

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

## Herb & Beet - Sandwich and Salad

### SERVICE LEVELS

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

Our staff will set-up with real chafing dishes, table linens, all serving pieces and have everything ready to enjoy at your required start time. Then our staff person will return the same day to pi

\_\_\_\_\_ **\*\*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 & Serving Utensils** **\$0**

**\*\*CLICK TO CUSTOMIZE\*\*** Includes cutlery kit with salt pepper, paper plates, serving utensils, and additional napkins.

### APPETIZERS

\_\_\_\_\_ **Avocado Beet Toast** **\$6**

Beet hummus, avocado, cotija cheese and balsamic glaze on toasted local ciabatta.

\_\_\_\_\_ **Sun Deviled Eggs**

Pasture raised eggs, deviled with house smoked bacon and paprika. \$6

\_\_\_\_\_ **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)** \$6

Local honey drizzle and ciabatta croutons

\_\_\_\_\_ **Tomato Bisque (Quart)** \$15

(Serves 4-5) Pureed tomatoes, carrots, and celery with a touch of cream and local honey.

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

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

\_\_\_\_\_ **Chicken Tortilla Soup (Quart)** \$15

(Serves 4-5) Spicy chicken tortilla thickened with corn tortillas and house-smoked chicken.

\_\_\_\_\_ **Soup Du Jour (Cup)** \$6

Call a C3 Concierge for details.

\_\_\_\_\_ **Soup Du Jour (Quart)** \$15

(Serves 4-5) Call a C3 Concierge for details.

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

Onion soup with manchego cheese toast.

\_\_\_\_\_ **Texas Onion Soup (Quart)**

Onion soup with manchego cheese toast. **\$15**

## **TEXAS GREENS**

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

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

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

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

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

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

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

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

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

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

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

Organic baby spinach, grilled chicken, local strawberries, mandarin oranges, pecans, and artisan goat cheese with a

rosemary-balsamic vinaigrette. **\$14.25**

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

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

## **HOUSE GREENS**

**\_\_\_\_\_ 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 \$12**

Served on a toasted local ciabatta bun with fresh greens, champagne red onions and house made herb remoulade. Served with beet chips.

\_\_\_\_\_ **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** **\$12.75**

Roasted butternut, grilled eggplant, charred poblano, mozzarella, arugula, crispy onion, and pesto-mayo on toasty local ciabatta, served with your choice of side.

\_\_\_\_\_ **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 your choice of side.

## **SANDWICH TRAY**

\_\_\_\_\_ **Sandwich Tray** **\$8.5**

(10 MINIMUM) A chefs assorted sandwich tray.

## **SIDES**

\_\_\_\_\_ **Beet Chips (Individual)** **\$4**

\_\_\_\_\_ **Beet Chips (Small)** **\$15**

(Serves 4-6)

\_\_\_\_\_ **Beet Chips (Large)** **\$25**

(Serves 8-10)

\_\_\_\_\_ **Roasted Potatoes (Individual)** **\$4**

\_\_\_\_\_ **Roasted Potatoes (Small)** **\$15**

(Serves 4-6)

\_\_\_\_\_ **Roasted Potatoes (Large)**

(Serves 8-10)	\$25
_____ <b>Market Veggies (Individual)</b>	\$4
_____ <b>Market Veggies (Small)</b> (Serves 4-6)	\$15
_____ <b>Market Veggies (Large)</b> (Serves 8-10)	\$25
_____ <b>Mac n Cheese (Individual)</b>	\$4
_____ <b>Mac n Cheese (Small)</b> (Serves 4-6)	\$15
_____ <b>Mac n Cheese (Large)</b> (Serves 8-10)	\$25
_____ <b>Sweet Potato Mash (Individual)</b>	\$4
_____ <b>Sweet Potato Mash (Small)</b> (Serves 4-6)	\$15
_____ <b>Sweet Potato Mash (Large)</b> (Serves 8-10)	\$25
_____ <b>Cornbread (Slice)</b>	\$4
_____ <b>Cornbread (Loaf)</b> (Yields 7-8 pieces)	\$15

## DESSERTS

_____ <b>Banana Foster Crumb Cake (Slice)</b>	\$4
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\_\_\_\_\_ **Banana Foster Crumb Cake (Loaf)** **\$24**  
(Yields 7-8 pieces)

\_\_\_\_\_ **Rosemary Vanilla Cake (Slice)** **\$4**  
Served with an almond tahini glaze.

\_\_\_\_\_ **Rosemary Vanilla Cake (Loaf)** **\$24**  
(Yields 7-8 pieces) Served with an almond tahini glaze.

\_\_\_\_\_ **Brown Butter Rice Krispy Treats (Each)** **\$5**  
Gluten Free!

\_\_\_\_\_ **Lemon Blueberry Scones (Each)** **\$4**

\_\_\_\_\_ **Grandmas Chocolate Chip Oatmeal Cookies (Each)** **\$2**

\_\_\_\_\_ **Cookies (Each)** **\$3**  
Flavors subject to change based on availability.

## **BEVERAGES**

\_\_\_\_\_ **House Made Sweet Tea (Gallon)** **\$16**  
Made with 100% pure cane sugar simple syrup. Served with ice, 10 cups with lids, 10 straws, and lemons.

\_\_\_\_\_ **House Made Unsweetened Black Tea (Gallon)** **\$16**  
Served with ice, 10 cups with lids, 10 straws, lemons and a variety of sweeteners.

\_\_\_\_\_ **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 Prickly Pear Lemonade (Gallon)** **\$18**  
Served with ice, 10 cups with lids, and 10 straws.

\_\_\_\_\_ **House Made Herbal Fruit Punch (Gallon)** **\$16**  
\*\*Sugar and Caffeine Free\*\* Served with ice, 10 cups with lids,  
and 10 straws.

\_\_\_\_\_ **Dr. Pepper (Bottled)** **\$3.5**

\_\_\_\_\_ **Diet Coke (Bottled)** **\$3.5**

\_\_\_\_\_ **Coke (Bottled)** **\$3.5**

\_\_\_\_\_ **Dublin Texas Orange Soda** **\$3.5**  
Made with pure cane sugar.