# 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 TO: 713.758.0125
To: Corporate Catering Concierge Date:
Fax: 713.758.0125
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:

## Lemond Kitchen

## SERVICE LEVELS

Set Up Service
\$125
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**
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<br>Please include the number of guests you will be serving. We will provide the appropriate number of service items for your meal.

## SALAD BOX LUNCHES

## ___ Grilled Chicken Caesar Salad Box Lunch

Pecan Crusted Chicken with Mixed Greens Boxed Lunch (10 Minimum) Pecan crusted chicken on a bed of mixed greens with Creole Vinaigrette dressing. Served with chips and a cookie.

## Grilled Shrimp Salad Box Lunch

\$18.95
(10 Minimum)n Grilled shrimp salad with citrus vinaigrette. Served with chips and a cookie.

Farmers Market Salad
$\$ 13.95$
*Vegetarian* Lettuce, black beans, corn, cucumbers, tomatoes, and chickpeas. Served with chips and a cookie.

## ENTREES

Blackened Chicken Breast w/ Beurre Blanc
(10 Minimum) Blackened chicken breast with beurre blanc, creole green beans with julienne peppers \& caramelized onions, and rice pilaf. Served with a salad and fresh bread.

## Grilled Margarita Chicken Breast w/ Tequila Butter Sauce

 (10 Minimum) Grilled margarita chicken breast with a tequila butter sauce, grilled medley of vegetables, and Spanish rice with Ancho Chile peppers. Served with a salad and fresh bread.
## Herb Crusted Chicken Breast w/ Marsala Wine Sauce

 \$19.95(10 Minimum) Herb crusted chicken breast with marsala wine sauce, bouquet of garden vegetables, and penne pasta with alfredo sauce. Served with a salad and fresh bread.
$\qquad$ Pecan Crusted Pork Loin Medallions
(10 Minimum) Pecan crusted pork loin medallions with creole Mustard sauce, medley of zucchini \& squash, and wild rice pilaf. Served with a salad and fresh bread.

Pan Seared Salmon with White Sauce
\$26.95
(10 Minimum) Pan seared salmon with white sauce, grilled asparagus, and garlic mashed potatoes. Served with a salad and fresh bread.

## ___ Vegetarian Creole Jambalaya Pasta

$\$ 20.95$
(5 Minimum) Penne pasta, chickpeas, peppers and spicy cream sauce (GF by Request).
$\qquad$ Vegetarian Lasagna
\$24.95
(Minimum 10) Zucchini, squash, pasta sauce and lasagna shells.

## VEGETARIAN \& VEGAN ENTREES

___ Vegetarian Creole Jambalaya Pasta
$\$ 20.95$
(5 Minimum) Penne pasta, chickpeas, peppers and spicy cream sauce (GF by Request).
___ Vegetarian Lasagna
$\$ 24.95$
(Minimum 10) Zucchini, squash, pasta sauce and lasagna shells.

## ___ Vegan Pasta Primavera

\$20.95
Penne Pasta with zucchini, squash and olive oil.

## Vegan Roasted Pepper Stuffed with Couscous

$\$ 23.95$
(5 Minimum) (GF)

## Vegan Lemon Pepper Pesto Pasta

\$24.95(5 Minimum) Lemon pepper fusilli pasta with fresh vegetables.

## $\overline{\text { Vegan }}$ Spinach and Artichoke Stuffed Portobello

 Mushroom(5 Minimum) (GF)

## BUFFETS

Lemond Buffet
\$28.95
(10 Minimum) Grilled Margarita Chicken Breast with Tequila Butter Sauce ( 6 oz ) and Burgundy Braised Beef Tips, with your choice of a vegetable and a starch. Served with a salad and fresh bread.

## DESSERTS

Assorted Gourmet Cookies
$\$ 1.95$
An assortment of double chocolate chip and oatmeal and cranberry cookies.
$\qquad$ Gourmet Cookies \& Brownie Bites
$\$ 2.95$
$\qquad$ Louisiana Bread Pudding w/ Bourbon Sauce\$5.95

## BEVERAGES

Bottled Water ..... \$2
Assorted Soda ..... \$2Served chilled.
Pure Life Iced Tea ..... \$4
Served chilled.
Cups, Ice, \& Disposable Cooler ..... \$25
$\qquad$ Coffee Station
(2 hour service, Per Person) Regular and decaf coffee with hot tea. Served with sweeteners and disposable cups.

## BAR PACKAGES

| Wine \& Beer | $\$ 16$ |
| :--- | :--- |
| (2 Hour Service, Per Person) House red and whites, Bud Light, |  |
| Corona, sparkling water, and assorted sodas. Served with cups |  |
| and napkins. |  |

Full Open Bar
(2 Hour Service, Per Person) Grey Goose, Tito's, Maker's Mark, Jack Daniels, Crown Royal, Seagram's 7, Glenlivet, Dewars's White Label Scotch, Tanqueray Gin, Don Julio, Jose Cuervo, House reds and
_ Non-Alcoholic Bar\$4
(2 hour service, Per Person) Sparkling water, still water, coke, diet coke, and sprite.

## 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 ..... \$0TO CONFIRM AND FINALIZE YOUR EVENT: The cateringagreement must be signed to confirm the booking of yourevent. Please print this order and initial each page and eitherfax back to 713.758.0125 or
Bartender ..... \$160(4 Hour Service) Includes set up and breakdown. OneBartender required for every 50 guests.
(4 Hour Service) Includes set up and breakdown. One Bar Runner required for every 50 guests.

