

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 & 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

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

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

_____ Lamb Chops	\$24.95
_____ Maryz Hummus	\$13.95
Topped with ground beef, pine nuts and olive oil. Served with pita bread.	
_____ 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 Ghannouj	\$8.95
(Serves 3-4) A fresh, wholesome dish made from fire roasted eggplant with a hint of smoky flavor, seasoned with tahini, fresh lemon juice and garnished with olive oil.	
_____ Labne	\$8.95
Thick yogurt cheese garnished with olive oil.	
_____ Falafel	\$9.95
Four vegetarian balls of ground garbanzo and fava beans with fresh onions, cilantro, parsley and deep fried. Served with tahini sauce.	
_____ 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.	
_____ Makanek	\$12.95
Lebanese style spiced beef sausage, sauteed in pomegranate sauce.	
_____ Stuffed Grape Leaves - Vegetarian (6)	

Hand chopped parsley, onions, tomatoes, rice and spice, hand wrapped in tender grape leaves, served chilled. **\$8.95**

_____ Stuffed Grape Leaves (6) \$8.95

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

_____ Sujuk \$12.95

Homemade beef sausage sauteed with onion and tomatoes.

_____ Chicken Liver \$10.95

Sauteed in garlic and fresh lemon juice.

_____ Quail \$14.95

Delicately seasoned with garlic and fresh lemon juice, grilled to perfection.

_____ Sauteed Beef Tenderloin \$11.95

House favorite!! Sauteed beef tenderloin with pomegranate sauce and olive oil.

_____ Mezza Combination \$48

(Serves 4-6) Hummus, baba ghannouj, 4 falafels, 6 grape leaves, 3 pies, 4 kibbies, labne and shanglish.

_____ Cabbage Rolls (3) \$9.95

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

_____ Halloumi Cheese \$11.95

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.

_____ **Falafel Platter** **\$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.

_____ **Fish Fillet** **\$23.95**

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

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.

_____ **Fruit Cup** **\$2.95**
Oranges, apples, bananas and strawberries.

_____ **Fava Beans** **\$9.95**
Cooked with lemon, garlic, and olive oil.

_____ **Yogurt & Cucumber** **\$8.95**
Yogurt combined with chopped cucumbers and flavored mint.

_____ **Pickled Plate** **\$6.95**
A combination of turnips, pickles, and olives.

_____ **Shanklish** **\$9.95**
Feta cheese crumbles, topped with onions, tomatoes, and olive oil.

DESSERTS

_____ **Cream Baklava** **\$5.95**
Stuffed with homemade ice cream.

_____ **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.

_____ **Layali Loubnan** **\$8.95**
Lebanese custard topped with banana, whipped cream, and pistachio.

_____ **Ashta w/ Banana** **\$8.95**
Lebanese pudding topped with banana, honey, and pistachio.

Knafeh **\$12.95**
Baked sweet cheese with a smooth breaded crust, drizzled with rosewater simple syrup.

BEVERAGES

Iced Tea (Gallon) **\$15**
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**

EXTRAS

Catering Service Agreement

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

\$0