

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: _____

Meridian - Holiday

SERVICE LEVELS

_____ **Set up Service** **\$75**

Our staff will set-up with a buffet linen, chafing dishes, all serving pieces and have everything ready to enjoy at your required start time. Then the staff person will return the same day to pick

_____ **Order \$150 or More Receive a Complimentary 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 \$12). Your lunch selection must be an item you have

_____ **Full Service Set Up** **\$125**

Two attendants will deliver and set up your food using buffet linen, nice platters, chaffing dishes and provide nice containers for your beverages. Then one attendant will return after your receipt

PLATES & UTENSILS

_____ **Complimentary Plates, Napkins, Utensils & Serving Utensils** **\$0**

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

ALLERGIES AND DIETARY RESTRICTIONS

_____ ****SPECIAL DIETARY ITEM**** **\$0**

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

HORS D'OEUVRES

_____ **Mini Crab Cakes (2)** **\$4**

48 HOUR NOTICE REQUIRED (PER PERSON/ 50 MINIMUM)

_____ **Jalapeno Poppers (3 pieces)** **\$2.5**

Jalapenos stuffed w/pepper jack cheese, breaded and fried.

_____ **Cheese & Cracker Tray (per person)** **\$3.5**

48 HOUR NOTICE REQUIRED (PER PERSON/ 50 MINIMUM) Cheddar, colby jack & pepper jack cheese cubes.

_____ **Spinach & Artichoke Dip (per person)** **\$3**

(PER PERSON/ 50 MINIMUM) Served with Tortilla chips.

HOLIDAY MENU SPECIAL

_____ **Holiday Traditional** **\$13.95**

(10 MINIMUM) Includes: turkey breast & ham, dressing, mashed potatoes with gravy, sweet potatoes, green beans, gravy, cranberry sauce, rolls and butter.

_____ **Stuffed Acorn Squash (Vegetarian)** **\$11**

Acorn Squash stuffed with wild rice, served with green bean casserole, house salad and roll.

_____ **Holiday Basic** **\$13.95**

(10 MINIMUM) Includes: turkey breast & flat iron steak, dressing, mashed potatoes with gravy, sweet potatoes, green beans, gravy, cranberry sauce, rolls and butter.

_____ **Special Holiday Menu** **\$17.95**

(20 MINIMUM) Includes: turkey breast & flat iron steak (carved on site), dressing, mashed potatoes with gravy, sweet potatoes, green beans, gravy, cranberry sauce, rolls and butter and a house sala

_____ Surf & Turf Holiday Package	\$16.95
Ribeye beef tips in a Chianti wine sauce , jumbo shrimp with a lemon butter sauce, garlic mashed potatoes, sauteed broccoli with herb butter. Served with fresh rolls and butter.	
_____ Slow Roasted Prime Rib	\$14.95
(20 MINIMUM) 8 oz pieces of slow roasted prime rib with Au Jus and horseradish sauce served with your choice of two sides, rolls and butter. **To maintain the quality of the meat a carver is requi	
_____ Carver for Prime Rib Station	\$150
One per 50 guests is recommended. The carver sets up your buffet with chaffing dishes and carves the prime rib under heat lamps. For full service more attendants would be needed.	
_____ Chicken Roulade	\$10.95
(5 MINIMUM) Lightly breaded chicken breast stuffed with feta cheese, sun dried tomatoes and fresh spinach, topped with your choice of sauce and served with rolls, butter and your choice of two side	
_____ Chipotle Black Bean Patty	\$9.95
Chipotle black bean patty topped with cilantro lime sauce served over rice pilaf served with a side of sauteed mixed vegetables and asparagus.	
_____ Vegetarian Pumpkin Chili	\$9.95
(SERVES 1 ENTREE, 2 SIDES) Vegetarian chili Pumpkin flavors topped with cheddar cheese and sour cream. Served with pumpkin cornbread.	
_____ Grilled Portobella Mushroom	\$9.95
Served on top of rice pilaf with sauteed mix vegetables and fresh asparagus.	

SALADS

_____ **Caesar Salad - Half Pan** **\$22.5**

(SERVES 10 - 12) Heart of romaine lettuce, shredded Parmesan, homemade croutons and homemade Caesar dressing.

_____ **Caesar Salad - Full Pan** **\$47**

(SERVES 20 - 25) Heart of romaine lettuce, shredded Parmesan, homemade croutons and homemade Caesar dressing.

_____ **House Salad - Half Pan** **\$21.5**

(SERVES 10 to 12) Heart of romaine lettuce and spring mix, tomatoes, cucumbers, red onions and bell peppers. Served with your choice of dressing on the side.

_____ **House Salad - Full Pan** **\$45**

(SERVES 20 to 25) Heart of romaine lettuce and spring mix, tomatoes, cucumbers, red onions and bell peppers. Served with your choice of dressing on the side.

_____ **Holiday Spinach Salad - Full Pan** **\$47**

(Serves 20 to 25) Fresh spinach, pears, cranberries, red onion, and toasted Hazelnuts. Served with a citrus vinaigrette on the side.

SIDES

_____ **Fresh Green Beans** **\$2**

(10 MINIMUM)

_____ **Sauteed Mixed Vegetables** **\$2**

(10 MINIMUM)

_____ **Mashed Potatoes with Gravy** **\$2**

(10 MINIMUM)

_____ Green Bean Casserole (10 MINIMUM)	\$2
_____ Mac & Cheese (10 MINIMUM)	\$2
_____ Cornbread Dressing & Gravy (10 MINIMUM)	\$2
_____ Corn Casserole (10 MINIMUM)	\$2
_____ Marshmallow Sweet Potato Casserole (10 MINIMUM)	\$1.5
_____ Cranberry Sauce (Quart) (SERVES 15 TO 20)	\$12
_____ Turkey Gravy (Quart) (SERVES 10 TO 15)	\$5.75
_____ Rolls (each) (10 MINIMUM)	\$0.5
_____ Fresh Fruit (10 MINIMUM)	\$3.5

SIGNATURE DESSERTS

_____ Peach Cobblers (half pan) (SERVES 10 TO 12) 24 Hour Notice Required	\$22.5
_____ Whole Pie (SERVES 10)	\$20
_____ Pie by the Slice	

Individual slices of pie.	\$2.75
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_____ Cake (8" Round)	\$34
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(Serves 10-14)

_____ Homemade Brownies (each)	\$1.75
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_____ Pecan Bars	\$2
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_____ Assorted Cookies (each)	\$1.75
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_____ Holiday Cut Out Cookies	\$2.5
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Holiday cut out cookies with icing

BEVERAGES

_____ Iced Tea (Gallon)	\$12
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Served with 10 cups, sweeteners and lemons. Ice available upon request.

_____ Lemonade (Gallon)	\$12
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Served with 10 cups, Ice available upon request.

_____ Coke (12 oz can)	\$1.25
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_____ Diet Coke (12 oz can)	\$1.25
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_____ Sprite (12 oz can)	\$1.25
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_____ Dr. Peper (12 oz can)	\$1.25
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_____ Bottle Water	\$1.25
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_____ Bag of Ice	\$1.95
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_____ **Sweet Iced Tea (Bottle)** **\$2.5**

_____ **Unsweet Iced Tea (Bottle)** **\$2.5**

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

_____ **Service Fee** **\$0**

(Required for all Staffed Events) A 5% service fee is added to all staffed events. The service fees covers all necessary equipment for your event.

_____ **Event Captain** **\$150**

(Required for Staffed Events) Includes 4 hours of service. Additional hours are billed at \$37.50 per hour.

_____ **Additional Event Captain Hours** **\$37.5**

(Per Hour)

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

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