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

_____**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.

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.

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)** **$31**

(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

_____**Family Holiday Feast** **$375**

(SERVES 10-15) 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; Pan turke

A LA CARTE SALADS

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

_____**Winter Salad (Half Pan)** **$45**

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

_____**House Salad (Half Pan)** **$30**

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

A LA CARTE PROTIENS

_____ **$28**

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

Served with Pan turkey dripping gravy

_____**House Chile Honey Rubbed Ham (Per Pound)** **$24**

Served with Orange rind cranberry sauce

A LA CARTE STARCH SIDES

_____**Truffled Mac & Cheese (Half Pan)** **$40**

_____**Garlic Herb Mashed Potatoes (Half Pan)** **$48**

_____**Roasted Herbed Potatoes (Half Pan)** **$25**

_____ **$48**
Dijon Smashed Potatoes with Chevre and Hickory Bacon (Half Pan)

_____ **$35**
Dinner Rolls with House Made Olive Butter (Half Pan)

_____**Cornbread Stuffing (Half Pan)** **$60**

_____**Honey Glazed Cornbread (Half Pan)** **$30**

_____**Sweet Potato and Pecan Casserole (Half Pan)** **$60**

A LA CARTE VEGETABLE SIDES

_____**Green Beans Almondine (Half Pan)** **$45**

_____**Sweet & Spicy Brussels Sprouts (Half Pan)** **$45**

_____ **$45**
Broccoli and Blue Cheese Casserole with Hickory Bacon (Half Pan)

_____**Buttered Corn (Half Pan)** **$45**

_____**Sauteed Mushrooms (Half Pan)** **$45**

_____ **$47**

Steamed Legume Medley with Smoked Butter (Half Pan)

_____ **$50**

Zucchini Steaks with Shaved Parmesan and Roasted Garlic (Half Pan)

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

DESSERT PANS

_____**Apple Southern Cobbler** **$60**

(SERVES 8-10)

_____**Blackberry Southern Cobbler** **$60**

(SERVES 8-10)

_____**Sweet Crepe Platter** **$39**

(SERVES 8-10) Includes: Nutella with banana, creme Brule, berry lemony

_____**Bourbon Bread Pudding** **$45**

(SERVES 8-10)

_____**Scratch Made Apple Pie** **$46**

(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**

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

_____**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.