

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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## Herb & Beet - Group Hot Entrees

### 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 & Serving Utensils** **\$0**

**\*\*CLICK TO CUSTOMIZE\*\*** Please include the number of guests you will be serving. We will provide the appropriate number of service items for your meal.

### SOUPS

\_\_\_\_\_ **Tomato Bisque (Cup)** **\$6**

Local honey drizzle and ciabatta croutons

\_\_\_\_\_ **Chicken Tortilla Soup (Cup)** **\$6**

Spicy chicken tortilla thickened with corn tortillas and house-smoked chicken.

\_\_\_\_\_ **Texas Onion Soup (Cup)** **\$6**

Onion soup with manchego cheese toast.

### TEXAS GREENS SALAD ENTREES

\_\_\_\_\_ **The Big Chicken Salad** **\$14.25**

Choice of chicken, local mixed greens, roasted bell peppers, carrots, manchego cheese, tortilla strips, and herb Dijon dressing.

\_\_\_\_\_ **The Berry Mand-ilow Salad** **\$14.25**

Organic baby spinach, grilled chicken, local strawberries, mandarin oranges, pecans, and artisan goat cheese with a rosemary-balsamic vinaigrette.

\_\_\_\_\_ **Southwestern Steak Salad** **\$15.75**

Baby arugula, 44 Farms grilled steak, roasted corn salsa, pumpkin seeds, cotija cheese, tortilla strips, and cilantro lime vinaigrette.

\_\_\_\_\_ **Texas Brisket Salad** **\$15.25**

Crisp romaine lettuce, house smoked brisket, sweet tea bbq sauce, onion crisps, and creamy buttermilk dressing.

\_\_\_\_\_ **Cajun Shrimp Salad** **\$15.25**

Baby spinach, blackened gulf shrimp, cucumber, tomato, red onion, and champagne vinaigrette.

\_\_\_\_\_ **Hickory Smoked Cobb Salad** **\$14.25**

Crisp romaine lettuce, grilled chicken, avocado, house smoked bacon, tomato, blue cheese crumbles, deviled egg, and smoked poblano dressing.

\_\_\_\_\_ **The Jackalope Salad** **\$14.25**

Organic baby spinach, arugula, smoked jackfruit, jicama, sesame seeds, almonds, and Asian sesame dressing.

\_\_\_\_\_ **The Beetnik Salad** **\$14.25**

Baby arugula, local beets, candied walnuts, artisan goat cheese, white balsamic vinegar, and extra virgin olive oil.

\_\_\_\_\_ **Health Nut Salad** **\$14.25**

Local kale, quinoa, avocado, green grapes, red bell peppers, almonds, toasted sunflower seeds, mint, and citrus vinaigrette.

## **HOUSE GREENS SALAD ENTREES**

\_\_\_\_\_ **Classic Beet Salad** **\$9.5**

Local mixed greens, local beets, ciabatta croutons, toasted sunflower seeds, and herb vinaigrette.

\_\_\_\_\_ **Hail Caesar! Salad** **\$9.5**

Crisp romaine lettuce, Parmesan Reggiano, cornbread croutons, house made Parmesan crisps, and Caesar dressing.

\_\_\_\_\_ **Popeye & Olive Oil Salad** **\$9.5**

Organic baby spinach, mandarin orange, red onion, white balsamic vinegar, and extra virgin olive oil.

\_\_\_\_\_ **Wedge of Life Salad** **\$9.5**

Baby iceberg wedges, tomato, blue cheese crumbles, champagne red onions, and creamy buttermilk dressing.

\_\_\_\_\_ **The Rocket Salad** **\$9.5**

Baby arugula, cucumber, pomegranate seeds, Parmesan Reggiano, and rosemary balsamic vinaigrette.

## **ENTREE BOX LUNCHES**

\_\_\_\_\_ **Crispy Chicken Lone Star Plate Box Lunch** **\$14.25**

Served with your choice of 2 sides.

\_\_\_\_\_ **Grilled Chicken Lone Star Plate Box Lunch** **\$14.25**

Served with your choice of 2 sides.

\_\_\_\_\_ **Smoked Chicken Lone Star Plate Box Lunch** **\$14.25**

Served with your choice of 2 sides.

\_\_\_\_\_ **Grilled Tri-Tip Steak Lone Star Plate Box Lunch** **\$15.75**

Served with your choice of 2 sides.

\_\_\_\_\_ **Smoked Texas Brisket Lone Star Plate Box Lunch** **\$15.75**

Served with your choice of 2 sides.

<input type="checkbox"/>	<b>Grilled Gulf Coast Shrimp Lone Star Plate Box Lunch</b>	<b>\$15.75</b>
Served with your choice of 2 sides.		

<input type="checkbox"/>	<b>Market Veggies Lone Star Plate Box Lunch</b>	<b>\$14.25</b>
Served with your choice of 2 sides.		

<input type="checkbox"/>	<b>Smoked Jackfruit Lone Star Plate Box Lunch</b>	<b>\$14.25</b>
Served with your choice of 2 sides.		

<input type="checkbox"/>	<b>Smoked Salmon Lone Star Plate</b>	<b>\$15.75</b>
Served with you choice of 2 sides.		

## **SIDES**

<input type="checkbox"/>	<b>Beet &amp; Sweet Chips</b>	<b>\$5</b>
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<input type="checkbox"/>	<b>Herb Roasted Potatoes</b>	<b>\$5</b>
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<input type="checkbox"/>	<b>Market Veggies</b>	<b>\$5</b>
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<input type="checkbox"/>	<b>Mac n Cheese</b>	<b>\$5</b>
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<input type="checkbox"/>	<b>Sweet Potato Mash</b>	<b>\$5</b>
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<input type="checkbox"/>	<b>Cornbread (Slice)</b>	<b>\$5</b>
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<input type="checkbox"/>	<b>Mixed Greens</b>	<b>\$5</b>
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## **DESSERTS**

<input type="checkbox"/>	<b>Banana Foster Crumb Cake (Slice)</b>	<b>\$4</b>
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<input type="checkbox"/>	<b>Rosemary Vanilla Cake (Slice)</b>	<b>\$4</b>
Served with an almond tahini glaze.		

_____	<b>Brown Butter Rice Krispy Treat (Gluten Free)</b>	<b>\$5</b>
_____	<b>Lemon Blueberry Scones (Each)</b>	<b>\$4</b>
_____	<b>Grandmas Chocolate Chip Oatmeal Cookie</b>	<b>\$2</b>
_____	<b>Cookie</b>	<b>\$3</b>

Flavors subject to change based on availability.

## **BEVERAGES**

_____	<b>House Made Unsweetened Black Tea (Gallon)</b>	<b>\$16</b>
	Served with ice, 10 cups with lids, 10 straws, lemons and a variety of sweeteners.	
_____	<b>House Made Sweet Tea (Gallon)</b>	<b>\$16</b>
	Made with 100% pure cane sugar simple syrup. Served with ice, 10 cups with lids, 10 straws, and lemons.	
_____	<b>House Made Prickly Pear Lemonade (Gallon)</b>	<b>\$18</b>
	Served with ice, 10 cups with lids, and 10 straws.	
_____	<b>House Made Herb Lemonade</b>	<b>\$18</b>
	(Gallon) Mint-Basil, sugar free, sweetened with agave. Served with ice, 10 cups with lids, 10 straws.	
_____	<b>House Made Strawberry Lemonade (Gallon)</b>	<b>\$18</b>
	Served with ice, 10 cups with lids, and 10 straws.	
_____	<b>House Made Herbal Fruit Punch (Gallon)</b>	<b>\$16</b>
	<b>**Sugar and Caffeine Free**</b> Served with ice, 10 cups with lids, and 10 straws.	
_____	<b>Dublin Texas Orange Soda</b>	<b>\$3.5</b>
	Made with pure cane sugar.	

_____	<b>Coke (Bottled)</b>	<b>\$3.5</b>
_____	<b>Diet Coke (Bottled)</b>	<b>\$3.5</b>
_____	<b>Dr. Pepper (Bottled)</b>	<b>\$3.5</b>