

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: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

## On the Geaux

### SERVICE LEVELS

\_\_\_\_\_ **Set Up Service** **\$95**

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

\_\_\_\_\_ **\*\*SPECIAL DIETARY ITEM\*\*** **\$13.95**

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.

### TO GEAUX BOX LUNCHES

\_\_\_\_\_ **House Jambalaya Box Lunch**

(MINIMUM 5) Chicken and andouille sausage family recipe with rice, green onion, saltine crackers and hot sauce. **\$13.95**

**Classic Gumbo Box Lunch** **\$13.95**

(MINIMUM 5) Sausage and rotisserie chicken gumbo with white rice, green onion, saltine crackers and hot sauce.

**Vegan Sausage Poboy Box Lunch** **\$13.95**

(MINIMUM 5) Fresh tomato, pickled onion, house made cajun ranch, served with white rice and creole beans.

**Boudin Poboy Box Lunch** **\$13.95**

(MINIMUM 5) Fresh tomato, pickled onion, house made cajun ranch, served with white rice and creole beans.

**Blackened Catfish Poboy Box Lunch** **\$13.95**

(MINIMUM 5) Fresh tomato, pickled onion, house made cajun ranch, served with white rice and creole beans.

**Crawfish Etouffee Box Lunch** **\$13.95**

(MINIMUM 5) A classic served with rice, green onion, saltine crackers and hot sauce.

**Chicken Plate Box Lunch** **\$13.95**

(MINIMUM 5) Country Fried Chicken thigh with rich collard greens, southern mac and cheese, and honey skillet cornbread. Served with saltine crackers and hot sauce.

**Beef Plate Box Lunch** **\$14.95**

(MINIMUM 5) Slow braised beef cheek with rich collard greens, southern mac and cheese, and honey skillet cornbread. Served with saltine crackers and hot sauce.

**Combo Plate Box Lunch**

(MINIMUM 5) Country Fried Chicken thigh and Slow Braised Beef Cheek with rich collard greens, southern mac and cheese, and honey skillet cornbread. Served with saltine crackers and

hot sauce. **\$15.95**

\_\_\_\_\_ **Smothered Mac Plate Box Lunch** **\$13.95**

(MINIMUM 5) Southern mac and cheese, creamed mushroom, caramelized onion, collard greens, honey skillet cornbread. Served with saltine crackers and hot sauce.

## **BUFFETS**

\_\_\_\_\_ **Cajun Buffet** **\$15.95**

(MINIMUM 10) Includes your choice of 1/2 poboy, Cajun stew, salad, white rice and creole beans. Served with mustard, cajun ranch, hot sauce, green onion and saltine crackers.

## **SIDES**

\_\_\_\_\_ **Side Classic Caesar Salad** **\$4.95**

(MINIMUM 5)

\_\_\_\_\_ **Side Cajun House Salad** **\$4.95**

(MINIMUM 5)

\_\_\_\_\_ **Seasonal Fruit Cup** **\$4.95**

(MINIMUM 5)

## **DESSERTS**

\_\_\_\_\_ **Mini Bundts** **\$19**

(Dozen)

\_\_\_\_\_ **Mini Cookies** **\$19**

(Dozen)

\_\_\_\_\_ **Mini Brownies** **\$19**

(Dozen)

\_\_\_\_\_ **Assorted Minis**

(Dozen) Includes a chefs assortment of mini cannolis, mini cookies and mini brownies. **\$24**

## **BEVERAGES**

\_\_\_\_\_ **Fresh Squeezed Orange Juice Gallon** **\$25.95**

Includes 10 cups and straws

\_\_\_\_\_ **Artisan Apple Juice Gallon** **\$25.95**

Includes 10 cups and straws

\_\_\_\_\_ **Iced Tea Gallon** **\$14.95**

Includes 10 cups and straws, ice, sweeteners, lemon wedges

\_\_\_\_\_ **Bottled Water** **\$1.95**

\_\_\_\_\_ **Assorted Sodas** **\$1.95**

## **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