

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

## 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

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

(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 OUVRES**

**\_\_\_\_\_ Sesame Chicken Skewer** **\$3**

(MINIMUM 10) Served with Calabrian chili dipping sauce.

**\_\_\_\_\_ Plantain Crusted Chicken Skewer** **\$3**

(MINIMUM 10) Served with chipotle crema 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.

## **BEEF AND PORK HORS D'OEUVRES**

\_\_\_\_\_ **House Made Mini Meatball Skewers** **\$2.75**  
(MINIMUM 10) San Marzano tomatoes, fresh basil, and Parmigiano 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** **\$2.75**  
(MINIMUM 10) Gorgonzola rolled grapes, walnuts, and prosciutto.

\_\_\_\_\_ **Shaved Beef Tenderloin** **\$3**  
(MINIMUM 10) Served with chimichurri.

\_\_\_\_\_ **Beef Tenderloin Crostini**

(MINIMUM 10) Thinly sliced tenderloin, blue cheese, caramelized onion, and champagne vinegar reduction. **\$4.95**

\_\_\_\_\_ **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'OEUVRES**

\_\_\_\_\_ **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 OUVRES**

\_\_\_\_\_ **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 whipped goat cheese, 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**

\_\_\_\_\_ **Mini Tiramisu** **\$24**  
(Dozen)

_____ <b>Mini Cannoli</b> (Dozen)	<b>\$19</b>
_____ <b>Mini Cookies</b> (Dozen)	<b>\$19</b>
_____ <b>Mini Brownies</b> (Dozen)	<b>\$19</b>
_____ <b>Assorted Minis</b> (Dozen) Includes a chefs assortment of mini cannolis, mini cookies and mini brownies.	<b>\$24</b>
_____ <b>Seasonal Fruit Cup</b> (MINIMUM 5)	<b>\$4.95</b>

## **BEVERAGES**

_____ <b>Fresh Squeezed Orange Juice Gallon</b> Includes 10 cups and straws	<b>\$25.95</b>
_____ <b>Artisan Apple Juice Gallon</b> Includes 10 cups and straws	<b>\$25.95</b>
_____ <b>Iced Tea Gallon</b> Includes 10 cups and straws, ice, sweeteners, lemon wedges	<b>\$14.95</b>
_____ <b>Bottled Water</b>	<b>\$1.95</b>
_____ <b>Assorted Sodas</b>	<b>\$1.95</b>
_____ <b>Coffee - Gallon</b> (Serves 10-12) Includes cups, napkins, creamers, sweeteners and stir sticks	<b>\$25</b>
_____ <b>Hot Tea - Gallon</b>	



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

## **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** **\$21**

(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**

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

**\$0**

\_\_\_\_\_ **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.

_____	<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.	
_____	<b>6</b>	<b>\$15</b>
_____	<b>72" Round Table Linen</b>	<b>\$18</b>
_____	<b>Bar Glassware (Per Person)</b>	<b>\$3.5</b>
_____	<b>Cocktail Table Linen</b>	<b>\$20</b>
	Navy or Black available. Other colors may incur an additional charge	