

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

<b>To:</b> Corporate Catering Concierge	Date:		
Fax: 713.758.0125	Pages:	with cover	
Company Name:			
Delivery Address:	Floor/ Suite	<b>)</b> :	
Contact Name:			
Email Address:			
Phone Number:	Ext.:		
Cell Number:			
Number of people you will be serving	g:		
Payment By: Check Time Requested:	AMEX	Visa	MCard
Date Requested:			
Card Number:	Exp. Date:		
CVV:	Billing Zip Code:		
Comments:			-

## **Herb & Beet - Group Sandwiches and Salads**

## **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
PLATES AND UTENSILS	
Plates, Napkins, Utensils & Serving Utensils  **CLICK TO CUSTOMIZE** Includes cutlery kit with salt pepper, paper plates, serving utensils, and additional napkins.	\$0
APPETIZERS	
Avocado Beet Toast	\$6
Beet hummus, avocado, cotija cheese and balsamic glaze on toasted local ciabatta.	
Sun Deviled Eggs	\$6
Pasture raised eggs, deviled with house smoked bacon and paprika.	
Mac N Cheese Fried Egg Rolls	\$6
Mac n cheese filled egg rolls with Texas dipping sauce.	
Brisket Fried Egg Rolls	\$7.5
Brisket filled egg rolls with manchego cheese, corn salsa and sweet chili sauce.	
SOUPS	
Tomato Bisque (Cup)	

Local honey drizzle and ciabatta croutons	\$6
Chicken Tortilla Soup (Cup) Spicy chicken tortilla thickened with corn tortillas and house- smoked chicken.	\$6
Texas Onion Soup (Cup) Onion soup with manchego cheese toast.	\$6
TEXAS GREENS SALAD ENTREES	
The Big Chicken Salad Choice of chicken, local mixed greens, roasted bell peppers, carrots, manchego cheese, tortilla strips, and herb Dijon dressing.	\$14.25
Southwestern Steak Salad  Baby arugula, 44 Farms grilled steak, roasted corn salsa, pumpkin seeds, cotija cheese, tortilla strips, and cilantro lime vinaigrette.	\$15.75
Texas Brisket Salad Crisp romaine lettuce, house smoked brisket, sweet tea bbq sauce, onion crisps, and creamy buttermilk dressing.	\$15.25
Hickory Smoked Cobb Salad  Crisp romaine lettuce, grilled chicken, avocado, house smoked bacon, tomato, blue cheese crumbles, deviled egg, and smoked poblano dressing.	\$14.25
Cajun Shrimp Salad Baby spinach, blackened gulf shrimp, cucumber, tomato, red onion, and champagne vinaigrette.	\$15.25
The Jackalope Salad Organic baby spinach, arugula, smoked jackfruit, jicama, sesame seeds, almonds, and Asian sesame dressing.	\$14.25

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.	
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.	
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.	

### **SANDWICH BOX LUNCHES**

Grilled Chicken Sandwich Box Lunch Served on a toasted local ciabatta bun with fresh greens, champagne red onions and house made herb remoulade. Served with beet chips.	\$12
Smoked Chicken Sandwich Box Lunch	\$12
Served on a toasted local ciabatta bun with fresh greens, champagne red onions and house made herb remoulade. Served with beet chips.	
Crispy Chicken Sandwich Box Lunch	\$12
Served on a toasted local ciabatta bun with fresh greens, champagne red onions and house made herb remoulade. Served with beet chips.	
Grilled Steak Sandwich Box Lunch	\$13
Served on a toasted local ciabatta bun with fresh greens, champagne red onions and house made herb remoulade. Served with beet chips.	
Texas Brisket Sandwich Box Lunch	\$13
Served on a toasted local ciabatta bun with fresh greens, champagne red onions and house made herb remoulade. Served with beet chips.	
Market Veggies Sandwich Box Lunch	\$12
Served on a toasted local ciabatta bun with fresh greens, champagne red onions and house made herb remoulade. Served with beet chips.	
Smoked Jackfruit Sandwich Box Lunch	\$12
Served on a toasted local ciabatta bun with fresh greens, champagne red onions and house made herb remoulade. Served with beet chips.	

### **MELT AND WRAP BOX LUNCHES**

The Hippie Melt Sandwich Box Lunch Roasted butternut, grilled eggplant, charred poblano, mozzarella, arugula, crispy onion, and pesto-mayoon toasty local ciabatta, served with your choice of side.	\$12.75
Rainbow Road Wrap Box Lunch	\$12.75
Organic baby spinach, beet hummus, cucumber, red and gold bell pepper, carrots, red onion, and borne hot sauce wrapped in a flour tortilla, served with your choice of side.	
Smoked Chicken Caesar Wrap Box Lunch	\$12.75
Crisp romaine, smoked chicken, Parmesan, cornbread croutons, and Caesar dressing wrapped in a flour tortilla, served with your choice of side.	
Southwestern Brisket Wrap Box Lunch	\$12.75
Chopped greens, smoked brisket, manchego, red onion, roasted corn salsa, and cilantro-lime dressing wrapped in a flour tortilla, served with youir choice of side.	
SIDES	
Beet & Sweet Chips	\$5
Herb Roasted Potatoes	\$5
Market Veggies	\$5
Mac n Cheese	\$5
Sweet Potato Mash	\$5
Cornbread	\$5

Mixed Greens	\$5
DESSERTS	
Banana Foster Crumb Cake (Slice)	\$4
Rosemary Vanilla Cake (Slice)	\$4
Served with an almond tahini glaze.	
Brown Butter Rice Krispy Treat (Gluten Free)	\$5
Grandmas Chocolate Chip Oatmeal Cookie	\$2
Lemon Blueberry Scones (Each)	\$4
Cookie	\$3
Flavors subject to change basked on availability.	
BEVERAGES	
House Made Prickly Pear Lemonade (Gallon)	\$18
Served with ice, 10 cups with lids, and 10 straws.	
House Made Herb Lemonade	\$18
(Gallon) Mint-Basil, sugar free, sweetened with agave. Served with ice, 10 cups with lids, 10 straws.	
House Made Strawberry Lemonade (Gallon)	\$18
Served with ice, 10 cups with lids, and 10 straws.	
House Made Unsweetened Black Tea (Gallon)	\$16
Served with ice, 10 cups with lids, 10 straws, lemons and a variety of sweeteners.	
House Made Sweet Tea (Gallon)	

Made with 100% pure cane sugar simple syrup. Served with ice, 10 cups with lids, 10 straws, and lemons.	
House Made Herbal Fruit Punch (Gallon)	\$10
**Sugar and Caffeine Free** Served with ice, 10 cups with lids, and 10 straws.	
Coke (Bottled)	\$3.
Diet Coke (Bottled)	\$3.9
Dr. Pepper (Bottled)	\$3.
Dublin Texas Orange Soda	\$3.
Made with pure cane sugar.	