

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: _____

Hungry's

SERVICE LEVELS

_____ ****SPECIAL DIETARY ITEM**** **\$15**

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

_____ **\$0**

Complimentary Plates, Napkins, Utensils & Serving Utensils

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

APPETIZERS

_____ **Tuscan Hummus** **\$7**

(10 minimum) Served with pita triangles.

_____ **Jalapeno Hummus** **\$7**

(10 minimum) Served with pita triangles.

_____ **Mini Caprese Skewers (2)**

(10 Minimum) Caprese skewers served with fresh basil and balsamic glaze.	\$8
_____ Fresh Fruit & Cheese Skewers (3) (10 minimum)	\$7
_____ Fresh Fruit Tray (10 minimum)	\$7
_____ Fresh Vegetable Tray (10 minimum) Served with feta ranch and jalapeno hummus.	\$7
_____ Mini Chicken Salad Sliders (10 Minimum) One slider with a blend of all-natural chicken, walnut, apple, celery, and mayo.	\$4
_____ Mini Falafel Bites (5) (10 minimum) Served with with Habanero aioli.	\$8
_____ Mini Chicken Skewers (2) (10 Minimum)	\$8
_____ Mini Beef Tenderloin Skewers (2) (10 minimum)	\$9
_____ Mini Quesadillas (2) (10 minimum) Served with chipotle chili sauce and guacamole.	\$8
_____ Hickory Smoked BBQ Bacon Wrapped Shrimp (3) (10 minimum)	\$8
_____ Mini Crab Cakes (5) (10 minimum) Served with chipotle chili sauce.	\$10
_____ Spinach Artichoke Dip	

(10 minimum) Served with homemade tortilla chips, pico de gallo and signature tzatziki. **\$8**

Baked Goat Cheese **\$9**

(10 minimum) Baked goat cheese topped with crumbled candied walnuts and dried apricots, served with toasted baguette.

PACKAGES

Beef Tenderloin & Chicken Kabobs **\$20**

(10 minimum) Tender and juicy skewers of beef tenderloin and grilled all-natural chicken, served with basmati rice, seasonal vegetables, and pita bread.

All Natural Chicken Kabobs **\$19**

(10 minimum) Tender and juicy skewers of grilled all-natural chicken, served with basmati rice, seasonal vegetables, and pita bread.

Beef Tenderloin Kabobs **\$21**

(10 minimum) Tender and juicy skewers of beef tenderloin, served with basmati rice, seasonal vegetables, and pita bread.

Veggie Kabobs **\$17**

(10 Minimum) Seasonal veggie kabobs, served with basmati rice, seasonal vegetables, and pita bread.

Honey Ginger Salmon **\$21**

(10 minimum) Sustainable salmon with a honey ginger glaze, served with basmati rice, seasonal vegetables, and pita bread.

Anaheim Chile Grilled Chicken **\$19**

(10 minimum) All natural chicken with a roasted Anaheim chile cream sauce, served with mashed potatoes with a poblano mushroom cream sauce, green beans, and pita bread. des.

_____ **Southern Chicken Fried Chicken** **\$19**

(10 Minimum) Crispy all-natural chicken breast served with garlic mashed potatoes topped with roasted Anaheim chile mushroom cream sauce, green beans, and garlic toast.

_____ **Slow-Braised Short Ribs** **\$22**

(10 Minimum) Slow braised short ribs in a red wine reduction sauce served with garlic mashed potatoes topped with roasted Anaheim chile mushroom cream sauce, green beans, and garlic toast.

_____ **Penne Rustica** **\$15**

(10 minimum) Penne pasta, spinach, portobello mushrooms, and roasted tomato cream sauce, served with Greek salad and pita bread. VEG

_____ **Primavera Pasta** **\$16**

(10 Minimum) Broccoli, zucchini, red bell pepper, and a white sauce. Served with a Greek salad and pita bread.

_____ **All Natural Grilled Chicken Florentine** **\$19**

(10 Minimum) All-natural grilled chicken Florentine served with roasted spinach & artichoke cream sauce and pita bread.

_____ **Veggie Kabob (a la carte)** **\$5**

(10 minimum) Mushrooms, zucchini, bell peppers and onion.

SALADS

_____ **Organic Tricolor Quinoa Salad (Entree)** **\$16**

Turmeric-roasted zucchini, broccoli, red bell pepper, red onion, cauliflower, and lentil with lemon zest and roasted garlic vinaigrette on a bed of kale.

_____ **Kale & Fennel Salad (Entree)**

Purple and Napa cabbage, granny smith apples, golden raisins, Parmesan, spiced pumpkin seeds tossed in a lemon zest and

roasted garlic vinaigrette. **\$16**

_____ Avocado Tostada Salad (Entree) **\$16**

Blend of Cuban black beans, tortilla strips, roasted corn, tomato, scallion, red onion, and cilantro-lime dressing on a bed of mixed greens.

_____ Market Chopped Salad (Entree) **\$15**

A blend of Persian cucumbers, cherry tomatoes, Kalamata olive, red onion, spicy chickpeas, crispy goat cheese balls served with an herb-roasted vinaigrette.

_____ Orzo Pasta Salad (Entree) **\$15**

A refreshing blend of orzo pasta, red onion, black beans, red and green bell pepper served with a cilantro-lime jalapeno dressing.

_____ Chicken Salad Plate (Entree) **\$16**

All-natural chicken, walnuts, celery, apple, and mayo with orzo pasta salad.

_____ Roasted Brussel Sprout Salad (Entree) **\$16**

Mixed greens, crispy goat cheese balls, red onions, walnuts served with a lemon zest and roast garlic vinaigrette.

_____ Southwestern Chipotle Salad (Pan) **\$50**

(Serves 10)

_____ Greek Salad (Pan) **\$50**

(Serves 10)

_____ Vegan Caesar Salad (Pan) **\$50**

(Serves 10)

VEGAN BOWLS

_____ The Nutritious Bowl	\$17
(10 minimum) Two black bean and beet patties, organic brown rice, black beans, pico de gallo, avocado relish, seasonal vegetables and tahini drizzle.	
_____ Fusion Bowl	\$16
(10 minimum) Organic lentil brown rice, golden raisin, ginger-glazed Brussel sprouts, herb basmati rice, black beans, pico de gallo, butternut squash, avocado relish, and cumin cilantro vegan aioli	
_____ Falafel Bowl	\$16
(10 minimum) Falafel balls, beet hummus, turmeric roasted veggie quinoa, lemon wedges, a blend of Persian cucumber, cherry tomato, radish, Kalamata olive, red onion, parsley, and pita.	
_____ Crispy Eggplant Curry Bowl	\$16
(10 Minimum) Organic lentil brown rice, Brussel sprouts, walnut coconut curry, butternut squash, and avocado relish.	

SIDES

_____ Fire Roasted Brussels Sprouts	\$45
(Serves 10)	
_____ Mac & Cheese	\$45
(Serves 10)	
_____ Orzo Pasta Salad	\$45
(Serves 10)	
_____ Tostada Salad	\$40
(Serves 10)	
_____ Chopped Salad	

(Serves 10) \$45

_____ **Persian Cucumber Dill Salad** \$45

(Serves 10)

DESSERTS

_____ **Dessert Tray** \$6

(10 minimum / 2 per order) An assortment of mini carrot cakes, brownies and cheesecake bites.

_____ **Assorted Cookies** \$1.75

(10 minimum)

BEVERAGES

_____ **Iced Tea (Gallon)** \$25

Includes cup, ice, lemons and sweeteners.

_____ **Lemonade (Gallon)** \$30

Includes cups and ice.

_____ **Assorted Sodas** \$3.5

Assortment includes Coke, Diet Coke and Sprite.

_____ **Bottled Water** \$3

_____ **Perrier** \$4

_____ **Coffee Airpot** \$25

(Serves 10) Includes cups, creamers and sweeteners.

_____ **Freshly Squeezed Orange Juice (Gallon)** \$30

Includes cups.