

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

\_\_\_\_\_ **Complimentary Plates, Napkins, Utensils & Serving Utensils** **\$0**

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

### APPETIZERS

\_\_\_\_\_ **Fresh Vegetable Tray** **\$7**

(10 minimum) Served with feta ranch and jalapeno hummus.

\_\_\_\_\_ **Fresh Fruit Tray** **\$7**

(10 minimum)

\_\_\_\_\_ **Tuscan Hummus** **\$7**

(10 minimum) Served with pita triangles.

_____ <b>Jalapeno Hummus</b>	<b>\$7</b>
(10 minimum) Served with pita triangles.	
_____ <b>Fresh Fruit &amp; Cheese Skewers (3)</b>	<b>\$7</b>
(10 minimum)	
_____ <b>Mini Beef Tenderloin Skewers (2)</b>	<b>\$9</b>
(10 minimum)	
_____ <b>Hickory Smoked BBQ Bacon Wrapped Shrimp (3)</b>	<b>\$8</b>
(10 minimum)	
_____ <b>Mini Quesadillas (2)</b>	<b>\$8</b>
(10 minimum) Served with chipotle chili sauce and guacamole.	
_____ <b>Mini Crab Cake Bites (5)</b>	<b>\$10</b>
(10 minimum) Served with chipotle chili sauce.	
_____ <b>Mini Falafel Bites (5)</b>	<b>\$8</b>
(10 minimum) Served with habanero aioli. (Ask for our Tahini Drizzle to make it vegan!)	
_____ <b>Spinach Artichoke Dip</b>	<b>\$8</b>
(10 minimum) Served with homemade tortilla chips, pico de gallo and signature tzatziki.	
_____ <b>Baked Goat Cheese</b>	<b>\$9</b>
(10 minimum) Baked goat cheese topped with crumbled candied walnuts and dried apricots, served with toasted baguette.	
_____ <b>Mini Chicken Skewers (2)</b>	<b>\$8</b>
(10 Minimum)	
_____ <b>Mini Chicken Salad Sliders (1)</b>	

(10 Minimum) One slider with a blend of all-natural chicken, walnut, apple, celery and mayo **\$4**

\_\_\_\_\_ **Mini Caprese Skewers (2)** **\$8**

(10 Minimum) Served with fresh basil, balsamic glaze

## **PACKAGES**

\_\_\_\_\_ **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.

\_\_\_\_\_ **Honey Ginger Salmon** **\$19**

(10 minimum) Sustainable salmon with a honey ginger glaze, served with your choice of two sides.

\_\_\_\_\_ **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.

\_\_\_\_\_ **Mamas Meatloaf** **\$18**

(10 minimum) All-natural beef meatloaf, served with your choice of two sides.

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

\_\_\_\_\_ **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.

\_\_\_\_\_ **Veggie Kabob** **\$17**  
(10 minimum) 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

## **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**

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

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

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

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

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

\_\_\_\_\_ **Persian Cucumber Dill Salad** **\$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

\_\_\_\_\_ **Assorted Sodas** \$3.5

Assortment includes Coke, Diet Coke and Sprite.

\_\_\_\_\_ **Bottled Water** \$3

\_\_\_\_\_ **Sparkling Water Bottle** \$4

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

Includes cup, ice, lemons and sweeteners.

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

Includes cups and ice.

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

Includes cups and ice.