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: _____

_____

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Grazia Italian Kitchen

SERVICE LEVELS

_____**Set Up Service** **$50**

Our staff will set-up with a buffet linen, chafing dishes, all serving pieces and have everything ready to enjoy at your required start time. Then the staff person will return the same day to pick

_____****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 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

$0

_____

Complimentary Plates, Napkins, Utensils and Serving Utensils

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

APPETIZERS

_____**Italian Chicken Skewers**

(20 Skewers) Italian dressing marinated chicken, red bell peppers, green bell peppers, roma tomatoes and red onions. **$88**

_____**Caprese Skewers** **$86**

(20 Skewers) Fresh mozzarella, basil, roma tomatoes, extra virgin olive oil, garlic, and balsamic glaze.

_____**Marinated Beef Tenderloin Skewers** **$310**

(20 Skewers) Beef filet mignon, rosemary and horseradish cream.

_____**Roasted Prosciutto** **$106**

(20 Pieces) Fresh mozzarella, prosciutto, fresh basil, extra virgin olive oil, garlic and balsamic glaze.

_____**Mini Crab Cakes** **$102**

(20 Pieces) Jumbo lump crab, remoulade and puff pastry shell.

_____**Lasagna Eggrolls** **$86**

(20 Pieces) Wonton wrapped lasagna with wagyu meat sauce.

_____**Build Your Own Bruschetta Bar** **$102**

(Serves 20) Diced roma tomatoes, garlic, extra virgin olive oil, balsamic, goat cheese, feta cheese, caramelized onions, roasted garlic, and pesto.

_____**Avocado Toast** **$84**

(20 Pieces) Multi grain toast, heirloom cherry tomatoes, extra virgin olive oil, and feta cheese.

_____**Wagyu Meatballs** **$114**

(30 Pieces) Wagyu beef meatballs with your choice of sauce and toasted crostinis.

SOUPS AND SALADS

_____**Mixed Green Salad (Small Bowl)** **$48**

(Serves 8-10) Mixed greens, red onions, tomatoes, feta, carrots and balsamic vinaigrette.

_____**Mixed Green Salad (Large Bowl)** **$79**

(Serves 18-20) Mixed greens, red onions, tomatoes, feta, carrots and balsamic vinaigrette.

_____**Caesar Salad (Small Bowl)** **$48**

(Serves 8-10) Romaine lettuce, shaved Romano cheese, house made croutons and Caesar dressing.

_____**Caesar Salad (Large Bowl)** **$79**

(Serves 18-20) Romaine lettuce, shaved Romano cheese, house made croutons and Caesar dressing.

_____**Cucumber Salad (Small Bowl)** **$68**

(Serves 8-10) Cucumber, feta, tomatoes, red onions, kalamata olives, pine nuts, extra virgin olive oil, balsamic glaze, and garlic.

_____**Cucumber Salad (Large Bowl)** **$110**

(Serves 18-20) Cucumber, feta, tomatoes, red onions, kalamata olives, pine nuts, extra virgin olive oil, balsamic glaze and garlic.

_____**Chicken Avocado Caprese Salad (Small Bowl)** **$78**

(Serves 8-10) Mixed greens, grilled chicken, roasted cherry tomatoes, fresh mozzarella, avocado, basil and balsamic vinaigrette.

_____**Chicken Avocado Caprese Salad (Large Bowl)** **$118**

(Serves 18-20) Mixed greens, grilled chicken, roasted cherry tomatoes, fresh mozzarella, avocado, basil and balsamic vinaigrette.

_____**Caprese Stuffed Avocados**

(10 Pieces) Fresh mozzarella, roasted cherry tomatoes, basil, extra virgin olive oil, garlic and balsamic glaze. **$82**

_____**Balsamic Chicken Salad (Small Bowl)** **$78**

(Serves 8-10) Mixed greens, grilled chicken, grapes, strawberries, candied walnuts, Gorgonzola and balsamic vinaigrette.

_____**Balsamic Chicken Salad (Large Bowl)** **$118**

(Serves 18-20) Mixed greens, grilled chicken, grapes, strawberries, candied walnuts, Gorgonzola and balsamic vinaigrette.

_____**Grilled Wagyu Flat Iron Salad (Small Bowl)** **$108**

(Serves 8-10) Mixed greens, tomatoes, Gorgonzola, mushrooms, candied walnuts with creamy horseradish dressing and balsamic glaze.

_____**Grilled Wagyu Flat Iron Salad (Large Bowl)** **$186**

(Serves 18-20) Mixed greens, tomatoes, Gorgonzola, mushrooms, candied walnuts with creamy horseradish dressing and balsamic glaze.

_____**Salmon Salad (Small Bowl)** **$96**

(Serves 8-10) Mixed greens, tomatoes, asparagus, feta, onions and balsamic vinaigrette.

_____**Salmon Salad (Large Bowl)** **$179**

(Serves 18-20) Mixed greens, tomatoes, asparagus, feta, onions and balsamic vinaigrette.

_____**Tomato Bisque Soup (Quart)** **$38**

(Serves 4-6) Tomatoes, cream and basil.

_____**Chicken Gianni Soup (Quart)** **$38**

(Serves 4-6) Creamy chicken soup with potatoes, carrots, onions, celery and red pepper.

PASTA

_____**Spaghetti (Half Tray)** **$98**

(Serves 8) Served with fresh baked bread and oil.

_____**Spaghetti (Full Tray)** **$178**

(Serves 8) Served with fresh baked bread and oil.

_____**Cheese Ravioli (Half Tray)** **$98**

(Serves 8) Cheese filled ravioli with marinara. Served with fresh baked bread and oil.

_____**Cheese Ravioli (Full Tray)** **$178**

(Serves 16) Cheese filled ravioli with marinara. Served with fresh baked bread and oil.

_____**Ziti Infornare (Half Tray)** **$110**

(Serves 8) Penne pasta, mozzarella, ricotta, Romano, and marinara. Served with fresh baked bread and oil.

_____**Ziti Infornare (Full Tray)** **$198**

(Serves 16) Penne pasta, mozzarella, ricotta, Romano, and marinara. Served with fresh baked bread and oil.

_____**Penne Mediterranean (Half Tray)** **$132**

(Serves 8) Penne pasta, grilled chicken, garlic, spinach, sun dried tomatoes, feta cheese, and pine nuts. Served with fresh baked bread and oil.

_____**Penne Mediterranean (Full Tray)** **$234**

(Serves 16) Penne pasta, grilled chicken, garlic, spinach, sun dried tomatoes, feta cheese, and pine nuts. Served with fresh baked bread and oil.

_____**Chicken Fiesta (Half Tray)**

(Serves 8) Bow tie pasta, grilled chicken, pork shoulder bacon, red onions, tomatoes, and Romano cream. Served with fresh

baked bread and oil. **$132**

_____**Chicken Fiesta (Full Tray)** **$234**

(Serves 16) Bow tie pasta, grilled chicken, pork shoulder bacon, red onions, tomatoes, and Romano cream. Served with fresh baked bread and oil.

_____**Fettuccine Alfredo (Half Tray)** **$112**

(Serves 8) Fettuccine pasta, garlic, and Romano cream. Served with fresh baked bread and oil.

_____**Fettuccine Alfredo (Full Tray)** **$194**

(Serves 16) Fettuccine pasta, garlic, and Romano cream. Served with fresh baked bread and oil.

_____**Ravioli Primo (Half Tray)** **$138**

(Serves 8) Jumbo stuffed chicken and cheese ravioli with tomato cream sauce. Served with fresh baked bread and oil.

_____**Ravioli Primo (Full Tray)** **$240**

(Serves 16) Jumbo stuffed chicken and cheese ravioli with tomato cream sauce. Served with fresh baked bread and oil.

_____**Mike and Jen (Half Tray)** **$132**

(Serves 8) Bow tie pasta, grilled chicken, garlic, mushrooms, sun dried tomatoes, capers, and Romano cream. Served with fresh baked bread and oil.

_____**Mike and Jen (Full Tray)** **$240**

(Serves 16) Bow tie pasta, grilled chicken, garlic, mushrooms, sun dried tomatoes, capers, and Romano cream. Served with fresh baked bread and oil.

_____**Lasagna (Half Tray)** **$132**

(Serves 8) Layers of pasta, Wagyu meat sauce, ricotta, mozzarella, Parmesan, and Romano cheese. Served with fresh baked bread and oil.

_____**Lasagna (Full Tray)** **$245**

(Serves 16) Layers of pasta, Wagyu meat sauce, risotta, mozzarella, parmesan, romano cheese. Served with fresh baked bread and oil.

CHICKEN

_____**Chicken Marsala (Half Tray)** **$152**

(Serves 8) Sauteed chicken breast, mushrooms and Marsala served with fettuccine alfredo and fresh baked bread and oil.

_____**Chicken Marsala (Full Tray)** **$268**

(Serves 16) Sauteed chicken breast, mushrooms and Marsala served with fettuccine alfredo and fresh baked bread and oil.

_____**Chicken Parmesan (Half Tray)** **$148**

(Serves 8) Parmesan breaded chicken, marinara, and mozzarella with spaghetti and fresh baked bread and oil.

_____**Chicken Parmesan (Full Tray)** **$262**

(Serves 16) Parmesan breaded chicken, marinara, and mozzarella with spaghetti and fresh baked bread and oil.

_____**Chicken Limone (Half Tray)** **$160**

(Serves 8) Piccata style with white wine, lemon and capers, served with mashed potatoes and fresh baked bread and oil.

_____**Chicken Limone (Full Tray)** **$286**

(Serves 16) Piccata style with white wine, lemon, capers and sun-dried tomatoes served with Parmesan whipped potatoes, asparagus and fresh baked bread and oil.

_____**Chicken Pesto (Half Tray)** **$152**

(Serves 8) Grilled chicken, red onions, tomatoes, feta, raosted peppers, spinach with bowtie pasta, fresh baked bread and oil.

_____**Chicken Pesto (Full Tray)** **$268**

(Serves 16) Grilled chicken, red onions, tomatoes, feta, roasted peppers, spinach with bowtie pasta, fresh baked bread and oil.

_____**Chicken Saltimbocca (Half Tray)** **$148**

(Serves 8) Sauteed chicken, prosciutto, provolone, spinach and white wine, served with fettuccine alfredo and fresh baked bread and oil.

_____**Chicken Saltimbocca (Full Tray)** **$260**

(Serves 16) Sauteed chicken, prosciutto, provolone, spinach and white wine, served with fettuccine alfredo and fresh baked bread and oil.

BEEF

_____**Smoked Beef Short Rib (Half Tray)** **$198**

(Serves 8) Boneless beef short rib with bourbon chipotle glaze served with pancetta risotto and fresh baked bread and oil.

_____**Smoked Beef Short Rib (Full Tray)** **$360**

(Serves 16) Boneless beef short rib with bourbon chipotle glaze served with pancetta risotto and fresh baked bread and oil.

_____**Wagyu Flat Iron Steak (Half Tray)** **$248**

(Serves 8) 8 oz. RC Ranch Wagyu flat iron steak sliced and served over pancetta risotto with balsamic cream and fresh baked bread and oil.

_____**Wagyu Flat Iron Steak (Full Tray)** **$420**

(Serves 16) 8 oz. RC Ranch Wagyu flat iron steak sliced and served over pancetta risotto with balsamic cream and fresh baked bread and oil.

_____**Tortellacci (Half Tray)**

(Serves 8) Tortellacci stuffed with short rib meat with mushrooms, pancetta, red onions and alfredo Marsala and

fresh baked bread and oil. **$152**

_____**Tortellacci (Full Tray)** **$268**

(Serves 16) Tortellacci stuffed with short rib meat with mushrooms, pancetta, red onions and alfredo Marsala and fresh baked bread and oil.

_____**The Patton - Chicken Fried Wagyu (Half Tray)** **$238**

(Serves 8) RC Ranch Wagyu sirloin, breaded, fried and topped with 40 clove garlic cream rosemary gravy with Parmesan whipped potatoes and fresh baked bread and oil.

_____**The Patton - Chicken Fried Wagyu (Full Tray)** **$420**

(Serves 16) RC Ranch Wagyu sirloin, breaded, fried and topped with 40 clove garlic cream rosemary gravy with Parmesan whipped potatoes and fresh baked bread and oil.

_____**Smoked Texas Filet (Half Tray)** **$298**

(Serves 8) Sliced and smoked filet mignon with bourbon glaze, garlic whipped potatoes and fresh baked bread and oil.

_____**Smoked Texas Filet (Full Tray)** **$550**

(Serves 16) Sliced and smoked filet mignon with bourbon glaze, garlic whipped potatoes and fresh baked bread and oil.

PORK AND LAMB

_____**Lollipop Lamb (Half Tray)** **$248**

(Serves 8) Prime rack of lamb and bourbon molasses glaze with pancetta risotto and fresh baked bread and oil.

_____**Lollipop Lamb (Full Tray)** **$420**

(Serves 16) Prime rack of lamb and bourbon molasses glaze with pancetta risotto and fresh baked bread and oil.

_____**Smoked Chops (Half Tray)**

(Serves 8) Frenched bone-in Compart Duroc pork chop with red wine cherry glaze and fresh baked bread and oil. **$140**

_____**Smoked Chops (Full Tray)** **$264**

(Serves 16) Frenched bone-in Compart Duroc pork chop with red wine cherry glaze and fresh baked bread and oil.

SEAFOOD

_____**Grilled Citrus Salmon (Half Tray)** **$248**

(Serves 8) Grilled salmon, citrus caper sauce and wilted spinach served with fresh baked bread and oil.

_____**Grilled Citrus Salmon (Full Tray)** **$420**

(Serves 16) Grilled salmon, citrus caper sauce and wilted spinach served with fresh baked bread and oil.

_____**Jumbo Stuffed Shrimp (Half Tray)** **$280**

(Serves 8) Crab stuffed jumbo shrimp and roasted tomato lemon butter with wilted spinach and fresh baked bread and oil.

_____**Jumbo Stuffed Shrimp (Full Tray)** **$520**

(Serves 16) Crab stuffed jumbo shrimp and roasted tomato lemon butter with wilted spinach and fresh baked bread and oil.

_____**Texas Redfish (Half Tray)** **$250**

(Serves 8) Farm raised Texas redfish, sliced avocado and crawfish cream with tomato cream risotto and fresh baked bread and oil.

_____**Texas Redfish (Full Tray)** **$422**

(Serves 16) Farm raised Texas redfish, sliced avocado and crawfish cream with tomato cream risotto and fresh baked bread and oil.

_____**Mahi Mahi (Half Tray)**

(Serves 8) Cajun dusted mahi mahi and lemon butter with black truffle lobster risotto and fresh baked bread and oil. **$280**

_____**Mahi Mahi (Full Tray)** **$525**

(Serves 16) Cajun dusted mahi mahi and lemon butter with black truffle lobster risotto and fresh baked bread and oil.

_____**Shrimp Vienna (Half Tray)** **$198**

(Serves 8) Sauteed shrimp, garlic, sundried tomatoes, capers, artichokes, red onions, feta, spinach, pesto and bow tie pasta.

_____**Shrimp Vienna (Full Tray)** **$348**

(Serves 16) Sauteed shrimp, garlic, sundried tomatoes, capers, artichokes, red onions, feta, spinach, pesto and bow tie pasta.

_____**Shrimp Diavolo (Half Tray)** **$198**

(Serves 8) Cajun dusted gulf shrimp, garlic, roasted peppers, red onions, red chili flakes, white wine, marinara, cream, basil, fettuccine pasta.

_____**Shrimp Diavolo (Full Tray)** **$348**

(Serves 16) Cajun dusted gulf shrimp, garlic, roasted peppers, red onions, red chili flakes, white wine, marinara, cream, basil, fettuccine pasta.

SIDES

_____**Grilled Asparagus** **$52**

(Serves 10) Seasoned and grilled.

_____**Honey Balsamic Feta Brussel Sprouts** **$52**

(Serves 10)

_____**Sauteed Spinach** **$48**

(Serves 10)

_____**Parmesan Whipped Potatoes** **$46**

(Serves 10)

_____**Pancetta Risotto** **$56**

(Serves 10) Cream, Romano, pancetta and onions.

_____**Twice Baked Gnocchi** **$72**

(Serves 10)

_____**Short Rib Mac & Cheese** **$62**

(Serves 10) Three cheese blend and smoked short rib.

_____**Triple Cheese Jalapeno Mac** **$68**

(Serves 10)

_____**Pasta Sauce (Quart)** **$14**

_____**Bread Oil (Quart)** **$14**

Grazia's seasoned bread oil.

_____**Jumbo Shrimp** **$3**

(Priced per piece)

DESSERTS

_____**Dessert Tray (Small)** **$48**

(Serves 10-12) Assortment of cakes and desserts drizzled with our house made caramel sauce and an assortment of fruit.

_____**Dessert Tray (Large)** **$82**

(Serves 20-24) Assortment of cakes and desserts drizzled with our house made caramel sauce and an assortment of fruit.

_____**Cheesecake (Slice)** **$8**

_____**Cheesecake (Full Cake)** **$90**
(12 Slices)

_____**Fresh Baked Cake (Slice)** **$8**

_____**Fresh Baked Cake (Full Cake)** **$90**
(12 Slices)

_____ **$48**
Cinnamon White Chocolate Bread Pudding (Half Tray)
(Serves 10-12)

_____ **$82**
Cinnamon White Chocolate Bread Pudding (Full Tray)
(Serves 20-24)

_____**Cannoli (Dozen)** **$48**

_____**Fresh Baked Cookies (Dozen)** **$48**

BEVERAGES

_____**Sweet Iced Tea (Gallon)** **$10**
Ice Not Included Includes 12 plastic cups, sweeteners, lemons and straws.

_____**Unsweet Iced Tea (Gallon)** **$10**
Ice Not Included Includes 12 plastic cups, sweeteners, lemons and straws.

_____**Orange Juice (Gallon)** **$24**
Ice Not Included Includes 12 plastic cups.

_____**Coffee (Gallon)** **$24**
Includes 12 paper cups, sweetener and creamer.

_____**Bottled Water**	**$1.5**
_____**Coke (12 pack)**	**$12**
_____**Diet Coke (12 pack)**	**$12**
_____**Sprite (12 pack)**	**$12**
_____**Dr. Pepper (12 pack)**	**$12**
_____**Lemonade (Gallon)**	**$10**

Ice Not Included Includes 12 plastic cups and straws.

_____**Ice (20 lbs.)**	**$5**
_____**Coke (12 oz. can)**	**$3**
_____**Diet Coke (12 oz. can)**	**$3**
_____**Sprite (12 oz. can)**	**$3**
_____**Dr. Pepper (12 oz. can)**	**$3**
_____**Bag of Ice (5lbs)**	**$5**

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