

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

## **Guglianis**

### **SERVICE LEVELS**

\_\_\_\_\_ **Set Up Service** **\$50**

Our staff will set-up with real chafing dishes, 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 everything

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

\_\_\_\_\_ **Individual Box Charge** **\$0.5**

Required for buffet items to be individually boxed and labeled.

\_\_\_\_\_ **Same Day Order Adjustments** **\$0**

Orders cannot be decreased more than 12% on the day of the order.

### **PLATES AND UTENSILS**

\_\_\_\_\_ **Disposable Set Ups** **\$0.75**

Includes 11" Chinette plate, large 2 ply napkin, large heavy duty plastic eating utensils and cups.

\_\_\_\_\_ **Complimentary Cutlery Kit** **\$0**

### **JUST FOR YOU**

\_\_\_\_\_ **Ordering \$150 Or More? Get A Free Lunch!**

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 \$0

### **C3 SPECIALLY DESIGNED MENUS**

         **Italian Favorites Package** \$145

(SERVES 10) Parmesan Crusted Chicken served with penne marinara, green beans, house salad and foccacia bread.

### **SOUPS AND SALADS**

         **Tomato Caprese Salad (Entree)** \$12.5

Roma tomatoes, fresh mozzarella and fresh basil drizzled with balsamic vinaigrette.

         **Tomato Caprese Salad (Half Pan)** \$40

Roma tomatoes, fresh mozzarella and fresh basil drizzled with balsamic vinaigrette.

         **Tomato Caprese Salad (Half Pan)** \$40

Roma tomatoes, fresh mozzarella and fresh basil drizzled with balsamic vinaigrette.

         **House Salad (Side)** \$5

Traditional Italian salad tossed with fresh Roma tomato, purple onion and house vinaigrette.

         **Chopped House Salad (Half Pan)** \$30

(SERVES 10 to 15 Sides or 5 Entrees) Traditional Italian salad tossed with fresh purple onion, kalamata olives and house vinaigrette.

         **Caesar Salad (Half Pan)** \$30

(SERVES 10 to 15 Sides or 5 Entrees) Crisp romaine hearts tossed with toasted garlic croutons, house Caesar dressing, Pecorino Romano and fresh shaved Parmesan.

\_\_\_\_\_ **Insalata Mazzoni (Entree)** **\$13**

Mixed lettuces tossed with toasted Brazos pecans, Gorgonzola, mandarin oranges and bosc pears. Served with fresh grapefruit and poppy seed dressing.

\_\_\_\_\_ **Insalata Mazzoni Salad (Half Pan)** **\$40**

(SERVES 10 to 15 Sides or 5 Entrees) Mixed lettuce tossed with toasted Brazos pecans, Gorgonzola, mandarin oranges and pears, with fresh grapefruit and poppy seed dressing.

\_\_\_\_\_ **Baby Spinach Salad (Half Pan)** **\$40**

(SERVES 10 to 15 Sides or 5 Entrees) Fresh spinach leaves with caramelized red onions, toasted Brazos pecans, fresh strawberries, jicama, goat cheese and warm bacon dressing.

\_\_\_\_\_ **Mista Terra Salad (Half Pan)** **\$40**

(SERVES 10 to 15 Sides or 5 Entrees) Roma tomatoes, pepperoncinis, red onions, roasted red peppers, eggplant, feta, black olives, artichoke hearts and house vinaigrette over mixed lettuces.

\_\_\_\_\_ **Minestrone Soup (Pint)** **\$6**

Serves one large or two small cups of soup.

\_\_\_\_\_ **Minestrone Soup (Quart)** **\$9**

Serves two large or four small cups of soup.

## **PASTA PANS**

\_\_\_\_\_ **Pasta Fresco (Half Pan)** **\$66.5**

(SERVES 6-10) Bowtie pasta, grilled chicken, caramelized onions and portobello mushrooms in a creamy Gorgonzola sauce. Served with focaccia bread.

\_\_\_\_\_ **Pasta Mimo (Half Pan)**

(Serves 6-10) Bowtie pasta tossed with fresh grilled chicken, caramelized sweet onions, roasted portobello mushrooms, crisp

bacon and a creamy Gorgonzola sauce. \$67

       **Penne Mona Lisa (Half Pan)** \$74

(SERVES 6-10) Your choice of protein with mushrooms, spinach, feta and your choice of sauce. Served with focaccia bread.

       **Penne Tetrazzini (Half Pan)** \$66.5

(SERVES 6-10) Fresh grilled chicken breast, mushrooms, onion and peas, alfredo style. Served with focaccia bread.

       **Ravioli (Half Pan)** \$59

(SERVES 6-10) Cheese filled ravioli with tomato cream sauce and fresh basil. Served with focaccia bread.

       **Fettuccine Alfredo (Half Pan)** \$50

(SERVES 6-10) Served with focaccia bread.

       **Spaghetti with Meat Balls (Half Pan)** \$65

(SERVES 6-10) Served with focaccia bread.

       **Spaghetti with Meat Sauce (Half Pan)** \$65

(SERVES 6-10) Served with focaccia bread.

       \$65

**Spaghetti with Grilled Italian Sausage Links (Half Pan)**

(SERVES 6-10) Served with focaccia bread.

       **Traditional Lasagna (Half Pan)** \$75

(SERVES 6-10) Layers of fresh pasta, our fabulous meat sauce, Italian cheeses and marinara sauce. Served with focaccia bread.

       **Roasted Chicken Lasagna (Half Pan)** \$75

(SERVES 6-10) Layers of tender herb roasted chicken, Italian cheeses and fresh pasta with your choice of sauce. Served with focaccia bread.

## VEGETARIAN PANS

\_\_\_\_\_ **Pasta Mona Lisa (Half Pan)** **\$74**

(SERVES 6-10) Fresh mushrooms, spinach, feta and marinara sauce over your choice of pasta. Served with focaccia bread.

\_\_\_\_\_ **Grilled Vegetable Lasagna (Half Pan)** **\$75**

**\*\*48 HOUR NOTICE REQUIRED\*\*** (SERVES 6-10) Layers of grilled seasoned vegetables. Italian cheeses and fresh pasta with your choice of sauce. Served with focaccia bread.

\_\_\_\_\_ **Manicotti (Half Pan)** **\$55**

(SERVES 6-10) Fresh pasta stuffed with a ricotta cheese blend, baked in a light tomato sauce with fresh Parmesan. Served with focaccia bread.

\_\_\_\_\_ **Eggplant Parmigiana (Half Pan)** **\$59**

(SERVES 6-10) Panko crusted fresh eggplant with marinara, mozzarella and basil. Served with focaccia bread.

\_\_\_\_\_ **Pasta Primavera (Half Pan)** **\$55**

(SERVES 6-10) Linguini tossed with fresh vegetables, olive oil and garlic. Served with focaccia bread.

## CHICKEN PANS

\_\_\_\_\_ **Parmesan Crusted Chicken (Half Pan)** **\$79**

(Serves 6-10) Panko and Parmesan crusted chicken breasts, lightly sauteed with lemon butter sauce and fresh sage. Served with pasta pomodoro and focaccia bread.

\_\_\_\_\_ **Chicken Parmigiana (Half Pan)** **\$79**

**\*\*CLIENT FAVORITE!\*\*** (SERVES 6-10) Ten (4 ounce) lightly breaded chicken breasts baked with marinara, mozzarella and fresh basil. Served with pasta pomodoro and focaccia bread.

\_\_\_\_\_ **Chicken Picatta (Half Pan)**

(SERVES 6-10) Ten (4 ounce) lightly sauteed chicken breasts with fresh garlic, artichokes, mushrooms and capers in lemon butter sauce. Served with pasta pomodoro and focaccia bread. **\$79**

**\_\_\_\_\_ Chicken Rosmarino (Half Pan) \$79**

(SERVES 6-10) Ten (4 ounce) fresh grilled chicken breasts with fresh rosemary, garlic, olive oil and lemon juice. Served with pasta pomodoro and focaccia bread.

**\_\_\_\_\_ Chicken Marsala (Half Pan) \$79**

(SERVES 6-10) Ten (4 ounce) fresh grilled chicken breasts with sauteed mushrooms in a Marsala wine sauce. Served with pasta pomodoro and focaccia bread.

**\_\_\_\_\_ Mediterranean Chicken (Half Pan) \$85**

(SERVES 6-10) Grilled chicken and vegetable skewers over orzo with feta and lemon balsamic vinaigrette. Served with pasta pomodoro and focaccia bread.

## **PASTA BOXED ENTREES**

**\_\_\_\_\_ Selenas Lasagna \$13**

Layers of fresh pasta, meat sauce and Italian cheeses. Served with your choice of side salad and fresh baked focaccia bread.

**\_\_\_\_\_ Chicken Fettuccine Alfredo \$13**

Fresh-grilled chicken breast tossed in creamy Alfredo. Served with your choice of side salad and fresh baked focaccia bread.

**\_\_\_\_\_ Spaghetti with Meatballs \$16.5**

Served with your choice of side salad and fresh baked focaccia bread.

**\_\_\_\_\_ Roasted Chicken Lasagna \$13**

Layers of tender herb roasted chicken, Italian cheeses and fresh pasta with your choice of sauce. Served with your choice of side salad and fresh baked focaccia bread.

\_\_\_\_\_ **Penne Mona Lisa w/ Grilled Chicken Breast** **\$13**

Grilled chicken breast, mushrooms, spinach, feta and marinara. Served with your choice of side salad and fresh baked focaccia bread.

\_\_\_\_\_ **Pasta Mimo** **\$13**

Bowtie pasta tossed with fresh grilled chicken, caramelized sweet onions, roasted portobello mushrooms, crisp bacon and a creamy Gorgonzola sauce. Served with your choice of side salad and fresh ba

\_\_\_\_\_ **Fettuccine Tetrazzini** **\$13**

Fresh grilled chicken breast tossed in creamy Alfredo with Pecorino Romano, caramelized onions, mushrooms and baby peas. Served with your choice of side salad and fresh baked focaccia bread.

## **CHICKEN BOXED ENTREES**

\_\_\_\_\_ **Chicken Parmigiana** **\$18**

Chicken dipped in panko and Italian bread crumbs, with fresh mozzarella and zesty marinara. Served with penne pomodoro , your choice of side salad and fresh baked focaccia bread.

\_\_\_\_\_ **Chicken Angelina** **\$18**

Parmesan and panko crusted chicken with a fresh sage butter sauce. Served with penne pomodoro , your choice of side salad and fresh baked focaccia bread.

\_\_\_\_\_ **Chicken Piccata** **\$18**

Lightly sauteed chicken breast with fresh garlic, artichokes, mushrooms and capers in lemon butter sauce. Served with penne pomodoro , your choice of side salad and fresh baked focaccia bread.

\_\_\_\_\_ **Chicken Marsala**



Grilled chicken breast with sauteed mushrooms in a Marsala wine sauce. Served with penne pomodoro , your choice of side salad and fresh baked focaccia bread. **\$18**

**\_\_\_\_\_ Mediterranean Chicken Kabob \$16.5**

Grilled chicken and vegetable skewer on a bed of orzo, fresh choipped vegetables and feta. Served with your choice of side salad and fresh baked focaccia bread.

## **VEGETARIAN BOXED ENTREES**

**\_\_\_\_\_ Eggplant Parmesan (Vegetarian) \$15.5**

Eggplant dipped in panko and Italian bread crumbs, with fresh mozzarella and zesty marinara. Served with penne pomodoro , your choice of side salad and fresh baked focaccia bread.

**\_\_\_\_\_ Penne Mona Lisa (Vegetarian) \$13**

Mushrooms, spinach, feta and marinara. Served with your choice of side salad and fresh baked focaccia bread.

**\_\_\_\_\_ Capellini Pomodoro Fresco (Vegetarian) \$13**

Fresh Roma tomatoes, basil, olive oil, fresh garlic and light tomato sauce. Served with your choice of side salad and fresh baked focaccia bread.

**\_\_\_\_\_ Ravioli (Vegetarian) \$13**

Cheese filled pasta with crema Rosa. Served with your choice of side salad and fresh baked focaccia bread.

**\_\_\_\_\_ Linguini Primavera (Vegetarian) \$13**

Linguini tossed with fresh vegetables, olive oil and garlic. Served with your choice of side salad and fresh baked focaccia bread.

## **SIDES**

**\_\_\_\_\_ Garlic Mashed Potatoes**

(SERVES 8-10)	<b>\$35</b>
_____ <b>Meat Sauce (Pint)</b>	<b>\$10</b>
One pint of our fresh made meat sauce.	
_____ <b>Marinara Sauce (Pint)</b>	<b>\$6</b>
One pint of our fresh made marinara sauce.	
_____ <b>Meatballs (Dozen)</b>	<b>\$18</b>
_____ <b>Rosemary Roasted Potatoes</b>	<b>\$35</b>
(SERVES 8-10)	
_____ <b>Fresh Grilled Vegetables</b>	<b>\$35</b>
(SERVES 8-10)	
_____ <b>Fresh Green Beans</b>	<b>\$35</b>
(SERVES 8-10)	
_____ <b>Fresh Sauteed Spinach</b>	<b>\$35</b>
(SERVES 8-10)	
_____ <b>Bruschetta</b>	<b>\$15</b>
**24 HOUR NOTICE REQUIRED** (SERVES 8-10) Fresh roma tomatoes, fresh mozzarella and basil served with balsamic vinaigrette on the side and 24 toasted crostinis.	
_____ <b>Fresh Baked Focaccia</b>	<b>\$8</b>
(SERVES 8-10)	
_____ <b>Marinara Sauce (Quart)</b>	<b>\$9</b>
One quart of our fresh made marinara sauce.	
_____ <b>Meat Sauce (Quart)</b>	<b>\$15</b>
One quart of our fresh made meat sauce.	

\_\_\_\_\_ **Alfredo Sauce (Quart)** **\$9**

## **DESSERTS**

\_\_\_\_\_ **Zabaglione (Each)** **\$4.5**

**\*\*24 HOUR NOTICE REQUIRED\*\*** Our Signature dessert! A creamy Italian custard served over fresh strawberries. Heavenly!

\_\_\_\_\_ **Tiramisu (Pan)** **\$50**

**\*\*24 HOUR NOTICE REQUIRED\*\*** (SERVES 9 FULL OR 18 HALF PORTIONS) Lady fingers dipped in espresso with sweet mascarpone, coffee cream and shaved chocolate.

\_\_\_\_\_ **Lemon Bars (Dozen)** **\$30**

\_\_\_\_\_ **Dark Fudge Brownies (Dozen)** **\$30**

\_\_\_\_\_ **Italian Cream Cake (Slice)** **\$4.5**

**\*\*24 HOUR NOTICE REQUIRED\*\***

\_\_\_\_\_ **Sicilian Chocolate Cake (Slice)** **\$4.5**

**\*\*24 HOUR NOTICE REQUIRED\*\***

\_\_\_\_\_ **Carrot Cake (Slice)** **\$4.5**

**\*\*24 HOUR NOTICE REQUIRED\*\***

## **BEVERAGES**

\_\_\_\_\_ **Iced Tea (Gallon)** **\$18**

Served with 10 cups, ice, sweeteners and lemons.

\_\_\_\_\_ **Lemonade (Gallon)** **\$18**

Served with 10 cups, ice, sweetener and lemons.

_____ <b>Coke (12 oz. can)</b>	<b>\$1.5</b>
_____ <b>Diet Coke (12 oz. can)</b>	<b>\$1.5</b>
_____ <b>Sprite (12 oz. can)</b>	<b>\$1.5</b>
_____ <b>Bottled Water</b>	<b>\$1.5</b>

## **EXTRAS**

_____ <b>Catering Service Agreement -Special Events</b>	<b>\$0</b>
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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

_____ <b>Catering Service Agreement -Special Events</b>	<b>\$0</b>
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_____ <b>Rentals</b>	<b>\$62.7</b>
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This will change with each order.