

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

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

_____ ****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.

APPETIZERS

_____ **Fruit Platter**

(Per Person // 15 MINIMUM) A beautifully arranged display of fresh seasonal fruits. **\$3**

_____ **Assorted Cheese Tray** **\$5**

(Per Person // 15 MINIMUM) A curated selection of fine cheeses, served with an assortment of crackers and fresh grapes.

_____ **Honey Herb Croissant Minis** **\$14.95**

(Dozen)

_____ **Herbed Dinner Roll** **\$7.99**

(Dozen)

_____ **Garlic Breadsticks** **\$7.99**

(Dozen)

HOT ENTREES

_____ **Lemon Sage Chicken Fried Chicken** **\$14.95**

(15 MINIMUM) Buttermilk marinated chicken breast is fried in our house special lemon sage breading and served with a chardonnay gravy. Served with two sides of your choice.

_____ **Chef's Special Tuscan Chicken** **\$14.95**

(15 MINIMUM) Marinated grilled chicken breast is served with chef's signature creamy Tuscan sauce. Served with two sides of your choice.

_____ **Grilled Sliced Steak** **\$15.95**

(15 MINIMUM) Tender marinated grilled steak with your choice of balsamic or chimichurri sauce. Served with two sides of your choice.

_____ **Fiesta Chicken**

(15 MINIMUM) Marinated grilled chicken breast seasoned with chef's special blend. Served with salsa lime sauce. Served with

two sides of your choice. **\$13.95**

_____ Vegetable Mongolian Stir Fry \$12

(15 MINIMUM) Stir fried vegetables and noodles in a Mongolian sauce. Served with two sides of your choice.

_____ Chicken Mongolian Stir Fry \$16

(15 MINIMUM) Grilled chicken with stir fried vegetables and noodles in a Mongolian sauce. Served with two sides of your choice.

_____ Steak Mongolian Stir Fry \$17

(15 MINIMUM) Marinated steak with stir fried vegetables and noodles in a Mongolian sauce. Served with two sides of your choice.

_____ Shrimp Mongolian Stir Fry \$17

(15 MINIMUM) Grilled shrimp with stir fried vegetables and noodles in a Mongolian sauce. Served with two sides of your choice.

_____ Grilled Salmon \$16.95

(15 MINIMUM) Fresh, hand cut salmon filet, expertly grilled to medium with a side of lemon butter sauce. Served with two sides of your choice.

_____ Chicken Tender Basket \$13.95

(15 MINIMUM) Four juicy hand breaded chicken tenders fried to a golden crunch. Served with dipping sauce and Texas toast. Served with two sides of your choice.

_____ Grilled Chicken Breast \$13.95

(15 MINIMUM) Marinated grilled chicken breast with your choice of sauce. Served with two sides of your choice.

_____ Smoked and Grilled Combo

(15 MINIMUM) Marinated Texas rubbed chicken and ribs with our signature bbq sauce and a dinner roll. Served with two

sides of your choice.

\$17.95

PLATTERS AND TRAYS

_____ Assorted Sandwich Tray

\$6

(Per Person // 15 MINIMUM) Lighter sandwiches of various deli meats and cheeses, served on a variety of fresh breads, wraps and rolls. Includes mayo and mustard (on the side), pickle spears and hom

_____ Small Nugget Tray

\$55.99

(Serves 15) Tray of bite sized pieces of tender, freshly breaded chicken breast with chefs special seasoning. Served with your choice of one 8 oz dipping sauce.

_____ Large Nugget Tray

\$90.99

(Serves 25) Tray of bite sized pieces of tender, freshly breaded chicken breast with chefs special seasoning. Served with your choice of two 8 oz dipping sauces.

_____ Small Chicken Strip Tray

\$55.99

(Serves 15) Tray of freshly breaded chicken strips with chefs special seasoning. Served with your choice of one 8 oz dipping sauces.

_____ Large Chicken Strip Tray

\$90.99

(Serves 25) Tray of freshly breaded chicken strips with chefs special seasoning. Served with your choice of two 8 oz dipping sauces.

_____ 8 oz Dipping Sauce

\$4

8 ounces of your choice of dipping sauce.

BARS AND BUFFETS

_____ Salad Bar

(15 MINIMUM) Baby mixed greens, romaine lettuce, marinated grilled chicken, chopped thick cut bacon, shredded parmesan cheese, diced red onion, matchstick carrots, Persian cucumbers, house made cru **\$12.95**

Baked Potato Bar **\$13.95**

(15 MINIMUM) Everything you need to build your own baked potatoes. Your choice of protein, chopped maple bacon, queso, bbq sauce, chives, sour cream and butter.

Nacho Bar **\$12.95**

(15 MINIMUM) House made tortilla chips, house made queso, seasoned beef, sour cream, shredded Mexican blended cheese, fresh pico de gallo and jalapenos.

Mexican Street Taco Bar **\$13.95**

(15 MINIMUM) Three inch warm corn tortillas, lime cilantro rice, black beans, roasted tomato salsa, diced red onions, cilantro and Cotija cheese. Choose up to three proteins.

Pasta Bar **\$13.95**

(15 MINIMUM) Penne and fettuccini noodles, chefs special marinara and alfredo sauce, grilled chicken, Italian sausage, kale Caesar salad and garlic breadsticks.

Burger Bar **\$14.95**

(15 MINIMUM) 1/4lb Hand made signature patties cooked to med-well, brioche buns, sliced American cheese, smoked bacon, ketchup, mustard, mayo, house special chipotle sauce, lettuce, onions, tomatoe

DESSERTS

Chocolate Chip Cookie **\$2**

(15 MINIMUM)

Brownie

(15 MINIMUM) \$3

_____ **Gluten Free Brownie** \$4

(15 MINIMUM)

_____ **Texas Sheet Cake** \$2.5

(15 MINIMUM)

BEVERAGES

_____ **Bottled Water** \$1.5

_____ **Assorted Soft Drinks** \$1.5

_____ **Coffee** \$13

(Serves 8-10) Includes cups, sweetners, creamer, stir sticks.

_____ **Unsweet Iced Tea** \$8

(Gallon) Includes cups, sweetners, straws, lemons.

_____ **Sweet Tea** \$8

(Gallon) Includes cups, straws, lemons.

_____ **Lemonade** \$12

(Gallon) Includes cups and straws.

_____ **Arnold Palmer** \$11

(Gallon) Includes cups and straws.

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