCHES	
Chi-Town Dog Box Lunch	
Fresh tomato slices, dill pickle slices, short bus mustard, sweet Blakeslee relish, pickled Fresno peppers and celery salt on a	

poppy seed bun. Served with your choice of side and dessert.	
Guac A Dog Box Lunch	\$13
Avocado, fresh jalapeno, tomato, onion, roasted garlic aioli, cilantro, cumin and lime. Served with your choice of side and dessert.	
Sunshine Dog Box Lunch	\$13
Pickled red onions, fresh dill relish, cream cheese and mayonnaise. Served with your choice of side and dessert.	
The New Yorker Dog Box Lunch	\$13
Beer braised sauerkraut and house whole grain mustard. Served with your choice of side and dessert.	
Picnic Dog Box Lunch	\$13
Beef and chorizo chili, red potato salad, short bus mustard and dill pickle slice. Served with your choice of side and dessert.	
Deli Dog Box Lunch	\$13
House whole grain mustard, provolone cheese, mixed greens, tomatoes and house giardiniera. Served with your choice of side and dessert.	
Rodeo Dog Box Lunch	\$13
Cheddar mac n cheese, house BBQ sauce, bacon, scallion and Parmesan breadcrumbs. Served with your choice of side and dessert.	
Ol Zapata Dog Box Lunch	\$13
Bacon, muenster cheese, caramelized onions, tomatoes, jalapeno relish, ketchup and mayonnaise. Served with your choice of side and dessert.	
Chillin Dog Box Lunch	\$13
Beef and chorizo chili, red potato salad, short bus mustard and dill pickle slice. Served with your choice of side and dessert.	

Sloppy Slaw Dog Box Lunch	\$13
Apple horseradish slaw, melted Swiss and house whole grain mustard. Served with your choice of side and dessert.	
Curryous Frank Box Lunch	\$13
Curried scooter onion relish, cilantro chutney, sweet potato crisps, sriracha ketchup and roasted garlic aioli. Served with your choice of side and dessert.	
The Texican Dog Box Lunch	\$13
Refried black beans, Oaxaca cheese, avocado, pickled jalapeno, red onions, creme fraiche, cilantro, cumin and lime. Served with your choice of side and dessert.	
Fried Corny Dog Box Lunch	\$13
Fresh dipped and fried corn dog with short bus mustard and sriracha ketchup. Served with your choice of side and dessert.	
Chili Cheese Please Dog Box Lunch	\$13
Chorizo chili, mustard cheese sauce and diced onion. Served with your choice of side and dessert.	
Benedict Franklin Dog Box Lunch	\$13
Fried egg, brown sugar baked ham, mustard cheese sauce, and roasted garlic aioli. Served with your choice of side and dessert.	
Southern Comfort Dog Box Lunch	\$13
Homemade chow chow, bacon braised collards with house whole grain mustard. Served with your choice of side and dessert.	
BUILD YOUR OWN BARS	
Build Your Own Hot Dog Bar	
(One Per Order - 10 MINIMUM) Dog and bun (1 per person) served with your choice of three handmade condiments. Pricing includes packaging fee for squeeze bottles and containers for	

condiments.	\$7.35
SIDES	
House Potato Chips	\$4
(Per Person)	
House Potato Chips (Quart)	\$14
(Serves 4-5)	
House Potato Chips (Half Pan)	\$30
(SERVES 12-15)	
House Potato Chips (Full Pan)	\$55
(Serves 25-30)	
Apple Horseradish Slaw	\$4
(Per Person)	
Apple Horseradish Slaw(Quart)	\$14
(Serves 4-5)	
Apple Horseradish Slaw (Half Pan)	\$35
(SERVES 12-15)	
Apple Horseradish Slaw (Full Pan)	\$65
(Serves 25-30)	
Red Potato Salad	\$4
(Per person)	
Red Potato Salad (Quart)	\$14
(Serves 4-5)	
Red Potato Salad (Half Pan)	\$35
(SERVES 12-15)	

Red Potato Salad (Full Pan) (Serves 25-30)	\$65
Bacon Braised Collard Greens (Per Person)	\$4
Bacon Braised Collard Greens (Quart) (Serves 4-5)	\$14
Bacon Braised Collard Greens (Half Pan) (SERVES 12-15)	\$35
Bacon Braised Collard Greens (Full Pan) (Serves 25-30)	\$65
Cheddar Mac N Cheese (Per Person)	\$4
Cheddar Mac & Cheese (Quart) (Serves 4-5)	\$14
Cheddar Mac N Cheese (Half Pan) (SERVES 12-15)	\$35
Cheddar Mac N Cheese (Full Pan) (Serves 25-30)	\$65
Simple Side Salad (Half Pan) (SERVES 12-15) Mixed greens with seasonal veggies.	\$35
DESSERTS	
Rocky Road Squares (Each)	\$1.75

Chocolate Chip Cookie	\$1.75
BEVERAGES	
Iced Tea (Gallon)	\$15
(Serves 10-15) Includes cups, ice, sweeteners and lemons.	
Mint Limeade (Gallon)	\$20
(Serves 10-15) Includes cups and ice.	
Lavender Lemonade (Gallon)	\$20
(Serves 10-15) Includes cups and ice.	
Bottled Water	\$2
Coke (12 oz. can)	\$2
Diet Coke (12 oz. can)	\$2
Sprite (12 oz. can)	\$2
Dr. Pepper (12oz Can)	\$2
BAR SERVICE	
Beer & Wine Bar (2 hours)	\$19
(Per Person) Two domestic beers, one imported beer, one white wine and one red wine. Includes cocktail napkins, beverage cups, wine tools, buckets and ice. REQUIRES BARTENDER	
Bar Set Up Fee - Disposable	\$1.5
Includes ice, cups and bar set-ups when the host provides the beer, wine and or other beverages. Priced per person.	
Bartender	

(4 Hours) Each additional hour \$30.00	\$150
EXTRAS	
Service Fee	\$0
(Required for all Staffed Events) A 10% service fee is added to all staffed events. The service fees covers all necessary equipment for your event.	
6 Ft Table Rental	\$12
6 to 8 Ft Table Linen (Black)	\$18
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	