

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**

**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

\_\_\_\_\_ **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>Crab Cake Bites (5)</b>	<b>\$10</b>
(10 minimum) Served with chipotle chili sauce.	
_____ <b>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>Chicken Salad Sliders (1)</b>	

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

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

\_\_\_\_\_ **BBQ Short Rib Sliders** **\$5**  
(30 Minimum) One slider with hickory smoked bbq slaw and pickles.

## **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** **\$20**  
(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.

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

## **SALADS**

\_\_\_\_\_ **Cobb Salad (Entree)** **\$15**

Hard boiled eggs, apple-wood smoked bacon, shaved carrots, crispy chickpeas, tomatoes, and feta jalapeno avocado ranch dressing.

\_\_\_\_\_ **\$16**

**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)**

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

vinaigrette. **\$16**

**\_\_\_\_\_ Prosciutto Caesar Salad **\$16****

Crispy baby romaine lettuce, prosciutto, Parmesan, pita croutons, chives, cracked black pepper, classic Caesar 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) **\$16****

Falafel balls, jalapeno hummus, orzo pasta, a blend of Persian cucumber, cherry tomato, radish, Kalamata olive, red onion, parsley, lemon wedges, and pita.

## INDIVIDUAL ENTREES

<u>      </u> <b>Gyros Entree Plate</b>	<b>\$19</b>
Slices of savory seasoned lamb and beef, signature tzatziki, jalapeno hummus, lettuce, tomato, onion, and warm pita. Served with hand cut fries	
<u>      </u> <b>Locals Kabob Entree Plate</b>	<b>\$22</b>
Your choice of tender and juicy skewers with herb basmati rice, turmeric roasted seasonal vegetables, and warm pita.	
<u>      </u> <b>Mamas Meatloaf Entree</b>	<b>\$19</b>
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.	
<u>      </u> <b>Lemon Pasta Entree</b>	<b>\$15</b>
Angel hair pasta, lemon olive oil sauce, capers, crushed red pepper, and sun dried tomatoes. Served with garlic toast.	
<u>      </u> <b>Anaheim Grilled Chicken Entree</b>	<b>\$18</b>
All natural chicken, roasted Anaheim chile mushroom cream sauce, herb basmati rice, and turmeric roasted seasonal vegetables. Served with warm pita.	
<u>      </u> <b>Southern Chicken Fried Chicken Entree</b>	<b>\$19</b>
Crispy all natural chicken breast, garlic mashed potatoes topped with Anaheim chile mushroom cream sauce, and green beans. Served with garlic toast.	
<u>      </u> <b>Honey Ginger Glazed Salmon Entree</b>	<b>\$24</b>
Sustainable salmon, basmati rice, and turmeric roasted seasonal vegetables. Served with garlic toast.	
<u>      </u> <b>Mediterranean Salmon Entree</b>	<b>\$24</b>
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.

## **SIDES**

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

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

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

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

\_\_\_\_\_ **Veggie Kabob (a la carte)** **\$5**  
(10 MINIMUM) Mushrooms, zucchini, bell peppers and onion

\_\_\_\_\_ **Tostada Salad** **\$40**  
A blend of Cuban black beans, roasted corn, cherry tomatoes, scallion, red onion, cilantro lime dressing on a bed of mixed greens, tortilla strips.

## **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**

<u>      </u> <b>Assorted Sodas</b>	<b>\$3.5</b>
Assortment includes Coke, Diet Coke and Sprite.	
<u>      </u> <b>Bottled Water</b>	<b>\$3</b>
<u>      </u> <b>Sparkling Water Bottle</b>	<b>\$4</b>
<u>      </u> <b>Iced Tea (Gallon)</b>	<b>\$25</b>
Includes cup, ice, lemons and sweeteners.	
<u>      </u> <b>Fresh Lemonade (Gallon)</b>	<b>\$30</b>
Includes cups and ice.	
<u>      </u> <b>Freshly Squeezed Orange Juice (Gallon)</b>	<b>\$30</b>
Includes cups and ice.	