

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: _____

Julias Mexican Restaurant

SERVICE LEVELS

_____ ****SPECIAL DIETARY ITEM**** **\$14**

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

_____ **\$0**

Complimentary Plates, Napkins, Utensils & Serving Utensils

Please include the number of guests you will be serving. We will provide the appropriate number of service items for your meal.

APPETIZERS

_____ **Salsa (Cup)** **\$5**

_____ **Salsa (Pint)** **\$9**

_____ **Salsa (Quart)** **\$17**

_____ **Salsa (Gallon)** **\$65**

_____ **Pico De Gallo (Cup)** **\$6**

_____ **Pico De Gallo (Pint)** **\$11**

_____ **Pico De Gallo (Quart)** **\$21**

_____	Pico De Gallo (Gallon)	\$80
_____	Guacamole (Cup)	\$8
_____	Guacamole (Pint)	\$15
_____	Guacamole (Quart)	\$28
_____	Guacamole (Gallon)	\$105
_____	Chile Con Queso (Cup)	\$6.5
_____	Chile Con Queso (Pint)	\$12
_____	Chile Con Queso (Quart)	\$23
_____	Chile Con Queso (Gallon)	\$85
_____	Ceviche (Pint)	\$12.5
_____	Ceviche (Quart)	\$24
_____	Ceviche (Gallon)	\$90
_____	Coctel De Camaron (Pint)	\$12.5
_____	Coctel De Camaron (Quart)	\$24
_____	Coctel De Camaron (Gallon)	\$90

PACKAGES

_____ **Chicken Fajitas Pack**

(Serves 4) Served with Mexican rice, refried beans, guacamole, pico de gallo, grilled onions and poblano peppers, and your choice of tortilla. **\$62**

_____ **Beef Fajitas Pack** **\$72**

(Serves 4) Served with Mexican rice, refried beans, guacamole, pico de gallo, grilled onions and poblano peppers, and your choice of tortilla.

_____ **Combo Fajitas Pack** **\$68**

(Serves 4) Served with Mexican rice, refried beans, guacamole, pico de gallo, grilled onions and poblano peppers, and your choice of tortilla.

_____ **Chicken Enchiladas Suizas Pack** **\$50**

(Serves 4) Shredded chicken enchiladas with creamy tomatillo sauce and Oaxaca cheese, served with Mexican rice and refried beans.

_____ **Beef Enchiladas Suizas Pack** **\$58**

(Serves 4) Beef fajita enchiladas with creamy tomatillo sauce and Oaxaca cheese, served with Mexican rice and refried beans.

_____ **Cheese Enchiladas Suizas Pack** **\$50**

(Serves 4) Cheese enchiladas with creamy tomatillo sauce and Oaxaca cheese, served with Mexican rice and refried beans.

_____ **Chicken Enchiladas Tradicionales Pack** **\$48**

(Serves 4) Shredded chicken enchiladas with Guajillo sauce and melted Oaxaca cheese, served with Mexican rice and refried beans.

_____ **Fajita Chicken Enchiladas Tradicionales Pack** **\$58**

(Serves 4) Fajita chicken enchiladas with Guajillo sauce and melted Oaxaca cheese, served with Mexican rice and refried beans.

_____ **Picadillo Enchiladas Tradicionales Pack** **\$48**

(Serves 4) Ground beef enchiladas with Guajillo sauce and melted Oaxaca cheese, served with Mexican rice and refried beans.

_____ **Fajita Beef Enchiladas Tradicionales Pack** **\$58**

(Serves 4) Fajita beef enchiladas with Guajillo sauce and melted Oaxaca cheese, served with Mexican rice and refried beans.

_____ **Cheese Enchiladas Tradicionales Pack** **\$48**

(Serves 4) Your choice of cheese enchiladas with Guajillo sauce, served with Mexican rice and refried beans.

_____ **Carne Guisada Pack** **\$54**

(Serves 4) Served with Mexican rice, refried beans, and your choice of tortilla.

_____ **Brisket Birria Style Pack** **\$54**

(Serves 4) Tender slow roasted brisket marinated with dry peppers and fresh spices, served with Mexican rice, charro beans, guacamole, and your choice of tortilla.

_____ **Cochinita Pibil Pack** **\$50**

(Serves 4) Yucatan style, oven roasted achiote marinated pork, wrapped in banana leaves, served with Mexican rice, black beans, guacamole, pico de gallo, and avocado chunks.

FAJITAS

_____ **Chicken Fajitas** **\$15**

Served with guacamole, pico de gallo, Mexican rice, charro beans, and you choice of tortilla.

_____ **Beef Fajitas** **\$17.5**

Served with guacamole, pico de gallo, Mexican rice, charro beans, and you choice of tortilla.

_____ **Combo Fajitas** **\$17**

Served with guacamole, pico de gallo, Mexican rice, charro beans, and your choice of tortilla.

ENCHILADAS

_____ **Chicken Enchiladas Suizas** **\$13**

Shredded chicken enchiladas with creamy tomatillo sauce, melted Oaxaca cheese, and sliced avocado, served with Mexican rice and refried beans.

_____ **Beef Enchiladas Suizas** **\$14.5**

Beef fajita enchiladas with creamy tomatillo sauce, melted Oaxaca cheese, and sliced avocado, served with Mexican rice and refried beans.

_____ **Cheese Enchiladas Suizas** **\$13**

Cheese enchiladas with creamy tomatillo sauce, melted Oaxaca cheese, and sliced avocado, served with Mexican rice and refried beans.

_____ **Fajita Chicken Enchiladas Tradicionales** **\$14**

Fajita chicken enchiladas with Guajillo sauce and melted Oaxaca cheese, served with Mexican rice and refried beans.

_____ **Chicken Enchiladas Tradicionales** **\$13**

Shredded chicken enchiladas with Guajillo sauce and melted Oaxaca cheese, served with Mexican rice and refried beans.

_____ **Fajita Beef Enchiladas Tradicionales** **\$14.5**

Fajita beef enchiladas with Guajillo sauce and melted Oaxaca cheese, served with Mexican rice and refried beans.

_____ **Picadilla Enchiladas Tradicionales** **\$13**

Ground beef enchiladas with Guajillo sauce and melted Oaxaca cheese, served with Mexican rice and refried beans.

_____ **Cheese Enchiladas Tradicionales** **\$13**

Your choice of cheese enchiladas with Guajillo sauce, served with Mexican rice and refried beans.

_____ **Shrimp Enchiladas** **\$14**

Sauteed shrimp, carrot, roasted corn, red onion, and fresh garlic, topped with creamy chipotle sauce and Oaxaca cheese, served with white rice and black beans.

_____ **Veggie Enchiladas** **\$13**

Fresh zucchini, roasted corn, carrot, poblano, and bell pepper, topped with tomato habanero sauce and Oaxaca cheese, served with white rice and black beans.

TACOS AND QUESADILLAS

_____ **Street Tacos** **\$13**

Handmade corn tacos, chunks of beef fajita, onions, jalapeno, cilantro, and avocado slices, served with Mexican rice and charro beans.

_____ **Shrimp Tacos** **\$13**

Homemade corn tortilla, seasoned sauteed shrimp, carrot, onion, corn, and chipotle sauce, served with white rice and black beans.

_____ **Chicken Quesadilla** **\$13.5**

Handmade flour tortilla and Oaxaca cheese, served with guacamole and crema.

_____ **Beef Quesadilla** **\$17**

Handmade flour tortilla and Oaxaca cheese, served with guacamole and crema.

_____ **Combo Quesadilla** **\$16**

Handmade flour tortilla and Oaxaca cheese, served with guacamole and crema.

TAMALES AND EMPANADAS

_____ **Carne Guisada Tamales** **\$12**

Served with Mexican rice and charro beans.

_____ **Pork Tamales** **\$12**

Served with Mexican rice and charro beans.

_____ **Picadillo Empanadas** **\$13**

Ground beef and Oaxaca cheese empanadas, served with Mexican rice and refried beans.

_____ **Shrimp Empanadas** **\$13**

Shrimp and Oaxaca cheese empanadas, served with Mexican rice and refried beans.

ENTREES

_____ **Pollo Ixtapa** **\$14**

Grilled chicken breast, topped with a tomato habanero mushroom sauce and Oaxaca cheese, served with black beans and white rice.

_____ **Brisket Birria Style** **\$14**

Tender slow roasted brisket marinated with dry peppers and fresh spices, served with Mexican rice, charro beans, and your choice of tortilla.

_____ **Cochinita Pibil** **\$13**

Yucatan style, oven roasted achiote marinated pork, wrapped in banana leaves, served with Mexican rice, black beans, pico de gallo, and avocado chunks.

_____ **Camarones Chipotle** **\$15**

Large pan seared shrimp, garlic, and mushrooms, braised in a tomato-chipotle sauce, served with sauteed vegetables and white rice.

_____ **Camarones Rellenos** **\$16**
Grilled bacon wrapped shrimp and jalapeno slice, basted with adovo, and smothered with Oaxaca cheese, served with sauteed vegetables and white rice.

A LA CARTE

_____ **Taquitos De Pollo (Dozen)** **\$29**
Chicken taquitos with tomatillo sauce, lettuce, and queso fresco.

_____ **Ground Beef Empanadas (Dozen)** **\$39**

_____ **Shrimp Empanadas (Dozen)** **\$45**

_____ **Chicken Fajita Enchiladas (Dozen)** **\$45**

_____ **Shredded Chicken Enchiladas (Dozen)** **\$39**

_____ **Beef Fajita Enchiladas (Dozen)** **\$55**

_____ **Ground Beef Enchiladas (Dozen)** **\$39**

_____ **Cheese Enchiladas (Dozen)** **\$39**

_____ **Camarones Rellenos (Dozen)** **\$32**

Grilled bacon wrapped shrimp and jalapeno slice, basted with adovo, and smothered with Oaxaca cheese.

SIDES

_____ **Mexican Rice (Cup)** **\$3**

_____ **Mexican Rice (Pint)** **\$5.5**

_____	Mexican Rice (Quart)	\$10
_____	Mexican Rice (Gallon)	\$37
_____	Refried Beans (Cup)	\$3
_____	Refried Beans (Pint)	\$5.5
_____	Refried Beans (Quart)	\$10
_____	Refried Beans (Gallon)	\$37
_____	Charro Beans (Cup)	\$3
_____	Charro Beans (Pint)	\$5.5
_____	Charro Beans (Quart)	\$10
_____	Charro Beans (Gallon)	\$37
_____	Sauteed Vegetables (Cup)	\$4
_____	Sauteed Vegetables (Pint)	\$7
_____	Sauteed Vegetables (Quart)	\$13
_____	Sauteed Vegetables (Gallon)	\$49
_____	Sauteed Spinach (Cup)	\$4
_____	Sauteed Spinach (Pint)	\$7
_____	Sauteed Spinach (Quart)	\$13

_____ **Sauteed Spinach (Gallon)** **\$49**

_____ **Tortillas (Dozen)** **\$6.5**

DESSERTS

_____ **Tres Leches (Pan)** **\$60**

(Serves 15)**24 HOUR NOTICE REQUIRED**

_____ **Tres Leches** **\$7.5**

Moist sponge cake made with three different milks, topped with whipped cream and fresh cut strawberries.

_____ **Flan (Pan)** **\$45**

(Serves 12)**24 HOUR NOTICE REQUIRED**

_____ **Flan** **\$7**

Mexican vanilla custard served with cajeta sauce.

BEVERAGES

_____ **Iced Tea (Gallon)** **\$16**

Includes cups, lemons, and sweeteners.

_____ **Fresh Squeezed Lemonade (Gallon)** **\$20**

Includes cups.

_____ **Mexican Coke (Bottled)** **\$3.25**

_____ **Topo Chico (Bottled)** **\$3.25**