

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

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

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.

Parisian Buffet \$23.95
(10 MINIMUM) Caesar Salad, Chicken Cordon Bleu, Tender
Beef Wellington, fingerling potatoes, and bourbon roasted
carrots. 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

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	\$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 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.	

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)	

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

BEVERAGES

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

<input type="checkbox"/>	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		
<input type="checkbox"/>	Bartender	\$175
(4 Hour Service) Includes set up and breakdown. One Bartender required for every 50 guests.		
<input type="checkbox"/>	Bar Runner	\$160
(4 Hour Service) Includes set up and breakdown. One Bar Runner required for every 50 guests.		
<input type="checkbox"/>	Bar Manager	\$220
(Required for events with 150 guests or more)		
<input type="checkbox"/>	Kitchen Prep	\$175
(4 Hours of Service) includes set up and breakdown		
<input type="checkbox"/>	On Site Chef	\$220
(Required for events with 150 guests or more)		
<input type="checkbox"/>	Extra Staffing Hours	\$40
<input type="checkbox"/>	Extra Management Staffing Hours	\$55
<input type="checkbox"/>	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.		
<input type="checkbox"/>	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.		

<u>6 Foot Table Linen</u>	\$25
<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</u>	\$25
<u>Cocktail Table</u>	\$25