

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 - Holiday

SERVICE LEVELS

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

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

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.

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

PACKAGES

_____ **Holiday Buffet Package (Per Person)**

(MINIMUM 5) Includes one portion of each of the following per person: Sliced Sarah's famous herb & orange roasted turkey breast, Sliced House chili honey rubbed ham, Garlic herb mashed potatoes, Co **\$21.95**

_____ Family Holiday Feast **\$295**

(SERVES 10-15) Whole Sarah's famous herb & orange roasted turkey; Whole House Chile honey rubbed ham; Cornbread stuffing; Orange rind cranberry sauce; Dinner rolls with house made olive butter; P

A LA CARTE SALADS

_____ Chefs Caesar Salad (Half Pan) **\$30**

_____ Winter Salad (Half Pan) **\$30**

Chopped kale, root veggies, pine nuts, dried cranberries, citronette dressing

_____ House Salad (Half Pan) **\$25**

Mixed greens, tomato, onion, cucumber, parmesan, served with house made ranch and balsamic dressing

A LA CARTE PROTIENS

_____ **\$18.95**

Whole Sarahs Famous Herb & Orange Roasted Turkey (Per Pound)

Served with Pan turkey dripping gravy

_____ **\$18.95**

Whole Sarahs Famous Herb & Orange Roasted Turkey Breast (Per Pound)

Served with Pan turkey dripping gravy

_____ Whole House Chile Honey Rubbed Ham (Per Pound) **\$16.95**

Served with Orange rind cranberry sauce

A LA CARTE STARCH SIDES

_____	Truffled Mac & Cheese (Half Pan)	\$40
_____	Garlic Herb Mashed Potatoes (Half Pan)	\$30
_____	Roasted Herbed Potatoes (Half Pan)	\$25
_____		\$45
_____	Hand Smashed Potatoes with Chevre and Hickory Bacon (Half Pan)	
_____		\$35
_____	Dinner Rolls with House Made Olive Butter (Half Pan)	
_____	Cornbread Stuffing (Half Pan)	\$35
_____	Honey Glazed Cornbread (Half Pan)	\$30
_____	Sweet Potato and Pecan Casserole (Half Pan)	\$40

A LA CARTE VEGETABLE SIDES

_____	Green Beans Almondine (Half Pan)	\$45
_____	Sweet & Spicy Brussels Sprouts (Half Pan)	\$45
_____		\$35
_____	Broccoli and Blue Cheese Casserole with Hickory Bacon (Half Pan)	
_____	Buttery Onion Variety Fondant (Half Pan)	\$35
_____	Sauteed Mushrooms (Half Pan)	\$45

_____ **Steamed Legume Medley with Smoked Butter (Half Pan)** **\$40**

_____ **Zucchini Steaks with Shaved Parmesan and Roasted Garlic (Half Pan)** **\$45**

_____ **Winter Root Vegetables au Gratin (Half Pan)** **\$50**

DESSERT PANS

_____ **Apple Southern Cobbler** **\$39**
(SERVES 8-10)

_____ **Blackberry Southern Cobbler** **\$39**
(SERVES 8-10)

_____ **Sweet Crepe Platter** **\$39**
(SERVES 8-10) Includes: Nutella with banana, creme Brule, berry lemony

_____ **Bourbon Bread Pudding** **\$39**
(SERVES 8-10)

_____ **Scratch Made Apple Pie** **\$35**
(SERVES 8-10)

_____ **Vegan Strawberry Chocolate Cake** **\$45**
(SERVES 8-10)

BEVERAGES

_____ **Fresh Pressed Apple Cider Gallon** **\$25.95**
Includes 10 cups and straws

_____ 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
(Coke, Coke Zero, Sprite, Fanta Orange, Dr. Pepper, Diet Dr. Pepper)	
_____ Coke	\$1.95
_____ Coke Zero	\$1.95
_____ Sprite	\$1.95
_____ Fanta Orange	\$1.95
_____ Dr Pepper	\$1.95
_____ Diet Dr Pepper	\$1.95
_____ 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	

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

_____ **Holiday Order - Special Note** **\$0**

Please note cancellation must be received in writing 5 business days in advance of your delivery in order to avoid a 100% cancellation charge.