

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

## **Hedarys Mediterranean**

### **SERVICE LEVELS**

\_\_\_\_\_ **Set Up Service** **\$75**

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 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**

\_\_\_\_\_ **Plates, Napkins, Utensils & Cups** **\$0.25**

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

### **APPETIZERS**

\_\_\_\_\_ **Hummus (Quart)** **\$15**

(Serves 10-15) A creamy blend of chickpeas, sesame paste, fresh lemon and garlic.

_____ <b>Tzatziki Sauce (Quart)</b> (Serves 10-15)	<b>\$15</b>
_____ <b>Baba Ghanouj (Quart)</b> (Serves 10-15) Smoked eggplant blended with tahini, garlic and lemon.	<b>\$17</b>
_____ <b>Labni (Quart)</b> (Serves 10-15) Dry yogurt made in-house.	<b>\$17</b>
_____ <b>Labni with Garlic &amp; Mint (Quart)</b> (Serves 10-15) Dry yogurt with garlic and mint made in-house.	<b>\$17</b>
_____ <b>Stuffed Grape Leaves with Beef</b> (Each) Grape leaves wrapped around tender rice and beef simmered in spices and garlic.	<b>\$1.25</b>
_____ <b>Vegetarian Dolmas</b> (Each) Grape leaves wrapped around tender rice, simmered in spices and garlic.	<b>\$1</b>
_____ <b>Spinach &amp; Cheese Pie</b> (Dozen)	<b>\$18</b>
_____ <b>Feta &amp; Olives with Veggies (Half pan)</b> (Serves 15-25)	<b>\$30</b>
_____ <b>Pita Bread</b> (2 per order)	<b>\$1</b>

## **SALADS AND SOUPS**

_____ <b>Greek Salad (Half pan)</b> (Serves 10-15) A mix of romaine lettuce, cucumber, tomato, kalamata olives, onions and feta cheese.	<b>\$25</b>
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\_\_\_\_\_ **Hedarys Salad (Half pan)** **\$20**

(Serves 10-15) Crisp romain lettuce, cucumber, tomato and feta cheese dressed with garlic and olive oil.

\_\_\_\_\_ **Tabbuli Salad (Quart)** **\$15**

(Serves 10-15) Traditional Lebanese salad of finely chopped parsley, tomato, onions, cracked wheat, lemon and olive oil.

\_\_\_\_\_ **Fattoush Salad (Half pan)** **\$25**

(Serves 10-15) Romaine with tomatoes, cucumbers, onions, toasted pita and lemon-garlic dressing.

\_\_\_\_\_ **Caprese Salad (Quart)** **\$20**

(Serves 10-15) Fresh mozzarella, basil, tomatoes in a homemade balsamic vinaigrette.

\_\_\_\_\_ **Chicken Salad (Quart)** **\$20**

(Serves 10-15) Made from scratch with cranberries, walnuts and apples.

\_\_\_\_\_ **Veggie Platter** **\$15**

(Serves 10-15)

\_\_\_\_\_ **Mediterranean Lentil Soup (Quart)** **\$12**

(Serves 4-6) Award winning vegetarian soup made with lentils, potatoes, fresh spinach, Swiss chard and a hint of fresh lemon.

## **PACKAGES**

\_\_\_\_\_ **Beef & Chicken Skewers** **\$12.95**

(Per person) Served with vegetables, rice, hummus, salad, bread and mamoul cookie.

\_\_\_\_\_ **Hedarys Chicken**

(Serves 10-12) Our signature chicken baked until golden brown in our delicious lemon and garlic sauce with potatoes, carrots and tomatoes, served with Lebanese rice and roasted

vegetables. \$105

## ENTREES

\_\_\_\_\_ **Hedarys Chicken (Full pan)** \$60

(Serves 10-12) Our signature chicken baked until golden brown in our delicious lemon and garlic sauce with potatoes, carrots and tomatoes.

\_\_\_\_\_ **Kibbi - Baked (Full pan)** \$75

(Serves 12-16) Our signature kibbi is made with finely ground sirloin mixed with cracked wheat, onion and pine nuts.

\_\_\_\_\_ **Tenderloin Steak Kabobs** \$15

(3 skewers / 2 pieces per skewer) Skewers of tender pieces of lean Angus steak char-grilled with vegetables.

\_\_\_\_\_ **Chicken Kabobs** \$12

(3 skewers / 2 pieces per skewer) Skewers of tender marinated chicken char-grilled with roasted vegetables.

\_\_\_\_\_ **Salmon Kabobs** \$18

(3 skewers / 2 pieces per skewer) Filet of salmon seasoned with a flavorful blend of herbs with seasonal vegetables.

\_\_\_\_\_ **Veggie Kabobs** \$10

(2 skewers / 12 veggies per skewer)

\_\_\_\_\_ **Falafel (Vegetarian)** \$1

(20 minimum) A vegetarian favorite made with chickpeas, fava, onion and parsley, shaped into balls and lightly fried.

\_\_\_\_\_ **Kibbi - Grilled** \$3.5

(20 minimum) Our signature kibbi is made with finely ground sirloin mixed with cracked wheat then filled with ground sirloin, onion and pine nuts rolled into balls.

\_\_\_\_\_ **Kafta** **\$2.5**  
(20 minimum) Char grilled ground lean beef mixed with chopped parsley, onion and spices.

\_\_\_\_\_ **Sujuk** **\$3.5**  
Homemade Lebanese spicy, pure beef sausages sauteed with fresh lemon juice.

## **SIDES**

\_\_\_\_\_ **Roasted Mixed Vegetables (Half pan)** **\$25**  
(Serves 10-15)

\_\_\_\_\_ **Lebanese Rice (Half pan)** **\$20**  
(Serves 15-20)

\_\_\_\_\_ **Sauteed Fresh Spinach (Half pan)** **\$25**  
(Serves 10-15)

\_\_\_\_\_ **Fried Cauliflower (Half pan)** **\$30**  
(Serves 10-15)

## **DESSERTS**

\_\_\_\_\_ **Georges Baklava Fingers** **\$1**  
(6 minimum)

\_\_\_\_\_ **Rice Pudding (Half Pan)** **\$20**  
(Serves 14-18)

\_\_\_\_\_ **Lebanese MaKaroons** **\$0.5**  
(24 minimum)

## **BEVERAGES**

\_\_\_\_\_ **Bottled Water** **\$1.5**

_____ <b>Coke (12 oz. can)</b>	<b>\$1</b>
_____ <b>Diet Coke (12 oz. can)</b>	<b>\$1</b>
_____ <b>Sprite (12 oz. can)</b>	<b>\$1</b>

## **EXTRAS**

_____ <b>Catering Service Agreement</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>Wine Glass</b>	<b>\$0.75</b>
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_____ <b>China Rental</b>	<b>\$5</b>
(Per person)	

_____ <b>To Go Boxes</b>	<b>\$0.25</b>
(Each)	

_____ <b>Linen Fee</b>	<b>\$10</b>
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_____ <b>Table Cloth 60" Round Rental</b>	<b>\$18</b>
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