

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

### **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**

**Complimentary Plates, Napkins, Utensils & Serving Utensils \$0.00** **\$0**

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**

(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

\$23.95

**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.

<b>Bacon Wrapped Young Hen</b>	<b>\$3</b>
(MINIMUM 10) Raspberry glazed with jalapeno & manchego cheese.	
<b>Slow Roasted Duck Breast</b>	<b>\$3.25</b>
(MINIMUM 10) Served on a skewer with blackberry gastrique.	
<b>Chicken &amp; Waffle Slider</b>	<b>\$3.5</b>
(MINIMUM 10) Buttered waffles, hand breaded chicken, bacon, pickles, maple syrup, and powdered sugar.	
<b>Mini Papusas</b>	<b>\$3.95</b>
Choice of pork, chicken or vegetarian. Topped with El Salvadorian salsa	
<b>BEEF AND PORK HORS D EOUVRES</b>	
<b>House Made Mini Meatball Skewers</b>	<b>\$2.75</b>
(MINIMUM 10) San Marzano tomatoes, fresh basil, and Parmiagiano Reggiano	
<b>Beef Satay Skewer</b>	<b>\$3</b>
(MINIMUM 10) Served with peanut dipping sauce.	
<b>Prosciutto Melon Skewer</b>	<b>\$3.5</b>
(MINIMUM 10) prosciutto, fresh mozzarella, cantaloupe, basil, balsamic reduction, and extra virgin olive oil.	
<b>Glazed Pork Belly</b>	<b>\$3</b>
(MINIMUM 10) Balsamic infused caramel glaze.	
<b>Charcuterie Bites</b>	<b>\$2.75</b>
(MINIMUM 10) Gorgonzola rolled grapes, walnuts, and prosciutto.	
<b>Shaved Beef Tenderloin</b>	

(MINIMUM 10) Served with chimichurri. \$3

**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.

<b>Peruvian Ceviche Shooter</b>	<b>\$3</b>
(MINIMUM 10) Served with plantain chips.	
<b>Mini Crab Cakes</b>	<b>\$0</b>
(MINIMUM 10) Served with house remoulade. **Contact C3 for current market pricing**	
<b>Mini Seafood Cakes</b>	<b>\$3</b>
(MINIMUM 10) Crab, shrimp, and salmon cakes with house remoulade.	
<b>Seared Ahi Tuna Bites</b>	<b>\$3.5</b>
(MINIMUM 10) Mushroom crusted and hard seared ahi tuna with avocado and cilantro puree,	
<b>Seared Scallop Bites</b>	<b>\$3.25</b>
(MINIMUM 10) Citronette marinated scallop with diced seasonal veggie salsa.	
<b>Chile Mango Shrimp Cocktail</b>	<b>\$2.75</b>
(MINIMUM 10) Poached shrimp, mango, avocado, cilantro, chile, and fresh lime.	
<b>Smoked Salmon Crostini</b>	<b>\$2.75</b>
(MINIMUM 10) Cream cheese, crispy capers, red onion, and fresh lemon.	

## **VEGETARIAN AND VEGAN FRIENDLY HORS D EOUVRES**

<b>Mushroom Spinach Empanadas</b>	<b>\$2.75</b>
(MINIMUM 10) Served with cilantro crema dipping sauce.	
<b>Spicy Watermelon Shooter</b>	<b>\$2.5</b>
(MINIMUM 10) Served with mint and basil oil.	
<b>Chilled Watermelon Bite Skewer</b>	

(MINIMUM 10) Whipped goat cheese, basil, and balsamic glaze. **\$2.5**

**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.

## TRAYS

**Sliced Fruit Tray** **\$49.95**

(Serves 11 to 15)

**French Floral Fruit Tray** **\$55.95**

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

**Fruit & Cheese Tray** **\$59.95**

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

## DESSERTS

<u>  </u>	<b>Mini Tiramisu</b>	\$24
(Dozen)		
<u>  </u>	<b>Mini Cannoli</b>	\$19
(Dozen)		
<u>  </u>	<b>Mini Cookies</b>	\$19
(Dozen)		
<u>  </u>	<b>Mini Brownies</b>	\$19
(Dozen)		
<u>  </u>	<b>Assorted Minis</b>	\$24
(Dozen) Includes a chefs assortment of mini cannolis, mini cookies and mini brownies.		
<u>  </u>	<b>Seasonal Fruit Cup</b>	\$4.95
(MINIMUM 5)		
<u>  </u>	<b>Mini Creme Brulee</b>	\$4.25
<u>  </u>	<b>Key Lime Shooter</b>	\$3.5
<u>  </u>	<b>Pumpkin Cream Tart</b>	\$3
<u>  </u>	<b>Pecan Caramel Turtle Tart</b>	\$3
<u>  </u>	<b>Apple Curd Shortbread Cookie</b>	\$2.25
<u>  </u>	<b>Brown Butter Rice Krispie Treat (GF)</b>	\$3.5
<u>  </u>	<b>Mini Pumpkin Pie</b>	\$4
<u>  </u>	<b>Mini Pecan Pie</b>	\$4

## BEVERAGES

<u>  </u> <b>Fresh Squeezed Orange Juice Gallon</b>	<b>\$25.95</b>
Includes 10 cups and straws	
<u>  </u> <b>Artisan Apple Juice Gallon</b>	<b>\$25.95</b>
Includes 10 cups and straws	
<u>  </u> <b>Iced Tea Gallon</b>	<b>\$14.95</b>
Includes 10 cups and straws, ice, sweeteners, lemon wedges	
<u>  </u> <b>Bottled Water</b>	<b>\$1.95</b>
<u>  </u> <b>Assorted Sodas</b>	<b>\$1.95</b>
<u>  </u> <b>Coffee - Gallon</b>	<b>\$25</b>
(Serves 10-12) Includes cups, napkins, creamers, sweeteners and stir sticks	
<u>  </u> <b>Hot Tea - Gallon</b>	<b>\$25</b>
(Serves 10-12) Includes cups, napkins, hot tea bags, lemons, sweeteners and stir sticks	
<u>  </u> <b>Hot Chocolate Station - Per Person</b>	<b>\$3.95</b>
(20 minimum) Includes hot chocolate, whipped cream, crushed mint, sprinkles, mini marshmallows and candy cane sticks. Cups, lids and napkins included	
<u>  </u> <b>Lemonade - Gallon</b>	<b>\$14.95</b>
Includes ice and cups	
<u>  </u> <b>Ice Water - Served in acrylic dispenser</b>	<b>\$0.75</b>
(20 minimum) Includes ice and cups	

## BAR PACKAGES

<b>Non-Alcoholic Bar</b>	<b>\$10</b>
(2 Hour Service, Per Person) Coke, Diet Coke, Sprite, Cranberry, Orange Juice & Lemonade	
<b>Wine, Beer, Champagne</b>	<b>\$18</b>
(2 Hour Service, Per Person) House red & white selections, sparkling wine, Bud Light, Shiner Bock, Michelob Ultra, Non-Alcoholic beverages, beverage napkins, ice.	
<b>Premium Bar</b>	<b>\$28</b>
(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	
<b>Deluxe Bar</b>	<b>\$25</b>
(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,	
<b>Wine &amp; Mimosa Bar</b>	<b>\$29</b>
(3 Hour Brunch Service, Per Person) House red & white wines, white sangria, mimosas, assorted juices & soft drinks.	
<b>Additional Beer Selections</b>	<b>\$3.5</b>
(Add to your Bar Package) Priced per guest. Choice of 2: Dos XX, Corona, Heineken, Karbach Seasonal	

## **EXTRAS**

<b>Catering Service Agreement</b>	<b>\$0</b>
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	

<input type="checkbox"/>	<b>Catering Service Agreement - Special Events</b>	<b>\$0</b>
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		
<input type="checkbox"/>	<b>Bartender</b>	<b>\$175</b>
(4 Hour Service) Includes set up and breakdown. One Bartender required for every 50 guests.		
<input type="checkbox"/>	<b>Bar Runner</b>	<b>\$160</b>
(4 Hour Service) Includes set up and breakdown. One Bar Runner required for every 50 guests.		
<input type="checkbox"/>	<b>Bar Manager</b>	<b>\$220</b>
(Required for events with 150 guests or more)		
<input type="checkbox"/>	<b>Kitchen Prep</b>	<b>\$175</b>
(4 Hours of Service) includes set up and breakdown		
<input type="checkbox"/>	<b>On Site Chef</b>	<b>\$220</b>
(Required for events with 150 guests or more)		
<input type="checkbox"/>	<b>Extra Staffing Hours</b>	<b>\$40</b>
<input type="checkbox"/>	<b>Extra Management Staffing Hours</b>	<b>\$55</b>
<input type="checkbox"/>	<b>Service Fee</b>	<b>\$0</b>
(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.		
<input type="checkbox"/>	<b>Disposable Bar Set Up Fee - Per Person</b>	<b>\$1.5</b>
Includes ice, cups and bar set-ups when the host provides the beer, wine and or other beverages. Priced per person.		

<u>6 Foot Table Linen</u>	\$15
<u>72</u>	\$25
<u>Bar Glassware (Per Person)</u>	\$3.5
<u>Cocktail Table Linen</u>	\$30
Navy or Black available. Other colors may incur an additional charge	
<u>6' Buffet Table</u>	\$25
<u>Cocktail Table</u>	\$25