

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: _____

Maryz Cuisine

SERVICE LEVELS

_____ **Set Up Service** **\$50**

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**** **\$10**

Any food allergies or dietary restrictions should be notes 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 not including tax or delivery charges) and receive a complimentary lunch (value cannot exceed \$15.00). Your lunch will be packaged separately wit

PLATES AND UTENSILS

_____ **\$0**

Complimentary Plates, Napkins, Utensils and 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

_____ **Labne** **\$8.95**

Thick yogurt cheese garnished with olive oil.

<u> </u> Makanek	\$12.95
Lebanese style spiced beef sausage, sauteed in pomegranate sauce.	
<u> </u> Sujuk	\$12.95
Homemade beef sausage sauteed with onion and tomatoes.	
<u> </u> Chicken Liver	\$10.95
Sauteed in garlic and fresh lemon juice.	
<u> </u> Quail	\$14.95
Delicately seasoned with garlic and fresh lemon juice, grilled to perfection.	
<u> </u> Sauteed Beef Tenderloin	\$11.95
House favorite!! Sauteed beef tenderloin with pomegranate sauce and olive oil.	
<u> </u> Mezza Combination	\$48.95
(Serves 4-6) Hummus, baba ghannouj, 4 falafels, 6 grape leaves, 3 pies, 4 kibbies, labne and shanglish.	
<u> </u> Falafel (4)	\$9.95
Vegetarian balls of ground garbanzo and fava beans with fresh onions, cilantro, parsley and deep fried. Served with tahini sauce.	
<u> </u> Maryz Hummus	\$13.95
Topped with ground beef, pine nuts and olive oil. Served with pita bread.	
<u> </u> Lamb Chops	\$24.95
<u> </u> Kibbi (Each)	\$2.95
Oval shaped ground beef stuffed with minced meat, sauted onions, pine nuts and deep fried.	

_____ **Pies (Each)** **\$2.95**

Stuffed with your choice of filling and deep fried.

_____ **Stuffed Grape Leaves - Vegetarian (6)** **\$8.95**

Hand chopped parsley, onions, tomatoes, rice and spice, hand wrapped in tender grape leaves, served chilled.

_____ **Cabbage Rolls (3)** **\$9.95**

Boiled cabbage rolled and stuffed with ground beef and rice, cooked to perfection.

_____ **Halloumi Cheese** **\$11.95**

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_____ **Maryz Sampler** **\$19.95**

2 falafels, 1 kibbi, 3 pieces of each pie and 3 grape leaves.

_____ **Hummus** **\$8.95**

(Serves 3-4) The famous mashed chickpea mixture with fresh lemon juice, tahini sauce and garnished with olive oil. Served with pita bread.

_____ **Baba Ghannoush** **\$8.95**

(Serves 3-4) Fire roasted eggplant with a hint of smoky flavor, seasoned with fresh garlic, tahini, lemon juice and garnished with olive oil.

_____ **Stuffed Grape Leaves (6)** **\$8.95**

Simmered grape leaves rolled and stuffed with spiced beef and rice.

SALADS

_____ **Tabouli** **\$10.95**

Freshly cut parsley, diced tomatoes, onions and crushed wheat, flavored with lemon juice and olive oil.

_____ **Fattoush** **\$11.95**

Freshly cut romaine lettuce, cucumbers, tomatoes, onions and mint with a mixture of lemon juice and olive oil topped with baked pita bread.

_____ **Greek Salad** **\$12.95**

Freshly cut romaine, tomatoes, olives, feta cheese with olive oil and balsamic vinegar dressings.

_____ **Caesar Salad** **\$10.95**

Freshly cut romaine lettuce, Parmesan cheese and croutons served with Caesar dressing.

_____ **House Salad** **\$10.95**

_____ **Veggie Plate** **\$13.95**

Fresh raw vegetables: tomatoes, cucumbers, romaine hearts, olives and onions.

ENTREES

_____ **Beef Kabob** **\$28.95**

Veal medallions over a bed of rice. Served with your choice of two sides.

_____ **Chicken Kabob** **\$25.95**

Organic chicken kabobs over a bed of rice. Served with your choice of two sides.

_____ **Kafta Kabob** **\$25.95**

Spiced ground beef kafta patty over rice. Served with your choice of two sides.

_____ **Mixed Grill Platter** **\$44.95**

(Serves 2) A combination of tenderloin kabob, shish tawook and kafta kabob over rice. Served with your choice of two sides.

_____ **Grilled Chicken** **\$24.95**

Organic chicken breast over a bed of rice. Served with your choice of two sides.

_____ **Shawarma Platter** **\$24.95**

Your choice of thinly sliced protein, served with your choice of two sides and pita.

_____ **Mixed Shawarma Platter** **\$27.95**

Thinly sliced boneless chicken, beef and lamb shawarma served with choice of two sides.

_____ **Fish Filet** **\$23.95**

Grilled fish filet on a bed of sauteed onions, tomatoes, lemon, cilantro and almonds, served with your choice of two sides.

_____ **Falafel Platter (5)** **\$15.95**

Vegetarian friendly deep fried balls of ground garbanzo and fava beans with fresh onions, cilantro and parsley, served with your choice of two sides and pita bread.

SIDES

_____ **Potatoes** **\$8.95**

Lightly fried and mixed with cilantro garlic and fresh lemon juice.

_____ **Green Beans** **\$8.95**

Simmered in tomato sauce, diced onions and olive oil.

_____ **Laban** **\$7.95**

Plain yogurt.

_____ **Rice w/ Vermicelli** **\$6.95**

White rice with vermicelli cooked to perfection.

_____ **Shanklish** **\$9.95**

Crumbled feta cheese blended with hot paprika, thyme, tomatoes, onions and olive oil.

_____ **Yogurt & Cucumber** **\$8.95**

Yogurt combined with chopped cucumbers and flavored mint.

_____ **Fava Beans** **\$9.95**

_____ **Pickled Plate** **\$6.95**

A combination of turnips, pickles, and olives.

DESSERTS

_____ **Cream Baklava** **\$5.95**

Stuffed with homemade ice cream.

_____ **Layali Loubnan** **\$8.95**

Sweet milk pudding.

_____ **Baklava** **\$3.95**

_____ **Nutella Flatbread** **\$8.95**

Flatbread topped with Nutella and banana.

_____ **Namoura** **\$3.95**

Lebanese pastry made with Semolina flour and soaked in rosewater.

_____ **Ashta w/ Banana** **\$8.95**

Lebanese pudding topped with banana, honey, and pistachio.

_____ **Knafeh** **\$11.95**

Baked sweet cheese with a smooth breaded crust, drizzled with rosewater simple syrup.

BEVERAGES

_____ Iced Tea (Gallon)	\$15
(SERVES 10) Served with cups, straws, sweetener, lemons and ice	
_____ Iced Tea	\$3.45
_____ Coke	\$3.45
_____ Diet Coke	\$3.45
_____ Sprite	\$3.45
_____ Dr. Pepper	\$3.45
_____ Fanta	\$3.45
_____ Bottled Water	\$2.95
_____ Perrier	\$3.45
_____ Fresh Juice	\$6.95
_____ Red Bull	\$3.95