

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 - Reception

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 pick up

_____ ****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 not including tax or delivery charges) and receive a complimentary lunch (value cannot exceed \$15). Your lunch will be packaged separately, with you

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.

COLD HORS D OEUVRES

_____ **Classic Charcuterie Presentation** **\$11.25**

(Per Person // 25 MINIMUM)

_____ Elevated Charcuterie Display (Per Person // 25 MINIMUM)	\$16.25
_____ Luxury Grazing Experience (Per Person // 25 MINIMUM)	\$20
_____ Charcuterie Grazing Table (Per Person // 25 MINIMUM)	\$27.5
_____ Charcuterie Cups (Per Person // 25 MINIMUM)	\$11.25
_____ Charcuterie Kabobs (Per Person // 25 MINIMUM)	\$7.5
_____ Marinated Prosciutto Caprese Skewers (Per Person // 25 MINIMUM)	\$7
_____ Tuna Tartare Wonton Cones (Per Person // 25 MINIMUM)	\$6.25
_____ Seared Ahi Tuna Poke Bites (Per Person // 25 MINIMUM)	\$8
_____ Whipped Herb Ricotta and Tomato Confit Crostini (Per Person // 25 MINIMUM)	\$3.75
_____ Smoked Salmon Rosettes (Per Person // 25 MINIMUM)	\$6.25
_____ Smoked Salmon Crostini (Per Person // 25 MINIMUM)	\$4.75
_____ Smoked Salmon Bites (Per Person // 25 MINIMUM)	\$4.75

_____ Watermelon Feta Mint Skewers with Balsamic Glaze	\$5
(Per Person // 25 MINIMUM)	
_____ Caprese Skewers	\$4
(Per Person // 25 MINIMUM)	
_____ Maple Balsamic Caprese Bruschetta	\$6.25
(Per Person // 25 MINIMUM)	
_____ Tuscan Chicken Crostini	\$4.75
(Per Person // 25 MINIMUM)	
_____ Deviled Eggs with Candied Cajun Bacon	\$7.25
(Per Person // 25 MINIMUM)	
_____ Deviled Egg with Blackened Shrimp	\$8.75
(Per Person // 25 MINIMUM)	
_____ Mini Shrimp Cocktail Cups	\$5
(Per Person // 25 MINIMUM)	
_____ Chilled Jumbo Shrimp Cocktail Display	\$12.5
(Per Person // 25 MINIMUM)	
_____ Mediterranean Mezze Display	\$11.25
(Per Person // 25 MINIMUM)	
_____ Artisan Cheese Display	\$7.5
(Per Person // 25 MINIMUM)	
HOT HORS D OEUVRES	
_____ Petite Beef Wellington Bites	\$5
(Per Person // 25 MINIMUM)	

_____ Lamb Lollipops (Per Person // 25 MINIMUM)	\$6.25
_____ Mini Crab Cakes with Lemon Aioli (Per Person // 25 MINIMUM)	\$6.25
_____ Crab Cakes (Per Person // 25 MINIMUM)	\$11.25
_____ Truffle Mac and Cheese Croquettes (Per Person // 25 MINIMUM)	\$3.75
_____ Chicken Satay (Per Person // 25 MINIMUM)	\$3.75
_____ Chicken Kabobs (Per Person // 25 MINIMUM)	\$8.75
_____ Vegetable Kebabs with Balsamic or Pomegranate Sauce (Per Person // 25 MINIMUM)	\$6.25
_____ Chimichurri Steak Kabobs (Per Person // 25 MINIMUM)	\$10.75
_____ Double Stacked BBQ Jam Meatball Skewers (Per Person // 25 MINIMUM)	\$6.25
_____ Korean BBQ Meatball Feature (Per Person // 25 MINIMUM)	\$5
_____ Southern Luxe Shrimp and Grits Cups (Per Person // 25 MINIMUM)	\$5
_____ Shrimp and Grits Cups (Per Person // 25 MINIMUM)	\$9.5

_____ Stuffed Mushroom Caps (Per Person // 25 MINIMUM)	\$3.25
_____ Spinach Artichoke Rolls (Per Person // 25 MINIMUM)	\$5.5
_____ Chicken Tinga Empanadas (Per Person // 25 MINIMUM)	\$6.5
_____ Cheddar Brisket Empanadas (Per Person // 25 MINIMUM)	\$6.5
_____ Seafood Queso Shooters with Shrimp and Crab (Per Person // 25 MINIMUM)	\$7.75
_____ Roasted Curry Cauliflower Bites (Per Person // 25 MINIMUM)	\$6.25
_____ Maple Bacon Wrapped Smokies (Per Person // 25 MINIMUM)	\$6.25
_____ Loaded Seafood Mashed Potato Cups (Per Person // 25 MINIMUM)	\$7.5
_____ Coconut Shrimp with Bang Bang Sauce (Per Person // 25 MINIMUM) Two per person.	\$8.75
_____ Chips and Queso (Per Person // 25 MINIMUM)	\$6.5
_____ Sweet Chili Brussels Sprouts (Per Person // 25 MINIMUM)	\$6
_____ Sweet Chili Brussels Sprouts with Pork Belly (Per Person // 25 MINIMUM)	\$6.5

_____ **Mini Crispy Chicken Wonton Tacos** **\$7.5**
(Per Person // 25 MINIMUM) Two per person.

ARTISANAL SLIDERS

_____ **Italian Cold Cut Sliders** **\$7.5**
(Per Person // 25 MINIMUM) Served on Homemade Focaccia.

_____ **Shaved Beef Carpaccio Sliders** **\$6.25**
(Per Person // 25 MINIMUM) Served with horseradish aioli.

_____ **Short Rib Sliders** **\$7.5**
(Per Person // 25 MINIMUM) Served with onion jam.

_____ **Truffle Burger Sliders** **\$6.25**
(Per Person // 25 MINIMUM)

_____ **Premium Burger Sliders** **\$7.5**
(Per Person // 25 MINIMUM)

_____ **Nashville Chicken and Waffle Sliders** **\$7.5**
(Per Person // 25 MINIMUM)

_____ **Hot Honey Chicken Sliders** **\$7.5**
(Per Person // 25 MINIMUM)

_____ **Crispy Chicken Sliders** **\$6.25**
(Per Person // 25 MINIMUM) Served with herb aioli.

_____ **Chicken and Waffle Sliders** **\$8**
(Per Person // 25 MINIMUM)

_____ **Texas Rubbed Chicken Sliders** **\$6.25**
(Per Person // 25 MINIMUM)

_____ Pulled Pork Sliders (Per Person // 25 MINIMUM)	\$6.25
_____ Sweet and Spicy Pulled Pork Sliders (Per Person // 25 MINIMUM)	\$5.25
_____ Crab Cake Sliders (Per Person // 25 MINIMUM)	\$8.75
_____ Vegetarian Portobello Sliders (Per Person // 25 MINIMUM)	\$6.25
_____ Brisket Sliders (Per Person // 25 MINIMUM)	\$9.25
_____ Petite Tenderloin Sliders (Per Person // 25 MINIMUM) Served with truffle potato wedges.	\$16.25

CHEF MANNED CULINARY STATION

_____ Chef Curated Taco Stand Experience (Per Person // 50 MINIMUM)	\$23.75
_____ Signature Pasta Display (Per Person // 50 MINIMUM)	\$28.75
_____ Carving Board Experience (Per Person // 50 MINIMUM)	\$33.75
_____ Mediterranean Grill Experience (Per Person // 50 MINIMUM)	\$31.25
_____ Southern Luxe Shrimp and Grits Station (Per Person // 50 MINIMUM)	\$28.75

_____ **Petite Tenderloin Slider and Truffle Fry Station** **\$16.25**
(Per Person // 50 MINIMUM)

_____ **Global Street Grill Experience** **\$31.25**
(Per Person // 50 MINIMUM)

DESSERTS

_____ **Mini Pastry Trio** **\$8.75**
(Per Person // 25 MINIMUM)

_____ **McKnight's Signature Bread Pudding** **\$7.5**
(Per Person // 25 MINIMUM)

_____ **Double Chocolate Cake** **\$7.5**
(Per Person // 25 MINIMUM)

_____ **Carrot Cake Squares** **\$3.75**
(Per Person // 25 MINIMUM)

_____ **Banana Pudding** **\$5**
(Per Person // 25 MINIMUM)

_____ **Lemon Bars** **\$3.75**
(Per Person // 25 MINIMUM)

_____ **Mini Assorted Cheesecake Bites** **\$6.25**
(Per Person // 25 MINIMUM)

_____ **Mini Cannoli** **\$5**
(Per Person // 25 MINIMUM)

_____ **Brownie Squares** **\$7.5**
(Per Person // 25 MINIMUM)

_____ Chocolate Chip Cookie and Brownie Combo (Per Person // 25 MINIMUM)	\$5
_____ Chocolate Chip Cookies (Per Person // 25 MINIMUM)	\$3
_____ Strawberry Shortcake Cups (Per Person // 25 MINIMUM)	\$5
_____ Tiramisu Cups (Per Person // 25 MINIMUM)	\$5
_____ Pecan Tartlets (Per Person // 25 MINIMUM)	\$3.75
_____ Assorted Dessert Shooter Display (Per Person // 25 MINIMUM)	\$7.5
_____ Mini Dessert Table Display with Styling (Per Person // 25 MINIMUM)	\$11.25
_____ Premium Dessert Shooters (Per Person // 25 MINIMUM)	\$8.75
_____ Seasonal Dessert Features (Per Person // 25 MINIMUM) CONTACT C3 REP FOR PRICING	\$0
_____ Custom Dessert Pairings with Coffee Bar (Per Person // 25 MINIMUM) CONTACT C3 REP FOR PRICING	\$0

BEVERAGES

_____ Unsweetened Iced Tea (Gallon) Includes cups, straws, lemons, sweetener.	\$18.75
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_____ Sweetened Iced Tea	\$18.75
(Gallon) Includes cups, straws, lemons, sweetener.	
_____ Homemade Lemonade	\$22.5
(Gallon) Includes cups.	
_____ Strawberry Lemonade	\$25
(Gallon) Includes cups.	
_____ Infused Water	\$18.75
(Gallon) Includes cups.	
_____ Apple Juice	\$26.25
(Gallon) Includes cups.	
_____ Orange Juice	\$31.25
(Gallon) Includes cups.	
_____ Assorted Sodas	\$2.5
(Each)	
_____ Bottled Sparkling Water	\$5
(Each)	
_____ Fresh Brewed Coffee	\$31.25
(Gallon) Includes cups, stir sticks, creamer, sweetener.	
_____ Assorted Hot Teas	\$31.25
(Gallon) Includes cups, stir sticks, lemon and honey.	
_____ Coffee Bar	\$5.5
(Per Person // 25 MINIMUM)	
_____ Espresso Bar	\$8.75
(Per Person // 25 MINIMUM)	

_____ Barista Fee	\$218.75
_____ Executive Meeting Coffee Set Up	\$187.5
_____ Hot Chocolate Add On (Per Person)	\$6.25
_____ Seasonal Syrup Feature (Per Person)	\$2
_____ Branded Coffee Station Styling	\$187.5

EXTRAS

_____ Catering Service Agreement	\$0
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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
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