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: _____

_____

_____

_____

Jaxton's

SERVICE LEVELS

_____**Set Up Service** **$95**

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

_____**Full Service Set Up** **$150**

Required for large events with 75 guests or more. Please note that written cancellation will need to be received 72 business day hours in advance of the event in order to avoid a cancellation fee.

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 $0.00

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

BUFFET PACKAGES

_____Bistro Package **$23.95**

(10 MINIMUM) Garden Salad (Mix of spring greens with heirloom tomatoes, cucumbers, sliced red onions and croutons with your choice of dressing), tarragon chicken (Seared chicken breast with a cream

_____Parisian Buffet **$23.95**

(10 MINIMUM) Caesar Salad, Chicken Cordon Bleu, Tender Beef Wellington, fingerling potatoes, and bourbon roasted carrots. Includes rolls and butter

_____Executive Package **$24.95**

(10 MINIMUM) Garden Salad (Mix of spring greens with heirloom tomatoes, cucumbers, sliced red onions and croutons with your choice of dressing), Seared beef tenderloin with herbed garlic butter. Pe

_____Tarragon Herb Roasted Butternut Squash (V) **$15.95**

Tarragon and fresh herbs roasted butternut squash, served with mini red potatoes and asparagus.

_____Tofu Tarragon (V) **$15.95**

Tofu seared with a creamy white wine Dijon and tarragon sauce roasted garlic and rosemary new potatoes, roasted vegetables with shallots and thyme butter Includes rolls and butter

_____Lemon Rosemary Cream Tofu (V) **$15.95**

Seared tofu in a lemon rosemary cream. Served with potatoes and vegetables. Includes rolls and butter.

CHICKEN AND DUCK HORS D EOUVRES

_____Sesame Chicken Skewer **$3**

(MINIMUM 10) Served with Calabrian chili dipping sauce.

_____**Plantain Crusted Chicken Skewer** **$3**

(MINIMUM 10) Served with chipotle creama dipping sauce.

_____**Bacon Wrapped Young Hen** **$3**

(MINIMUM 10) Raspberry glazed with jalapeno & manchego cheese.

_____**Slow Roasted Duck Breast** **$3.25**

(MINIMUM 10) Served on a skewer with blackberry gastrique.

_____**Chicken & Waffle Slider** **$3.5**

(MINIMUM 10) Buttered waffles, hand breaded chicken, bacon, pickles, maple syrup, and powdered sugar.

_____**Mini Papusas** **$3.95**

Choice of pork, chicken or vegetarian. Topped with El Salvadorian salsa

BEEF AND PORK HORS D EOUVRES

_____**House Made Mini Meatball Skewers** **$2.75**

(MINIMUM 10) San Marzano tomatoes, fresh basil, and Parmiagiano Reggiano

_____**Beef Satay Skewer** **$3**

(MINIMUM 10) Served with peanut dipping sauce.

_____**Prosciutto Melon Skewer** **$3.5**

(MINIMUM 10) prosciutto, fresh mozzarella, cantaloupe, basil, balsamic reduction, and extra virgin olive oil.

_____**Glazed Pork Belly** **$3**

(MINIMUM 10) Balsamic infused caramel glaze.

_____**Charcuterie Bites**

(MINIMUM 10) Gorgonzola rolled grapes, walnuts, and prosciutto. **$2.75**

_____**Shaved Beef Tenderloin** **$3**

(MINIMUM 10) Served with chimichurri.

_____**Beef Tenderloin Crostini** **$4.95**

(MINIMUM 10) Thinly sliced tenderloin, blue cheese, caramelized onion, and champagne vinegar reduction.

_____**Sweet Hawaiian Slider** **$3.95**

(MINIMUM 10) Hawaiian pulled pork, grilled pineapple, soy ginger glaze, smoked gouda, and pickle

_____**Traditional Slider** **$3.95**

(MINIMUM 10) American cheese, tomato, pickle, and mustard with ketchup on the side.

_____**French Pate** **$3.5**

(MINIMUM 10) Imported pate de campagne, pickled onion, cornichon, and raspberry gastrique.

SEAFOOD HORS D EOUVRES

_____**Pesto Brushed Grilled Shrimp** **$3.25**

(MINIMUM 10) Served on a skewer with a grape tomato.

_____**Coconut Crusted Shrimp** **$3**

(MINIMUM 10) Served with mango habanero chutney

_____**Whipped Potato Mousse & Caviar** **$3**

(MINIMUM 10) Served with chives on a potato crisp.

_____**Smoked Salmon Crepe Bites** **$3.5**

(MINIMUM 10) Served with Boursin cheese, fresh lemon, and dill.

_____**Shrimp Cocktail Shooter** **$2.75**

(MINIMUM 10) Poached shrimp, house made cocktail sauce, fresh lemon, and horseradish.

_____**Peruvian Ceviche Shooter** **$3**

(MINIMUM 10) Served with plantain chips.

_____**Mini Crab Cakes** **$0**

(MINIMUM 10) Served with house remoulade. **Contact C3 for current market pricing**

_____**Mini Seafood Cakes** **$3**

(MINIMUM 10) Crab, shrimp, and salmon cakes with house remoulade.

_____**Seared Ahi Tuna Bites** **$3.5**

(MINIMUM 10) Mushroom crusted and hard seared ahi tuna with avocado and cilantro puree,

_____**Seared Scallop Bites** **$3.25**

(MINIMUM 10) Citronette marinated scallop with diced seasonal veggie salsa.

_____**Chile Mango Shrimp Cocktail** **$2.75**

(MINIMUM 10) Poached shrimp, mango, avocado, cilantro, chile, and fresh lime.

_____**Smoked Salmon Crostini** **$2.75**

(MINIMUM 10) Cream cheese, crispy capers, red onion, and fresh lemon.

VEGETARIAN AND VEGAN FRIENDLY HORS D EOUVRES

_____**Mushroom Spinach Empanadas** **$2.75**

(MINIMUM 10) Served with cilantro crema dipping sauce.

_____**Spicy Watermelon Shooter** **$2.5**

(MINIMUM 10) Served with mint and basil oil.

_____**Chilled Watermelon Bite Skewer** **$2.5**

(MINIMUM 10) Whipped goat cheese, basil, and balsamic glaze.

_____**Bruschetta Crostini** **$2.75**

(MINIMUM 10) Toasted baguette, garlic marinated tomato, balsamic reduction, and basil oil.

_____**Stuffed Mushrooms** **$2.5**

(MINIMUM 10) Sundried tomato, parmesan, and aged cheddar.

_____**Grilled Vegetable Crostini** **$2.75**

(MINIMUM 10) Smoked almond pesto and assorted grilled vegetables on char grilled baguette.

_____**Caprese Skewers** **$2.5**

(MINIMUM 10) Tomatoes with mozzarella, basil, and balsamic glaze.

_____**Loaded Potato Skins** **$2.5**

(MINIMUM 10) Potato puree, Monterrey-cheddar blend, sour cream, goat cheese, and green onion.

_____**Mini Egg Bites** **$2.5**

Egg bite with spinach, feta and red peppers

TRAYS

_____**Sliced Fruit Tray** **$49.95**

(Serves 11 to 15)

_____**French Floral Fruit Tray**

(Serves 11 to 15) Includes rose sugar, fresh mint and lavender whipped cream **$55.95**

_____**Fruit & Cheese Tray** **$59.95**

(Serves 11 to 15) Swiss, cheddar & colby jack cheeses, served with grapes & seasonal berries.

_____**Spinach Dip - Per Person** **$3.95**

Served with tortilla chips

_____**Charcuterie Display - Per Person** **$7.95**

(15 minimum) Assorted Italian meats, domestic and imported cheeses, olives, nuts, fruit garnish, crackers

DESSERTS

_____**Mini Tiramisu** **$24**

(Dozen)

_____**Mini Cannoli** **$19**

(Dozen)

_____**Mini Cookies** **$19**

(Dozen)

_____**Mini Brownies** **$19**

(Dozen)

_____**Assorted Minis** **$24**

(Dozen) Includes a chefs assortment of mini cannolis, mini cookies and mini brownies.

_____**Seasonal Fruit Cup** **$4.95**

(MINIMUM 5)

_____**Mini Creme Brulee** **$4.25**

_____**Key Lime Shooter** **$3.5**

_____**Pumpkin Cream Tart** **$3**

_____**Pecan Caramel Turtle Tart** **$3**

_____**Apple Curd Shortbread Cookie** **$2.25**

_____**Brown Butter Rice Krispie Treat (GF)** **$3.5**

_____**Mini Pumpkin Pie** **$4**

_____**Mini Pecan Pie** **$4**

BEVERAGES

_____**Fresh Squeezed Orange Juice Gallon** **$25.95**
Includes 10 cups and straws

_____**Artisan Apple Juice Gallon** **$25.95**
Includes 10 cups and straws

_____**Iced Tea Gallon** **$14.95**
Includes 10 cups and straws, ice, sweeteners, lemon wedges

_____**Bottled Water** **$1.95**

_____**Assorted Sodas** **$1.95**

_____**Coffee - Gallon** **$25**
(Serves 10-12) Includes cups, napkins, creamers, sweeteners and stir sticks

_____**Hot Tea - Gallon**

(Serves 10-12) Includes cups, napkins, hot tea bags, lemons, sweeteners and stir sticks **$25**

_____**Hot Chocolate Station - Per Person** **$3.95**

(20 minimum) Includes hot chocolate, whipped cream, crushed mint, sprinkles, mini marshmallows and candy cane sticks. Cups, lids and napkins included

_____**Lemonade - Gallon** **$14.95**

Includes ice and cups

_____**Ice Water - Served in acrylic dispenser** **$0.75**

(20 minimum) Includes ice and cups

BAR PACKAGES

_____**Non-Alcoholic Bar** **$10**

(2 Hour Service, Per Person) Coke, Diet Coke, Sprite, Cranberry, Orange Juice & Lemonade

_____**Wine, Beer, Champagne** **$18**

(2 Hour Service, Per Person) House red & white selections, sparkling wine, Bud Light, Shiner Bock, Michelob Ultra, Non-Alcoholic beverages, beverage napkins, ice.

_____**Premium Bar** **$28**

(2 Hour Service, Per Person) Smirnoff Vodka, Bombay Gin, Bacardi Rum, Jim Beam Bourbon, VO Blended Whiskey, J&B Scotch, El Jimador Silver Tequila. All the items on the Wine, Beer, and Non-Alcoholic

_____**Deluxe Bar** **$25**

(2 Hour Service, Per Person) Titos Vodka, Gin, Bacardi Light Rum, Makers Mark Bourbon, Crown Royal, Dewars Scotch, Don Julio Silver Tequila. House red & white selections, sparkling wine, Bud Light,

_____**Wine & Mimosa Bar** **$29**

(3 Hour Brunch Service, Per Person) House red & white wines, white sangria, mimosas, assorted juices & soft drinks.

_____**Additional Beer Selections** **$3.5**

(Add to your Bar Package) Priced per guest. Choice of 2: Dos XX, Corona, Heineken, Karbach Seasonal

EXTRAS

_____**Catering Service Agreement** **$0**

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

_____**Catering Service Agreement - Special Events** **$0**

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

_____**Bartender** **$175**

(4 Hour Service) Includes set up and breakdown. One Bartender required for every 50 guests.

_____**Bar Runner** **$160**

(4 Hour Service) Includes set up and breakdown. One Bar Runner required for every 50 guests.

_____**Bar Manager** **$220**

(Required for events with 150 guests or more)

_____**Kitchen Prep** **$175**

(4 Hours of Service) includes set up and breakdown

_____**On Site Chef** **$220**

(Required for events with 150 guests or more)

_____**Extra Staffing Hours** **$40**

_____**Extra Management Staffing Hours** **$55**

_____**Service Fee** **$0**

(Required for all Staffed Events) A 15% service fee is added to all staffed events. The service fees covers all necessary equipment for your event.

_____**Disposable Bar Set Up Fee - Per Person** **$1.5**

Includes ice, cups and bar set-ups when the host provides the beer, wine and or other beverages. Priced per person.

_____**6 Foot Table Linen** **$25**

_____**72'' Round Table Linen - Black** **$25**

_____**Bar Glassware (Per Person)** **$6**

_____**Cocktail Table Linen** **$30**

Navy or Black available. Other colors may incur an additional charge

_____**6' Buffet Table** **$25**

_____**Cocktail Table** **$25**

_____**Table Votives** **$3**

(Per Votive)