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: _____

_____

_____

_____

McKnight's Catering - Breakfast

SERVICE LEVELS

_____**Set Up Service** **$150**

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**** **$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 $0.00

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

BREAKFAST BUFFETS

_____**Morning Luxe Brunch**

(Per Person // 10 MINIMUM) Brioche french toast bake, warm maple syrup, roasted breakfast potatoes with sea salt and red pepper flakes, ham, Gruyere scrambled eggs with chives, crispy applewood smo **$19.95**

_____**Executive Country Breakfast Buffet** **$18.95**

(Per Person // 10 MINIMUM) Soft scrambled eggs, applewood smoked bacon, turkey sausage, homemade biscuits, country gravy, fresh herb breakfast potatoes, mint fruit salad, honey and jelly.

_____**Classic Pancake Breakfast** **$16.95**

(Per Person // 10 MINIMUM) Regular or chocolate chip pancakes, regular and infused syrups, whipped butter, scrambled eggs, bacon or turkey sausage, fresh herb breakfast potatoes, mint fruit salad.

_____**French Toast Casserole Experience** **$16.95**

(Per Person // 10 MINIMUM) House made french toast casserole, cinnamon glaze, scrambled eggs, bacon, sausage, fresh herb breakfast potatoes, mint fruit salad.

_____**Build Your Own Protein Bowl Buffet** **$14.95**

(Per Person // 10 MINIMUM) Eggs, quinoa, farro, turkey sausage, bacon, kale, avocado, cherry tomatoes, feta, premium dressings.

_____**Signature Shrimp and Grits Breakfast Bowl Buffet** **$21.95**

(Per Person // 10 MINIMUM) Stone ground cheddar grits, cajun sauteed shrimp, bacon crumble, scallions, roasted pepper garnish, herb breakfast potatoes.

BREAKFAST BARS

_____**Build Your Own Breakfast Taco Bar**

(Per Person // 10 MINIMUM) Premium flour and corn tortillas, chorizo, bacon, potato, scrambled eggs, shredded cheese,

salsa roja, salsa verde, avocado crema, vegetable saute with asparagus, red bel **$16.95**

_____**Executive Oatmeal Bar** **$10.95**

(Per Person // 10 MINIMUM) Steel cut oats, berries, bananas, granola, chia seeds, candied pecans, honey and wellness toppings.

_____**Premium Avocado Toast Bar** **$20.95**

(Per Person // 10 MINIMUM) Mashed avocado, pickled onions, tomatoes, feta, bacon, herbs and sourdough crostini.

_____**Executive Fruit and Yogurt Parfait Bar** **$10.95**

(Per Person // 10 MINIMUM) Premium yogurt bar featuring seasonal fruit, granola, berries, honey and wellness toppings.

CHICKEN AND WAFFLES

_____**Classic Fried Chicken and Waffles** **$18.95**

(Per Person // 10 MINIMUM) Belgian waffles, crispy fried chicken, maple syrup, strawberry compote, fresh herb breakfast potatoes, mint fruit salad.

_____**Grilled Chicken and Waffles** **$19.95**

(Per Person // 10 MINIMUM) Herb grilled chicken, Belgian waffles, maple syrup, strawberry compote, fresh herb breakfast potatoes, mint fruit salad.

_____**Signature Hot Honey Glazed Chicken and Waffles** **$20.95**

(Per Person) Signature hot honey glazed chicken, Belgian waffles, maple syrup, strawberry compote, fresh herb breakfast potatoes, mint fruit salad.

QUICHE AND FRITTATAS

_____**Savory Breakfast Quiche** **$7.95**

(Per Person) Rotating premium chef inspired varieties.

_____**Mini Gourmet Frittatas** **$42**

(Per Dozen) Leeks, spinach, bacon, aged cheddar, kale, feta, peppers and basil.

FRENCH TOAST

_____**Brioche French Toast with Creme Anglaise** **$15.95**

(Per Person) Chef crafted brioche french toast finished with warm creme anglaise.

CROISSANT BREAKFAST SANDWICHES

_____**Spinach and Feta Croissant Breakfast Sandwich** **$8.95**

Gruyere soft scramble, spinach and feta.

_____**Bacon Croissant Breakfast Sandwich** **$9.95**

Maple bacon, egg and cheese.

_____**Tuscan Chicken Croissant Breakfast Sandwich** **$9.95**

Tuscan chicken, egg and cheese.

_____**Sausage Croissant Breakfast Sandwich** **$9.95**

Sausage, egg and cheese.

BREAKFAST SLIDERS

_____**Sausage, Egg Frittata and Cheese Sliders** **$8.25**

Two soft brioche sliders with breakfast sausage, egg frittata and cheddar cheese.

_____**Maple Bacon, Egg Frittata and Cheese Sliders** **$8.25**

Two sliders with applewood smoked bacon, maple glaze, egg frittata and cheddar.

_____**Fried Chicken Breakfast Sliders**

Two sliders with crispy fried chicken, honey butter on your choice of biscuit or brioche. **$8.25**

_____**Grilled Steak, Egg Frittata and Cheese Sliders** **$9.95**

Two sliders with marinated steak, egg frittata, cheddar, herbed aioli.

_____**Spinach, Feta and Egg Frittata Sliders** **$8.25**

Two vegetarian sliders with spinach, feta and egg frittata.

A LA CARTE

_____**Chicken Sausage** **$4.25**

(Per Person)

_____**Bacon** **$4.25**

(Per Person)

_____**Turkey Sausage** **$4.25**

(Per Person)

_____**Fresh Herb Breakfast Potatoes (Half Pan)** **$65**

(Serves 15-20)

_____**Fresh Herb Breakfast Potatoes (Full Pan)** **$120**

(Serves 30-40)

_____**Sweet Potato Hash (Half Pan)** **$75**

(Serves 15-20)

_____**Homemade Biscuits** **$3.95**

(Per Person) Served with honey and jelly.

_____**Tropical Fruit Salad** **$5.95**

(Per Person) Pineapple, kiwi, mango, oranges, pomegranate.

_____**Seasonal Mint Fruit Salad** **$4.25**

(Per Person) Fresh seasonal fruit with mint accents.

BEVERAGES

_____**Orange Juice** **$22**

(Gallon) Fresh, chilled juice.

_____**Apple Juice** **$22**

(Gallon) Fresh, chilled juice.

_____**Infused Spring Water** **$18**

(Gallon)

_____**Coffee** **$32**

(Gallon) Fresh brewed coffee, creamers, sugars and stir sticks.

_____**Premium Espresso Bar** **$6.95**

(Per Person) Portable premium espresso station.

EXTRAS

_____**Catering Service Agreement** **$0**

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

_____**Catering Service Agreement - Special Events** **$0**

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

_____**Professional Barista** **$0**

Please Ask C3 Representative For Pricing