

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: _____

Local Table

SERVICE LEVELS

_____ ****SPECIAL DIETARY ITEM**** **\$15**

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

_____ **\$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

_____ **Tuscan Hummus** **\$7**

(10 minimum) Served with pita triangles.

_____ **Jalapeno Hummus** **\$7**

(10 minimum) Served with pita triangles.

_____ **Fresh Fruit Tray** **\$7**

(10 minimum)

| | |
|---|-------------|
| _____ Fresh Vegetable Tray | \$7 |
| (10 minimum) Served with feta ranch and jalapeno hummus. | |
| _____ Spinach Artichoke Dip | \$8 |
| (10 minimum) Served with homemade tortilla chips, pico de gallo and signature tzatziki. | |
| _____ Baked Goat Cheese | \$9 |
| (10 minimum) Baked goat cheese topped with crumbled candied walnuts and dried apricots, served with toasted baguette. | |
| _____ Mini Chicken Skewers (2) | \$8 |
| (10 Minimum) | |
| _____ Mini Beef Tenderloin Skewers (2) | \$9 |
| (10 minimum) | |
| _____ Mini Quesadillas (2) | \$8 |
| (10 minimum) Served with chipotle chili sauce and guacamole. | |
| _____ Mini Crab Cake Bites (5) | \$10 |
| (10 minimum) Served with chipotle chili sauce. | |
| _____ Hickory Smoked BBQ Bacon Wrapped Shrimp (3) | \$8 |
| (10 minimum) | |
| _____ Mini Chicken Salad Sliders (1) | \$4 |
| (10 Minimum) One slider with a blend of all-natural chicken, walnut, apple, celery and mayo | |
| _____ Mini Falafel Bites (5) | \$8 |
| (10 minimum) Served with habanero aioli. (Ask for our Tahini Drizzle to make it vegan!) | |

_____ **Mini Caprese Skewers (2)** **\$8**
(10 Minimum) Served with fresh basil, balsamic glaze

_____ **Fresh Fruit & Cheese Skewers (3)** **\$7**
(10 minimum)

PACKAGES

_____ **Anaheim Chile Grilled Chicken** **\$17**
(10 minimum) All natural chicken with a roasted Anaheim chile mushroom cream sauce, served with your choice of two sides.

_____ **Honey Ginger Salmon** **\$19**
(10 minimum) Sustainable salmon with a honey ginger glaze, served with your choice of two sides.

_____ **Mamas Meatloaf** **\$18**
(10 minimum) All-natural beef meatloaf, served with your choice of two sides.

_____ **Southern Chicken Fried Chicken** **\$19**
(10 MINIMUM) Crispy all-natural chicken breast, garlic mashed potatoes topped with roasted Anaheim chile mushroom cream sauce, green beans, garlic toast

_____ **Slow-Braised Short Rib** **\$22**
(10 MINIMUM) Mashed potatoes, green beans, mushroom red wine reduction

_____ **Beef Tenderloin & Chicken Kabobs** **\$20**
(10 minimum) Tender and juicy skewers of beef tenderloin and grilled all-natural chicken, served with your choice of two sides.

_____ **Beef Tenderloin Kabobs** **\$21**
(10 minimum) Tender and juicy skewers of beef tenderloin, served with your choice of two sides.

_____ **Chicken Kabobs** **\$19**
(10 minimum) Tender and juicy skewers of grilled all-natural chicken, served with your choice of two sides.

_____ **Veggie Kabob** **\$17**
(10 minimum) served with your choice of two sides.

_____ **Grilled Chicken Florentine** **\$19**
(10 Minimum) All natural grilled chicken with roasted spinach and artichoke cream sauce, herb basmati rice, seasonal vegetables and pita bread.

_____ **Penne Rustica** **\$15**
(10 minimum) Penne pasta, spinach, portobello mushrooms, and roasted tomato cream sauce, served with Greek salad and garlic bread.

_____ **Primavera Pasta** **\$16**
(10 minimum) Broccoli, zucchini, red bell pepper, white sauce, Greek salad and pita bread

SALADS

_____ **Cobb Salad (Entree)** **\$15**
Hard boiled eggs, apple-wood smoked bacon, shaved carrots, crispy chickpeas, tomatoes, and feta jalapeno avocado ranch dressing.

_____ **\$15**
Honey Ginger Roasted Brussels Sprouts Salad (Entree)
Mixed greens with goat cheese balls, and candied walnuts in a lemon zest and roasted garlic vinaigrette.

_____ **Chicken Salad Plate (Entree)** **\$14**
Blend of all-natural chicken, walnuts, celery, apple, and light mayo, with a side of orzo pasta salad.

_____ **Asian Chicken Salad (Entree)** **\$16**

Shredded grilled chicken, mixed greens, purple and Napa cabbage, carrots, homemade pickling, cilantro, mint, sesame seeds and microgreens with a peanut sesame ginger vinaigrette.

_____ **Orzo Pasta Salad (Entree)** **\$14**

A refreshing blend of orzo pasta, red onion, black beans, red and green bell pepper with a cilantro-lime dressing.

SALAD BOWLS

_____ **Southwest Chipotle Salad Bowl** **\$50**

(Serves 10)

_____ **Greek Salad Bowl** **\$50**

(Serves 10)

_____ **Vegan Caesar Salad Bowl** **\$50**

(Serves 10)

VEGAN BOWLS

_____ **The Nutritious Bowl (Entree)** **\$16**

Two organic tricolored quinoa and kale patties, organic lentil brown rice, Cuban black beans, pico de gallo, avocado relish, seasonal vegetables, pickled veggies, and tahini drizzle.

_____ **Mediterranean Fusion Bowl (Entree)** **\$16**

Organic lentil brown rice, golden raisin, ginger-glazed Brussel sprouts, herb basmati rice, black beans, pico de gallo, butternut squash, avocado relish, pickled veggies, and cumin cilantro vegan a

_____ **Falafel Bowl (Entree)**

Falafel balls, jalapeno hummus, pearl couscous, a blend of Persian cucumber, cherry tomato, radish, Kalamata olive, red

onion, parsley, lemon wedges, and pita. **\$16**

INDIVIDUAL ENTREES

_____ **Gyros Entree Plate** **\$18**

Slices of savory seasoned lamb and beef, signature tzatziki, jalapeno hummus, lettuce, tomato, onion, and warm pita.
Served with hand cut fries

_____ **Locals Kabob Entree Plate** **\$22**

Your choice of tender and juicy skewers with herb basmati rice, turmeric roasted seasonal vegetables, and warm pita.

_____ **Mamas Meatloaf Entree** **\$18**

All natural beef with no antibiotics or added growth hormones with green beans and mashed potatoes topped with poblano mushroom cream sauce. Served with garlic toast.

_____ **Lemon Pasta Entree** **\$15**

Angel hair pasta, lemon olive oil sauce, capers, crushed red pepper, and sun dried tomatoes. Served with garlic toast.

_____ **Penne Rustica Entree** **\$15**

Spinach, wild mushrooms, roasted tomato cream sauce, Parmesan. Served with garlic toast.

_____ **Anaheim Grilled Chicken Entree** **\$18**

All natural chicken, roasted Anaheim chile mushroom cream sauce, herb basmati rice, and turmeric roasted seasonal vegetables. Served with warm pita.

_____ **Southern Chicken Fried Chicken Entree** **\$18**

Crispy all natural chicken breast, garlic mashed potatoes topped with Anaheim chile mushroom cream sauce, and green beans. Served with garlic toast.

_____ **Honey Ginger Glazed Salmon Entree**

Sustainable salmon, basmati rice, and turmeric roasted seasonal vegetables. Served with garlic toast. **\$23**

_____ **Mediterranean Salmon Entree** **\$23**

Sustainable salmon, guacamole, feta, herb basmati rice, and green beans. Served with warm pita

_____ **Ahi Tuna Poke Bowl Entree** **\$18**

Organic brown rice, ginger-glazed brussels sprouts, Persian cucumbers, scallion, guacamole, toasted sesame seeds, pickled veggies, and a chipotle drizzle.

_____ **Slow-braised Short Rib Entree** **\$27**

Slow-braised short rib with mashed potatoes, green beans, and a mushroom red wine reduction.

SIDES

_____ **Orzo Pasta Salad** **\$45**
(Serves 10)

_____ **Texas Caviar Salad** **\$40**
(Serves 10)

_____ **Chopped Salad** **\$45**
(Serves 10)

_____ **Persian Cucumber Dill Salad** **\$45**
(Serves 10)

_____ **Fire Roasted Brussels Sprouts** **\$45**
(Serves 10)

_____ **Mac & Cheese** **\$45**
(Serves 10)

_____ **Veggie Kabob (a la carte)**

(10 MINIMUM) Mushrooms, zucchini, bell peppers and onion \$5

DESSERTS

_____ **Dessert Tray** \$6

(10 minimum / 2 per order) An assortment of mini carrot cakes, brownies and cheesecake bites.

_____ **Assorted Cookies** \$1.75

(10 minimum)

BEVERAGES

_____ **Iced Tea (Gallon)** \$25

Includes cup, ice, lemons and sweeteners.

_____ **Fresh Lemonade (Gallon)** \$30

Includes cups and ice.

_____ **Assorted Sodas** \$3.5

Assortment includes Coke, Diet Coke and Sprite.

_____ **Bottled Water** \$3

_____ **Sparkling Water Bottle** \$4

_____ **Freshly Squeezed Orange Juice (Gallon)** \$30

Includes cups and ice.