

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**

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

## **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 your choice of tortilla.

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

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



_____	<b>Camarones Rellenos</b>	<b>\$16</b>
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**

_____	<b>Taquitos De Pollo (Dozen)</b>	<b>\$29</b>
Chicken taquitos with tomatillo sauce, lettuce, and queso fresco.		
_____	<b>Ground Beef Empanadas (Dozen)</b>	<b>\$39</b>
_____	<b>Shrimp Empanadas (Dozen)</b>	<b>\$45</b>
_____	<b>Chicken Fajita Enchiladas (Dozen)</b>	<b>\$45</b>
_____	<b>Shredded Chicken Enchiladas (Dozen)</b>	<b>\$39</b>
_____	<b>Beef Fajita Enchiladas (Dozen)</b>	<b>\$55</b>
_____	<b>Ground Beef Enchiladas (Dozen)</b>	<b>\$39</b>
_____	<b>Cheese Enchiladas (Dozen)</b>	<b>\$39</b>
_____	<b>Camarones Rellenos (Dozen)</b>	<b>\$32</b>
Grilled bacon wrapped shrimp and jalapeno slice, basted with adovo, and smothered with Oaxaca cheese.		

## **SIDES**

_____	<b>Mexican Rice (Cup)</b>	<b>\$3</b>
_____	<b>Mexican Rice (Pint)</b>	<b>\$5.5</b>

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

\_\_\_\_\_ **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**