

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: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

## 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

\_\_\_\_\_ **Complimentary Plates, Napkins, Utensils and Serving 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.	<b>\$56</b>
<b>_____ Caprese Skewers</b>	<b>\$52</b>
(20 Skewers) Fresh mozzarella, basil, roma tomatoes, extra virgin olive oil, garlic, and balsamic glaze.	
<b>_____ Marinated Beef Tenderloin Skewers</b>	<b>\$155</b>
(20 Skewers) Beef filet mignon, rosemary and horseradish cream.	
<b>_____ Roasted Prosciutto</b>	<b>\$74</b>
(20 Pieces) Fresh mozzarella, prosciutto, fresh basil, extra virgin olive oil, garlic and balsamic glaze.	
<b>_____ Blue Crab Hushpuppies</b>	<b>\$72</b>
(20 Pieces) Jumbo lump blue crab with cinnamon honey butter.	
<b>_____ Mini Crab Cakes</b>	<b>\$64</b>
(20 Pieces) Jumbo lump crab, remoulade and puff pastry shell.	
<b>_____ Lasagna Eggrolls</b>	<b>\$60</b>
(20 Pieces) Wonton wrapped lasagna with wagyu meat sauce.	
<b>_____ Build Your Own Bruschetta Bar</b>	<b>\$68</b>
(Serves 20) Diced roma tomatoes, garlic, extra virgin olive oil, balsamic, goat cheese, feta cheese, caramelized onions, roasted garlic, and pesto.	
<b>_____ Avocado Toast</b>	<b>\$58</b>
(20 Pieces) Multi grain toast, heirloom cherry tomatoes, extra virgin olive oil, and feta cheese.	
<b>_____ Wagyu Meatballs</b>	<b>\$76</b>
(30 Pieces) Wagyu beef meatballs with your choice of sauce and toasted crostinis.	

## COMBO PACKAGES

\_\_\_\_\_ **Grace Combo Package (Small)** **\$90**

(Serves 8-10) 1 pasta choice and 1 salad choice with fresh baked bread and oil.

\_\_\_\_\_ **Grace Combo Package (Medium)** **\$170**

(Serves 18-20) Choice of 1 full pan pasta or 2 half pans pasta, 1 salad choice and choice of dessert. Served with fresh baked bread and oil.

\_\_\_\_\_ **Grace Combo Package (Large)** **\$320**

(Serves 36-40) Choice of 2 full pans pasta, 2 salad choices and choice of dessert. Served with fresh baked bread and oil.

## SOUPS AND SALADS

\_\_\_\_\_ **Mixed Green Salad (Small Bowl)** **\$30**

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

\_\_\_\_\_ **Mixed Green Salad (Large Bowl)** **\$58**

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

\_\_\_\_\_ **Caesar Salad (Small Bowl)** **\$30**

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

\_\_\_\_\_ **Caesar Salad (Large Bowl)** **\$58**

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

\_\_\_\_\_ **Cucumber Salad (Small Bowl)** **\$48**

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

_____ <b>Cucumber Salad (Large Bowl)</b>	<b>\$88</b>
(Serves 18-20) Cucumber, feta, tomatoes, red onions, kalamata olives, pine nuts, extra virgin olive oil, balsamic glaze and garlic.	
_____ <b>Chicken Avocado Caprese Salad (Small Bowl)</b>	<b>\$48</b>
(Serves 8-10) Mixed greens, grilled chicken, roasted cherry tomatoes, fresh mozzarella, avocado, basil and balsamic vinaigrette.	
_____ <b>Chicken Avocado Caprese Salad (Large Bowl)</b>	<b>\$88</b>
(Serves 18-20) Mixed greens, grilled chicken, roasted cherry tomatoes, fresh mozzarella, avocado, basil and balsamic vinaigrette.	
_____ <b>Caprese Stuffed Avocados</b>	<b>\$50</b>
(10 Pieces) Fresh mozzarella, roasted cherry tomatoes, basil, extra virgin olive oil, garlic and balsamic glaze.	
_____ <b>Balsamic Chicken Salad (Small Bowl)</b>	<b>\$42</b>
(Serves 8-10) Mixed greens, grilled chicken, grapes, strawberries, candied walnuts, Gorgonzola and balsamic vinaigrette.	
_____ <b>Balsamic Chicken Salad (Large Bowl)</b>	<b>\$78</b>
(Serves 18-20) Mixed greens, grilled chicken, grapes, strawberries, candied walnuts, Gorgonzola and balsamic vinaigrette.	
_____ <b>Grilled Wagyu Flat Iron Salad (Small Bowl)</b>	<b>\$72</b>
(Serves 8-10) Mixed greens, tomatoes, Gorgonzola, mushrooms, candied walnuts with creamy horseradish dressing and balsamic glaze.	
_____ <b>Grilled Wagyu Flat Iron Salad (Large Bowl)</b>	

(Serves 18-20) Mixed greens, tomatoes, Gorgonzola, mushrooms, candied walnuts with creamy horseradish dressing and balsamic glaze. **\$132**

\_\_\_\_\_ **Salmon Salad (Small Bowl)** **\$60**

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

\_\_\_\_\_ **Salmon Salad (Large Bowl)** **\$112**

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

\_\_\_\_\_ **Tomato Bisque Soup (Quart)** **\$24**

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

\_\_\_\_\_ **Chicken Gianni Soup (Quart)** **\$24**

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

\_\_\_\_\_ **Short Rib Beer Cheese Soup (Quart)** **\$28**

(Serves 4-6) Karbach Love Street beer and smoked bacon.

## **PASTA**

\_\_\_\_\_ **Spaghetti (Half Tray)** **\$70**

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

\_\_\_\_\_ **Spaghetti (Full Tray)** **\$132**

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

\_\_\_\_\_ **Cheese Ravioli (Half Tray)** **\$74**

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

\_\_\_\_\_ **Cheese Ravioli (Full Tray)**

(Serves 16) Cheese filled ravioli with marinara. Served with fresh baked bread and oil. **\$138**

       **Ziti Infornare (Half Tray)** **\$76**

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

       **Ziti Infornare (Full Tray)** **\$142**

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

       **Penne Mediterranean (Half Tray)** **\$90**

(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)** **\$168**

(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)** **\$92**

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

       **Chicken Fiesta (Full Tray)** **\$172**

(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)** **\$80**

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

       **Fettuccine Alfredo (Full Tray)**

(Serves 16) Fettuccine pasta, garlic, and Romano cream. Served with fresh baked bread and oil. **\$148**

\_\_\_\_\_ **Ravioli Primo (Half Tray)** **\$90**

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

\_\_\_\_\_ **Ravioli Primo (Full Tray)** **\$168**

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

\_\_\_\_\_ **Mike and Jen (Half Tray)** **\$92**

(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)** **\$172**

(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)** **\$96**

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

\_\_\_\_\_ **Lasagna (Full Tray)** **\$180**

(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)** **\$104**

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



_____ <b>Chicken Marsala (Full Tray)</b>	<b>\$199</b>
(Serves 16) Sauteed chicken breast, mushrooms and Marsala served with fettuccine alfredo and fresh baked bread and oil.	
_____ <b>Chicken Parmesan (Half Tray)</b>	<b>\$100</b>
(Serves 8) Parmesan breaded chicken, marinara, and mozzarella with spaghetti and fresh baked bread and oil.	
_____ <b>Chicken Parmesan (Full Tray)</b>	<b>\$194</b>
(Serves 16) Parmesan breaded chicken, marinara, and mozzarella with spaghetti and fresh baked bread and oil.	
_____ <b>Chicken Limone (Half Tray)</b>	<b>\$110</b>
(Serves 8) Piccata style with white wine, lemon and capers, served with mashed potatoes and fresh baked bread and oil.	
_____ <b>Chicken Limone (Full Tray)</b>	<b>\$206</b>
(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.	
_____ <b>Chicken Pesto (Half Tray)</b>	<b>\$104</b>
(Serves 8) Grilled chicken, red onions, tomatoes, feta, roasted peppers, spinach with bowtie pasta, fresh baked bread and oil.	
_____ <b>Chicken Pesto (Full Tray)</b>	<b>\$199</b>
(Serves 16) Grilled chicken, red onions, tomatoes, feta, roasted peppers, spinach with bowtie pasta, fresh baked bread and oil.	
_____ <b>Chicken Saltimbocca (Half Tray)</b>	<b>\$108</b>
(Serves 8) Sauteed chicken, prosciutto, provolone, spinach and white wine, served with fettuccine alfredo and fresh baked bread and oil.	
_____ <b>Chicken Saltimbocca (Full Tray)</b>	
(Serves 16) Sauteed chicken, prosciutto, provolone, spinach and white wine, served with fettuccine alfredo and fresh baked	

bread and oil. **\$203**

## **BEEF**

\_\_\_\_\_ **Smoked Beef Short Rib (Half Tray)** **\$140**

(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)** **\$264**

(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)** **\$180**

(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)** **\$340**

(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)** **\$114**

(Serves 8) Tortellacci stuffed with short rib meat with mushrooms, pancetta, red onions and alfredo Marsala and fresh baked bread and oil.

\_\_\_\_\_ **Tortellacci (Full Tray)** **\$210**

(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)** **\$180**

(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)** **\$340**

(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)** **\$220**

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

\_\_\_\_\_ **Smoked Texas Filet (Full Tray)** **\$405**

(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)** **\$180**

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

\_\_\_\_\_ **Lollipop Lamb (Full Tray)** **\$340**

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

\_\_\_\_\_ **Smoked Chops (Half Tray)** **\$140**

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

\_\_\_\_\_ **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)** **\$180**

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

\_\_\_\_\_ **Grilled Citrus Salmon (Full Tray)** **\$345**

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

\_\_\_\_\_ **Jumbo Stuffed Shrimp (Half Tray)** **\$210**

(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)** **\$395**

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

\_\_\_\_\_ **Texas Redfish (Half Tray)** **\$195**

(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)** **\$370**

(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)** **\$220**

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

\_\_\_\_\_ **Mahi Mahi (Full Tray)** **\$405**

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

## **SIDES**

\_\_\_\_\_ **Grilled Asparagus** **\$35**

(Serves 10) Seasoned and grilled.

\_\_\_\_\_ **Honey Balsamic Feta Brussel Sprouts**

(Serves 10)	<b>\$35</b>
_____ <b>Sauteed Spinach</b>	<b>\$30</b>
(Serves 10)	
_____ <b>Parmesan Whipped Potatoes</b>	<b>\$30</b>
(Serves 10)	
_____ <b>Pancetta Risotto</b>	<b>\$40</b>
(Serves 10) Cream, Romano, pancetta and onions.	
_____ <b>Twice Baked Gnocchi</b>	<b>\$45</b>
(Serves 10)	
_____ <b>Short Rib Mac &amp; Cheese</b>	<b>\$40</b>
(Serves 10) Three cheese blend and smoked short rib.	
_____ <b>Triple Cheese Jalapeno Mac</b>	<b>\$45</b>
(Serves 10)	
_____ <b>Pasta Sauce (Quart)</b>	<b>\$14</b>
_____ <b>Bread Oil (Quart)</b>	<b>\$14</b>
Grazia's seasoned bread oil.	
_____ <b>Jumbo Shrimp</b>	<b>\$3</b>
(Priced per piece)	

## **DESSERTS**

_____ <b>Dessert Tray (Small)</b>	<b>\$48</b>
(Serves 10-12) Assortment of cakes and desserts drizzled with our house made caramel sauce and an assortment of fruit.	
_____ <b>Dessert Tray (Large)</b>	

(Serves 20-24) Assortment of cakes and desserts drizzled with our house made caramel sauce and an assortment of fruit. **\$82**

\_\_\_\_\_ **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)** **\$24**

\_\_\_\_\_ **Fresh Baked Cookies (Dozen)** **\$24**

## **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)**

**\*\*Ice Not Included\*\* Includes 12 plastic cups. \$24**

**\_\_\_\_\_ 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**

## **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