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 pi

_____****SPECIAL DIETARY ITEM**** **$18**

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.

SALADS

_____**House Salad**

(Per Person) A fresh house salad with mixed greens and classic toppings. **$5.95**

_____**Caesar Salad** **$5.95**

(Per Person) Crisp romaine tossed in classic Caesar dressing with parmesan and croutons.

_____**Greek Salad** **$5.95**

(Per Person) A fresh Greek salad with feta, olives and vegetables.

_____**Strawberry Feta Salad** **$9.95**

(Per Person) Mixed greens with fresh strawberries, feta and a light vinaigrette.

_____**Harvest Pecan Salad** **$9.95**

(Per Person) Mixed greens topped with candied pecans and seasonal fruit.

_____**Southwest Garden Salad** **$9.95**

(Per Person) A garden salad with Southwest inspired toppings and flavors.

_____**Mediterranean Chopped Salad** **$9.95**

(Per Person) A chopped salad with Mediterranean vegetables, olives and feta.

_____**Cravin Chicken Salad** **$7.95**

(Per Person) A hearty chicken salad, perfect as a light entree or a side.

SALAD BARS

_____**Side Salad Bar** **$8.95**

(Per Person//15 MINIMUM) A smaller scale salad bar for a lighter accompaniment.

_____**The McKnights Salad Bar** **$17.95**

(Per Person//15 Minimum) A full build your own salad bar with a wide range of toppings.

_____**Executive Protein Salad Display** **$19.95**

(Per Person // 15 Minimum) A salad display built to accommodate protein add ons for a heartier course.

CHICKEN ENTREES

_____**Tuscan Cream Chicken** **$20.95**

(Per Person//15 MINIMUM) Pan seared chicken finished in a rich Tuscan cream sauce. Served with your choice of two sides.

_____**Chicken Bryan** **$20.95**

(Per Person//15 MINIMUM) Grilled chicken topped with sundried tomato and a basil cream sauce. Served with your choice of two sides.

_____**Stuffed Chicken Breast** **$21.95**

(Per Person//15 MINIMUM) Chicken breast stuffed with a savory filling and roasted. Served with your choice of two sides.

_____**Chicken Piccata with Lemon Butter Sauce** **$20.95**

(Per Person//15 MINIMUM) Pan seared chicken finished in a bright lemon butter sauce. Served with your choice of two sides.

_____**Chicken Marsala** **$20.95**

(Per Person//15 MINIMUM) Chicken sauteed in a classic Marsala wine and mushroom sauce. Served with your choice of two sides.

_____**Herb Roasted Chicken** **$19.95**

(Per Person//15 MINIMUM) Chicken roasted with fresh herbs for a simple and savory entree. Served with your choice of two sides.

_____**Seasonal Harvest Chicken** **$21.95**

(Per Person//15 MINIMUM) Chicken prepared with seasonal vegetables and harvest inspired flavors. Served with your choice of two sides.

_____**Chicken Parmesan** **$20.95**

(Per Person//15 MINIMUM) Breaded chicken topped with marinara and melted parmesan. Served with your choice of two sides.

_____**Lemon Herb Airline Chicken** **$21.95**

(Per Person//15 MINIMUM) Airline chicken breast finished with bright lemon and fresh herbs. Served with your choice of two sides.

_____**Roasted Chicken** **$23.95**

(Per Person//15 MINIMUM) Classic roasted chicken, seasoned and slow cooked. Served with your choice of two sides.

BEEF ENTREES

_____**Sliced Steak with Chimichurri** **$32.95**

(Per Person//15MINIMUM) Sliced steak finished with fresh, herb chimichurri sauce. Served with your choice of two sides.

_____**Braised Bourbon Glazed Short Rib** **$34.95**

(Per Person//15 MINIMUM) Slow braised short rib finished with a bourbon glaze. Served with your choice of two sides.

_____**Decadent Short Rib** **$34.95**

(Per Person//15 MINIMUM) Rich, slow braised short rib served fall off the bone tender. Served with your choice of two sides.

_____**Herb Crusted Beef Tenderloin**

(Per Person//15 MINIMUM) Beef tenderloin coated in an herb crust and roasted to order. Served with your choice of two

sides. **$34.95**

_____**Petite Beef Wellington Feature** **$34.95**

(Per Person//15 MINIMUM) A plated beef Wellington wrapped in golden flaky pastry. Served with your choice of two sides.

_____**Petite Filet Medallions** **$34.95**

(Per Person//15 MINIMUM) Tender filet medallions, elegantly plated. Served with your choice of two sides.

_____**Roasted Beef Tenderloin Presentation** **$34.95**

(Per Person//15 MINIMUM) A carved presentation of roasted beef tenderloin. Served with your choice of two sides.

_____**Fajita Steak** **$34.95**

(Per Person//15 MINIMUM) Seasoned steak grilled fajita style. Served with your choice of two sides.

_____**Roasted Beef** **$34.95**

(Per Person//15 MINIMUM) Classic slow roasted beef, carved and plated. Served with your choice of two sides.

_____**Stuffed Poblano Peppers** **$20.95**

(Per Person//15 MINIMUM) Roasted poblano peppers stuffed with savory filling. Served with your choice of two sides.

_____**Beef Tips** **$23.95**

(Per Person//15 MINIMUM) Tender beef tips simmered in a savory gravy. Served with your choice of two sides.

PORK ENTREES

_____**Herb Crusted Pork Tenderloin** **$21.95**

(Per Person//15 MINIMUM) Pork tenderloin coasted in an herb crust and roasted. Served with your choice of two sides.

_____**Smothered Pork Chops**

(Per Person//15 MINIMUM) Pork chops smothered in a rich savory gravy. Served with your choice of two sides. **$23.95**

COMFORT AND SOUTHERN ENTREES

_____**Blackened Catfish Etouffee** **$21.95**

(Per Person//15 MINIMUM) Blackened catfish served over a rich Louisiana style etouffee.

_____**Bayou Pasta** **$19.95**

(Per Person//15 MINIMUM) Shrimp, crawfish tails, andouille sausage, spinach and mushrooms in a Cajun white sauce.

_____**Chicken Fried Chicken and Sawmill Gravy** **$23.95**

(Per Person//15 MINIMUM) Crispy chicken fried chicken smothered in classic sawmill gravy. Served with your choice of two sides.

_____**Crawfish Etouffee** **$23.95**

(Per Person//15 MINIMUM) A rich Louisiana style crawfish etouffee.

_____**Chicken and Sausage Gumbo** **$9.95**

(Per Person//15 MINIMUM) A southern style gumbo with chicken and sausage.

_____**Southern Braised Short Rib** **$36.95**

(Per Person//15 MINIMUM) Short rib slow braised in a Southern style preparation.

_____**Creole Cream Chicken** **$19.95**

(Per Person//15 MINIMUM) Chicken finished in a rich Creole style cream sauce.

SEAFOOD ENTREES

_____**Grilled Salmon with Citrus Herb Glaze** **$34.95**

(Per Person//15 MINIMUM) Grilled salmon finished with a bright citrus herb glaze. Served with your choice of two sides.

_____**Miso Glazed Salmon** **$34.95**

(Per Person//15 MINIMUM) Salmon glazeed with a savory sweet miso finish. Served with your choice of two sides.

_____**Luxury Surf and Turf Feature** **$0**

(Please Contact C3 Rep For Pricing)

PASTA ENTREES

_____**Pasta Maria** **$24.95**

(Per Person//15 MINIMUM) A signature pasta dish with your choice of protein.

_____**Fettuccine Chicken Alfredo** **$24.95**

(Per Person//15 MINIMUM) Classic fettuccine alfredo with tender grilled chicken.

_____**Pasta Primavera** **$24.95**

(Per Person//15 MINIMUM) Pasta tossed with fresh seasonal vegetables in a light sauce.

_____**Tuscan Pesto Chicken Pasta** **$24.95**

(Per Person//15 MINIMUM) Chicken and pasta tossed in a Tuscan syle pesto sauce.

_____**GiGis Italian Beef Lasagna** **$24.95**

(Per Person//15 MINIMUM) A rich, layered Italian beef lasagna.

_____**Mongolian Stir Fry** **$19.95**

(Per Person//15 MINIMUM) A savory Mongolian styke stir fry.

_____**Lobster Ravioli**

(Per Person//15 MINIMUM) Ravioli filled with rich lobster, served in a light sauce. **$37.95**

_____**Creamy Cajun Chicken Penne** **$19.95**

(Per Person//15 MINIMUM) Penne pasta tossed with chicken in a creamy cajun sauce.

TEXAS SMOKEHOUSE BBQ

_____**Texas Grilled Chicken and Pork Ribs** **$33.95**

(Per Person//15 MINIMUM) Grilled Texas style chicken paired with smoked pork ribs. Served with your choice of two sides.

_____**Texas Grilled Chicken, Pork Ribs and Pork Sausage** **$35**

(Per Person//15 MINIMUM) A Texas smokehouse trio of grilled chicken, pork ribs and pork sausage. Served with your choice of two sides.

_____**Espresso BBQ Glazed Chicken** **$21.95**

(Per Person//15 MINIMUM) Chicken glazed with rich espresso infused bbq sauce. Served with your choice of two sides.

_____**BBQ Feast** **$34.95**

(Per Person//15 MINIMUM) Your choice of two meats and your choice of three sides. Includes rolls and dessert.

VEGETARIAN ENTREES

_____**Stuffed Portobello Mushrooms** **$20.95**

(Per Person//15 MINIMUM) Portobello mushrooms stuffed with a savory filling and roasted. Served with your choice of two sides.

_____**Cauliflower Steak** **$20.95**

(Per Person//15 MINIMUM) A hearty roasted cauliflower steak, seasoned and seared. Served with your choice of two sides.

_____**Portobello Mushroom Ravioli** **$21.95**

(Per Person//15 MINIMUM) Ravioli filled with savory portobello mushroom, served in a light sauce.

_____**Truffle Cauliflower Steak** **$21.95**

(Per Person//15 MINIMUM) Roasted cauliflower steak finished with truffle. Served with your choice of two sides.

_____**Seasonal Vegetable Napoleon** **$21.95**

(Per Person//15 MINIMUM) Layered seasonal vegetables stacked Napoleon style. Served with your choice of two sides.

_____**Pasta Primavera** **$24.95**

(Per Person//15 MINIMUM) Pasta tossed with fresh seasonal vegetables in a light sauce.

_____**Mediterranean Stuffed Pepper** **$20.95**

(Per Person//15 MINIMUM) Bell peppers stuffed with Mediterranean inspired grains and vegetables. Served with your choice of two sides.

SIDES

_____**Classic Mac n Cheese** **$4.95**

(Per Person) Creamy, classic baked mac and cheese.

_____**Chef Gs Mac n Cheese** **$4.95**

(Per Person) The chefs own take on classic mac n cheese.

_____**Loaded Herb Mashed Potatoes** **$4.95**

(Per Person) Mashed potatoes loaded with fresh herbs and rich flavor.

_____**Roasted Seasonal Vegetables** **$4.95**

(Per Person) A medley of seasonal vegetables, roasted and flavorful.

_____**Truffle Parmesan Roasted Potatoes** **$4.95**

(Per Person) Roasted potatoes finished with truffle and parmesan.

_____**Seasoned Rice** **$4.95**

(Per Person) Rice seasoned and prepared as a versatile side.

_____**Fresh Agave Green Beans** **$4.95**

(Per Person) Green beans lightly glazed with agave.

_____**Country Style Green Beans** **$4.95**

(Per Person) Green beans simmered Southern country style.

_____**Creamy Pesto Pasta** **$4.95**

(Per Person) Pasta tossed in a creamy nut free pesto sauce.

_____**Glazed Carrots** **$4.95**

(Per Person) Carrots glazed for a sweet and tender side.

_____**Parmesan Risotto** **$4.95**

(Per Person) Creamy risotto finished with parmesan.

_____**Maple Bacon Brussels Sprouts** **$6.95**

(Per Person) Roasted brussels sprouts tossed with maple and bacon.

_____**Grilled Asparagus and Bell Pepper Medley** **$6.95**

(Per Person) Grilled asparagus and bell peppers for a colorful vegetable side.

_____**Sauteed Spinach and Kale Medley** **$6.95**

(Per Person) Sauteed spinach and kale lightly seasoned.

_____**Lemon Garlic Broccolini** **$6.95**

(Per Person) Broccolini sauteed with lemon and garlic.

_____**Corn Maque Choux** **$6.95**

(Per Person) A Louisiana style corn side simmered with peppers and seasoning.

_____**Pimento Cheese Dip** **$6.95**

(Per Person) A Southern classic, creamy pimento cheese served with chips as a dip.

_____**Fruit Medley** **$5.95**

(Per Person) Fresh seasonal medley of cut fruit.

_____**Potato Salad** **$4.95**

(Per Person) A classic southern style potato salad.

_____**Macaroni Salad** **$4.95**

(Per Person) A classic, chilled macaroni salad.

_____**Baked Beans** **$4.95**

(Per Person) Slow baked beans.

_____**Coleslaw** **$4.95**

(Per Person) A crisp, tangy classic coleslaw.

_____**Homemade Herb Chips** **$4.95**

(Per Person) House made chips seasoned with fresh herbs.

_____**Honey Cornbread** **$4.95**

(Per Person) Sweet honey cornbread, baked fresh.

_____**Herb Dinner Rolls** **$3.95**

(Per Person) Soft dinner rolls finished with fresh herbs.

SIDES TRAYS

_____**Signature Yams (Full Pan)** **$200**

Signature glazed yams.

_____**Southern Collard Greens (Full Pan)** **$200**

Slow simmered Southern style collard greens.

_____**Classic Mac n Cheese (Full Pan)** **$200**

Classic baked mac n cheese.

DESSERTS

_____**Carrot Cake Square** **$3.95**

(Per Person//15 MINIMUM) Classic carrot cake, cut into individual squares.

_____**Banana Pudding** **$4.95**

(Per Person//15 MINIMUM) A classic Southern banana pudding.

_____**Lemon Bar** **$3.95**

(Per Person//15 MINIMUM) Bright and tangy lemon bars.

_____**Mini Assorted Cheesecake Bite** **$6.95**

(Per Person//15 MINIMUM) An assortment of bite sized cheesecakes.

_____**Mini Cannoli** **$4.95**

(Per Person//15 MINIMUM) Classic Italian cannoli in a mini sharable size.

_____**Brownie Square** **$7.95**

(Per Person//15 MINIMUM) Rich, fudgy brownie squares.

_____**Chocolate Chip Cookie and Brownie Combo** **$4.95**

(Per Person//15 MINIMUM) A pairing of classic chocolate chip cookies and brownie squares.

_____**Chocolate Chip Cookie**

(Per Person//15 MINIMUM) Classic homemade chocolate chip cookies. **$3.95**

_____**Strawberry Shortcake Cups** **$4.95**

(Per Person//15 MINIMUM) Individual cups of classic strawberry shortcake.

_____**Tiramisu Cups** **$4.95**

(Per Person//15 MINIMUM) Individual servings of classic Italian tiramisu.

_____**Pecan Tartlet** **$3.95**

(Per Person//15 MINIMUM) Mini pecan tartlet with a flaky crust.

_____**Assorted Dessert Shooters** **$7.95**

(Per Person//15 MINIMUM) A display of assorted dessert shooters.

BEVERAGES

_____**Sweet Tea (Gallon)** **$18.95**

Includes ice, cups, straws, lemons.

_____**Unsweet Tea (Gallon)** **$18.95**

Includes ice, cups, straws, lemons, sweetener.

_____**Homemade Lemonade (Gallon)** **$22.95**

Inclues cups

_____**Homemade Strawberry Lemonade (Gallon)** **$24.95**

Inclues cups

_____**Freshly Brewed Coffee (Gallon)** **$21.95**

Includes cups, creamer, sweetener and stir sticks.

_____**Assorted Hot Tea (Gallon)**

Assorted hot teas priced per gallon. **$21.95**

_____**Apple Juice (Gallon)** **$26.95**

Includes cups

_____**Orange Juice (Gallon)** **$21.95**

Includes cups

_____**Assorted Sodas** **$3**

Assorted canned sodas.

_____**Bottled Water** **$3**

_____**Bottled Sparkling Water** **$4.95**

_____**Infused Water (Gallon)** **$18.95**

Fruit infused water

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